





# Private Dining Room



Our private dining room is a 320 sqft space located on the ground level of the restaurant with 12 ft ceilings, dark flooring, and retractable floor to ceiling windows. The PDR seats up to 30 guests, with a standing occupancy of 35 without tables

#### Private Dining Room Capacity: 38 Seated



# Back Patio / Only Available With Full Venue Buyout Capacity: 75 Seated / 90 Standing



# **Foxglove Cellar**



## **Foxglove Cellar**

Capacity: 90 Guests

# Buffet Fixed Stations Price Based Per Platter / Select Variety of 6 Platters Or Less

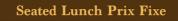
## **Platter**

# **Serving Size**

**Marinated Grilled Vegetables** House Salad Charcuterie Plate Kale Caesar Salad Farmers Salad Fresh Mozzarella & Tomato (w/ bread) Pan Seared Salmon Fish Tacos with Sriracha Aioli Wings (jerk, bbq, thai chili, or classic) Marinated Grilled Chicken Breast Mini Burger Sliders Mahogany Glazed Baby Back Ribs Salmon Mini Sliders **Hearty Oxtail Stew** Panne Ala Vodka Cod Fish Fritters Shrimp Linguine Coconut Rice & Vegetables Herb Crusted Mac & Cheese Pappardelle Mushrooms Woodland Fried Chicken

Serves 6 to 8 25 pieces 25 pieces 30 pieces 25 pieces 25 pieces 20 pieces 20 pieces 25 pieces Serves 6 to 8 Serves 6 to 8 30 pieces Serves 6 to 8 Serves 6 to 8 Serves 6 to 8 Serves 6 to 8 25 pieces





#### FIRST COURSE

selection of 1

## Tropical Salad

arugula, orange, pineapple, spiced pecans, pomegranate dressing

# Woodland Chicken Wings chipotle barbecue, ranch dipping

Fried Calamari

#### SECOND COURSE

Selection of 1

#### Jerk Chicken

applewood smoked, potato salad, coleslaw

#### Fish & Chips

beer battered fillet, tartar sauce, steak fries

## **Curry Vegetables**

chickpeas, okra, broccoli, baby carrots, coconut curry sauce, jasmine rice

#### Corned Beef Sandwhich

pickled napa cabbage, jerk aioli, gouda cheese, toasted brioche, sweet potato fries

# Seated Dinner Prix Fixe (Monday - Thursday)

## FIRST COURSE

selection of 1

#### Farmer's Salad

mixed greens, frisée, heirloom grape tomatoes, avocado, spiced pecan, sweet plums, lemon honey vinaigrette

#### Kale Caeser Salad

rainbow baby kale, parmesan, brioche croutons, homemade caesar dressing

# Woodland Chicken Wings

chipotle barbecue, ranch dipping

Barbecue Spare Ribs scallion, lime, southern slaw

Oxtail Spring Roll sesame oil, sweet chili sauce

Curry Chicken Roti
three mini roti, spicy curry sauce, fresh herbs

## SECOND COURSE

Selection of 1

#### Jerk Shrimp & Grits mango coconut rum sauce

#### Wild Scottish Salmon

pistachio crusted, pan seared, asparagus, dijon mustard sauce

#### Seafood Scampi

black tiger shrimp, calamari, white wine, cherry tomatoes, pasta

#### Oxtail Stew

seasonal vegetables, steamed jasmine rice

## Fried Chicken & Waffles

three boneless thighs, buttermilk & chipotle maple syrup

#### Curry Vegetables

chickpea, broccoli, baby carrots, coconut curry sauce, jasmine rice

## Seated Dinner Prix Fixe (Friday & Saturday)

## FIRST COURSE

selection of 2

#### **Tropical Salad**

arugula, orange, pineapple, spiced pecans, pomegranate dressing

#### Kale Caeser Salad

rainbow baby kale, parmesan, brioche croutons, homemade caesar dressing

Chips & Avocado Salsa salsa, tortilla chips, tomato, red onion, cilantro & olive oil

> Chicken Soup habañero pepper, scallion

Ackee & Saltfish Spring Rolls
habañero, steamed spinach,
caramelized onion & pepper

#### Fish Tacos

pepper jack cheese, avocado, pickled cabbage, pico de gallo, jerk aioli

> Fried Calamari jerk aioli

Barbecue Spare Ribs scallion, lime, southern slaw

Woodland Chicken Wings chipotle Barbecue, ranch dressing

#### SECOND COURSE

Selection of

## Vegan spaghetti squash

Roasted squash, garlic mushrooms, grape tomatoes, caramelized onions, Lemon pesto

#### Jerk Chicken

apple wood smoked, rosemary fingerling potatoes, southern slaw

#### Wild Scottish Salmon pistachio crusted, pan seared,

asparagus, dijon mustard sauce

#### **Oxtail Stew**

seasonal vegetables, steamed jasmine rice

#### Seafood Scampi

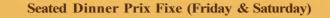
black tiger shrimp, calamari, white wine, cherry tomatoes, pasta

#### Jerk Shrimp & Grits mango coconut rum sauce

Curry Vegetables chickpea, broccoli, baby carrots, coconut curry sauce, jasmine rice

#### Braised Short Ribs

Boneless slow cooked short rib, baby carrots, butternut squash puree, mushroom. beef demi



## DESSERT

selection of 2

Chocolate Mousse cake

fresh berries, powdered sugar

Red velvet cake

orange caramel sauce, toasted coconut flakes

New York Cheese Cake

streusel topping, strawberry sauce, fresh berries

Crème Brulee

citrus vanilla infused french style custard, caramelized Sugar

Banana pudding

vanilla wafers, mascarpone cheese, chocolate chips, fresh mint

#### Children's Menu

#### Mains

Mini Burger Slider french fries

> Grilled Cheese salad & vegetables

Grilled Chicken Sandwhich streusel topping, strawberry sauce, fresh berries

Grilled Salmon seasonal grilled vegetables

Fish & Chips steak fries, tartar sauce Macaroni & Cheese

## Dessert

Ice Cream

Homemade Waffle Cone whipped cream

Fruit Bowl

