



## THE STAINED GLASS WINE BAR BISTRO

Thank you for considering The Stained Glass for your private event.

Attached are our hors d'oeuvres packages, dinner menus and cocktail packages. I am also attaching a contract for your review. We will be happy to hold the date for your event for one week.

Please contact me with any questions you may have. I am available until 4 PM Monday through Friday, or I can be reached via email: [laura@thestainedglass.com](mailto:laura@thestainedglass.com). You can also contact the General Manager, Peggy McAtamney: [peggy@thestainedglass.com](mailto:peggy@thestainedglass.com).

Best Regards,

*Laura Zawistowski*  
Special Events Coordinator  
The Stained Glass  
The **Cellar** at The Stained Glass  
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# THE STAINED GLASS

## WINE BAR BISTRO

### PRIVATE DINING

Our Bistro Room capacity is 24 guests for dining, 15 guests for cocktail gatherings.

#### *Food and Beverage Minimum*

|                          |          |
|--------------------------|----------|
| Sunday-Thursday Evening  | \$ 1,000 |
| Friday /Saturday Evening | \$ 2,500 |

### SEMI-PRIVATE DINING

Our semi-private dining area has various dining and gathering options.  
The Main Dining Room, adjacent to The Bistro Room,  
can be divided to accommodate larger groups.

#### *Food and Beverage Minimum*

|   |  |         |
|---|--|---------|
| Sunday - Thursday Evening   |  |         |
| 24-40 guests for dining, 35 guests for cocktail gatherings,<br>Bistro Room and section one of Main Dining Room          |  | \$ 1500 |
| 41-60 guests for dining, 50 guests for cocktail gatherings,<br>Bistro Room and sections one and two of Main Dining Room |  | \$ 2500 |

*Semi-private options are not available on Friday and Saturday evening.*

### ENTIRE RESTAURANT

Our restaurant capacity is 100 guests for dinner service,  
125 guests for passed appetizers, 75 guests for cocktail gatherings and dinner service.

#### *Food and Beverage Minimum*

|                           |           |
|---------------------------|-----------|
| Luncheon                  | \$ 1,500  |
| Sunday - Thursday Evening | \$ 4,500  |
| Friday Evening            | \$ 8,000  |
| Saturday Evening          | \$ 10,000 |

All food and beverage ordered will be applied to the minimum guarantee.  
The guarantee excludes sales tax and 20% gratuity.

# THE STAINED GLASS

## WINE BAR BISTRO

### HORS D'OEUVRES PACKAGES

All selections are subject to seasonal change. Price does not include tax or gratuity

#### Option One

Selection of four passed hot and cold selections

\$11 per person

#### **Smoked Salmon and Cucumber Sandwich**

*on toasted brioche, with seedless cucumber, crème fraîche*

#### **Goat Cheese Mousse**

*with a crispy parmesan cone and micro greens*

#### **Polpettini**

*Mini Italian meatballs served in salsa puttanesca*

#### **Gougères**

*Savory choux pastry with roasted chicken and Gruyere cheese*

#### Option Two

Selection of six passed hot and cold selections

\$16.25 per person

#### **Pear and Watercress Salad**

*with baked brie and toasted pinenuts*

#### **Scallop Ceviche**

*with avocado, cilantro and Serrano chiles on a jicama chip*

#### **Beef Tataki**

*Rare seared beef with asparagus and ginger-soy vinaigrette*

#### **Smoked Duck Spring Rolls**

*with braised red cabbage, sweet and sour dipping sauce*

#### **Mini Lump Crab Cakes**

*with tropical fruit salsa*

#### **Empanadas**

*Butternut squash, served with pumpkin seed oil and mole dipping sauce*

# THE STAINED GLASS

## WINE BAR BISTRO

### Option Three

Selection of eight passed hot and cold selections

\$20.00 per person

### **Smoked Salmon and Cucumber Sandwich**

*on toasted brioche, with seedless cucumber, crème fraîche*

### **Goat Cheese Mousse**

*with a crispy parmesan cone and micro greens*

### **Asian Beef Salad**

*in phyllo tart shell with wasabi mayonnaise and caviar*

### **Spinach and Artichoke Tart**

### **Spicy Tamarind Shrimp**

*on a sugar cane skewer with black sesame seeds*

### **Lump Crab Cakes**

*with tropical fruit salsa*

### **Smoked Duck Spring Rolls**

*with braised red cabbage and sweet and sour dipping sauce*

### **Final Kiss**

*chocolate truffles, chocolate-dipped strawberries and profiteroles*

# THE STAINED GLASS

## WINE BAR BISTRO

### HORS D'OEUVRES ADDITIONS

All selections are subject to seasonal change. Price does not include tax or gratuity

#### Cheese and Paté Plates

##### **Artisan Cheese Platter**

*served with fresh fruit, candied walnuts, currant-walnut toast*

\$4.50 per person

##### **Charcuterie**

*served with traditional garnishes, currant-walnut toast*

\$4.50 per person

##### **Combination Artisan Cheese and Charcuterie**

\$5.00 per person

### COCKTAIL PACKAGES

#### House Selections

Call brand cocktails, select wines, beer or soft drinks  
2 hours, \$28.00 per person      3 hours, \$35.00 per person

#### Premium Selections

Premium brand cocktails, select wines, beer or soft drinks per person  
2 hours, \$33.00 per person      3 hour, \$41.00 per person

#### Open Bar

a la carte charge per cocktail, glass or bottled wine, and beer

# THE STAINED GLASS

## WINE BAR BISTRO

### DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

#### Menu One

\$37.00 per person

#### FIRST COURSE

(Choice of)

##### **Signature Butter Lettuce Salad**

*with kalamata olives, caramelized walnuts and feta cheese*

##### **Crab Cake**

*Sweet corn arepa, chive oil, crispy boniato*

##### **Chef's Soup of the Day**

#### SECOND COURSE

(Choice of)

##### **Free Range Chicken**

*Sweet corn tamale, red mole, roasted chayote squash*

##### **Cauliflower Gratin**

*Baby eggplant fritters, black Tuscan kale, curried carrot purée*

##### **Scottish Salmon**

*Miso glaze, bamboo rice, baby bok choy, lobster-uni emulsion, watermelon and radish salad*

##### **12oz Pork Chop**

*Braised short rib risotto, braised red cabbage, cranberry mustard  
red wine demi-glace*

#### DESSERT

(Choice of)

##### **Chocolate Bombe**

*Chocolate mousse in a bittersweet chocolate shell*

##### **Crème Brulée Sampler**

**Ice Cream or Sorbet of the day**

# THE STAINED GLASS

## WINE BAR BISTRO

### DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

#### Menu Two

\$47.50 per person

#### FIRST COURSE

(Choice of)

##### **Signature Butter Lettuce Salad**

*with kalamata olives, caramelized walnuts and feta cheese*

##### **Diver Sea Scallops**

*Pan roasted polenta, white anchovy and micro green salad,  
Bellwether Farm ricotta*

##### **Roasted Apple and Watercress Salad**

*Point Reyes blue cheese, maple-glazed pecans and sherry vinaigrette*

#### **Chef's Soup of the Day**

#### SECOND COURSE

(Choice of)

##### **Free Range Chicken**

*Sweet corn tamale, red mole, roasted chayote squash*

##### **Cauliflower Gratin**

*Baby eggplant fritters, black Tuscan kale, curried carrot purée*

##### **Barramundi**

*Artichoke and fromage blanc crustade, English peas,  
Marcona almonds, Amaretto butter*

##### **Filet Mignon**

*Potato galette, short rib "pot-au-feu" and cabernet-shallot butter*

#### DESSERT

(Choice of)

##### **Chocolate Bombe**

*Chocolate mousse in a bittersweet chocolate shell*

##### **Lemon-Lime**

*Lemon cheesecake, mini Key Lime pie*

##### **Ice Cream or Sorbet of the day**

# THE STAINED GLASS

## WINE BAR BISTRO

### DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

#### Menu Three

\$52.50 per person

#### FIRST COURSE

(Choice of)

##### **Roasted Apple and Watercress Salad**

*Point Reyes blue cheese, maple-glazed pecans and sherry vinaigrette*

##### **Foie Gras "BLT"**

*Seared foie gras, toasted brioche, applewood smoked bacon, cherry tomatoes, micro greens and white truffle mayonnaise*

##### **Diver Sea Scallops**

*Pan roasted polenta, white anchovy and micro green salad, Bellwether Farm ricotta*

##### **Thai-spiced Beef Salad**

*Baby bok choy, organic baby greens, wasabi mayonnaise and soy vinaigrette*

#### SECOND COURSE

(Choice of)

##### **Free Range Chicken**

*Sweet corn tamale, red mole, roasted chayote squash*

##### **Cauliflower Gratin**

*Baby eggplant fritters, black Tuscan kale, curried carrot purée*

##### **Scottish Salmon**

*Miso glaze, bamboo rice, baby bok choy, lobster-uni emulsion, watermelon and radish salad*

##### **12oz Pork Chop**

*Braised short rib risotto, braised red cabbage, cranberry mustard  
red wine demi-glace*

##### **Filet Mignon**

*Potato galette, short rib "pot-au-feu", Cabernet-shallot butter*

##### **Australian Rack of Lamb**

*Chanterelle mushrooms, parmesan and white truffle crème brulée, haricots verts and mint pesto*

#### DESSERT

(Choice of)

##### **Chocolate Bombe**

*Chocolate mousse in a bittersweet chocolate shell*

##### **Crème Brulée Sampler**

**Ice Cream or Sorbet of the day**

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## WINE BAR BISTRO

### PRIVATE EVENT CONTRACT

A 50% deposit based on the food and beverage minimum guarantee is required at least 5 business days before the event to confirm the reservation. There is a 72 hour cancellation policy: cancellations received prior to the time window will be refunded in full, any cancellation received after the allotted time will be forfeited. A final guest count must be received 72 hours prior to the event: the total charge will be based on this count.

Reservation Name: \_\_\_\_\_ Number of Guests: \_\_\_\_\_

Day/Date of Reservation: \_\_\_\_\_ Time: \_\_\_\_\_

Private: \_\_\_\_\_ Semi-Private: \_\_\_\_\_ Total Restaurant: \_\_\_\_\_

Food and Beverage Minimum Guarantee: \_\_\_\_\_ (No Room Charge)  
Minimum Guarantee is subject to tax and 20% gratuity

Hors d'oeuvres Package: \_\_\_\_\_ Dinner Menu: \_\_\_\_\_

Open Bar: \_\_\_\_\_ Call Bar Package: \_\_\_\_\_ Premium Bar Package: \_\_\_\_\_

Wine Selections: \_\_\_\_\_

Audio-Visual Equipment: \_\_\_\_\_

Other Information: \_\_\_\_\_

Menu Salutation, if any: \_\_\_\_\_

Credit Card: Visa MasterCard American Express Discover

Name as it appears on card: \_\_\_\_\_

Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Contact Phone: \_\_\_\_\_

Contact email: \_\_\_\_\_ Contact Fax: \_\_\_\_\_

Signature of authorized card user: \_\_\_\_\_