

# AMERICANA

— KITCHEN & BAR —

## ON PREMISE EVENT MENUS

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Your special events deserve a beautiful venue, outstanding food and our professional attention. Whether you're planning a wedding, rehearsal dinner, bridal shower, bar/bat mitzvah, corporate meeting, birthday, sweet 16, or anniversary party, trust Americana to help you plan and execute a truly special occasion from beginning to end. Our party room selection offers both private and semi-private dining. Make a lasting impression on your guests with Americana.

## Event Spaces

Plan your next event at Americana Kitchen & Bar. Our private and semi-private dining spaces offer a variety of options for any social or corporate event. **The Fireside Room** can accommodate 20 to 100 guests and when combined with the **Northside** can accommodate 200 guests with our beautiful statement bar. **The Gallery** can accommodate 20 to 100 guests. **The Colonnade** is our outdoor area that can accommodate 100 guests for a cocktail hour and can be combined with other spaces. **Our Chef's Table** seats up to 18 guests in the heart of our dining room.

## Planning Information

### Dietary flexibilities

At Americana, we believe every guest deserves to enjoy fresh, made-from-scratch food served in abundance. If you or any of your guests have a food allergy or dietary restriction, please inform the staff and our chefs will make every effort to accommodate your needs.

### Preferred vendors

We work with experienced vendors to provide specialty services for your events. For a list of vendors, please consult your Event Coordinator. Any non-preferred vendors must provide acceptable liability insurance and are subject to our approval.

### Guarantee count

In order to provide the proper amount of food and staff, an accurate guest count is imperative. The final guaranteed number of guests and final payment must be received seven business days prior to your function. If your final guest count exceeds your guaranteed guest count, you will be charged for the actual number of guests on the day of your event.

### Event fee

Food, beverages, and other services provided by Americana will be subject to state and local taxes along with a 19% event fee. The 19% event fee is an administrative fee retained entirely by Americana for the set up and administration expenses related to hosting your function. The event fee is not a tip and is not distributed to servers, bartenders or other service employees working your function. The employees working your function are non-tipped employees, they will pay attention to every detail and will make sure your event runs flawlessly. Tipping is completely at your discretion.

### Deposits/cancellations

In order to secure your function, a deposit and signed contract must be received. All deposits and payments are non-refundable. An additional fee may apply for cancellations within 45 days of the event date.

### Audio Visual Information

Any room fee includes the use of our:

*LCD Projector with Screen*

*Audio Hook-up to Internal Sound System*

*Wireless Microphone*

*Wireless Internet Service*

## **Breakfast | Brunch Events**

### **Continental Breakfast**

2-hour event

Available Tue – Fri, event starting time from 6:00 am–10:00 am

House Baked Viennoiserie and Artisan Breads  
Individual Greek Yogurt Parfait  
Hard Boiled Eggs  
Seasonal Fresh Fruit

\$16.50 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

### **Plated Brunch**

3-Hour Event

Available Tue - Sun, event starting time before 1:30pm

#### **STARTER (family style at each table)**

House-Made pastries: croissants, scones, muffins, breads  
Greek yogurt, fruit + granola

#### **MAINS (individually plated)**

(guest choice of entrée)

Eggs Benedict

triple-cut bacon, hollandaise, hashbrowns | English muffin

Poached Eggs Florentine

multigrain toast, creamed spinach, feta cheese | fresh cut fruit salad

Frittata Mediterranean

Kalamata olive, feta, onions, roasted pepper,  
Parmesan | roasted tomato | artisan toast

French Toast

Vermont maple syrup, Wisconsin butter  
Strawberries and bananas

Avocado Toast Supreme

chili flake, potato, green bean, olive, crispy poached egg

AKB Salad w/ Grilled Chicken

mixed greens, pear, apple, pecan, fried goat cheese, sherry vinaigrette

Grilled Salmon Pita

feta, tzatziki, chopped Greek salad

## DESSERT

House-made artisanal mini pastries

\$27.00 per person

Based on a 30 Person Minimum

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

### Brunch Buffet

3-hour event

Available Tue – Sun, event starting time from 6:00 am–10:00 am

House Baked Viennoiserie and Artisan Breads, Butter + Jam

Individual Greek Yogurt Parfait

Hard Boiled Eggs

Seasonal Fresh Fruit Platter

Bibb Lettuce Salad

Greek Village Salad

House Cured + Smoked Salmon

Chicken and Apple Sausage

Baked Frittata Mediterranean

Baked Cinnamon, Maple and Walnut French Toast

### Add Protein Platters

Roasted Chicken 10 pieces +7.00 per person

Grilled Chicken Breast +6.00 per person

Grilled Salmon Fillet +8.00 per person

\$29.00 per person

Based on a 40 Person Minimum

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

## Luncheon Events

### Plated Lunch

2-3 Hour Event

Available Tue – Sun, event starting time between 11am-2pm

#### FIRST COURSE

Smoked Tomato Soup with Vegetarian Flatbread

#### GUEST'S CHOICE OF ENTREE

100% Plant-based Entrée

seasonally inspired and flavorful

Grilled Scottish Salmon

mixed greens salad, pear, apple, and pecans

Grilled Chicken Breast (HL)

Kale Caesar salad

#### DESSERT

House-made Artisanal Mini-Pastries

\$25.00 per person Tuesday-Friday

\$35.00 per person Saturday-Sunday

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

### Luncheon Buffet

2-3 Hour Event

Available Tue – Sun, event starting time between 11am-2pm

#### DISPLAY OF SALADS

Mixed Greens Salad

Kale Caesar Salad

Greek Village Salad

Beet Salad

#### HOST'S CHOICE OF SANDWICHES *(choose 3 from the following)*

Frenchy

ham, Swiss, dijonaise, lettuce, tomato, baguette

Caprese (V)

tomato, fresh mozzarella, basil, olive oil, balsamic, sesame baguette

Calypso

chicken breast, tzatziki, arugula, feta, tomato, olive oil, sesame baguette

Mediterranean (V)

grilled vegetables, hummus, olive oil, balsamic, flax-seed currant baguette

Nordic

smoked salmon, lemon dill cream, red onion, arugula, capers, flax-seed currant baguette

Signature Chicken Parm

breaded chicken, marinara, mozzarella, Parmesan, sesame baguette

Roasted vegetables (served room temp)

Smoked Salmon + Mushroom Canapes

Freshly baked house made cookies

\$29.00 per person Tuesday-Friday

\$39.00 per person Saturday-Sunday

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

### **Afternoon Tea**

1.5 Hour Event

Available Tue – Fri, event starting time 3:30pm

House-Made pastries: croissants, scones, muffins, breads

Greek yogurt, freshly cut fruit, homemade granola

smoked salmon, and cucumber tea sandwiches

House baked artisanal mini pastries

Rishi Organic English Breakfast tea

\$16.50 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee and room rental fee

Add Prosecco \$10.00 per person

## Dinner Events

### Plated three-course Dinner

3 Hour Event

Available Anytime

Fresh Baked Bread and Butter

#### FIRST COURSE

Greek Salad and Kale Caesar Salad served Family style

#### GUEST'S CHOICE OF ENTREE

100% Plant-based Entrée  
seasonally inspired and flavorful

Grilled Scottish Salmon  
seasonally inspired accompaniments

Roasted Amish Chicken (HL)  
seasonally inspired accompaniments

Add Prime and Dry Aged Steak (additional cost - market)

#### DESSERT

House-made Artisanal Mini-Pastries

\$45.00 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

### Vegetarian Dinner (Served Family-style or as a Buffet)

3 Hour Event

Available Anytime

Fresh Baked Bread and Butter

#### SALADS SERVED FAMILY STYLE

Greek Salad, Kale Caesar Salad

#### MAINS SERVED FAMILY STYLE

Palak Paneer  
house-made paneer, basmati rice, garlic naan

Eggplant Parmigiana  
marinara, Parmigiana Reggiano

Ghee Roasted Cauliflower Steak



curry lentil, pomegranate, mint chutney  
Seasonal Vegetable Pasta  
house-made pasta, fresh seasonal vegetables

DESSERT

House-made Artisanal Mini-Pastries  
Fresh Berries

\$35.00 per person Tuesday-Friday  
\$45.00 per person Saturday-Sunday  
Based on a 20 Person Minimum  
Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

Dinner Buffet

3 Hour Event  
Available Anytime

Artisanal Breads  
Greek Village Salad  
Kale Caesar Salad  
Beet Salad

Handmade Pappardelle Pasta with Fresh Vegetables  
Scottish Salmon  
Roasted Amish Chicken Breast (HL)

Mashed Potato  
Green Beans  
Roasted Brussels Sprouts  
Roasted Carrots  
Forbidden Rice

Artisanal Mini Pastry Display

\$49.00 per person  
Based on a 40 Person Minimum  
Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

## Chef Tasting Menu

3 Hour Event

Available anytime

Custom designed multi-course dining experience

Prices Start at \$69.00 per person

Based on a 10 Person Minimum

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

Add a Cocktail Hour to any Lunch Or Dinner Event  
(40 person minimum charge)

APPETIZER STATIONARY DISPLAYS

Seasonal Vegetable Crudité  
Charcuterie Board  
Freshly made guacamole and tortilla chips  
Artisan Cheese Board  
Hummus + Pita

\$10.00 per person

PASSED APPETIZERS

Fried Goat Cheese  
Mushroom Paté on Crostini  
Spanikopita  
Vegetarian Flatbread  
Smoked Salmon Canapés  
Gougeres

\$10.00 per person

STATIONARY DISPLAYED SUSHI ADD-ON

*(can only be added to stationary appetizer add-on)*

Approx 5 pieces per guest, chosen by our Master Sushi Chef  
Added to stationary display

\$12.00 per person

PASSED SLIDERS ADD-ON

*(can only be added in addition to passed appetizer add-on)*

Mini Corned Beef Rubeen  
Mini Crispy Chicken

\$7.00 per person

PASSED HOT SEAFOOD APPETIZER ADD-ON

*(can only be added in addition to passed appetizer add-on)*

Cod Fritters  
Shrimp Tikka Skewers

\$10.00 per person

## Cocktail Party Events

### Cocktail Party

2 Hour Event

Available anytime

#### APPETIZER STATIONARY DISPLAYS

Seasonal Vegetable Crudité  
Charcuterie Board  
Freshly made guacamole and tortilla chips  
Artisan Cheese Board  
Hummus + Pita

#### PASSED APPETIZERS

Fried Goat Cheese  
Mushroom Paté on Crostini  
Spanikopita  
Vegetarian Flatbread  
Smoked Salmon Canapés  
Gougeres

\$39.00 per person

Based on a 30 Person Minimum

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

#### PASSED SLIDERS APPETIZER ADD-ON

Mini Corned Beef Rubeen  
Mini Crispy Chicken

\$7.00 per person

#### PASSED SEAFOOD APPETIZER ADD-ON

Cod Fritters  
Shrimp Tikka Skewers

\$10.00 per person

#### STATIONARY DISPLAYED SUSHI ADD-ON

Approx 5 pieces per guest, chosen by our Master Sushi Chef  
Added to stationary display

\$12.00 per person

## **Company Afternoon Social Event**

2 Hour Event Starting time between time 4-5pm Tue-Fri

### **Appetizer Stationary Displays**

Seasonal Vegetable Crudit   
Freshly made guacamole and tortilla chips  
Charcuterie Board  
Artisan Cheese Board  
Hummus + Pita

**\$10.00 per person**

Excluding sales tax, 19% event fee,  
required beverage package and room rental fee

## Beverage Packages

### **Cold and Hot Beverage Package**

Housemade lemonade and freshly brewed Iced Tea  
Fresh Brewed Coffee and Rishi Organic Tea selection

\$7.00 per person

### **Open Bar Package**

Host's Choice of Specialty Cocktails  
Tito's Vodka | Tanqueray Gin | Johnnie Walker Black  
Jack Daniel's Whiskey | Maker's Mark Bourbon  
Crown Royal Whiskey | Jose Cuervo Gold Tequila  
Flor De Cana Rum | Bottled Beer Selection  
Sommelier's Selection of White and Red Wine  
Sparkling Wine | Cold Beverage Package

\$30.00 per person 3 hrs additional hour \$10 per person

### **Beer + Wine Package**

House Draft Beer Selection  
Bottled Beer Selection  
Sommelier's Selection of White and Red Wine  
Sparkling Wine | Cold Beverage Package

\$20.00 per person

### **Brunch Beverage Package**

Bloody Mary, Mimosas, Belini's  
Sommelier's Selection of White and Red Wine | Sparkling Wine  
Fresh Squeezed Orange, Grapefruit Juice, fresh peach juice  
Cold and Hot Beverage Package  
Housemade lemonade and freshly brewed Iced Tea  
Fresh Brewed Coffee and Rishi Organic Tea selection

\$18.00 per person

### **Wine Connoisseurs Package**

Host's Choice of Bottles of Wine  
Based on Consumption per Bottle  
Minimum of 1 Bottle per 3 Guests  
(i.e. 30 guests = 10 bottles minimum)

## Dessert Enhancements

### **Viennese Table**

Add to any dinner or lunch package

**CAKES** (host chooses three):

- Raspberry Mousse Cake
- Orange Cream Cake
- Red Velvet Cake
- Strawberry Shortcake
- Tiramisu

**TORTES** (host chooses two):

- Bittersweet Chocolate
- Apricot Hazelnut Linzer
- Chocolate Cappuccino
- Raspberry Almond

**TARTLETS + MINI-PASTRIES:** (includes all)

- Fresh Berry Tartlets
- Lemon Curd Tartlets
- Eclairs
- Napoleons
- Mini Cheesecakes
- Double Chocolate Brownie Bites
- Cake Petit Fours
- Cookies

\$15.00 per person

### Chocolate Fondue

Add Chocolate Fondue to a Viennese Table

Dark, milk or white chocolate dipping station.  
Accompanied with a variety of fruits, cookies, pretzels, and marshmallows for dipping.

\$5.00 per person

### House-Made Custom Cakes

Custom Decorated Sheet and tiered cakes

\$3.00 - \$7.00 per person