

## Daily Green Gate Party Package

Thank you for considering The Daily at Greengate for your upcoming event. The Daily features a private dining space that can accommodate up to 40 guests for a seated or cocktail event. Following are the room specifications and minimum requirements:

**Food & Beverage Minimums**  
Sunday-Thursday Evening \$750.00  
Friday-Saturday Evening \$1250.00  
Lunch/Brunch \$750.00  
Happy Hour \$150.00

For larger events an entire restaurant buyout is available

A facility fee will not be required as long as the spending minimum is met. To secure a reservation, we require a signed contract and deposit determined by the specific date of your event. Basic service items are provided at no charge; however, additional rental fees may occur based on each event's specific needs.

The Daily offers a variety of menu options including hors d'oeuvre buffets and seated menus, or we can customize a menu to suit your particular needs. We also customize bar packages to suit the budget and preferences for your event. Prices listed in the package does not include beverages, administrative fee, tax or gratuity.

If you have any questions or to schedule an appointment to view the private dining room, please email [shortpump@thedkb.com](mailto:shortpump@thedkb.com). Thank you for considering The Daily at Greengate and we look forward to seeing you soon!

Sincerely,

Seth Wubbels

# Hors d'oeuvres

## PLATTERS

Priced per 25 people

Mezze Plate beet hummus, quinoa tabbouleh, vegetables, feta, toasted flatbread \$75 VO, GFO

Made to Order Guacamole organic blue corn chips \$55 V, GF

Crispy Brussels Sprouts pistachios, pomegranate seeds, pecorino, balsamic reduction \$65 VO, GFO

Spinach and Artichoke Dip with grilled flatbread \$45 GFO

Fresh Fruit and Domestic Cheese Display with traditional accompaniments \$75 GF

## PIECES

priced per 25 pieces

Bruschetta tomato, fresh mozzarella & basil on crostinis \$50

Grilled Chicken Satay, black eyed pea and corn salad, salsa verde \$60 GF

Flank Steak Skewers, with horseradish aioli \$75 GF

Ahi Tuna Skewers, with Cucumber and Sesame \$65 GF

Street Tacos, grilled mahi, radish, mango relish, jalapeno, cilantro sprouts, guacamole \$65

## PIZZA

12" pizza cut into bite sized pieces

Margherita organic tomato sauce, tomatoes, mozzarella, parmesan, basil, oregano 12 VO, GFO

White garlic, olive oil, ricotta, mozzarella, feta, parmesan 13 VO, GFO

Mushroom & Kale arugula pesto, mozzarella, parmesan, smoked onions, truffle oil 14 VO, GFO

Italian Sausage red base, mozzarella, mushrooms, fennel, roasted tomatoes, basil 13 VO, GFO

Bbq Chicken Pizza bbq base, mozzarella, pineapple, caramelized onions, scallions, cilantro, peppadews 14 GFO

# Option A

## \$26.95/person

### MIXED GREEN SALAD V, GF

cucumbers, radishes, carrots, choice of dressing

### Entrees

#### ROASTED CHICKEN GF

roasted garlic whipped potatoes, asparagus, lemon herb pan sauce

#### PAN SEARED SALMON GF

quinoa tabbouleh, cucumber salad, peppadews, feta, tzatziki sauce

#### SHRIMP PASTA VO, GFO

linguine, arugula pesto, heirloom tomatoes, toasted pine nuts, parmesan

#### BUDDHA BOWL V, GF

Twin Oaks Tofu, quinoa, sweet potatoes, chickpeas, broccolini, kale, charred onions, avocado,  
beet hummus, tahini sauce

APPETIZERS can be added to this menu

DESSERT can be added for \$6.95 per person

Excludes administrative fee, sales tax and gratuity

# Option B

## \$32.95/person

### ORGANIC CAESAR GF

romaine, shaved parmesan, croutons, Caesar dressing, white anchovies

## Entrees

### CERTIFIED ANGUS FILET GF

roasted garlic whipped potatoes, grilled asparagus, rosemary demi glace

### LUMP CRAB CAKE

corn salad, pickled red cabbage, cilantro lime sauce

### SEARED SALMON GF

quinoa tabbouleh, cucumber salad, peppadews, feta, tzatziki sauce

### PESTO PASTA VO, GFO

linguine, heirloom tomatoes, toasted pine nuts, parmesan

APPETIZERS can be added to this menu

DESSERT can be added for \$6.95 per person

Excludes administrative fee, sales tax and gratuity

## Desserts

\$6.95 per piece

Carrot Cake  
cream cheese icing

New York Cheesecake  
graham cracker crust

Chocolate Truffle Torte  
strawberry sauce

pricing listed is for one dessert choice, please inquire for pricing on  
A la carte desserts or platters

Excludes administrative fee, sales tax and gratuity

**BRUNCH**  
\$16.95 PER PERSON

**Breakfast Beginnings**

BANANA BREAD with honey butter to any menu for 3.95 per person

Select one item from each section (A-C) & 2 items from D

**Section A:**

**LOCAL GRANOLA** VO, N, GF

organic berries, greek yogurt, local honey

**FRENCH TOAST** GFO

Texas toast, fig jam, local honey butter

**PANCAKES** V, GF

topped with bananas, berries, powdered sugar, pure maple syrup,  
Organic Buttermilk OR Organic Buckwheat

**Section B:**

**TWO EGGS ANY STYLE\*** GFO

choice of meat, Byrd's mill grits or home fries, wheat toast

**HAM & SWISS OMELET\*** GF

Edwards country ham, swiss cheese, home fries

**AVOCADO, WHITE CHEDDAR & TOMATO OMELET\*** GF

home fries

**WILD MUSHROOM OMELET\*** GF

asparagus, goat cheese, home fries

**LUMP CRAB OMELET \*** GF

spinach, tomatoes, goat cheese, hash browns (\$2 Surcharge)

**Section C:**

**FRITTATA** GF

asparagus, blistered tomatoes & goat cheese

**AVOCADO TOAST** VO, GFO

microgreens, everything bagel spice, EVOO & a sunny side up egg

**HUEVOS RANCHEROS\*** VO, GF

sunny side up eggs, chorizo, avocado, corn tortillas, black beans, pico, white cheddar, home fries

**BREAKFAST BURRITO\*** VO, GFO

scrambled eggs, chorizo, black beans, pico, scallions, cheddar, avocado, lime crema, home fries

**TOFU SCRAMBLE** V, GF

teese cheese, tomatoes, spinach, mushrooms, turmeric, home fries

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## Section D:

### MIXED GREEN SALAD **V, GF**

cucumber, tomatoes, carrots, choice of dressing

### ORGANIC CAESAR **GFO**

romaine, shaved parmesan, croutons, caesar dressing, white anchovies

### ORGANIC KALE **VO, GF**

pumpkin seeds, pecorino, apples, pomegranate, honey-apple cider vinaigrette

### BEET & ARUGULA **VO, GF, N**

goat cheese, toasted pistachio, fig jam, sea salt, balsamic reduction, basil oil

### QUINOA **GF, VO, N**

mixed greens, carrots, peppers, tomatoes, chickpeas, feta, almonds, lemon chipotle vinaigrette

### CHOPPED **GF**

romaine, tomato, avocado, cucumber, blue cheese, bacon, buttermilk herb dressing

### CERTIFIED ANGUS BURGER\* **GFO**

burger house style, cheddar, lettuce, tomato, onion, brioche bun

### ALL NATURAL TURKEY BURGER **GFO**

guacamole, pickled red onions, white cheddar, whole wheat bun

### VEGETARIAN BURGER **V, GFO, N**

house made patty, lettuce, tomato, onion, whole wheat bun

### WHITE CHEDDAR AVOCADO BLT **VO/GFO**

applewood bacon, tomato, lemon cracked pepper aioli, toasted multigrain

### TLT **V**

tempeh bacon, lettuce, tomato, avocado, toasted white bread

### CALIFORNIA CLUB **GFO**

roast turkey, swiss, bacon, avocado, lettuce, tomato, whole grain mustard aioli, toasted multigrain

## Bar Pricing

### Option A: House Wine & Spirits

Standard Daily drink prices

House Spirits: \$6 for standard pour cocktails.

\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc)

House Wines: \$6 per glass or \$28 per bottle

### Option B: The Call

An upgraded choice of wine & spirits priced between \$6.50-\$8.50 for standard pour cocktails  
\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc.)

Wines by the glass offered at \$7-\$8.50, please ask for current selection of available wines.

Vodka: Absolut, Tito's, Stolichnaya

Gin: Tanqueray, Beefeater's

Rum: Bacardi Superior, Captain Morgan's Spiced, Malibu, Myer's, Mt. Gay

Tequila: Espolon Blanco, Corralejo Reposado

Bourbon/Whiskey: Maker's Mark, Jack Daniel's, Rittenhouse Rye, Jameson Irish,

Crown Royal, Eagle Rare, Buffalo Trace (when available)

Scotch: Dewar's, Johnny Walker Red

### Option C: The Connoisseur's Choice

Topshelf choice of wine & spirits priced from \$9 and upwards for standard pour cocktails.  
\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc.)

Wines by the glass include all of our glass pours currently available,  
please ask for a current selection.

Vodka: Grey Goose, Ketel One, Chopin

Gin: Hendrick's, Bombay Sapphire

Rum: : Bacardi Superior, Captain Morgan's Spiced, Malibu, Myer's, Mt. Gay

Premium rums available by request.

Tequila: Patron Silver, Espolon Anejo, Herradura

Bourbon/Whiskey: Woodford Reserve, Knob Creek, Basil Hayden, Blanton's

Scotch: Chivas Regal, Johnny Walker Black, \*Single Malt Scotches available by request.

## Beer Pricing

Draft Beers: \$6.00 - \$7.50, excluding season specialty beers when applicable.

Bottled Beer

Domestics: \$4.50

Imports: \$5.50-\$7.50

American Craft: \$5-\$7.50

.Please ask for current selection of bottled beers.

\*All bar packages can be customized to suit your event.  
Additionally, we also offer a house beer & wine option.  
All packages are charged based on actual consumption.  
Excludes administrative fee, sales tax and gratuity