

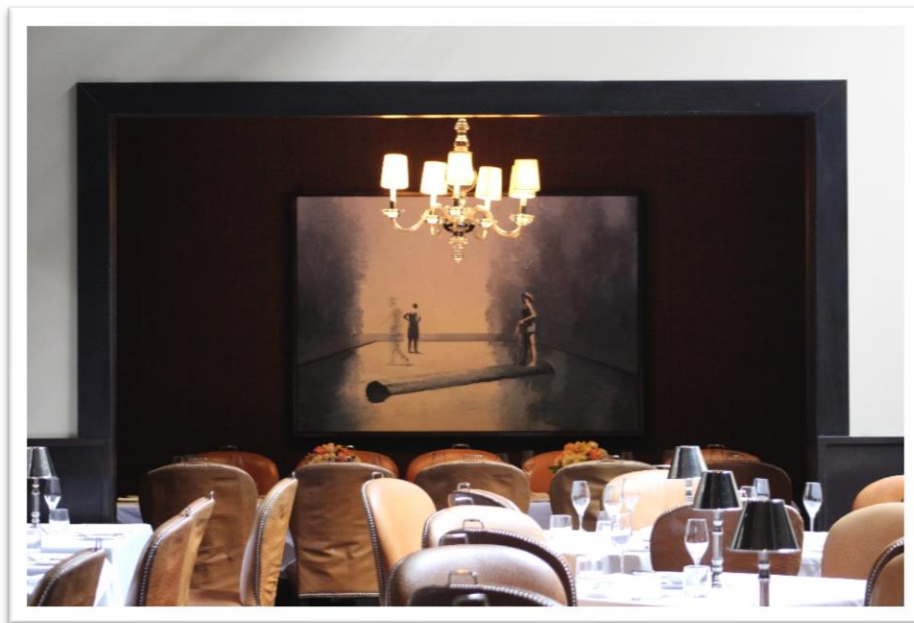
Welcome to
spruce

Tucked along tree lined Sacramento Street in the historic Presidio Heights neighborhood of San Francisco, Spruce offers a warm and elegant dining experience. We are pleased to present several private dining options perfect for every event. From a casual luncheon to an elegant cocktail reception or a formal, sit-down dinner.

We have a variety of menu options for private events, each celebrating the local foods of Northern California. Executive Chef Mark Sullivan will gladly prepare a custom menu for any occasion. In addition, our Wine and Spirits Director, Andrew Green, can assist you in selecting wines and spirits to complement your menu.

Spruce also offers full catering services and event coordination. This is an experience with Mark Sullivan's exquisite food and our refined service in the privacy of your home, office or other venue of your choice. From cocktail parties to wine tastings, business luncheons to elegant multi-course dinners and weddings, let us take care of all the details.

To learn more about any of these services, please contact our Director of Events, Taylor Weber, at 415 931-5115 or Taylor.Weber@sprucesf.com. She will be happy to help you create a stylish and unique event.



The Shiraga Room

This is a fully private room with separate door and no windows, perfect for a business dinner or intimate family gathering.

If at capacity this room will not have adequate space for standing passed hors d'oeuvres. The Shiraga Room can accommodate audio-visual needs without compromising guest count.

Brunch/Lunch Minimum:	\$ 950.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$1,500.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$1,750.00, Room Rental of \$150
Month of December	\$2,000.00, Room Rental of \$150

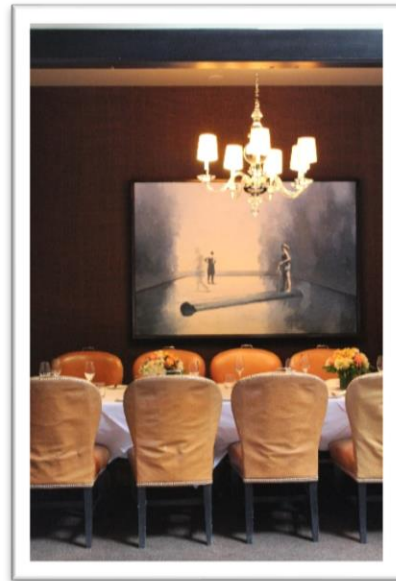
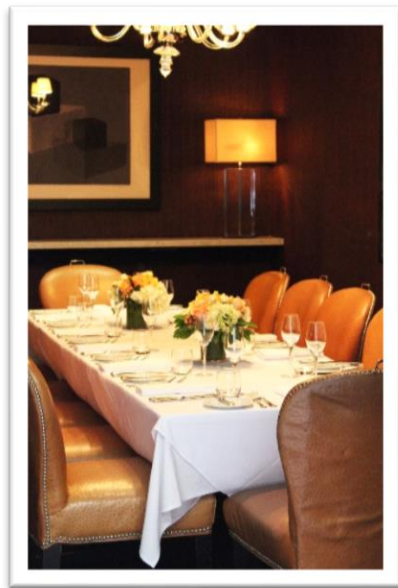


Table Configuration

Using our signature leather chairs we can accommodate up to 14 people maximum in the Shiraga Room

The Library Room

The Library is a beautiful light filled space with large windows and fireplace. This room is located at the front of the restaurant upon entering our outside foyer. The Library will allow for cocktails and passed hors d'oeuvre at the start of your event depending on guest count. Please note The Library does not allow presentation via projection or flat screen due to windows looking into the lounge.

Brunch/Lunch Minimum:	\$1,200.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$2,300.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$2,500.00, Room Rental of \$150
Month of December	\$3,000.00, Room Rental of \$150

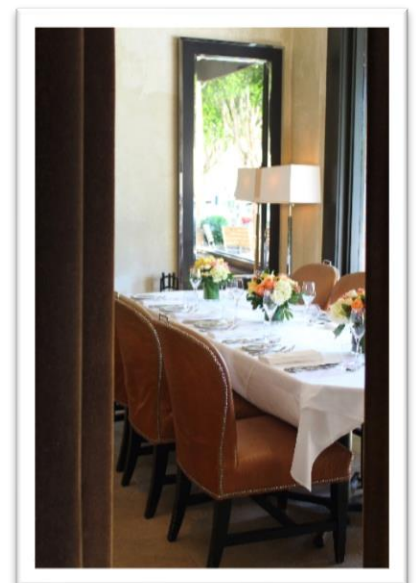
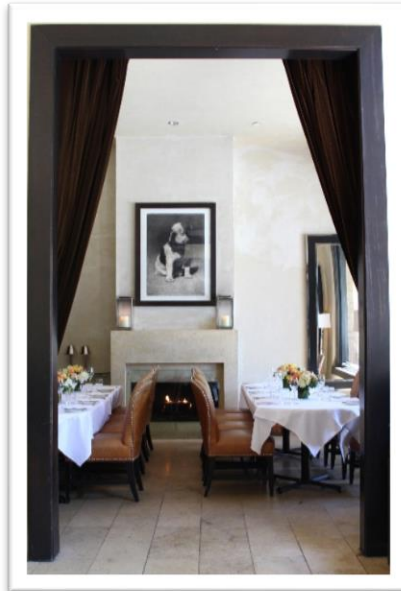


Table Configurations

Spruce Leather Chairs

One Long Table – Maximum 16 Guests

Two Long Rectangle Tables – Maximum 18 Guests

Rental Chairs – Additional \$300

One Long Table – Maximum 18 Guests

Two Long Rectangle Tables – Maximum 20 Guests

Standing Cocktail Reception

25 – 30 Guests

The Laurel Room

The Laurel Room is our largest space - a fully private room away from the main part of the restaurant and dining room. With chocolate brown mohair walls, chandeliers and artwork this space is a perfect back drop for an elegant wedding reception or a quiet business dinner with presentation needs.

For groups up to 20 The Laurel Room will allow for both cocktail reception and dining space. Larger events are welcome to begin with cocktails and passed hors d'oeuvres in the Library with seated dinner in the Laurel Room.

Brunch/Lunch Minimum:	\$1,700.00, Room Rental of \$100
Dinner Minimum: Sunday -Wednesday	\$2,700.00, Room Rental of \$150
Dinner Minimum: Thursday - Saturday	\$3,300.00, Room Rental of \$150
Month of December	\$3,750.00, Room Rental of \$150



Table Configurations

Spruce Leather Chairs

- One Long Table – Maximum 20 Guests
- Two Long Rectangle Tables – Maximum 30 Guests
- Four Round Tables – Maximum 32 Guests

Rental Chairs – Additional \$500

- One Long Table – Maximum 24 Guests
- Two Long Rectangle Tables – Maximum 34 Guests
- Four Round Tables – Maximum 40 Guests

Standing Cocktail Reception

50 – 55 Guests

Entire Restaurant

Sunday Brunch Minimum:	\$ 6,000.00
Lunch Minimum: Monday - Wednesday	\$ 7,000.00
Lunch Minimum: Thursday - Friday	\$10,000.00
Dinner Minimum: Sunday - Wednesday	\$20,000.00
Dinner Minimum: Thursday - Saturday	\$25,000.00
December Minimum: Sunday - Wednesday	\$30,000.00
December Minimum: Thursday - Saturday	\$35,000.00



Table Configurations

Spruce Leather Chairs

Round Tables – Maximum 56 Guests
King's Table – Maximum 80 Guests

Rental Chairs – Additional \$500

Round Tables – Maximum 70 Guests
King's Table – Maximum 110 Guests

Standing Cocktail Reception

180 – 200 Guests

Terms and Policies

Payment

We require a signed credit card guarantee form to confirm a reservation.

Payment is due upon conclusion of the event.

We accept corporate checks, MasterCard, Visa, American Express and Cash.

Cancellation Policy

If a cancellation occurs within two weeks of your event, your credit card will be charged for one-half the food and beverage minimum. If you cancel your event within seven days of the event date, your credit card will be charged the entire food and beverage minimum, tax, and gratuity. In December, your credit card will be charged for one-half the food and beverage minimum. If a cancellation occurs within 30 days of your event date. If a cancellation occurs within two weeks of your event date, your credit card will be charged the entire food and beverage minimum, tax, and gratuity.

Guest Count

We require a confirmation of your guest count 3 (three) days prior to your event.

If we are not notified of your guaranteed count three days prior to your event, we will use your original contracted guest count as the confirmed count, and you will be charged accordingly.

SF Mandates

In support of San Francisco employee mandated expenses, a 6% surcharge will be added to all event charges.

Service Charge and Tax

Events are subject to a 22% Service Charge and 8.5% Sales Tax.

**Lunch events have a minimum service charge of \$150 per 12 guests

Flowers

Our florist can provide custom floral arrangements for your event based on a specific style, color Scheme and/or your favorite flowers.

Audio/Visual

Equipment is available at an additional expense. Please make arrangements at least one week prior to your event date. There is a 24-hour cancellation policy.

Transportation

We are happy to arrange door-to-door transportation for you and your guests.

Valet

Valet service is available to your guests at 5:00pm daily for \$12 a car. We offer private service for Valet during lunch at a flat rate fee of \$600.00 dollars.

Corkage

Our corkage fee is \$50 per 750ml bottles with a two-bottle maximum, or \$100 per magnum bottle with a one-bottle maximum.

Events in your Home or Office

Spruce offers full catering and event planning services.

We can customize a menu to suit any occasion and help you create a truly memorable event. In addition to providing the food for your event, Spruce is prepared to coordinate all of the details: entertainment, décor, rentals, and transportation. Written estimates and site location assessment are provided free of charge. Please arrange a consultation with Director of Special Events, Sarah Hubbard, to discuss this service in more detail.

Menus (Starting prices)

Three-course Seated Lunch

One starter, one entrée, and one dessert:	\$80.00 per person
Additional choices per course:	\$15.00 per person
Passed hors d'oeuvres:	\$15.00 per person

Three-course Seated Dinner

One starter, one entrée, and one dessert:	\$110.00 per person
Additional choices per course:	\$15.00 per person
Passed hors d'oeuvres:	\$15.00 per person
Buffet	
Lunch:	\$90.00 per person
Dinner:	\$130.00 per person

Cocktail Reception

Selection of passed hors d'oeuvres

2 hours:	\$75 per person
3 hours:	\$90 per person

Beverages

Our Wine and Spirits Director will gladly pair wines to your menu and arrange for all of your beverage needs. There is a \$300 set-up fee for a full bar. Beverages are charged upon consumption.

Additional Pricing

Set-up/Clean-up Fee:	\$250.00/per 15 guests
Applicable Tax:	8.75% Sales Tax & 6% SF Mandates
Labor:	\$35.00/per staffer/per hour
Coordinator Fee:	6%

Florals and Decor: We can help you coordinate flowers and decor to suit any specific requirements.

Rentals: We are happy to arrange for the rental of tables, chairs, linens, china, silverware, glassware and any other necessary items.

Entertainment: We can arrange for any kind of entertainment, from DJs to Mariachi Bands to children's amusement.

Transportation: Luxury door-to-door transportation can be arranged for you and your guests ranging from classic cars to shuttles.

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

Hors d’oeuvres

Starting your event with hors d’oeuvres adds an elegant touch and provides your guests with an assortment of small bites while they enjoy Champagne and cocktails before dinner.

Select your favorites or allow us to prepare a “chef’s inspiration” sampling of hors d’oeuvres.

Please use this selection if you will be hosting a cocktail style event instead of a seated dinner.

Select 4 Items OR Chef’s Inspiration of 4 items | \$30 per person, per hour

Smoked Salmon on Levain, Pickled Red Onions, Crème Fraîche

Parmesan Risotto Croquettes, Pimentone d’espillet Aioli

Harissa Prawns with Tzatziki

Tuna Tartare

Gougeres

Bacon Gougeres

Chick Pea Panisse, Olive Tapenade

Duck Liver Mousse, Cornichons

Moroccan Lamb Meatballs

Boudin Blanc

Beef Tartare, Dijon Mustard

Per Piece or Order

Oysters on Crushed Ice | \$4 per piece

Jumbo Prawn Cocktail | \$3 per piece

Spruce Sliders With Cheddar Cheese | \$3 per piece

Spruce French Fries, Remoulade | \$6 per order, billed upon consumption

Olives, Citrus & Fennel | \$6 per order

Charcuterie: A Selection of House Cured Items, Served with Traditional Garnish | \$12 per person

A Selection of Artisan Cheeses Served with Traditional Garnish | \$12 per person

Luxury Hors d’Oeuvres

Foie Gras Mousse, Brioche, Seasonal Fruit
\$12 per person Supplement

Caviar Selection

Served with Potato Blini, Brioche, Crème Fraîche

California Ossetra Caviar | \$115 per ounce

Golden Ossetra Caviar | \$150 per ounce

Kaluga Caviar | \$200 per ounce

one ounce will serve two guests

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

SATURDAY & SUNDAY BRUNCH MENU

*All groups of 10 guests or more are offered the following Banquet Menu.
All menu items are based on availability and are subject to change*

BRUNCH MENU | Three Courses for \$65 per person

First Course Selections (Please select one)

Baby Kale Caesar Salad, Anchovy Tuile
Gem Lettuce Salad, Gorgonzola Dolce, Strawberries, Walnuts
Mixed Lettuces, Fines Herbes, Citrus Vinaigrette, Feta
Just Baked Coffee Cake, Cinnamon, Sweet Butter | Served Family Style
Warm Banana Bread | Served Family Style
Sweet Cinnamon Roll, Cream Cheese Glaze | Served Family Style
Farmer's Market Fruit Plate | Served Family Style
French Fries & Olives | Served Family Style
Hudson Valley Foie Gras, Bugey-Cerdon Gelée, Pistachio & Oat Granola | \$20 supplement

Entrées (Please select two)

Buttermilk Pancakes, Roasted Almonds, Honey Butter, Warm Maple Syrup
Pastrami Hash, Kimchi, Poached Farm Egg, Toasted Levain
Grilled Pork Loin, Fried Jidori Eggs, Potato Hash, Whole-Grain Mustard Béarnaise
'Lyonnaise' Salad, Prosciutto, Jidori Egg, Baguette, SMIP Mixed Green
Spruce Eggs Benedict, Duck Confit, Asparagus, Warm Chicory Salad
Spruce Burger, English Muffin, French Fries
French Omelet, Mornay, Harvest Greens, L'Original Brie | Available for parties up to 15 guests

Desserts (Please select one)

Soleil D'or Mousse, Mascarpone, Chocolate Crèmeux, Vanilla Ice Cream
Coconut Cream Tart, Cocoa Crumble, Dark Chocolate, Banana Ice Cream
Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet
Assorted Cookies
Family Style Beignets, Crème Anglaise, Preserves
Trio of Desserts | \$7 per person supplement

Sides

Thick Cut Bacon, Served Family Style | \$7 per order, Serves 2
Breakfast Sausage | \$9 per order, Serves 2
Toasted Brioche | \$6 per order, Serves 2

Brunch selections continued on next page....

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

....*Brunch selections continued*

Cheese Course

Selection of Farmstead Cheese served with traditional accompaniments

\$12 for 2 choices

\$16 for 3 choices

Open Menu | \$70 Per Person

For up to 10 guests, our open Brunch Menu may be offered

Includes Three Courses: First Course, Entrée and Trio of Desserts

Additional Options

You are welcome to add in the following to create a custom menu:

Additional First Course Selection | \$10 per person

Additional Entrée Selection | \$15 per person

Additional Dessert Selection | \$10 per person

Additional Course | \$20 per person

Children's Menu

Our Children's menu is \$25 for kids 12 and under

First Course – please select one

Seasonal Fruit

Carrot and celery sticks

Entrée – please select two

Spruce Burger and French Fries

Grilled Cheese

Hand-made Pasta – choice of tomato sauce, butter and parmesan or plain

Chicken tenders – prepared crispy or grilled

Dessert

Kids will enjoy the same dessert as the rest of the group

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

LUNCH MENU

*All groups of 10 guests or more are offered the following Banquet Menu.
All menu items are based on availability and are subject to change*

LUNCH MENU | Three Courses for \$65 per person

First Course Selections (Please select one)

Baby Kale Caesar Salad, Anchovy Tuile
Gem Lettuce Salad, Gorgonzola Dolce, Strawberries, Walnuts
Mixed Lettuces, Fines Herbes, Citrus Vinaigrette, Feta
Chantenay Carrot Soup, Pickled Rhubarb, Chèvre Mousse, Pepitas
Scarlet Turnip Vichyssoise, Dungeness Crab, Sumac, Brioche
Diver Scallops, Ramp Salsa Verde, Corn Fondue, Foraged Mushrooms | \$5 supplement
Japanese Kanpachi, Cashew Miso, Golden Kiwi, Avocado | \$10 supplement
Hudson Valley Foie Gras, Bugey-Cerdon Gelée, Pistachio & Oats Granola | \$20 supplement

Entrées (Please select two)

Fisherman’s Mussels, Fines Herbes, Garlic Crostone, Pernod Nage
Crispy Chicken Salad, Sorrel Green Goddess, Sugar Snap Peas, Toasted Almonds
Duck Confit, Endive Marmalade, Caramelized Citrus, Kohlrabi Purée
Housemade Strozzapreti, Spring Peas, Fava Leaf Pesto, Hazelnuts
Spruce Burger, English Muffin, French Fries
French Omelet, Parmesan Broth, Harvest Greens, Brie | Available for parties up to 15
Pan Seared Ribeye Steak, Asparagus, Gem Lettuce, Nettle Purée
14 Day Aged Flannery New York, Seasonally Inspired Accompaniments | \$15 supplement
Grilled Wagyu Bavette, Seasonally Inspired Accompaniments | \$25 supplement
Poached Maine Lobster, Mushroom Dashi, Chard, Lemon Oil
Half Lobster | \$15 supplement
Whole Lobster | \$25 supplement

Caviar Selection

Served with Potato Blini, Brioche, Crème Fraîche

California Ossetra Caviar | \$115 per ounce

Golden Ossetra Caviar | \$150 per ounce

Kaluga Caviar | \$200 per ounce

One ounce serves two guests

Lunch selections continued on next page....

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

....Lunch selections continued

Desserts (Please select one)

Soleil D’or Mousse, Mascarpone, Chocolate Crèmeux, Vanilla Ice Cream
Coconut Cream Tart, Cocoa Crumble, Dark Chocolate, Banana Ice Cream
Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet
Assorted Cookies
Family Style Beignets, Crème Anglaise, Chocolate Sauce
Trio of Desserts | \$7 per person supplement

Cheese Course

Selection of Farmstead Cheese served with traditional accompaniments
\$12 for 2 choices
\$16 for 3 choices

Open Menu - \$70 Per Person

For up to 10 guests, our open Lunch Menu may be offered
Includes Three Courses: First Course, Entrée and Trio of Desserts

Additional Options

You are welcome to add in the following to create a custom menu:

Additional First Course Selection | \$10 per person

Additional Entrée Selection | \$15 per person

Additional Dessert Selection | \$10 per person

Additional Course | \$20 per person

Children’s Menu

Our Children’s menu is \$25 for kids 12 and under

First Course – please select one

Seasonal Fruit
Carrot and celery sticks

Entrée – please select two

Spruce Burger and French Fries
Grilled Cheese
Hand-made Pasta – choice of tomato sauce, butter and parmesan or plain
Chicken tenders – prepared crispy or grilled

Dessert

Kids will enjoy the same dessert as the rest of the group

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

DINNER MENU

All of our private rooms require a prix-fixe menu, please select from one of the below options. Actual menu items are listed on the pages below. Vegetable and grain sides, caviar, cheese and other seasonal additions are always an option to add onto your menu. Our Director of Private Events would be happy to further discuss menu planning at any time.

All menu items are based on availability and are subject to change

Hors d'Oeuvres

Starting your event with hors d'oeuvres adds an elegant touch and provides your guests with an assortment of small bites while they enjoy Champagne and cocktails before dinner. Select your favorites or allow us to prepare a "chef's inspiration" sampling of hors d'oeuvres. *Please use this selection if you will be hosting a cocktail style event instead of a seated dinner.*

\$95 per person | 3 - Course Limited Prix-fixe

Three course menu with a set first course, choice between two entrée and set dessert

\$105 per person | 3 – Course Open Prix-Fixe - for parties of 10 or less

Your Guests will be presented our dinner menu without prices and be guided to select their own first course and entrée. Dessert will be our Chocolate Opera Cake severed with Beignets.

\$120 per person | 3 – Course Upgraded Prix-Fixe

Three course menu with elevated selections. Your guests will have a choice between two first course, two entrée and two dessert options.

\$135 per person | 4 – Course Luxury Prix-Fixe

Four course menu with luxury selections. First and second courses will be enjoyed by all guests, with a choice between two entrée selections and two dessert selections.

\$155 per person | 5 - Course Chef's Tasting Menu

Five course Chef's tasting menu with luxury selections. The First and second courses will be enjoyed by all guests, with a choice between two entrée selections, cheese course and two dessert selections.

Children's Menu

Our Children's menu is \$25 for kids 12 and under

First Course – please select one

Seasonal Fruit

Carrot and celery sticks

Entrée – please select two

Spruce Burger and French Fries

Grilled Cheese

Hand-made Pasta – choice of tomato sauce, butter and parmesan or plain

Chicken tenders – prepared crispy or grilled

Dessert

Kids will enjoy the same dessert as the rest of the group

****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU****

\$95 per person | Limited Prix-fixe

Three course menu with a set first course, choice between two entrée and set dessert

First Course Selections (Please select one)

Baby Kale Caesar Salad, Anchovy Tuile

Gem Lettuce Salad, Gorgonzola Dolce, Apples, Walnuts

Mixed Lettuces, Fines Herbes, Citrus Vinaigrette

Chantenay Carrot Soup, Almond Chutney, Turmeric and Date Emulsion

Entrées (Please select two)

Risotto al Verde, Morels, Grana Padano, Pea Tendrils

Loch Duart Salmon, Buttered Leeks, Tokyo Turnips, Beurre Rouge

Poached Alaskan Halibut, Artichoke Barigoule, New Potato, Pioppini Mushroom

Spiced 38 North Duck Breast, Fennel Marmalade, Baby Red Beets, Pears

Roasted Chicken “Cordon Bleu”, Brussel Sprouts, Kabocha Squash, Pecans

14-Day-Aged Flannery New York, Creamed Kale, Foraged Mushrooms, Bordelaise Sauce

Desserts (Please select one)

Jivara Mousse Cake, Macallan Butterscotch, Cocoa Nibs, Vanilla Ice Cream

Coconut Cream Tart Cocoa Crumble, Dark Chocolate, Vanilla Ice Cream

Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet

Family Style Beignets, Crème Anglaise, Chocolate Sauce

Enhancements to the Menu

Luxury additions such as caviar, foie gras, and truffles can always be added to your menu.

Please inquire for our current options and seasonal offerings

Cheese Course | served family style or plated individually

Selection of Farmstead Cheese served with traditional accompaniments

\$12 for 2 choices

\$16 for 3 choices

Family-Style Sides | \$6 per person

Market Vegetables

Roasted Brussel Sprouts

Maitake Mushrooms

Toasted Farro

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

\$120 per person | Upgraded Prix-Fixe

Three course menu with elevated selections.
Your guests will have a choice between two first course, two entrée and two dessert options.

First Course Selections (Please select two)

Baby Kale Caesar Salad, Anchovy Tuile
Gem Lettuce Salad, Gorgonzola Dolce, Apples, Walnuts
Mixed Lettuces, Fines Herbes, Citrus Vinaigrette
Chantenay Carrot Soup, Almond Chutney, Turmeric and Date Emulsion
Cauliflower Velouté, Confit Egg Yolk, Potted Gulf Shrimp, Brioche
Fromage Blanc Tortellini, Sunchoke, Walnuts, Brown Butter Nage

Entrées (Please select two)

Risotto al Verde, Morels, Grana Padano, Pea Tendrils
Loch Duart Salmon, Buttered Leeks, Tokyo Turnips, Beurre Rouge
Poached Alaskan Halibut, Artichoke Barigoule, New Potato, Pioppini Mushroom
Spiced 38 North Duck Breast, Fennel Marmalade, Baby Red Beets, Pears
Roasted Chicken “Cordon Bleu”, Brussel Sprouts, Kabocha Squash, Pecans
14-Day-Aged Flannery New York, Creamed Kale, Foraged Mushrooms, Bordelaise Sauce

Desserts (Please select two)

Jivara Mousse Cake, Macallan Butterscotch, Cocoa Nibs, Vanilla Ice Cream
Coconut Cream Tart Cocoa Crumble, Dark Chocolate, Vanilla Ice Cream
Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet
Assorted Cookies
Family Style Beignets, Crème Anglaise, Chocolate Sauce

Enhancements to the Menu

Luxury additions such as caviar, foie gras, and truffles can always be added to your menu. Please inquire for our current options and seasonal offerings

Cheese Course | served family style or plated individually

Selection of Farmstead Cheese served with traditional accompaniments
\$12 for 2 choices
\$16 for 3 choices

Family-Style Sides | \$6 per person

Market Vegetables
Roasted Brussel Sprouts
Maitake Mushrooms
Toasted Farro

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

\$135 per person | 4 Luxury Prix-Fixe

Four course menu with luxury selections. First and second courses will be enjoyed by all guests, with a choice between two entrée selections and two dessert selections

First Course Selections (Please select one)

Baby Kale Caesar Salad, Anchovy Tuile
Gem Lettuce Salad, Gorgonzola Dolce, Apples, Walnuts
Mixed Lettuces, Fines Herbes, Citrus Vinaigrette
Chantenay Carrot Soup, Almond Chutney, Turmeric and Date Elmsion
Cauliflower Velouté, Confit Egg Yolk, Potted Gulf Shrimp, Brioche

Second Course Selections (Please select one)

Fromage Blanc Tortellini, Sunchoke, Walnuts, Brown Butter Nage
Hawaiian Kampachi, Verjus Chia Seeds, Olives, Sweet Peppers
Hudson Valley Foie Gras, Pistachio & Oats Granola, Celery, Apple Relish

Entrées (Please select two)

Risotto al Verde, Morels, Grana Padano, Pea Tendrils
Loch Duart Salmon, Buttered Leeks, Tokyo Turnips, Beurre Rouge
Poached Alaskan Halibut, Artichoke Barigoule, New Potato, Pioppini Mushroom
Spiced 38 North Duck Breast, Fennel Marmalade, Baby Red Beets, Pears
Roasted Chicken “Cordon Bleu”, Brussel Sprouts, Kabocha Squash, Pecans
14-Day-Aged Flannery New York, Creamed Kale, Foraged Mushrooms, Bordelaise Sauce

Desserts (Please select two)

Jivara Mousse Cake, Macallan Butterscotch, Cocoa Nibs, Vanilla Ice Cream
Coconut Cream Tart Cocoa Crumble, Dark Chocolate, Vanilla Ice Cream
Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet
Assorted Cookies
Family Style Beignets, Crème Anglaise, Chocolate Sauce

Enhancements to the Menu

Luxury additions such as caviar, foie gras, and truffles can always be added to your menu. Please inquire for our current options and seasonal offerings

Cheese Course | served family style or plated individually

Selection of Farmstead Cheese served with traditional accompaniments
\$12 for 2 choices
\$16 for 3 choices

Family-Style Sides | \$6 per person

Market Vegetables
Roasted Brussel Sprouts
Maitake Mushrooms
Toasted Farro

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

\$155 per person | 5 - Course Chef's Tasting Menu

Five course Chef's tasting menu with luxury selections.
The first and second courses will be enjoyed by all guests, with a choice between two entrée selections, cheese course and two dessert selections.

First Course Selections (Please select one)

Baby Kale Caesar Salad, Anchovy Tuile
Gem Lettuce Salad, Gorgonzola Dolce, Apples, Walnuts
Mixed Lettuces, Fines Herbes, Citrus Vinaigrette
Chantenay Carrot Soup, Almond Chutney, Turmeric and Date Elusion
Cauliflower Velouté, Confit Egg Yolk, Potted Gulf Shrimp, Brioche

Second Course Selections (Please select one)

Fromage Blanc Tortellini, Sunchoke, Walnuts, Brown Butter Nage
Hawaiian Kampachi, Verjus Chia Seeds, Olives, Sweet Peppers
Hudson Valley Foie Gras, Pistachio & Oats Granola, Celery, Apple Relish

Entrées (Please select two)

Risotto al Verde, Morels, Grana Padano, Pea Tendrils
Loch Duart Salmon, Buttered Leeks, Tokyo Turnips, Beurre Rouge
Poached Alaskan Halibut, Artichoke Barigoule, New Potato, Pioppini Mushroom
Spiced 38 North Duck Breast, Fennel Marmalade, Baby Red Beets, Pears
Roasted Chicken "Cordon Bleu", Brussel Sprouts, Kabocha Squash, Pecans
14-Day-Aged Flannery New York, Creamed Kale, Foraged Mushrooms, Bordelaise Sauce
Whole Poached Maine Lobster, Saikyo Miso, Roasted Peppers, Lobster Beurre Blanc

Cheese Course

Chef selected farmstead cheese served with traditional accompaniments

Desserts (Please select two)

Jivara Mousse Cake, Macallan Butterscotch, Cocoa Nibs, Vanilla Ice Cream
Coconut Cream Tart Cocoa Crumble, Dark Chocolate, Vanilla Ice Cream
Vanilla Panna Cotta, Citrus Spice Granola, Seasonal Sorbet
Assorted Cookies
Family Style Beignets, Crème Anglaise, Chocolate Sauce
Trio of Desserts

Enhancements to the Menu

Luxury additions such as caviar, foie gras, and truffles can always be added to your menu. Please inquire for our current options and seasonal offerings

Cheese Course | served family style or plated individually

Selection of Farmstead Cheese served with traditional accompaniments

\$12 for 2 choices

\$16 for 3 choices

Family-Style Sides | \$6 per person

Market Vegetables
Roasted Brussel Sprouts
Maitake Mushrooms
Toasted Farro

*****SAMPLE MENUS ONLY – DO NOT SELECT FROM MENU*****

To Further Enhance Your Experience

Demonstrations and Classes

Spruce would be happy to assist with adding a special element to your event – such as a pasta making demonstration or wine tasting. Below are a few elements we have folded into past events; however, we are happy to discuss and execute new ideas.

As these are all customized experiences they will be priced according to your specific event.

Demonstration from our Chef de Cuisine or Pastry Chef

Pasta making, butchery, charcuterie, chocolate truffles, specialty desserts

From the Bar

Craft cocktail demonstration, cocktail competitions and judging, spirits education and tasting

Wine and Sommelier

Dedicated sommelier for your event, wine education and tasting

Take Home Gifts

What better way to end your event than to give your guests a gift from Spruce to take home!

We would be happy to individually wrap one of the below items or combine several items to create a fully curated gift bag. If you do not see the perfect item to end your experience please do not hesitate to ask!

The below prices include custom Spruce packaging.

Spruce cookies – Chocolate chip, Oatmeal, Snickerdoodle	\$5 full size \$3 mini
Raspberry Financiers	\$4 each
Chocolate Bouchons	\$4 each
Banana Bread	\$3 each
Chocolate Truffles	\$5 (for two)
Roast Coffee – 12oz. bags of single origin coffee from our roaster	\$20 each
Half bottles of Champagne	Selections begin at \$62