

# *The* ANNEX KITCHEN

## PRIVATE DINING MENU OPTIONS

served family-style to the table

MENU 1: starters, salad, pasta, side, dessert	45
MENU 2: starters, salad, entree, side, dessert	55
MENU 3: starters, pasta + salad, entree, side, dessert	60

### STARTERS

(select 2)

#### MARINATED OLIVES

castelvetrano, nicoise, picholine

ARANCINI: crispy risotto balls with basil pesto, mozzarella, and tomato sauce

BRAISED MEATBALLS: tomato sauce, grilled bread

SALUMI: chef's selection of assorted cured meats, pecorino and parmigiano cheeses, grilled bread

BURRATA MOZZARELLA: seasonal

### SALAD

(select 1)

ARUGULA: radicchio, shaved parmigiano, lemon vinaigrette

KALE: pecorino, almonds, caesar

BUTTER LETTUCES: bacon, avocado, gorgonzola vinaigrette, walnuts

CHOPPED: iceberg, radicchio, salami, provolone, tomato, pepperoncini, oregano vinaigrette

### PASTA

(select 1, add a 2<sup>nd</sup> for 5)

BUTTERNUT SQUASH AGNOLOTTI : crushed amaretti, crispy sage, aged balsamic, butter

FUSILLI: lamb ragu

FUSILLI: roasted chicken, pancetta, mushrooms, marsala cream, herbs

RIGATONI: spicy tomato sauce, pancetta, pecorino

RIGATONI: sausage ragu

### ENTREE

(select 1, add a 2<sup>nd</sup> for 10)

GRILLED MARY'S HALF CHICKEN: salsa verde

BRAISED BEEF SHORT RIBS: polenta, horseradish

PORCINI RUBBED RIBEYE: aged balsamic

(10 dollar supplement)

BISTECCA FIORENTINA: porterhouse steak, aged balsamic

(20 dollar supplement)

GRILLED SALMON: lemon, arugula

GRILLED WILD MAHI MAHI: tomato, white wine, capers, chiles, nicoise olives

### SIDES

(select 1)

SMASHED FINGERLING POTATOES

GRILLED BROCCOLINI

COMMUNITY GRAINS POLENTA

SIMPLE MIXED GREENS SALAD

### DESSERT

(select 1)

ZEPPOLE: ricotta doughnuts, amaretti, chocolate and caramel sauces

TIRAMISU: espresso soaked ladyfingers, mascarpone

*We request your confirmed minimum guest count 48-hours prior to your reservation for billing purposes.*

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The private dining room can accommodate 16 people comfortably. Below you'll find the family style menu options for the room as well as a contract. To confirm a reservation we would need menu choices, contract and a \$200 deposit at least 5 days in advance. We would need a guaranteed guest count 48 hours prior to the dinner. The deposit will be applied to and reflect as a Private Dining Credit on the final check. There is a food & beverage minimum of \$750 to be met. If you would like to take a look at the room you can do so Tuesday thru Sunday after 3 PM.

### The Annex Kitchen Private Dining Contract

PRIVATE DINING CONTRACT FORM & DEPOSIT TODAY'S DATE: \_\_\_\_\_

TYPE OF EVENT: \_\_\_\_\_ DATE OF EVENT: \_\_\_\_\_ ARRIVAL TIME: \_\_\_\_\_

GUARANTEED GUEST COUNT: \_\_\_\_\_ CLIENT/CONTACT PERSON: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_ FAX NUMBER: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

TELEVISION RENTAL \$200  YES  NO

\$200 DEPOSIT REQUIRED PAYMENT OPTIONS: CASH  MasterCard  Visa  Discover  Amex

CREDIT CARD #: \_\_\_\_\_

EXP. DATE: \_\_\_\_\_ SECURITY CODE: \_\_\_\_\_

NAME AS APPEARS ON CREDIT CARD: \_\_\_\_\_ |

hereby authorize The Annex Kitchen to debit the above credit card in the amount of two hundred dollars to be applied as security deposit for the above reservation.

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

This contract is made in the State of California and shall be construed and enforced in accordance with the laws of such State. This Private Dining Contract constitutes the entire agreement between parties and may not be modified or amended except by an instrument in writing signed by both the Client and The Annex Kitchen. The undersigned acknowledges that he/she has read and understands the Private Dining Contract including this page

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_