



TP
TENPENNY

- PRIVATE EVENTS -



- EVENT INFORMATION -

**Thank you for inquiring about hosting a special event with us at Ten Penny!
We are looking forward to providing an amazing unforgettable experience
for you and your guests at our venue.**

First Things First:

We kindly ask that you fill out our Special Events Form. Once completed, our Event Coordinator will be in touch with you to discuss availability of the space, food and beverage options, as well as any special requests or accommodation needs.

No Rental Fees with Minimum Spend:

Ten Penny private events are priced on a minimum spend allocated for the date and time frame requested. The minimum is a dollar amount that must be reached by food and beverage purchases. If the amount is not reached, the host is responsible for the difference as a rental fee charge. The host will agree to their minimum spend with completion of their Event Contract. The spend minimums will vary during peak and non-peak business hours, and are listed in the following package.

Overtime:

The time frame of your event is also agreed upon in the Event Contract. In the circumstance that an event runs over the allotted time frame listed in the contract, the host will be responsible for an additional charge each hour.

Event Cancellation:

If you must cancel your event, we ask you inform our Event Coordinator 72 hours in advance. If notified less than 72 hours prior to your event, the host is responsible for 50% charge of the total event amount contracted. If the event is canceled 24-48 hours before the scheduled event, 100% of the total amount contracted would be charged.

CAPACITY

Private Dining Area	16 guests
Cocktail Mixer/Happy Hour	70 guests
Full Restaurant Buyout	240 guests

- CATERING -

BUFFET STYLE

-STARTERS-

serves 10

Sliders 135

Choice of turkey, chicken salad, pulled pork, or cheeseburger sliders on a pretzle roll

Spinach Artichoke Dip 35

Cream cheese base, fresh spinach, artichoke hearts, garlic, and cheeses, served with crostini

Vegetable Platter 30

Served with ranch

Cheese Platter 30

Fresh Fruit Platter 45

Crispy Fried Brussels 60

Jack Sauce, Bacon, Blue Cheese Crumbles

Choose 1 | 135 Choose 2 | 175

serves 20

Pasta Salad

Farfalle pasta, feta cheese, peppers, tomatoes, fresh herbs, olives, tomato & vinaigrette

Sweet Potato Salad

Roasted sweet potato, roasted red peppers, scallions, caramelized onions, hint of ginger, mayo

Dill Potato Salad

Red skinned potatoes, fresh dill, celery, egg, chives, shallots, roasted red peppers

Mixed Greens with Dressing

Spring mix, cucumbers, onion, carrot, pickled radish, tomatoes

Mediterranean Lentil Salad

Farfalle pasta, sweet balsamic vinaigrette, feta, peppers, olives, fresh herbs, and tomatoes

Coleslaw

Red and green cabbage, carrots, and creamy sweet and tangy dressing

-SPECIALTY SALADS-

serves 10

Ahi Tuna Salad 135

Crispy fried wontons, mixed greens, peppers, mango, avocado, sesame crusted rare tuna
(serves 10)

Strawberry Fields 135

Strawberries, blueberries, feta, candied walnuts, creamy balsamic, chicken breast
(serves 10)

Southwestern Steak 140

Medium steak, corn salsa, tomatoes, peppers, cheddar, red onion, avocado, ranch
(serves 10)

-ENTREÉS-

serves 10

Seafood Mac-n-Cheese 140

Crispy fried wontons, mixed greens, peppers, mango, avocado, sesame crusted rare tuna

Pasta Marinara with Meatballs 110

Garnished with fresh basil and parmesan

Truffle Mac-n-Cheese 120

With bread crumbs and pancetta

Braised Brisket Pappardelle 120

Braised brisket ragu, egg pappardelle, garnished w/ horseradish crème fraiche, and onion straws

-BRUNCH BUFFET-

Package 1 14/person

Fresh fruit, granola, yogurt, assorted baked items, scrambled eggs, homefries, orange juice carafe, coffee, tea

Package 2 16/person

Strawberry ricotta pancakes, bacon, homefries, scrambled eggs, fresh fruit, orange juice carafe, coffee, tea

Package 3 18/person

Frittata scramble, homefries, bacon, fresh fruit, coconut crusted Hawaiian French toast, orange juice carafe, coffee, tea

- CATERING -

COCKTAIL STYLE

COCKTAIL STYLE HORS D'OEUVRES

Mini Meatball 2/person

Fresh basil, parmesan

Crispy Artichoke Heart 1.5/person

Goat cheese stuffing

Pork Belly Slider 3/person

BBQ sauce, pickled vegetable

Kabobs 3/person

Filet, peppers, onion, yellow tomato

Oysters 2.25/person

Spicy mignonette, lemon, fresh horseradish, Tabasco

Chilled Shrimp 2/person

Cocktail sauce, fresh horseradish, lemon

Seared Ahi Tuna 2.25/person

Crostini, vegetable relish

Margherita Bruschetta 1/person

Whipped ricotta | basil

Mixed Greens Salad 2.5/person

Stuffed Mushroom 2/person

Creamed spinach

Smoked Salmon Platter 5/person

Onion, hard-cooked egg, cornichons, pumpernickel toast points

Spring Roll 2.25/person

Soba noodles, pickled vegetable, lime-cilantro vinaigrette

Tuna | 2.75 each **Beef** | 2.75

Cheese Plate 4/person

Seasonal selection of cheese

Antipasti 2.5/person

Pickled vegetables, anchovies, olives, pepperoncini

Crudite 2/person

Fresh vegetables | Ranch dip

Parmesan Spinach Dip 2/person

Crostini

Truffled French Fries 2/person

Crispy Tofu 1/person

Crispy Brussels Sprouts 2/person

Sweet & Spicy Nuts 2.5/person

-DESSERTS-

Assorted Cookies 1/person

Assorted Chocolate Truffles 2/person

Vanilla Bean Crème Brulee 1.5/person

Cheesecake Spoons 1.5/each

Graham cracker crust, raspberry coulis

Customized dessert options available

- CATERING -

SIT DOWN DINNER

Dinner Menu Tier 1

\$60 per person, excluding tax and gratuity

Appetizer

Mega Meatball
Steamed Mussels
Jack Daniels' Glazed Crispy Brussel Sprouts

Salad

Mixed greens salad, house vinaigrette
(upgrade to a Panzanella, Caesar, or Fried Green Tomato Salad for an upgrade of \$5.00 per person)

Entrée

Simply Grilled Salmon
Warm Potato Salad, Asparagus

Lamb Chops
Cold Lentil Salad, Grilled Scallions, Tzatziki Sauce

Smoked Pork Tenderloin
Braised Collard Greens, Black Eyed Peas, finished in a Black Cherry BBQ Sauce

Hand-made Goat Cheese Porcini Ravioli
Roasted Tomato, White Wine Cream Sauce, Fried Capers

Parmesan Crusted Chicken Breast
Cheddar Jalapeno Grits, Tomato Jam, Pepper Gravy

Dessert

Options available from Pastry Chef

Dinner Menu #2

\$50 per person, excluding tax and gratuity

Appetizer

Mega Meatball
Steamed Mussels
Jack Daniels' Glazed Crispy Brussel Sprouts

Salad

Mixed Greens Salad dressed with House Vinaigrette
Upgrade to a Panzanella, Caesar, or Fried Green Tomato Salad for an upgrade of \$5.00 per person

Entrée Selection

Simply Grilled Salmon
Warm Potato Salad, Asparagus

Smoked Pork Tenderloin
Braised Collard Greens, Black Eyed Peas, finished in a Black Cherry BBQ Sauce

Hand-made Goat Cheese Porcini Ravioli
Roasted Tomato, White Wine Cream Sauce, Fried Capers

Parmesan Crusted Chicken Breast
Cheddar Jalapeno Grits, Tomato Jam, Pepper Gravy

Dessert Selection

Options available from Pastry Chef

- CATERING -

SIT DOWN DINNER

Dinner Menu Tier 3

\$38 per person, excluding tax and gratuity

Soup or Salad

Soup of the Day

Mixed Greens Salad dressed with House Vinaigrette

(upgrade to a Panzanella, Caesar, or Fried Green Tomato Salad for an upgrade of \$5.00 per person)

Entrée Selection

Simply Grilled Salmon

Warm Potato Salad, Asparagus

Smoked Pork Tenderloin

Braised Collard Greens, Black Eyed Peas, finished in a Black Cherry BBQ Sauce

Hand-made Goat Cheese Porcini Ravioli

Roasted Tomato, White Wine Cream Sauce, Fried Capers

Parmesan Crusted Chicken Breast

Cheddar Jalapeno Grits, Tomato Jam, Pepper Gravy

