

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 Crudité
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

\$40.00 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

\$25.00 per person

Brunch Beverage Package

Mimosas + Bellini's
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