

POPPY

EVENT MENU





BUFFET SELECTIONS

CHOICE OF TWO ENTREES

Lunch & Dinner buffet include mixed greens salad, choice of two entrees, one starch and one vegetable, assorted dessert tray, coffee, iced tea and soft drinks.

SELECTION	SERVING SIZE	PRICE
LUNCH	pp	\$28
DINNER	pp	\$33



Select two or select a third option for an additional \$5/pp.

GOAT CHEESE GNOCCHI with Blistered Vegetables

WAGYU SKIRT STEAK with Crispy Mushrooms + Steak Sauce

BAKED/GRILLED WALLEYE with Tartar Sauce + Crispy Capers

ROASTED PORK TENDERLOIN

LEMON CHICKEN

RIME RIB CARVING STATION Additional Price PP MRKT

ACCOMPANIMENTS

VEGETABLES • ONE

BRUSSELS SPROUT

BROCCOLINI

SUCCOTASH

STARCH • ONE

WHIPPED POTATO

BLISTERED GARLIC REDS

SWEET POTATO JOJO



***Minimum of 20 people**

All prices are subject to a 23% service charge + tax.



BRUNCH BUFFET

Includes coffee, hot and iced tea, juices and soft drinks.

Sunday Brunch buyouts available for \$3,500.

SELECTION	SERVING SIZE	PRICE
BRUNCH	pp	\$26
<i>included:</i>		
CHICKEN OR TUNA SALAD ON CROISSANTS		
MIXED GREENS OR FRUIT SALAD		
WHITE BEAN PURÉE W/GRILLED SOURDOUGH		
SCRAMBLED EGGS		
BACON OR SAUSAGE		
PANCAKES OR FRENCH TOAST		



BEVERAGE	SERVING SIZE	PRICE
MIMOSA BAR	pp	\$10
<i>Includes bottomless cava, assorted juices and garnishes.</i>		
BLOODY MARY BAR	pp	\$10
<i>Includes house-made mary mix, American Liquor Vodka or El Jimador tequila and garnishes.</i>		



***Minimum of 25 people**
All prices are subject to a 23% service charge + tax.



PLATED DINNER

Sitdown dinner includes soft drinks, coffee, hot and iced tea.

PACKAGE A	SERVING SIZE	PRICE
	pp	\$50

SALAD

MIXED GREENS SALAD

shaved fennel, carrots, cucumber, red onion and a citrus vinaigrette

ENTREES

6 OZ FILET MIGNON

LEMON CHICKEN

ROASTED WALLEYE with Tartar Sauce + Crispy Capers

ACCOMPANIMENTS

VEGETABLES • ONE

BRUSSELS SPROUT

BROCCOLINI

SUCCOTASH

GRILLED ASPARAGUS

\$2 pp upcharge

STARCH • ONE

WHIPPED POTATO

BLISTERED GARLIC REDS

SWEET POTATO JOJO

POTATO PAVÉ

\$3 pp upcharge

DESSERT • ONE

GOAT CHEESE CHEESECAKE W/FRUIT COMPOTE

+FLOURLESS CHOCOLATE CAKE WHIPPED CREAM

SEASONAL FRUIT TART



All prices are subject to a 23% service charge + tax.



PLATED DINNER

Sitdown dinner includes soft drinks, coffee, hot and iced tea.

PACKAGE B	SERVING SIZE	PRICE
	pp	\$60

SALAD • ONE

MIXED GREENS SALAD

shaved fennel, carrots, cucumber, red onion and a citrus vinaigrette

LETTUCE WEDGE

crispy panchetta, pickled onion, egg and a tomato vinaigrette

BABY ROMAINE CAESAR SALAD WITH SOURDOUGH CRUMB

ENTREES • THREE

6 OZ FILET MIGNON

EGGPLANT PAVÉ

LEMON CHICKEN

GRILLED PORK CHOP

ROASTED WALLEYE

with Tartar Sauce + Crispy Capers

GOAT CHEESE GNOCCHI

with Blistered Vegetables

ACCOMPANIMENTS

VEGETABLES • ONE

STARCH • ONE

BRUSSELS SPROUT

WHIPPED POTATO

BROCCOLINI

BLISTERED GARLIC REDS

SUCCOTASH

SWEET POTATO JOJO

GRILLED ASPARAGUS

\$2 pp upcharge

POTATO PAVÉ

\$3 pp upcharge

DESSERT • ONE

GOAT CHEESE CHEESECAKE W/FRUIT COMPOTE

+FLOURLESS CHOCOLATE CAKE WHIPPED CREAM

SEASONAL FRUIT TART

All prices are subject to a 23% service charge + tax.





PLATED DINNER

Sitdown dinner includes soft drinks, coffee, hot and iced tea.

PACKAGE C

SERVING SIZE

PRICE

pp

\$75

APPETIZER • ONE

WHITE BEAN PURÉE PLATTER

with Grilled Sourdough

CHARCUTERIE DISPLAY

assorted meat add \$2 pp

SALAD • TWO

MIXED GREENS SALAD

shaved fennel, carrots, cucumber, red onion and a citrus vinaigrette

LETTUCE WEDGE

crispy pancetta, pickled onion, egg and a tomato vinaigrette

BABY ROMAINE CAESAR SALAD WITH SOURDOUGH CRUMB

ENTREES • THREE

8 OZ FILET MIGNON

EGGPLANT PAVÉ

LEMON CHICKEN

GRILLED PORK CHOP

ROASTED WALLEYE

with Tartar Sauce + Crispy Capers

GOAT CHEESE GNOCCHI

with Blistered Vegetables

16 OZ RIBEYE

with Mushroom Demi

RILLED BLACK GROUPER

with Spicy Peach Jam

All prices are subject to a 23% service charge + tax.





PLATED DINNER

Sitdown dinner includes soft drinks, coffee, hot and iced tea.

PACKAGE C CONTINUED

SERVING SIZE

PRICE

pp

\$75

ACCOMPANIMENTS

VEGETABLES • ONE

BRUSSELS SPROUT

BROCCOLINI

SUCCOTASH

GRILLED ASPARAGUS

\$2 pp upcharge

STARCH • ONE

WHIPPED POTATO

BLISTERED GARLIC REDS

SWEET POTATO JOJO

POTATO PAVÉ

\$3 pp upcharge

DESSERTS

GOAT CHEESE CHEESECAKE W/FRUIT COMPOTE

+FLOURLESS CHOCOLATE CAKE WHIPPED CREAM

SEASONAL FRUIT TART



All prices are subject to a 23% service charge + tax.

BAR PACKAGES

A black and white photograph of a bar. In the foreground, three wicker bar stools with metal frames are lined up. Behind them is a wooden bar counter. A bartender, blurred in motion, is working behind the bar. The bar is stocked with a wide variety of liquor bottles on shelves and the counter. A stainless steel espresso machine is visible on the left side of the bar. The background wall is made of horizontal wooden planks, and there are spotlights on the ceiling. The text "BAR PACKAGES" is overlaid in large, white, bold, sans-serif capital letters across the middle of the image.



BAR PACKAGES

Charged based on consumption.
Wine & beer is priced per bottle consumption.

LARCHMERE PACKAGE

	SERVING	PRICE
MIXED DRINK	per drink	\$6.50
ROCKS	per drink	\$8.00
MARTINI UP	per drink	\$10.00

SELECTIONS

VODKA American Liquor Co.

GIN Tanqueray

RUM Bacardi Silver

WHISKEY Old Granddad

SCOTCH Monkey Shoulder

TEQUILA El Jimador

ALL-INCLUSIVE OPEN BAR

Priced per person per hour. Each package includes Poppy Cabernet, Chardonnay, ISB Pilsner, Kolsch, IPA and Miller High Life.

FIRST 4 HOURS	pp	\$35
EACH ADDITIONAL HOUR	pp	\$18

All prices are subject to a 23% service charge + tax.

It is not necessary to select a bar package for events under 25 people.

If a package is not selected, we will charge for what is consumed based on restaurant pricing.





BAR PACKAGES

Charged based on consumption.
Wine & beer is priced per bottle consumption.

ETTA PACKAGE	SERVING	PRICE
MIXED DRINK	per drink	\$8.00
ROCKS	per drink	\$9.50
MARTINI UP	per drink	\$11.50



SELECTIONS

VODKA American Liquor Co./ Titos

GIN Tanqueray/ Gray Whale

RUM Bacardi Silver/ Bacardi Spiced

WHISKEY Old Granddad/ Middle West Spirits

SCOTCH Oban/ Johnny Walker Red

TEQUILA Espolon Silver/ Espolon Repesado/ Espolon Anejo

BOURBON Maker's Mark

ALL-INCLUSIVE OPEN BAR

Priced per person per hour. Each package includes Poppy Cabernet, Chardonnay, ISB Pilsner, Kolsch, IPA and Miller High Life.

FIRST 4 HOURS	pp	\$50
EACH ADDITIONAL HOUR	pp	\$27



All prices are subject to a 23% service charge + tax.

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BAR PACKAGES

Charged based on consumption.
Wine & beer is priced per bottle consumption.

POPPY PACKAGE	SERVING	PRICE
MIXED DRINK	per drink	\$9.50
ROCKS	per drink	\$11.50
MARTINI UP	per drink	\$13.00



SELECTIONS

VODKA Titos/ Grey Goose

GIN Gray Whale/ Tvim & Petal

RUM Bacardi Silver/ Bacardi Spiced

WHISKEY Old Granddad/ Middle West Spirits

SCOTCH Oban/ Johnny Walker Red

TEQUILA Espolon Silver/ Espolon Repesado/ Espolon Anejo

BOURBON Woodford Reserve/ Buffalo Trace

ALL-INCLUSIVE OPEN BAR

Priced per person per hour. Each package includes Poppy Cabernet, Chardonnay, ISB Pilsner, Kolsch, IPA and Miller High Life.

FIRST 4 HOURS	pp	\$62
EACH ADDITIONAL HOUR	pp	\$31

*This package includes champagne toast served as part of your option.



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THE DETAILS

Private Party Guidelines, Pricing + Fees

Events before 4pm require food & beverage minimum Tuesday-Saturday \$1,500 food & beverage minimum on Monday \$3,500. All with 20-49 guests minimum.

Events after 4pm Tuesday- Thursday \$3,500, Friday-Monday \$4,500, Sunday-Monday minimum with 15-45 people.

Events requiring a full restaurant buy-out Sunday-Thursday \$7,500 food & beverage minimum Friday & Saturday \$15,000 food & beverage minimum all with 50 guest minimum.

Sunday Brunch buyouts available for \$3,500 minimum.

Table linens (black or white) may be rented for \$6 per linen all other colors may be rented for \$8 per linen. Gray linen napkins are included in your party package, other colors are available for a \$2 per napkin charge.

Tent, table, and chair rental can be done with an additional charge. For patio buy-outs a tent rental MUST happen.

No deposit is collected, however a credit card will be taken. A three week cancellation policy for a zero charge, after two weeks cancellation a 25% charge for your party amount will be charged. A one week cancellation a 50% charge for your party will be charged. A no show will result in a 100% cancellation fee plus a 25% service fee. This is non-negotiable.

Glitter is NOT allowed. Any glitter or balloons with glitter will result in a \$100 clean up fee.

Every party booked has a \$100 set up/break down fee.

Parties booked are subject to a 23% service fee + tax.

Desserts brought in are allowed for \$3 pp charge. Our pastry chef will be happy to create dessert for a charge.

Should you want to set up decorations and centerpieces, you may arrive one hour before your scheduled event. Decorations and centerpieces can also be set up by our staff for a \$50 fee.

Thank you for inquiring about your upcoming event with us!

We are excited to serve you.

