

BENNETT'S

kitchen · bar · market

Dinner



PRIVATE EVENT MENU



OAKVILLE

Includes family style appetizers: tempura shrimp, trio of dips, Thai chicken sticks

\$39
per person plus
tax & tip

LASAGNA BOLOGNESE – parmesan garlic bread

GRILLED CHIMICHURRI CHICKEN gff # –
all natural chicken breast, heirloom grains, sautéed spinach

CHILE RELLENO gff – roasted & peeled poblano stuffed
w/ artichoke hearts, poblanos, mushrooms, onions,
kale & cream cheese, ancho sherry cream

GRILLED SALMON gff # – heirloom
grains, citrus scallion drizzle

GRILLED PORK CHOP gff # – grilled pork chop,
Hoisin marinated, mashed potatoes

MIA SALAD gff # – greens, rotisserie chicken, goat cheese,
avocado, dates, grape tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutons

CARNEROS

Includes family style appetizers: selection of charcuterie, artisan cheeses, marinated olives,
trio of dips, wild Mexican prawns w/ spicy house cocktail sauce, & Thai chicken sticks.

\$53
per person plus
tax & tip

ROASTED PRIME RIB – mashed potatoes, jus

GRILLED CHIMICHURRI CHICKEN gff # –
all natural chicken breast, heirloom grains, sautéed spinach

CHILE RELLENO gff – roasted & peeled poblano stuffed
w/ artichoke hearts, poblanos, mushrooms, onions,
kale & cream cheese, ancho sherry cream

GRILLED MAHI MAHI gff # – gingered snap peas,
Thai chile sauce

GRILLED PORK CHOP gff # – grilled pork chop,
Hoisin marinated, mashed potatoes

MEAL ADDITIONS

- Add dessert Chocolate pot de crème or apple crisp – \$5.00 per person in advance
- Add cup of chicken tortilla soup or Caesar salad – \$6.00 per person in advance