



Please contact Peter at 501-603-9208 to reserve the private dining room.

Ferneau Private Dining Room Dinner Menu

Client Name:

Date of Event:

Address:

Start Time:

Telephone:

Number of Guests*:

Email:

Type of Event:

**Guaranteed # of guests needs to be confirmed by client 24-hours prior to event*

COURSE OPTIONS (priced per person):

_____ \$50 – soup or salad selection, 2 entrée selections, 1 dessert selection

_____ \$60 – 3 appetizer selections, soup or salad selection, 3 entrée selections, 1 dessert selection

_____ \$75 – Chef’s Tasting Menu – no selections required

We enjoy customizing our events to our customer’s needs. Let us know if we can help!

MENU SELECTIONS:

Appetizers:

_____ Shrimp Cocktail with Ferneau Seasoning*

_____ Fried Pickles with Black Pepper Parmesan Aioli

_____ Beef Satay with Thai Peanut & Sweet Chili Sauces

_____ Chicken Satay with Thai Peanut & Sweet Chili Sauces

_____ Buttermilk Chicken Tenders with Homemade Ranch

_____ Bacon-Wrapped Water Chestnuts with Balsamic Glaze

_____ Roasted Red Bell Pepper and Goat Cheese Phyllo Triangles

_____ Chef’s Assorted Cheese Plate with Fresh Fruit and Nut

_____ AJ Tuna Poki Nachos with Cucumber & Thai Chili (72-hour minimum notice)*

**Please add \$3.00 per person*

Chips & Dips: (pick one chip and one dip per selection)

Dips:

_____ Hummus with Fresh Basil

_____ Ferneau Onion Dip

_____ Charred Tomato Salsa (spicy upon request)

_____ Your New Favorite Warm Spinach Dip

_____ Green Chili and Corn Dip

_____ Warm Alaskan Crab Dip

_____ Teriyaki Mushrooms with 10-Hour Onions

Chips:

_____ Housemade Potato Chips

_____ Grilled Pita Bread

_____ Tortilla Chips

Sandwiches & Sliders:

_____ Peanut Butter & Banana Sandwich with Raw Honey (or Elvis-style with bacon)

_____ Pork Loin Sliders with Whole-Grain Mustard

_____ Braised Beef Slider with Horseradish

_____ Gouda Grilled Cheese with Prosciutto

Soups:

_____ Roasted Tomato Bisque

_____ Shiitake White Miso

_____ Cream of Asparagus with Crisp Bacon (48-hour minimum notice)

_____ French Onion with Goat Cheese Crostini (48-hour minimum notice)



Salads:

- _____ Organic Mixed Green Salad with Balsamic Vinaigrette
- _____ Ferneau's Version of a Caesar Salad with Garlic Croutons
- _____ Warm Spinach Salad with Apples, Goat Cheese and a Bacon-Pecan Vinaigrette
- _____ Pear Wedding Salad
- _____ Caprese Salad - Tomatoes and Mozzarella with Balsamic Vinaigrette

Entrees:

- _____ Prime Tenderloin of Beef with Smashed Potatoes and House Demi-Glace
- _____ Zinfandel-Braised Beef Shortribs on Smashed Potatoes or Cheese Grits
- _____ Brined Pork Porterhouse on Horseradish Potato Salad with Cherry Sauce
- _____ Bowtie Pasta with Grilled Chicken and Parmesan Cream Sauce
Substitute Lemon-Garlic Shrimp \$_____
- _____ Barbeque-Glazed Chicken Breast on Cheese Grits with Fried Onions
- _____ Teriyaki-Glazed Hawaiian Mahi on Sticky Rice with Cucumber Relish
- _____ Citrus-Seared Salmon on Roasted Potatoes with a Dijon Mustard Creme
- _____ Colorado Rack of Lamb on Truffled Potatoes with House Demi-Glace*
- _____ Chili Garlic Prawns on Cheese Grits
- _____ Miso-Marinaded Scallops with Pineapple Scented Sticky Rice and Soy Butter

**Please add \$5.00 per person*

Vegetarian options available upon request

Desserts:

- _____ Cinnamon Bread Pudding with Caramel Cream**
- _____ Tahitian Vanilla Crème Brulee**
- _____ Blueberry Cheesecake with Blueberry Compote
- _____ Warm Chocolate Ganache Cake with Fresh Berries
- _____ Chocolate Brownie Fondue with Fresh Fruit & Marshmallows
- _____ Tiramisu
- _____ Key Lime Pie

***Other flavors available upon request*

BAR OPTIONS:

- _____ Cash Bar
- _____ Completely Open Bar
- _____ Limited Open Bar

Select one or more options:

- _____ Red Wine
- _____ White Wine
- _____ House Wine Only
- _____ Domestic Beer
- _____ Imported Beer
- _____ Well Liquor Only
- _____ Spending Limit: \$_____

Set-Up Notes:

Additional Information: