

# 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!



**THE DAILY**

KITCHEN & BAR

# 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 & 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** bbq base, mozzarella, pineapple, caramelized onions, scallions, cilantro, peppadews | 14 **GFO**

**V** - VEGAN / **VO** - VEGAN OPTIONAL / **GF** - GLUTEN FREE / **GFO** - GLUTEN FREE OPTIONAL / **N** - CONTAINS NUTS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These foods may be served undercooked or raw.

# LUNCH

\$14.95/PER PERSON

SELECT ONE (1) ITEM FROM SECTION A & C AND TWO TO THREE (2-3) ITEMS FROM SECTION B

## SECTION A

**MIXED GREEN SALAD** cucumber, radish, carrots, choice of dressing **V, GF**

**ORGANIC CAESAR** romaine, shaved parmesan, croutons, Caesar dressing, white anchovies **GFO**

**ORGANIC KALE** pumpkin seeds, pecorino, apples, pomegranate, honey-apple cider vinaigrette **VO, GF**

**BEET & ARUGULA** goat cheese, toasted pistachios, sea salt, balsamic reduction, basil oil **VO, GF, N**

**QUINOA** mixed greens, carrots, peppers, tomatoes, chickpeas, feta, almonds, lemon chipotle vinaigrette **VO, GF, N**

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

## SECTION B

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

**ALL NATURAL TURKEY BURGER** guacamole, pickled red onions, white cheddar, whole wheat bun **GFO**

**VEGETARIAN BURGER** house made patty, lettuce, tomato, onion, whole wheat bun **V, GFO, N**

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

**CALIFORNIA CLUB ROAST** turkey, swiss, bacon, avocado, whole grain mustard aioli, toasted multigrain **GFO**

**TLT** tempeh bacon, lettuce, tomato, guacamole, white bread **V**

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

**CRAB CAKE** lemon cracked pepper aioli, arugula, brioche bun

## SECTION C

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

**TERIYAKI** brown rice, snow peas, broccolini, carrots, cabbage, peppers, onions, spicy sesame teriyaki sauce **V, GF**

**THAI NOODLE** rice noodles, red pepper, onion, pineapple, spicy red curry sauce, basil, cilantro, lime **GF**

**PESTO PASTA** linguine, heirloom tomatoes, toasted pine nuts, parmesan **VO, GFO, N**

**SPICY AVOCADO** black beans, rice, lettuce, pico de gallo, corn, avocado, cheese, sriracha aioli & cilantro lime sauces

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# OPTION A

**\$26.95/PERSON**

**MIXED GREEN SALAD** <sup>V, GF</sup>

cucumbers, radishes, carrots, choice of dressing

## ENTREES

**ROASTED CHICKEN** <sup>GF</sup>

roasted garlic whipped potatoes, asparagus, lemon herb pan sauce

**PAN SEARED SALMON** <sup>GF</sup>

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

**SHRIMP PASTA** <sup>VO, GFO</sup>

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

**BUDDHA BOWL** <sup>V, GF</sup>

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.

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# OPTION B

**\$32.95/PERSON**

**MIXED GREEN SALAD** <sup>V, GF</sup>

cucumbers, radishes, carrots, choice of dressing

## ENTREES

**ROASTED CHICKEN** <sup>GF</sup>

roasted garlic whipped potatoes, asparagus, lemon herb pan sauce

**PAN SEARED SALMON** <sup>GF</sup>

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

**SHRIMP PASTA** <sup>VO, GFO</sup>

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

**BUDDHA BOWL** <sup>V, GF</sup>

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.

**V** - VEGAN / **VO** - VEGAN OPTIONAL / **GF** - GLUTEN FREE / **GFO** - GLUTEN FREE OPTIONAL / **N** - CONTAINS NUTS

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# BRUNCH

\$16.95/PER PERSON

SELECT ONE (1) ITEM FROM EACH SECTION (A-C) AND TWO (2) ITEMS FROM SECTION D

## BREAKFAST BEGINNINGS

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

## SECTION A

**LOCAL GRANOLA** organic berries, greek yogurt, local honey **VO, N, GF**

**FRENCH TOAST** texas toast, fig jam, local honey butter **GFO**

**PANCAKES** (organic buttermilk **OR** organic buckwheat) topped with bananas, berries, powdered sugar, pure maple syrup **V, GF**

## SECTION B

**TWO EGGS ANY STYLE\*** choice of meat, byrd's mill grits or home fries, wheat toast **GFO**

**HAM & SWISS OMELET\*** edwards country ham, swiss cheese, home fries **GF**

**AVOCADO, WHITE CHEDDAR & TOMATO OMELET\*** served with home fries **GF**

**WILD MUSHROOM OMELET\*** asparagus, goat cheese, home fries **GF**

**LUMP CRAB OMELET\*** spinach, tomatoes, goat cheese, hash browns (\$2 SURCHARGE) **GF**

## SECTION C

**FRITTATA** asparagus, blistered tomatoes and goat cheese **GF**

**AVOCADO TOAST** microgreens, everything bagel spice, evoo and a sunny side up egg **VO, GFO**

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

**BREAKFAST BURRITO\*** scrambled eggs, chorizo, black beans, pico, scallions, cheddar, avocado, lime crema, home fries **VO, GFO**

**TOFU SCRAMBLE** teese cheese, tomatoes, spinach, mushrooms, turmeric, home fries **V, GF**

## SECTION D

**MIXED GREEN SALAD** cucumber, tomatoes, carrots, choice of dressing **V, GF**

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

**ORGANIC KALE** pumpkin seeds, pecorino, apples, pomegranate, honey-apple cider vinaigrette **VO, GF**

**BEEF & ARUGULA** goat cheese, toasted pistachio, fig jam, sea salt, balsamic reduction, basil oil **VO, GF, N**

**QUINOA** mixed greens, carrots, peppers, tomatoes, chickpeas, feta, almonds, lemon chipotle vinaigrette **GF, VO, N**

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

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

**ALL NATURAL TURKEY BURGER** guacamole, pickled red onions, white cheddar, whole wheat bun **GFO**

**VEGETARIAN BURGER** house made patty, lettuce, tomato, onion, whole wheat bun **V, GFO, N**

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

**TLT** tempeh bacon, lettuce, tomato, avocado, toasted white bread **V**

**CALIFORNIA CLUB** roast turkey, swiss, bacon, avocado, lettuce, tomato, whole grain mustard aioli, toasted multigrain **GFO**

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# DESSERT

**\$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

Excludes administrative fee, sales tax and gratuity