



## Antlers' Large Party Menu Option One

### SALAD

*CHOOSE 1 SALAD FOR SERVICE*

#### SMOKED BEET SALAD

BEET PUREE, ARUGULA, BLOOD ORANGE PEARLS, GOAT CHEESE FOAM, MICRO MUSTARD GREENS

#### CAESAR SALAD

SHAVED PARMESAN, WHITE ANCHOVIES, CORNBREAD CROUTONS, CAESAR DRESSING

#### WEDGE SALAD

WILD BOAR BACON, SCALLIONS, TOMATOES, GORGONZOLA CRUMBLES, PICKLED ONIONS, GORGONZOLA DRESSING

### ENTREES

*CHOOSE 3 ENTREES FOR SERVICE*

12 OZ. NY STRIP  
SOUTHWESTERN SAUCE

ROASTED CHICKEN BREAST  
HOUSE BBQ SAUCE

SUSTAINABLY SOURCED DAILY CATCH  
CHIMICHURRI SAUCE

VEGETABLE RAVIOLI MELANGE  
SPINACH, ARTICHOKE, PARMIGIANA REGGIANO,  
PRIMAVERA SAUCE, MICRO BASIL

### ACCENTS

SMOKED CHEDDAR MASHED POTATOES , GREEN ASPARAGUS, AND WILD MUSHROOMS

### DESSERTS

CHEF'S SEASONAL DESSERT

*\$89 PER PERSON. MENU SUBJECT TO 24% SERVICE CHARGE AND 8.25% SALES TAX.  
ALL PRICES SUBJECT TO CHANGE.*



## Antlers' Large Party Menu Option Two

### APPETIZER

#### QUAIL EGG STUFFED MUSHROOM, MANCHEGO SALAD

*CHOOSE 1 SALAD FOR SERVICE*

##### SMOKED BEET SALAD

BEET PUREE, ARUGULA, BLOOD  
ORANGE PEARLS, GOAT CHEESE  
FOAM, ROASTED PISTACHIO  
MICRO MUSTARD GREENS

##### CAESAR SALAD

SHAVED PARMESAN,  
WHITE ANCHOVIES, CROUTONS,  
CAESAR DRESSING

##### WEDGE SALAD

WILD BOAR BACON,  
SCALLIONS, TOMATOES,  
GORGONZOLA CRUMBLES,  
PICKLED ONIONS, GORGONZOLA  
DRESSING

### ENTREES

*CHOOSE 3 ENTREES FOR SERVICE*

12 OZ. NY STRIP  
SOUTHWESTERN SAUCE

LAMB RAGU GNOCCHI  
HOUSE RICOTTA, ROASTED TOMATO,  
CACIOCAVALLO

8 OZ. FILET  
PEPPERCORN DEMI

SUSTAINABLY SOURCED DAILY CATCH  
CHIMMICHURRI SAUCE

##### VEGETABLE RAVIOLI MELANGE

SPINACH, ARTICHOKE, PARMIGIANA REGGIANO,  
PRIMAVERA SAUCE, MICRO BASIL

### ACCENTS

SMOKED CHEDDAR MASHED POTATOES, GREEN ASPARAGUS, AND WILD MUSHROOMS

### DESSERTS

CHEF'S SEASONAL DESSERT

\$100 PER PERSON. MENU SUBJECT TO 24% SERVICE CHARGE AND 8.25% SALES TAX.  
ALL PRICES SUBJECT TO CHANGE.



## Antlers' Large Party Menu Option Three

### APPETIZER

*CHOOSE 1 APPETIZER FOR SERVICE*

#### CRAB CAKES

PICKLED VEGETABLES,  
CHAYOTE SLAW  
ROASTED PEPPER AIOLI

#### ANTELOPE CARPACCIO

PATATE GAUFRE, BLACK GARLIC AIOLI  
PARMIGIANA REGGIANO, RED VEIN SORREL

### SALAD & SOUP

#### CAESAR SALAD

SHAVED PARMESAN, WHITE ANCHOVIES,  
CROUTONS, CAESAR DRESSING

#### SPICED LENTIL SOUP

KALE, ROASTED ROOT VEGETABLE, TOMATO

### ENTREES

*CHOOSE 3 ENTREES FOR SERVICE*

#### 8 OZ. FILET

MUSHROOM RAGU, PEPPERCORN DEMI

#### PAN SEARED SALMON

LAVENDER BEET JAM, GARLIC LEEK BUTTER,  
SAFFRON AIOLI

#### LAMB CHOP

FRESNO CHILI DAUPHINOIS, TOMATO CORN  
CONFIT, MINT PUREE, DEMI

#### 7 OZ. ELK TENDERLOIN

MUSHROOM SPÄTZLE, HUCKLEBERRY COMPOTE,  
, SABA

#### VEGETABLE RAVIOLI MELANGE

SPINACH, ARTICHOKE, PARMIGIANA REGGIANO,  
PRIMAVERA SAUCE, MICRO BASIL

### DESSERTS

CHEF'S SEASONAL DESSERT

*\$115 PER PERSON. MENU SUBJECT TO 24% SERVICE CHARGE AND 8.25% SALES TAX.  
ALL PRICES SUBJECT TO CHANGE.*