

Due West Tavern Banquet Sample Menus

FAMILY STYLE OR BUFFET | PARTIES OF 12+ FOR THE TABLE

CHARCUTERIE, OLIVES, ARTISANAL CRACKERS | \$150

LOCAL CHEESES, FRUIT, HOUSE-MADE JAM, ARTISANAL CRACKERS | \$130

CRUDITÉ, GODDESS DIP & HUMMUS | \$80

LOCAL OYSTERS, MIGNONETTE (1 DOZEN) | \$65

BAKED OYSTERS, LEMON HERB BUTTER (1 DOZEN) | \$75

COASTAL DINNER

3-course \$94 per person

Choice of one STARTER

Choice of two MAIN *

Choice of one DESSERT

BBQ BY THE CREEK

3-course \$88 per person

Choice of one STARTER

Choice of two MAIN *

Choice of one DESSERT

DINNER OFFERINGS

STARTERS

Select one
additional selection +\$8

Local Farm Lettuces

cherry tomatoes, everything seeds,
chives, cucumbers, champagne vinaigrette

Caesar Salad

croutons, radishes, grated parmesan,
parmesan vinaigrette

Beet & Arugula Salad

goat cheese,
citrus vinaigrette

MAINS

Select two
additional selection +\$10

Herb Roasted Chicken (GF)

chicken jus

King Salmon

roasted with charred lemon butter

Braised Beef Short Ribs (GF)

demi glace

Wild Mushroom Risotto (V,GF)

porcini, parmesan, cream

Stuffed Poblano Pepper (VEG,GF)

chickpeas, pepitas, quinoa, roasted
pepper tomato sauce

SEASONAL VEGGIES

Select one

Spring:

Local asparagus or broccolini

Summer:

Farm green beans, zucchini

Fall/Winter:

Brussels sprouts or broccolini

STARCH (select 1)

mashed potatoes, toasted farro, or
roasted potatoes

SAMPLE DINNER SELECTION

STARTER

Local Farm Lettuces

cherry tomatoes, everything seeds,
chives, cucumbers, champagne vinaigrette

MAINS

King Salmon

roasted with charred lemon butter

Herb Roasted Chicken (GF)

chicken jus

Wild Mushroom Risotto (V,GF)

porcini, parmesan, cream

Local Farms Green Beans

(GF, DF, VEG, V)

Roasted Potatoes

(GF, DF, VEG, V)

DESSERT

Lemon tartlet

strawberry coulis, creme chantilly

