

# *The* ANNEX KITCHEN

## PRIVATE DINING MENU OPTIONS

served family-style to the table

MENU 1: starters, salad, pasta, side, dessert	65
MENU 2: starters, salad, entree, side, dessert	70
MENU 3: starters, pasta + salad, entree, side, dessert	75

### 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 E FORMAGGI: chef's selection of assorted cured meats and cheeses, served with grilled bread

BURRATA MOZZARELLA: seasonal

### SALAD

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

ARUGULA: radicchio, shaved parmigiano, lemon vinaigrette

KALE: pecorino, almonds, caesar

LITTLE GEM: bacon, avocado, gorgonzola vinaigrette, walnuts

SEASONAL SALAD : limited availability

### PASTA

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

BUTTERNUT SQUASH AGNOLOTTI: crispy sage, aged balsamic, amaretti cookie

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 SALMON: lemon, arugula

GRILLED MARY'S HALF CHICKEN: salsa verde

BRAISED BEEF SHORT RIBS: polenta, horseradish

(5 dollar supplement)

PORCINI RUBBED RIBEYE: aged balsamic

(10 dollar supplement)

BISTECCA FIORENTINA: porterhouse steak, aged balsamic

(20 dollar supplement)

### SIDES

(select 1)

SMASHED FINGERLING POTATOES

GRILLED BROCCOLINI

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. To confirm a reservation please submit menu choices, signed contract and a \$500 deposit at least 5 days in advance. A guaranteed guest count will be required 48 hours prior to the event. The guaranteed guest count is the minimum amount of guests the client will be billed for.

The deposit will be applied to and reflect as a Private Dining Credit on the final check. The food and beverage minimum Tuesday – Thursday is \$1,000. The food and beverage minimum Friday & Saturday is \$1,500.

If you would like to take a look at the room you can do so Tuesday thru Saturday 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

\$500 DEPOSIT REQUIRED PAYMENT OPTIONS: CASH \_\_\_\_\_  MasterCard  Visa  Disc  
over  Amex

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

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

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

I hereby authorize The Annex Kitchen to debit the above credit card in the amount of five 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 \_\_\_\_\_

