

FAMILY STYLE DINING

Starts at \$53 Per Person

Please Select: 3 Starter Courses, 2 Entrees, 2 Side Dishes & Chef's Selection of Desserts

STARTERS

choose 3

Seasonal Chef Salad

Simple Local Green Salad

Caesar Salad

Fritto Misto (vg)

add ons available at an additional \$7pp per selection

Local Mussels

Cutting Board (+\$5pp)

Bacon Wrapped Dates

Local Crudo

MAINS

choose 2

Braised Beef (48 hour notice required)

Herb Roasted Chicken (gf)

Buttermilk Fried Chicken (48 hour notice required)

Pan Roasted Local Fish (gf)

Pasta Bolognese

Seasonal Meat Pasta

Seasonal Vegetarian Pasta

Chef's Choice Vegetarian Entree

Chef's Whim

add ons available at an additional \$10pp per selection

STARCH

choose 1

Mashed Potatoes (gf)

Salt Roasted Potatoes (vg, gf)

Farm House Mac & Cheese (vg)

add ons available at an additional \$5pp per selection

VEGETABLES

choose 1

Local Farm Mixed Veggies (gf,vg)

Broccolini a la Plancha (vg, gf)

Wild Mushrooms (vg)

add ons available at an additional \$5pp per selection

CHEF'S TABLE SEATS UP TO 10 PEOPLE
BUY OUTS SEAT UP TO 30 PEOPLE



PRIVATE DINING CONTRACT TERMS AND CONDITIONS

Signed and returned Terms and Conditions are required within **72 hours** of booking in order to guarantee the reservation of the Private Dining Room.

Guests shall pay a **\$500** deposit (before tax and 20% gratuity) for dinner reservations, \$400 minimum (before tax and 20% gratuity) for all lunch reservations.

All **F&B minimums** are before the following charges: 20% Gratuity, 3.75% Surcharge Charge and San Diego Tax of 7.75%.

Guest agrees to pay the 72 hour cancellation policy. All cancellations thereafter will be subject to a 25% cancellation fee based on the food and beverage minimums. Any cancellation less than 24 hours in advance will be charged at 50% fee based on the food & beverage minimum (minimum of \$100 charge).

Final guest count is required **5 days** in advance prior to the event. If a guaranteed guest count is not given, the guest count on this signed contract will be used as the guarantee. There will be a charge of \$25 per guest for all parties that do not reach their guest minimum.

Final menu selections must be submitted to the Event Coordinator or Store Manager by email or telephone **5 days prior to the date of the event** (OR by the date specified in the confirmation email).

Due to date availability and preparation times, menu items may change. Prepkitchen will make attempts to inform the Guest of necessary changes should they occur.

**ALL EVENTS CONTRACTS WILL BE
SENT AND SIGNED DIGITALLY THROUGH
OUR GATHER SYSTEM**

