

# RABBIT HOLE

## DAY TIME PACKAGE

Host your business meeting in our event space!

Available 9am - 3pm  
Monday - Friday

- 10 - 25 People (\$350 minimum)
- 25 - 50 People (\$700 minimum)
- 50 - 75 People (\$950 minimum)

## EVENING PACKAGE

### **SMALL PARTY:**

*30 - 50 People*

SUN-TH \$1,400 minimum

FRI/SAT \$1,900 minimum

### **MEDIUM PARTY:**

*50 - 75 People*

SUN-TH \$2,200 minimum

FRI/SAT \$2,700 minimum

### **LARGE PARTY:**

*75 - 110 People*

SUN-TH \$3,300 minimum

FRI/SAT \$3,900 minimum

## PATIO PACKAGE

### **HALF PATIO**

*36 People*

MON-TH \$1,500 minimum

FRI/SAT \$2,500 minimum

### **FULL PATIO**

*72 People*

MON-TH \$2,800 minimum

FRI/SAT \$5,800 minimum

## PRIVATE DINNER WITH A BREWER

Custom dining experience inside our brewery hosted by a brewer and our executive chef. Please contact for pricing. (10-20 People)

**For parties of 125 or more please contact us for information and pricing.**

# BOOKING INFORMATION

## GUIDELINES

- Food & beverage minimums apply to 4-hour time blocks; additional hour \$500
- All events must end by 10pm Sunday - Monday and 11pm Tuesday - Saturday
- Automatic 20% gratuity is applied on all event minimums
- All food orders must be confirmed 10 days prior to the event
- Outside food and drink is prohibited

## INCLUDED IN SPACE:

- Catering chafers, plates, napkins, utensils, and set up/tear down
- Tablecloths provided for catering tables only
- AV: 6 TVs with sound, USB, and screen sharing capabilities
- Tables and chairs
- Private bar with 24 beers on tap, wine selection and cocktail menu
- One bartender for all small events. 2 bartenders for all medium and large events

## ADDITIONS THAT MAY APPLY:

- Additional server or bartender \$200
- Outside dessert fee \$1.50/person
- Additional hour \$500 fee

## NOT PERMITTED IN SPACE:

- No nails allowed on walls (decorations ok with tape)
- Glitter or confetti
- Outside food and drink



# BREAKFAST MENU

**PASTRY PLATTER:** Half (25) \$120 | Full (50) \$235

Assortment of freshly baked breakfast pastries.

**FRUIT PLATTER:** Half (25) \$90 | Full (50) \$180

Assortment of freshly cut fruit.

**BREAKFAST SANDWICH PLATTER:** Half (25) \$150 | Full (50) \$300

Classic breakfast sandwich tray featuring Texas toast piled high with egg, ham and Boars Head American cheese.

**BAGEL PLATTER:** Half (25) \$90 | Full (50) \$180

Plain, blueberry and everything bagels with plain cream cheese and maple cinnamon cream cheese.

**BREAKFAST PIZZA:** Party Cut (12 Slices) \$20 each

Ricotta and Parmesan cheese sauce baked with Grande mozzarella, peppered bacon bits, sausage, scrambled eggs, and topped with scallions, hot sauce drizzle and crispy hash browns.

**BREAKFAST BUFFET PACKAGE:** Half (25) \$375 | Full (50) \$750

Assorted mini pastries, fresh seasonal fruit, scrambled eggs, breakfast potatoes, choice of peppered bacon or The Butcher & Grocer breakfast sausage patties.



# PIZZA MENU

All party cut. 12 slices each.

## **PEPPERONI \$20**

Bianco DiNapoli tomato sauce with sliced Grande mozzarella cheese and covered with Ezzo pepperoni.

## **KOREAN BBQ CHICKEN \$22**

Korean BBQ sauce topped with Grande mozzarella, roasted chicken, pickled red onion, pickled cucumber, scallions and sesame seeds.

## **CACIO E PEPE \$20**

A Grande ricotta and parmesan cheese sauce topped with two styles of fresh Grande mozzarella and freshly cracked black pepper.

## **AL PASTOR \$20**

Spiced pineapple sauce topped with Grande mozzarella, al pastor pork, red onion and cilantro. Drizzled with poblano pepper sauce.

## **SAUSAGE AND PEPPERONI \$22**

Bianco DiNapoli tomato sauce with sliced Grande mozzarella and topped with Ezzo pepperoni, sausage and pickled banana peppers.

## **MUSHROOM ARTICHOKE \$21**

A Grande ricotta and parmesan cheese sauce topped with Grande mozzarella, mushrooms, marinated artichokes, thyme oil drizzle and paprika dust.



# APPETIZER MENU

**ELOTE FRITTERS:** Half (25) \$85 | Full (50) \$170

Fried corn and cheese fritters. Served with chipotle and poblano cremas.

**TRADITIONAL WINGS:** Half (25) \$125 | Full (50) \$250

House-brined jumbo wings served with choice of blue cheese or ranch.

Sauces: Korean BBQ, Carolina Gold, Classic Buffalo, Buffalo Garlic Parmesan, Harissa Lime Dry Rub, Memphis Dry Rub, Lemon Pepper Dry Rub.

**CHICKEN TENDERS:** Half (25) \$105 | Full (50) \$210

Hand breaded chicken tenders. Served with choice of sauce.

Sauces: Korean BBQ, Carolina Gold, Classic Buffalo, Buffalo Garlic Parmesan.

**CHIPS, SALSA & QUESO:** Half (25) \$75 | Full (50) \$150

Queso blanco and salsa served with tortilla chips. All made in house.

**THAI MUSHROOM CUPS:** Half (25) \$80 | Full (50) \$175

Thai mushroom filling in butter lettuce cups topped with shredded carrots, red cabbage, red bell pepper, peanut sauce and scallions.  
(Vegan)



# GRAINS & LEAVES MENU

## **HOUSE SALAD** (25) \$65

Mixed greens, shaved carrot, radish and pecorino cheese with a pickled shallot vinaigrette.

## **CAESAR SALAD** (25) \$70

Romaine lettuce with shaved Parmesan and Romano cheeses, croutons and tossed in house caesar dressing.

## **ARUGULA AND BEET SALAD** (25) \$110

Bed of arugula topped with poached pears, roasted red beets, spiced pepitas, goat cheese crumbles and tossed in a pear vinaigrette.  
(Vegetarian, Gluten Free)

## **SOBA NOODLES** Half (25) \$175 | Full (50) \$350

Soba noodles served cold or warm with wilted spinach, edamame, broccoli, carrots, garlic and scallions tossed in a light vinegar-shoyu dressing with toasted sesame seeds. (Vegan, Dairy Free)



# HANDHELD MENU

**DINER STYLE SLIDERS:** Half (25) \$150 | Full (50) \$300

The Butcher & Grocer beef patties with American cheese, house-made bread and butter pickles and special sauce on a brioche slider bun.

**VEGETARIAN DINER STYLE SLIDERS:** Half (25) \$160 | Full (50) \$320

Beyond patties with American cheese, house-made bread and butter pickles and special sauce on a brioche slider bun.

**FRIED CHICKEN SLIDERS:** Half (25) \$150 | Full (50) \$300

Crispy fried chicken thigh topped with slaw, a spicy Southern aioli and served on a brioche slider bun.

**CUBAN:** Half (25) \$150 | Full (50) \$300

Mojo-marinated roasted pork, pit-smoked ham, Swiss cheese and house-made pickles. Served on a pressed Amoroso roll with yellow mustard.



# PROTEIN OPTIONS

**CHICKEN:** Half (25) \$200 | Full (50) \$400

Seasoned and grilled chicken breast.

**SALMON:** Half (25) \$390 | Full (50) \$780

Pan seared Verlasso salmon.

**PRIME RIB:** Half (25) \$475 | Full (50) \$950

Boneless prime rib with herbs and garlic.

# SIDE DISHES

**MAC & CHEESE:** Half (25) \$150 | Full (50) \$300

Cavatappi noodles tossed with creamy cheese sauce.

**BRUSSELS SPROUTS:** Half (25) \$180 | Full (50) \$360

Roasted Brussels sprouts with garlic, grated parmesan and white wine.

**LONG GRAIN RICE:** Half (25) \$60 | Full (50) \$120

