



## Antlers' Large Party Menu Option One

### SALAD

*CHOOSE 1 SALAD FOR SERVICE*

**WINTER SALAD**  
POMEGRANATE SEEDS,  
TOASTED PIETAS,  
FETA CHEESE,  
BUTTERNUT SQUASH,  
TAHINI DRESSING

**CAESAR SALAD**  
SHAVED PARMESAN,  
WHITE ANCHOVIES, CROUTONS,  
CAESAR DRESSING

**WEDGE SALAD**  
WILD BOAR BACON,  
SCALLIONS, TOMATOES,  
GORGONZOLA CRUMBLES,  
BLEU CHEESE DRESSING

### ENTREES

*CHOOSE 3 ENTREES FOR SERVICE*

**12 OZ. NY STRIP**  
SPICY MUSTARD BÉARNAISE SAUCE

**FRENCHED CHICKEN BREAST**  
FIRE ROASTED PEPPER SAUCE

**SUSTAINABLY SOURCED DAILY CATCH**  
CHIMICHURRI SAUCE

**MUSHROOM BARLEY RISOTTO**  
GRILLED TOFU, ROASTED TOMATOES,  
FRIED EGGPLANT

### ACCENTS

ROASTED GARLIC 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

AURELIO'S CHORIZO, FINGERLING POTATO, MANCHEGO CHEESE

### SALAD

*CHOOSE 1 SALAD FOR SERVICE*

WINTER SALAD  
POMEGRANATE SEEDS,  
TOASTED PIETAS,  
FETA CHEESE,  
BUTTERNUT SQUASH,  
TAHINI DRESSING

CAESAR SALAD  
SHAVED PARMESAN,  
WHITE ANCHOVIES, CROUTONS,  
CAESAR DRESSING

WEDGE SALAD  
WILD BOAR BACON,  
SCALLIONS, TOMATOES,  
GORGONZOLA CRUMBLES,  
BLEU CHEESE DRESSING

### ENTREES

12 OZ. NY STRIP  
SPICY MUSTARD BÉARNAISE SAUCE

LAMB RAGU GNOCCHI  
HOUSE RICOTTA, ROASTED TOMATO,  
CACIOCAVALLO

8 OZ. FILET  
PEPPERCORN DEMI

SUSTAINABLY SOURCED DAILY CATCH  
CHIMMICHURRI SAUCE

MUSHROOM BARLEY RISOTTO  
GRILLED TOFU, ROASTED TOMATOES,  
FRIED EGGPLANT

### ACCENTS

ROASTED GARLIC 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,  
BELL PEPPER AND CABBAGE SLAW,  
SAFFRON AIOLI

#### BISON PASTRAMI "SANDWICH"

GRILLED SOURDOUGH TOAST, STONE MUSTARD  
CRÈME FRAÎCHE, HOUSE-MADE PICKLES

### SALAD & SOUP

#### CAESAR SALAD

SHAVED PARMESAN, WHITE ANCHOVIES,  
CROUTONS, CAESAR DRESSING

#### TOMATILLO POBLANO SOUP

GRILLED CHICKEN, AVOCADO, CILANTRO

### ENTREES

*CHOOSE 3 ENTREES FOR SERVICE*

#### 8 OZ. FILET

PEPPERCORN DEMI

#### CITRUS SALMON

SOUS-VIDE ENDIVE, CREAMED SALSIFY,  
TOMATO MEDLEY

#### BISON SHORT RIB

SWEET POTATO PUREE, CRISPY SHALLOT

#### 7 OZ. ELK TENDERLOIN

CAULIFLOWER SPÄTZLE, DRIED CHERRIES, SABA

#### MUSHROOM BARLEY RISOTTO

GRILLED TOFU, ROASTED TOMATOES,  
FRIED EGGPLANT

### ACCENTS

ROASTED GARLIC MASHED POTATOES, GREEN ASPARAGUS, AND WILD MUSHROOMS

### DESSERTS

CHEF'S SEASONAL DESSERT

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