

**RYE**  
HOUSE  
LOUNGE PARTY MENU

BEVERAGE OPTIONS

(Bar Open for 3 Hours)

Option #1: 6 Draft Beers, 4 Wines by the Glass, RH Punch, Soft Beverages - \$30 per person

Option #2: 6 Draft Beers, 4 Wines by the Glass, RH Punch, 2 House Cocktails,  
Selected Open Bar, Soft Beverages - \$40 per person

Specific spirits requests typically can be honored.  
(Top shelf requests may come with supplemental charge)



FOOD PACKAGE & ADD-ONS

(Food Offered for 2 Hours)

Our Base Package Includes:

- 5 Passed & Placed Appetizers
- 3 Passed & Placed Mini Sandwiches and Sliders
- Cold Station of Artisanal Bread, Vegetable Crudité, Dips and 2 Salads

\$35 per person

ADD-ONS:

Add Assorted Cheese to Cold Station - \$4 per person

Add Charcuterie to Cold Station - \$6 per person

Add Buffet Style Entrees - \$10 each per person

Add Assorted Dessert Station \$5 per person

Cake Plating Offered Free of Charge

All prices listed are not inclusive of tax and gratuity.

## APPETIZERS

### Cold

Steak Tartar on Potato Crisp  
Chicken Salad on Endive Spear  
Prosciutto Wrapped Asparagus  
Salmon Crudo in Cucumber Cups  
Shrimp Cocktail

### Hot

Stuffed Mushrooms with Bacon & Blue Cheese (Vegetarian Available)  
Truffle Mac & Cheese Croquettes  
Brussels Sprouts Skewers  
Maryland Crab Cakes with Spicy Remoulade  
Kobe Beef Corn Dogs  
Beef Medallion Crostini with Balsamic Onions

## MINI SANDWICHES

Cheeseburger Sliders, Pickles, Ketchup  
Pulled Pork Sliders  
Truffle Grilled Cheese, Country Bread  
BLT Sliders, Spicy Mayo  
Shrimp & Avocado, Tomato, Cilantro Mayo

## COLD STATION

Vegetable Crudite  
White Bean & Kale Dip  
Caramelized Onion Dip  
Truffle Ranch Dip  
Sliced Local Bread

### Choice of 2 Salads:

- Mixed Greens Salad, Grape Tomato, Cucumber, White Balsamic
- Babe Kale Salad, Toasted Almonds, Dried Apricots, Goat Cheese, Sherry Vinaigrette
- Classic Caesar, Parmesan Reggiano, Sourdough Croutons
- Bacon & Apple, Arugula, Candied Walnuts, Fig Dressing

Add Assorted Artisanal Cheese (\$4 per person)

Add Charcuterie Display (\$6 per person)

## BUFFET STYLE ENTREES

(\$10 each Per Person)

Carolina Shrimp & Grits  
Ginger & Honey Glazed Salmon, Rice, French Beans  
BBQ Brisket, Carolina BBQ Sauce, Whipped Potato  
Bucatini & Meatballs, Parmesan, Basil  
Pasta Primavera with Grilled Chicken, Seasonal Vegetables, Olive Oil

# Rye House

Please fill out the following information and email to [info@ryehousepc.com](mailto:info@ryehousepc.com)

Please fill in the following information.

Day/Date of Party \_\_\_\_\_ Arrival Time: \_\_\_\_\_ End Time: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Guest Count: \_\_\_\_\_

Company: \_\_\_\_\_ Contact: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Amex/Visa / MC / Disc Credit Card # \_\_\_\_\_ Exp.Date: \_\_\_\_\_

Cardholder's Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

## Customer Agreement:

Beverage and food selections will be made in advance and a price per person will be determined based on selections.

In order to plan and carry out your event, a guaranteed guest count is required 1 business day prior to the event. The bill will be based on the guaranteed number of guests, even if they fail to show up for the event.

We reserve the right to serve alcohol beverages in a responsible manner and may at our discretion decide to stop serving alcoholic beverages to your party or anyone thereof.

Please be aware that there may be another party booked after your event. We appreciate that you and your guests arrive promptly.

There will be a 20% gratuity added to your bill.

I have read and understand the above information and agree that should my reservation not be canceled with at least 24 hours notice, I authorize Rye House to charge my account \$25.00 per person.

\_\_\_\_\_  
Guest Signature