

## 608 DAHLIA

## LUNCHEON MENU

#### AVAILABILITY

Thank you for considering 608 Dahlia Restaurant to be a part of your special event!

Large group luncheons are available during our regular operating hours, Wednesday-Sunday 11am-2pm, for up to 50 guests. Large groups are seated in our "Central Dining Room"; there is no patio seating available for large groups.

We accept bookings on a first come, first served basis and tend to book up quickly. We encourage you to discuss scheduling with us and confirm your reservation as early in your planning process as possible.

We are located within the Sherman Library and Gardens, which requires guest admission. Group rates are available and we strongly encourage luncheon groups to prepay their guest admission to Sherman Gardens using the Sherman Gardens "Special Luncheon-Guest Admission Form". For Garden or admission related inquiries, please e-mail beverly@slgardens.org

Please contact us at events@608dahlia.com if you are interested in a Private Event / Restaurant "buy-out".



## LUNCHEON Menu pricing

All pricing is per person. Table water service included. Additional beverage selections priced separately (see Menu Enhancements for available options).

Because our menus are seasonally driven, you will find that there are Spring/Summer and Fall/Winter options.

Please consider the season of your event when making your menu selections.

For the greatest success of your large group event, we ask that you limit your menu selections as described below and provide us with your final guest count (with menu selections) 10-14 days prior to your event.

#### ENTRÉE ONLY - \$25

Choice of two entrée selections. Water service included. Additional beverage selections priced separately.

#### TWO-COURSE LUNCHEON - \$35

Choice of one starter and two entrée selections

OR

Choice of two entrée selections and one dessert selection.

#### THREE-COURSE MEAL - \$45

Choice of one starter, two entrées, and one dessert selection

PRICING DOES NOT INCLUDE CA TAX (7.75%) ADMIN FEES (5%) A 20% SERRVICE GRATUITY WILL BE ADDED TO GROUPS OF



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All pricing is per person unless stated otherwise.

NON ALCOHOLIC BEVERAGES - \$5 Guest choice of lemonade, iced tea, infused water, coffee. Refills included.

TABLE WINE SERVICE - PRICED PER BOTTLE Host to pre-select wine for event from wine list

> CORKAGE FEE - \$20 PER BOTTLE Wine only. Priced per 750ml bottle.

STATIONED HORS D'OEUVRES Priced per selection. See platter menu.

OUTSIDE DESSERT SET-UP AND SERVICE - \$5 Applied to all outside cakes and desserts consumed onsite

> CHILDREN'S MENU - \$15 Beverage and refills included

> > SANGRIA - \$15 Priced per glass.

SEASONAL MOCKTAIL - \$8 Priced per glass.



## STARTER SALAD SELECTION

Please choose from either soup <u>or</u> garden salad as your starter option

#### GARDEN SALAD

spring/summer: seasonal mixed greens, fresh garden herbs, heirloom carrot, summer tomato, aged parmesan, croutes, lemon basil vinaigrette (\*V and \*GF available upon request).

fall/winter: seasonal mixed greens, fresh garden herbs, heirloom carrot, aged parmesan, house-made biscuit croutes, apple cider vinaigrette (\*V and \*GF available upon request).

#### TOMATO BASIL SOUP \*V

\*VEGAN \*GLUTEN FREE



Choose <u>one</u> selection. Vegetarian option available upon request. Final guest count must include any known allergies or dietary restrictions.

#### SEASONAL VEGETABLE QUICHE

served with choice of side garden salad or sautéed vegetables

#### PAN-ROASTED SALMON

served with citrus orange emulsion, marinated beluga lentils, seasonal vegetables \*GF

#### SIGNATURE CULTIVAR SALAD

shaved romaine, market grapes, Point Reyes blue cheese, crispy quinoa, toasted walnuts, house dried fruit blend, tarragon herb dressing.

<u>Choice to add chicken or grilled tempeh (choose 1). Protein add-on</u> <u>included in luncheon price.</u>



### DESSERT

#### ALMOND LEMON TART

## FLOURLESS CHOCOLATE TORTE $*_{GF}$

#### DESSERT DUO \*

A petite portion of both our chocolate torte and almond tart \*add \$3 per person\*

> 2647 East Coast Hwy Corona Del Mar, CA 92625 events@608dahlia.com

> > www.608dahlia.com

\*VEGAN \*GLUTEN FREE

## KIDS MENU All seasons

for littles 10 and under. Please make <u>one</u> selection

SPAGHETTI AND MARINARA \*V upon request

#### GRILLED SALMON \*GF seasonal vegetables and basil mashed potatoes

\*VEGAN \*GLUTEN FREE



Available year-round (cheers!)

#### BUBBLES

NV Bouvet-Ladubay, Saumur, Brut | 40 b NV Bouvet- Ladubay, Saumur, Brut Rose | 40 b NV Piper-Heidsieck 1785 Champagne Brut | 85 b Villa Sandi Blanc de Blanc Prosecco | 35 b

#### WHITES

2019 Pighin Friuli Grave Pinot Grigio | 38 b 2020 Le Roi Des Pierres Sancerre Sauvignon Blanc | 65 b 2020 Excelsior, Robertson, South Africa, Chardonnay | 35 b 2019 Mer Soleil Santa Lucia Highlands Reserve Chardonnay | 50 b 2018 Sonoma Cutrer Russian River Ranches Chardonnay | 50 b 2019 Louis Jadot Pouilly-Fuisse Chardonnay | 70 b 2020 Pine Ridge Napa Valley Chenin Blanc-Viognier | 38 b 2020 Maison Saleya Cotes De Provence Rose | 42 b 2020 AIX Coteaux D'en Provence | 55 b

#### REDS

2019 Raeburn Russian River Valley Pinot Noir | 58 b 2019 Spellbound, California, Cabernet Sauvignon | 35 b 2018 Wines Of Substance Columbia Valley Elemental Cabernet Sauvignon | 38 b 2017 Beaulieu Vineyard Napa Valley Cabernet Sauvignon | 80 b

#### SWEET

NV Chambers Rosewood Vineyards Rutherglen Muscat | 35 b



## STATIONED Hors d'Oeuvres

Available year-round (cheers!)

CHARCUTRIE

prosciutto, sopressata, Chef's cheese selection, rosemary roasted marcona almonds, seasonal preserves, crostini \$250, serves 25

#### CRUDITE

best of the season farmer's market vegetables, artisanal crostini, house-made dip trio \$200, serves 25

#### FRUIT PLATTER

best of the season farmer's market fruit, honey yogurt dip, mixed nuts \$250, serves 25



## THE FINER DETAILS

Once notified of your luncheon package selection and estimated guest count, we can provide a custom estimate for you. Deposits are not required for large group luncheons; for private events/ restaurant buy-outs please contact events@608dahlia.com. Private rentals are subject to a food and beverage minimum and any venue rental fees set by Sherman Library and Gardens. There are no venue rental fees or minimums for non private events.

We encourage menu selection and confirmation early in your planning process.

Final guest count along with menu choices / list of any dietary restrictions are due 14 days prior to the event- your final guest count will serve as a final guarantee number (billed based on guarantee number). Final payment is due at end of event.

If there is to be assigned seating, we request the seating chart to be provided with your menu selections.

If you wish, the event host may provide place cards, menus, table numbers, chargers, centerpieces and small décor items for table set-up (no open flames). White linen is our standard- host may provide own linens if desired, please check with us for appropriate linen measurements.

Unless notified otherwise, large group luncheons will be held indoors in our "central dining room" as our patio (and front portion of our dining room) remains open for our regular lunch service. Private events can design their setup on the patio or in the central patio room.

On the day of your event:

The event host may arrive at 10:00 am for set-up of centerpieces and place cards Guests may arrive at 11:00am Event End Time is 2:00pm Please note there may be some exceptions to this timeline, which you will be notified of prior to booking.

Guest admission to Sherman Library and Gardens is separate from, and in addition to your food and beverage bill with 608 Dahlia.