

PRIX-FIXE MENUS

PUFFER MALARKEY COLLECTIVE



LAST REVISED APRIL 16TH, 2021

\$70 PRIX-FIXE MENU

Served family-style. Priced per guest.

FIRST COURSE (SHARED)

- ❖ Pork Belly, *Vadourvan Mustard Aioli, Apples, Red Onion, Pickled Mustard Seeds*
- ❖ Tuna Tartare, *Cucumber, Red Onion, Meyer Lemon, Capers, Spring Herbs, Papadam*
- ❖ Baba Ganoush, *Roasted Baby Eggplant, Mojo De Ajo, Pickled Peppers, Wood Fired Pita*

SECOND COURSE (SHARED)

- ❖ Roasted Branzino, *Castelvetrano Olive Tapenade, Speck, Fine Herbs*
- ❖ Roasted Half Chicken, *Braised Kale, Lemon Caper Herb Salsa*
- ❖ House-Made Pasta Pomodoro, *Basil, Garlic, Grana Padano, Chili*

SIDES (SHARED - CHOICE OF TWO)

- ❖ Golden Dutch Potato, *Lemon Vinaigrette, Smoked Cheddar Frico, Scallions, Citrus Crema*
- ❖ Roasted Baby Carrots, *Cashew Sesame Dukkah, Aleppo Yogurt, Carrot Top Pesto*
- ❖ Wild Mushrooms, *Black Garlic Vinaigrette, Chimichurri, Garlic Crunch*
- ❖ Broccolini, *Red Wine Vinaigrette, Midnight Moon Goat Cheese*

DESSERT (SHARED - CHOICE OF TWO)

- ❖ Ricotta Zeppole, *Raspberry, Praline Cream, Candied Hazelnuts, Raspberry Ice Cream*
- ❖ Chocolate Tarte, *Sesame Chocolate Ganache, Butterscotch, Almonds, Tabini Ice Cream*
- ❖ Tiramisu, *Mascarpone, Espresso, Dark Chocolate Ice Cream*
- ❖ Lemon Tart, *Toasted Meringue, Blueberry, Tangerine Ice Cream*
- ❖ Date Cake, *Toffee Sauce, Black Walnut Ice Cream, Candied Walnuts*

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip

❖ Menu items subject to change



MENU UPGRADES

- ❖ ADDITIONAL COURSE + \$10 PER GUEST:
 - ❖ Butter Lettuce Salad (PLATED)
 - ❖ Parker House Rolls (SHARED)
- ❖ ROASTED BONE MARROW ADD ON + \$7 PER GUEST
- ❖ OXTAIL GNOCCHI TO REPLACE ANY ENTREE + \$5 PER GUEST
- ❖ PORK LOIN TO REPLACE ANY ENTREE + \$10 PER GUEST
- ❖ FILET TO REPLACE ANY ENTREE+ \$15 PER GUEST

\$85 PRIX-FIXE MENU

Served family-style. Priced per guest.

FIRST COURSE (SHARED)

- ❖ Roasted Baja Shrimp, *Preserved Lemon, Chili, Garlic, Radicchio, Country Wheat*
- ❖ Pork Belly, *Vadouwan Mustard Aioli, Apples, Red Onion, Pickled Mustard Seeds*
- ❖ Baba Ganoush, *Roasted Baby Eggplant, Mojo De Ajo, Pickled Peppers, Wood Fired Pita*
- ❖ Hamachi, *Citrus Consomme, Avocado, Radish, Citrus, Sesame Crisp, Chili*

SECOND COURSE (SHARED)

- ❖ Roasted Branzino, *Castelvetrano Olive Tapenade, Speck, Fine Herbs*
- ❖ Roasted Half Chicken, *Braised Kale, Lemon Caper Salsa Verde*
- ❖ Oxtail Gnocchi, *Roasted Garlic, Parsley, Chive, Sherry, Parmesan*

SIDES (SHARED - CHOICE OF TWO)

- ❖ Golden Dutch Potato, *Lemon Vinaigrette, Smoked Cheddar Frico, Scallions, Citus Crema*
- ❖ Roasted Baby Carrots, *Cashew Sesame Dukkah, Aleppo Yogurt, Carrot Top Pesto*
- ❖ Wild Mushrooms, *Black Garlic Vinaigrette, Chimichurri, Garlic Crunch*
- ❖ Broccolini, *Red Wine Vinaigrette, Midnight Moon Goat Cheese*

DESSERT (SHARED - CHOICE OF TWO)

- ❖ Ricotta Zeppole, *Raspberry, Praline Cream, Candied Hazelnuts, Raspberry Ice Cream*
- ❖ Chocolate Tarte, *Sesame Chocolate Ganache, Butterscotch, Almonds, Tahini Ice Cream*
- ❖ Tiramisu, *Mascarpone, Espresso, Dark Chocolate Ice Cream*
- ❖ Lemon Tart, *Toasted Meringue, Blueberry, Tangerine Ice Cream*
- ❖ Date Cake, *Toffee Sauce, Black Walnut Ice Cream, Candied Walnuts*

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip

- ❖ Menu items subject to change



MENU UPGRADES

- ❖ ADDITIONAL COURSE + \$10 PER GUEST:
 - ❖ Butter Lettuce Salad (PLATED)
 - ❖ Parker House Rolls (SHARED)
- ❖ ROASTED BONE MARROW ADD ON + \$7 PER GUEST
- ❖ PORK LOIN TO REPLACE ANY ENTREE + \$10 PER GUEST
- ❖ FILET TO REPLACE ANY ENTREE + \$15 PER GUEST

\$125 PRIX-FIXE MENU

Priced per guest.

FIRST COURSE (SHARED)

- ❖ Cana de Cabra, *Wild Mushrooms, White Wine, Lemon, Thyme, Toast*
- ❖ Roasted Baja Shrimp, *Preserved Lemon, Chili, Garlic, Radicchio, Country Wheat*
- ❖ Hamachi, *Citrus Consomme, Avocado, Radish, Citrus, Sesame Crisp, Chili*

SECOND COURSE (PLATED)

- ❖ Butter Lettuce Salad, *Buttermilk Dressing, Crispy Shallots, Za'atar, Lemon, Dill*
- ❖ Parker House Rolls, *Warm Herb & Honey Butter, Flake Salt*

THIRD COURSE (PLATED - CHOICE OF TWO, PRE-SELECTED)

- ❖ Roasted Branzino, *Castelvetrano Olive Tapenade, Speck, Fine Herbs*
- ❖ Roasted Half Chicken, *Braised Kale, Lemon Capser Salsa Verde*
- ❖ Prime Filet, *Seasonal Set*
- ❖ Pork Loin, *Mustard Pepper Relish, Creamy Polenta*
- ❖ Oxtail Gnocchi, *Roasted Garlic, Parsley, Chive, Sherry, Parmesan*
- ❖ House-Made Vegetarian Pasta
- ❖ Seasonal Vegetable Entree

SIDES (SHARED - CHOICE OF TWO)

- ❖ Golden Dutch Potato, *Lemon Vinaigrette, Smoked Cheddar Frico, Scallions, Citrus Crema*
- ❖ Roasted Baby Carrots, *Cashew Sesame Dukkah, Aleppo Yogurt, Carrot Top Pesto*
- ❖ Wild Mushrooms, *Black Garlic Vinaigrette, Chimichurri, Garlic Crunch*
- ❖ Broccolini, *Red Wine Vinaigrette, Midnight Moon Goat Cheese*

DESSERT (SHARED - CHOICE OF TWO)

- ❖ Ricotta Zeppole, *Raspberry, Praline Cream, Candied Hazelnuts, Raspberry Ice Cream*
- ❖ Chocolate Tarte, *Sesame Chocolate Ganache, Butterscotch, Almonds, Tahini Ice Cream*
- ❖ Tiramisu, *Mascarpone, Espresso, Dark Chocolate Ice Cream*
- ❖ Lemon Tart, *Toasted Meringue, Blueberry, Tangerine Ice Cream*
- ❖ Date Cake, *Toffee Sauce, Black Walnut Ice Cream, Candied Walnuts*

- + 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip
- ❖ Menu items subject to change



Preselected entree counts
due 10 days prior to event

or

Choose three entrees to be
served family-style

\$125 DUET PRIX-FIXE MENU

Priced per guest.

FIRST COURSE (SHARED)

- ❖ Pork Belly, *Vadouvan Mustard Aioli, Apples, Red Onion, Pickled Mustard Seeds*
- ❖ Baba Ganoush, *Roasted Baby Eggplant, Mojo De Ajo, Pickled Peppers, Wood Fired Pita*
- ❖ Hamachi, *Citrus Consomme, Avocado, Radish, Citrus, Sesame Crisp, Chili*

SECOND COURSE (PLATED)

- ❖ Butter Lettuce Salad, *Buttermilk Dressing, Crispy Shallots, Za'atar, Lemon, Dill*
- ❖ Parker House Rolls, *Warm Herb & Honey Butter, Flake Salt*

THIRD COURSE (PLATED)

- ❖ Prime Filet + Airline Chicken, *Spanish Salsa Verde, Pickled Mustard Seeds*

SIDES (SHARED - CHOICE OF TWO)

- ❖ Golden Dutch Potato, *Lemon Vinaigrette, Smoked Cheddar Frico, Scallions, Citrus Crema*
- ❖ Roasted Baby Carrots, *Cashew Sesame Dukkah, Aleppo Yogurt, Carrot Top Pesto*
- ❖ Wild Mushrooms, *Black Garlic Vinaigrette, Chimichurri, Garlic Crunch*
- ❖ Broccolini, *Red Wine Vinaigrette, Midnight Moon Goat Cheese*

DESSERT (SHARED - CHOICE OF TWO)

- ❖ Ricotta Zeppole, *Raspberry, Praline Cream, Candied Hazelnuts, Raspberry Ice Cream*
- ❖ Chocolate Tarte, *Sesame Chocolate Ganache, Butterscotch, Smoked Tabini Ice Cream*
- ❖ Tiramisu, *Mascarpone, Espresso, Dark Chocolate Ice Cream*
- ❖ Lemon Tart, *Toasted Meringue, Blueberry, Tangerine Ice Cream*
- ❖ Date Cake, *Toffee Sauce, Black Walnut Ice Cream, Candied Walnuts*

- + 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip
- ❖ Menu items subject to change



MENU UPGRADES

- ❖ MAIN LOBSTER ADD ON + \$60 PER GUEST
- ❖ JUMBO PRAWNS TO REPLACE ANY ENTREE + \$10 PER GUEST
- ❖ BRANZINO TO REPLACE ANY ENTREE + \$7 PER GUEST
- ❖ PORK LOIN TO REPLACE ANY ENTREE + \$10 PER GUEST

\$185 PRIX-FIXE MENU

Priced per guest.

FIRST COURSE (SHARED)

- ❖ Caviar & Chips, *Caramelized Onion Dip*
- ❖ Venison Tatare, *Shallots, Mustard Seed, Dried Black Olive, Amba, Calabrian Chili, Papadam*
- ❖ Sicilian Crudo, *Local Fish, Capers, Red Onion, Dill, Lemon Oil, Chili Oil*

SECOND COURSE (SHARED)

- ❖ Oyster & Bone Marrow, *Charred Lemon, Horseradish Butter, Country Wheat*
- ❖ Cana de Cabra, *Warm Spanish Goat Cheese, Wild Mushrooms, White Wine, Lemon, Thyme, Levain*
- ❖ Iberico Jamon, *7 Year Aged, Pan Con Tomate*

THIRD COURSE (SHARED)

- ❖ Bone-In Short Rib, *Crispy Onions, Horseradish Jus*
- ❖ Australian Wagyu Ny Strip or Ribeye, *Salsa Macha Rubbed, Charred Spring Onion, Chimichurri*
- ❖ Seasonal Pasta *Chef's Selection*

SIDES (SHARED)

- ❖ Caulilini, *Fried Chickpeas, Cauliflower Hummus, Dried Apricot, Curry Leaves*
- ❖ Asparagus, *Brown Butter Hollandaise, Chives*
- ❖ Mashed Potatoes, *Pomme Puree, Brown Butter*

DESSERT (SHARED - CHOICE OF THREE)

- ❖ Ricotta Zeppole, *Raspberry, Praline Cream, Candied Hazelnuts, Raspberry Ice Cream*
- ❖ Chocolate Tarte, *Sesame Chocolate Ganache, Butterscotch, Smoked Tahini Ice Cream*
- ❖ Tiramisu, *Mascarpone, Espresso, Dark Chocolate Ice Cream*
- ❖ Lemon Tart, *Toasted Meringue, Blueberry, Tangerine Ice Cream*
- ❖ Date Cake, *Toffee Sauce, Black Walnut Ice Cream, Candied Walnuts*

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip

❖ Menu items subject to change



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THE DETAILS

Please note our current reservation policies:

An 8% surcharge/admin fee, a 7.75% sales tax and a recommended 18% discretionary tip will be added to all food & beverage minimums.

A 50% deposit is required for all contracted parties.

Check may be split by a maximum of 5 payment methods.

Outside wines are not available for parties over 12 guests. Outsourced cakes for special occasions are allowed for an additional \$3.50 per person plating fee.

No balloons, party favors, exotic straws or confetti are allowed. We do encourage low-profile flowers (12-inches maximum height), if you desire.

The event begins at the time of contract, not the time the group has been seated, so encourage your guests to arrive on time.

We know this is a lot of information, so please, drop us a line via email, phone call or carrier pigeon, we're here to help.

CONTACT US
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Let's Party