

T H E
H A M I L T O N
R O O M

THE MADISON

Cocktail Reception w/ Stationary Appetizers

Small Meat & Cheese Board
+
Small Meatball Platter
+
Any 2 Signature Cocktails of Choice
+
2 Kegs of Local Craft Beer
+
Red & White Wine

starts at **\$500.00**

THE JEFFERSON

Cocktail Reception w/ Passed Appetizers

Large Polenta Platter
+
Large Falafel Platter
+
Any 2 Signature Cocktails of Choice
+
2 Kegs of Local Craft Beer
+
Red & White Wine

starts at **\$750.00**

THE WASHINGTON

Our Signature Dinner Party

Any 2 Entrees of Choice
+
Salad of Choice
+
Dessert of Choice
+
Any 2 Signature Cocktails of Choice
+
2 Kegs of Local Craft Beer
+
Red & White Wine

starts at **\$750.00**

UPGRADES

Customize your experience:

Additional Salad \$5/guest
Additional Entree \$8/guest
Additional Cocktail (set up fee) \$50
Hosted Cocktails \$10/ea.
Additional Keg (set up fee) \$100
Hosted beers \$7/ea.
Small/Large Meat & Cheese Board \$85/\$155
Small/Large Falafel Platter \$85/\$155
Small/Large Meatball Platter \$90/\$160
Small/Large Polenta Platter \$90/\$160
Small/Large Bread Basket \$40/\$70

Reception packages accommodate up to 50 guests, seated dinner up to 40 guests. Additional items charged by confirmed attendance. Event durations: 3hrs, longer events require additional fees. Decoration restrictions, inquire within. Beverage pricing is based on No-Host bar. Hosted bar options available. All packages include ice water & coffee station. All prices + tax + 20% gratuity. \$500 deposit required for reservation. Refer to contract for cancellation details.

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appetizers:

small feeds up to 20, large up to 40

meat & cheese board

includes (3) choices of charcuterie & cheeses, pickled veggies & preserves.

small \$85

large \$155

meatballs

ground pork, & beef, blend of spices, sourdough bread crumbs, Italian gravy, mozz, grana padano, fresh oregano.

small \$90

large \$160

polenta (v)

polenta cake, arugula pesto, tomato mushroom compote, creme fraiche.

small \$90

large \$160

falafel (vn)

housemade falafel, arugula pesto, cucumber, roasted tomato, lemon dill tahini.

small \$90

large \$160

wood-fired flatbread (vn)

fresh baked wood-fired flatbread. Choice of Rosemary w/ Sea Salt or "Everything Spice"

small \$40

large \$70

salads:

mixed greens

mixed greens, goat cheese, cranberries, pepitas, chili fig vinaigrette.

arugula & quinoa

arugula, red & white quinoa, red bell peppers, goat cheese, olive tapenade, lemon vinaigrette.

kale

lacinato kale, sauteed apple, pecorino romano, apple cider vinaigrette.

house

romaine, cherry tomato, cucumber, red onion, olives, grana. choice of ranch or italian vinaigrette.

desserts:

peanut butter brownies

housemade, rich chocolate & peanut butter

perfect chocolate chip cookies

housemade, buttery, chocolatey goodness

entrees:

wood-fired pizza:

margherita (v)

crushed tomato, mozz, basil, evoo

doppio (v)

crushed tomato, 2x mozz, oregano, evoo

fromaggio (v)

crushed tomato, mozz, fontina, romano, grana, oregano, evoo

pepperoni

crushed tomato, mozz, pepperoni, oregano, evoo

salsiccia

crushed tomato, mozz, fennel sausage, oregano, evoo

stanford (v)

mozz, fontina, jack, mushrooms, onions, arugula, evoo

porch

mozz, fontina, jack, sausage or smoked pancetta, chives

capitol

crushed tomato, mozz, mushrooms, smoked pancetta, oregano, evoo

fremont

crushed tomato, mozz, smoked pork loin, pineapple, oregano, evoo

southside (va)

mozz, fontina, jack, potatoes, pork chorizo, chili oil, cilantro

portal

crushed tomato, mozz, spicy salami cotto, olives, green peppers

the cho (va)

crushed tomato, mozz, mushrooms, sausage, sauteed peppers & onions, evoo

marshall

arugula pesto, mozz, fontina, mortadella, pistachio, red onions, grana padano

pasta:

papardelle w/ rustic marinara (v, va)

crushed tomato, garlic, oregano, evoo

orecchiette w/ creamy pesto (v)

heavy cream, arugula pesto

spaghetti carbonara

organic egg yolks, cured pancetta, grana padano, black pepper

rigatoni w/ ragu napoletana

crushed tomato, garlic, oregano, braised pork & beef, grana padano