

# THE COMMONS group dining

**THE COMMONS** is a fabulous place to gather with friends, family, and colleagues! Our unique space is perfect for a multitude of celebrations and everyday gatherings.

**OUR GROUP DINING SPACE** is semi-private and located next to the main dining room partially separated by a window wall. We do not have a room charge for our space, rather we have established food and beverage minimums that are based on the space and date/time-frame utilized.

We do not have Audio/Visual equipment nor do we allow for the use of the equipment since the spaces are semi-private. Free parking is available in front of the restaurant in the Hollywood Vineyards plaza and additional parking is available just south of the restaurant, *space is limited & not guaranteed.*



## | menus |

**PRESET LARGE PARTY BREAKFAST + BRUNCH MENUS** | Groups of 10-24 for breakfast/brunch events will utilize the restaurant's Large Party Menus - these menus are similar to the regular dining menu with just a few items removed that cannot be accommodated for large groups.

**REGULAR LUNCH + DINNER MENUS** | Groups of 10-24 for lunch/dinner events will utilize the restaurant's regular menus

**CHEF'S SEATED | PLATED DINNER MENUS** *page 2*

## | beverages |

*charged as ordered*

The full list of wine, beer, cocktails, and non-alcoholic beverages will be available for your guests to order from, if they are hosted.

*\*If wine, beer, and/or cocktails are not hosted, they will not be available for guests to order.*



## | nook communal tables |

*maximum 24 guests*

The full Nook area that is located next to the main dining room, partially separated by a window wall.

Set with large communal tables for seated dining along the windows with views towards the patio and the plaza's tasting rooms.

# THE COMMONS

chef's plated | seated dinner

groups of up to 24 guests | \$37 per person, based on the final guest count

| **starters** | to be served shortly after guest arrival/seating, passed and shared at the tables

SELECT 2:

**SPICY PEANUTS (DF)**

**SHOESTRING FRIES (DF)**

**PRETZEL KNOT**

mustard cheese sauce

**MEXICAN STREET CORN 'ESQUITES'**

roasted summer corn, chile de arbol, crema, cotija, cilantro

**FRIED DILL PICKLE CHIPS**

spicy buttermilk ranch

**SEARED BRUSSELS SPROUTS**

bacon, shaved fennel, bacon vinaigrette, bread crumbs (DF)

**AVOCADO TOAST**

radish, sprouts, micro greens, lemon vinaigrette, stone ground mustard (DF)

**CHEESE TOAST**

melted swiss, white cheddar, chives, smoked gouda, bacon mustard jam

**CAPRESE**

heirloom tomato, torn fresh mozzarella, basil, balsamic vinegar and olive oil (GF)

**BUTTERMILK FRIED CHICKEN STRIPS**

whiskey-barbecue sauce, ranch dressing

| **main course entrées** | guests to order from the following menu options:

**ENTRÉE SANDWICHES + BURGERS**

*all served with a choice of mixed greens salad or shoestring fries  
guests can substitute gluten-free bread \$2*

**SPICY FRIED CHICKEN SANDWICH**

lettuce, pickles, tomato, spicy mayo

**BLTA SANDWICH**

bacon, lettuce, tomato, avocado, spicy aioli

**GRILLED CHEESE SANDWICH + TOMATO SOUP**

smoked gouda, white cheddar, gruyere, caramelized onion. *add bacon or ham*

**TURKEY + BRIE SANDWICH**

bacon, shaved apple, frisée, fig mustarda

**THE IMPOSSIBLE VEGAN BURGER**

chipotle aioli, tomato, lettuce (V)  
*add avocado*

**CLASSIC CHEESEBURGER**

white cheddar, lettuce, tomato, house special sauce. *cooked to medium, modifications not available*

**DINNER PLATES**

**FISH + CHIPS**

vodka-battered pacific true cod, coleslaw, shoestring fries, house tarter sauce

**CARLTON FARMS PORK CARNITAS TACOS**

salsa verde, diced onions, cilantro, served in flour tortillas with tortilla chips and smashed avocado

**GRAIN + VEGETABLE BOWL**

farro, black beans, sweet potato, peppers, onions, hominy, fresh tomato salsa, avocado puree (DF)

**SAUERBRATEN BRISKET**

braised st. helen's beef brisket, german-style potato salad, natural jus, ginger crumble

**BBQ GRILLED FREE-RANGE CHICKEN**

smoked bacon baked beans, coleslaw

**TUNA CASSEROLE**

campanelle pasta, english peas, pickled peppers, jalapeno potato chip crust

**ENTRÉE SALADS**

**CHOPPED SALAD**

romaine, red cabbage, corn, tomato, feta, pickled red onions, avocado, pumpkin seeds, buttermilk dressing (GF)  
*add grilled chicken or fried chicken \$7*

**KALE CAESAR SALAD**

lacinato kale, romaine, croutons, grana padano, caesar dressing  
*add grilled chicken or fried chicken*

**WATERMELON + FETA SALAD**

baby greens, shaved fennel, pistachio, mint-champagne vinaigrette  
*add grilled chicken or fried chicken*

**FRIED CHICKEN COBB SALAD**

romaine, avocado, bacon, tomato, black olive, hard-boiled egg, blue cheese crumbles, green onion, blue cheese dressing

| **dessert** | to be served individually to each guest after main course

**CHOCOLATE-COVERED SEA SALT CARAMELS**

*Menus offerings and prices are subject to change due to seasonal menu changes. GF - gluten-free, DF - dairy-free, V - vegan*

*Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.*