

The Upstairs at central kitchen



maximum seated capacity

32 guests

maximum standing reception capacity

45 guests

required food & beverage minimum

sunday - tuesday \$3000

wednesday – saturday & any day in December \$3500

menu pricing

seated dinner \$130 per person

standing reception options starting at \$45 per person

menu additions

cheese & charcuterie boards \$15

wine pairings \$70

fresh pasta to take home \$10



The Upstairs

central kitchen

snacks from our larder

halibut crudo
country pork pâté
fry bread & burrata

...

beet & citrus salad

grapefruit, navel orange, avocado, coconut tahini, chia

little gems

white bean hummus, olive & pepper relish, snap pea, bread crumb

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basil strozzapreti

braised duck, fennel, mustard crumb

mushroom tortelloni

maitake, pickled beech mushroom, basil

...

roasted chicken

grilled lemon, roasted garlic, calabrian chili

whipped potato

smoked butter, chicken crackling, chive

...

chocolate custard

candied almond, chocolate crumble, coffee ice cream

The Butcher Block & The Upstairs

central kitchen

standing reception options

\$45 per person – *light snacks*

cheese & charcuterie boards

cheese & charcuterie boards including three meats, three cheeses, seasonal garnishes, honey & nuts. All boards are served with grilled josey baker sourdough & house made lavash.

selection of three bites

based on seasonality – examples include:

- salmon rilette toast
- crispy pork croquettes
- deviled eggs with trout roe

\$68 per person – *hors d'oeuvres*

this option includes all items listed above along with:

two items from our larder

based on seasonality – examples include:

- halibut crudo
- country pork pâté

two vegetable dishes

based on seasonality – examples include:

- beet & citrus salad
 - little gems salad
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