



**THE DAILY**

KITCHEN & BAR



# PARTY PACKAGE

Fall/ Winter 2023-2024

Just West of Short Pump Town Center, the clean, organic space that is The Daily at Greengate, is an outstanding choice for your upcoming event. The Daily offers a variety of rental options to accommodate many different sized groups and needs. The private dining space allows up to thirty-six (36) seated guests or twenty-five (25) guests for a cocktail event. Our lounge, adjacent to the bar, is available for a semi-private event of up to twenty-five guests (25) for a cocktail party or twenty (20) for a seated event. The full restaurant may be rented for a larger event with a maximum guest count of one hundred twenty-five (125) seated for dining or two hundred fifty (250) for a cocktail event.

No rental fee is required when the spending minimum is met. Please inquire with our event planner regarding the spending minimum for your requested date. Minimums vary based on time of year, day of the week, and time of day.

The Daily offers a variety of menu options for your package, or we can customize a menu to suit your specific needs. Prices listed in the menu package do not include beverages, 2% administrative fee, 20% gratuity, or taxes.

To secure a reservation, we require a signed contract and a fifty percent (50%) deposit determined by the estimate for your event. Deposits are non-refundable, but one-hundred percent (100%) may apply towards a future event when cancellation is not within thirty (30) days of the contracted event. Cancellations within thirty (30) days of the event forfeit the deposit. In the event that the restaurant is required to close by order of state or local authorities, The Daily Greengate agrees to provide a full refund of the deposit or allow the guest to reschedule the event.

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

# A LA CARTE APPETIZERS

priced \$6 per person | minimum of 10 guests

HUMMUS PLATE roasted beet hummus, quinoa tabbouleh, vegetables, feta, toasted flatbread GFO, VO

MADE TO ORDER GUACAMOLE organic blue corn chips GF, V

CRISPY BRUSSELS SPROUTS pistachios, pomegranate seeds, pecorino, balsamic reduction GFO, N, VO

SPINACH AND ARTICHOKE DIP with grilled flatbread GFO

BAKED FETA pistachio, figs, hot honey, olive oil, crusty bread GFO

BUFFALO CAULIFLOWER vegan ranch, pickled celery, radish, pumpkin seeds GF, V

## PIZZA

12" pizza cut into small sized pieces

MARGHERITA organic tomato sauce, tomatoes, mozzarella, parmesan, basil, oregano 12.95 GFO, VO

WHITE garlic, olive oil, fontina, mozzarella, parmesan 14.95 GFO, VO

HOT HONEY organic tomato sauce, soppressata dry salami, mozzarella, peppadews, honey, basil 15.95 GFO

MUSHROOM & KALE shiitake mushrooms, kale, caramelized onions, pesto, mozzarella, parmesan, truffle oil 15.95 GFO, VO

FIG & PIG white base, mozzarella, pulled pork, fig preserves, arugula, balsamic reduction 16.95 GFO



# DINNER

## OPTION A | \$34 PER PERSON

### FIRST COURSE

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

### SECOND COURSE

GRILLED FLANK STEAK\* roasted garlic whipped potatoes, grilled asparagus, rosemary demi glace <sup>GF</sup>

SHRIMP PASTA linguine & zucchini noodles, blistered tomatoes, lemon, garlic, crushed chilies,  
parmesan herb broth <sup>GFO, VO</sup>

ROASTED HALF CHICKEN roasted garlic whipped potatoes, blistered green beans, lemon herb pan sauce <sup>GFO</sup>

BUDDHA BOWL quinoa, sweet potatoes, chickpeas, broccolini, kale, charred  
onions, avocado, roasted beet hummus, tahini sauce <sup>GF, V</sup>

## OPTION B | \$44 PER PERSON

### FIRST COURSE

ARUGULA SALAD tomatoes, fresh mozzarella, basil oil and balsamic drizzle <sup>GF</sup>

### SECOND COURSE

CERTIFIED ANGUS FILET roasted garlic whipped potatoes, grilled asparagus, rosemary demi glace <sup>GF</sup>

BLACKENED MAHI roasted sweet potatoes, asparagus, pineapple relish, spicy mango puree <sup>GF</sup>

ROASTED HALF CHICKEN roasted garlic whipped potatoes, blistered green beans, lemon herb pan sauce <sup>GF</sup>

TUNA POKE\* jasmine rice, edemame, carrot, pickled red cabbage, avocado, sesame, sambal, ginger tamari dressing <sup>GF</sup>

Vegan/Vegetarian/ other dietary restrictions can be accomodated by request

Dessert can be added for the entire group, ask our event coordinator for details

# LUNCH

Add a first course of lentil soup OR mixed green salad to any menu for \$6 per person

## OPTION A | \$16 PER PERSON

ORGANIC CHICKEN CAESAR romaine, shaved parmesan, croutons, caesar dressing, white anchovies GFO

BUDDHA quinoa, sweet potatoes, chickpeas, broccolini, kale, charred onions, avocado, beet hummus GF,V

WHITE CHEDDAR AVOCADO BLT applewood bacon, tomato, lemon cracked pepper aioli, toasted multigrain GFO

CERTIFIED ANGUS BURGER\* burger house style, cheddar, lettuce, tomato, onion, brioche bun GFO

## OPTION B | \$22 PER PERSON

CHICKEN CHOPPED SALAD romaine, tomato, avocado, cucumber, blue cheese, bacon, buttermilk herb dressing GF

BUDDHA quinoa, sweet potatoes, chickpeas, broccolini, kale, charred onions, avocado, beet hummus GF,V

BLACKENED MAHI BLT applewood bacon, tomato, chipotle aioli, brioche bun GFO

STEAK FRITES\* grilled flank steak, french fries, chimichuri sauce GF

Vegan/Vegetarian/ other dietary restrictions can be accomodated by request

Dessert can be added for the entire group, ask our event coordinator for details

# BRUNCH

Add banana bread with honey butter to any menu for \$3.95 per person

## OPTION A | \$18 PER PERSON

GRANOLA Hudson Henry granola, organic yogurt, fresh berries, maple drizzle <sup>N</sup>

AVOCADO TOAST sunny side egg, microgreens, everything bagel spice, evo0 <sup>GFO, VO</sup>

BREAD PUDDING FRENCH TOAST baked in a custard with apples & cinnamon, served with fresh berries

WILD MUSHROOM FRITTATA spinach, goat cheese, caramelized onions, home fries

WHITE CHEDDAR AVOCADO BLT applewood bacon, tomato, lettuce, avocado, lemon cracked pepper aioli, toasted multigrain <sup>VO</sup>

CERTIFIED ANGUS BURGER\* burger house style, cheddar, lettuce, tomato, onion, brioche bun <sup>GFO, VO</sup>

## OPTION B | \$22 PER PERSON

GRANOLA Hudson Henry granola, organic yogurt, fresh berries, maple drizzle <sup>N</sup>

AVOCADO TOAST sunny side egg, microgreens, everything bagel spice, evo0 <sup>GFO, VO</sup>

BREAD PUDDING FRENCH TOAST baked in a custard with apples & cinnamon, served with fresh berries

HUEVOS RANCHEROS\* sunny side up eggs, chorizo, avocado, corn tortillas, black beans, pico, white cheddar, home fries <sup>GF, VO</sup>

CRAB OMELETTE\* lump crab, goat cheese, spinach & tomatoes, home df <sup>GF</sup>

EGG BENEDICT\* poached eggs, VA ham, hollandaise, english muffin, home fries <sup>GFO</sup>

Vegan/ Vegetarian/ other dietary restrictions can be accommodated by request