

FOUR COURSE SET MENU

For parties of up to 50 guests.

1ST COURSE

Snack - family style (choose two items)

Patatas Bravas (veg)

Garlic aioli, red onion and tomato jam, pimento oil

Falafel (veg)

Baba ganoush, pickled shallot, zhoug, cumin lebna

KFC (Korean fried chicken) Wings

Gochujang glaze, house ranch, kim chi

Calamari

Fennel, Mediterranean antipasti, chili citrus aioli

Olives & Hummus (vegan)

Roasted garlic hummus, sumac, veggies, pita

2ND COURSE

Garden - Family style (choose two items)

Kale Caesar

Chicharron, prosciutto, cheese crouton, parmesan dressing

The Greek (veg, gf)

Shaved cucumber, hot house tomato, feta

Summer Days Salad (gf)

Chardonnay poached pears, whipped ricotta, prosciutto, frisée, macadamia nuts, star anise vinaigrette

Goat Cheese Tarts (veg)

Caramelized onion, beet puree, carrot top pesto, honey glazed organic carrots

3RD COURSE

Entrée – individually plated (choice of) or choose two for family style

Braised Short rib

Baby potatoes, glazed asparagus, jalapeno rings

Crusted Salmon (gf)

Squash noodles, miso glaze, pickled jalapeños

Wild Mushroom Papardelle (veg)

Wild & cultivated mushrooms, truffle brown butter, pecorino romano

Chicken Piccata (gf, df*)

Pan seared skin-on double breast, crispy potato cake, charred broccolini, lemon caper cream sauce

4TH COURSE

Dessert – Individually plated (choice of)

Hazelnut Dulce (veg)

Milk chocolate, praline crumble, dulce mascarpone frosting, hazelnut sponge

Chocolate Passion Fruit Tart (veg)

Chocolate tart, passion fruit curd

Carrot Cake (gf, df, vegan)

Coconut frosting, cashew praline, creamy pumpkin filling

\$89 PER PERSON*

*does not include tax and 20% gratuity

CONTACT US TODAY

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porchyc.com



**WE'LL LEAVE
THE LIGHT ON**