

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

SEASONAL SALAD : limited availability

PASTA

(select 1, add a 2nd 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 2nd 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 _____