



Sugarbacon Event Menus

**All Dinners served Family Style and will include:
Cheddar-Chive Buttermilk Biscuits & Whipped Sorghum Butter
N/A Beverage, Tea, Coffee**

**Price does not include tax
20% Gratuity will be added on to final total**

Menu Options:

\$46 per person

Choice of 1 Beginnings, 2 Entrees, 3 Sides, 1 Dessert

\$58 per person

Choice of 2 Beginnings, 3 Entrees, 4 Sides, 1 Dessert

Beginnings:

Crispy Braised Pork Belly, Ancho BBQ, b&b Pickle, Sourdough
Roasted Red Pepper Hummus, Chimichurri, Vegetable Crudite
Iceberg Wedge, Blue Cheese, Pancetta, Tomato, Chives
Stone Fruit, Chickpea Fritter, Feta Cheese, Sunflower Seed Pistou
Farro & Quinoa Salad, Pickled Fresno, Toasted Seeds, Herbs, Citrus Ginger Vinaigrette
Honey Roasted Beets, Fennel, Dill, Goat Cheese, Lemonette

Entrees:

Scottish Salmon
BBQ Shrimp & Homestead Yellow Grits
Buttermilk Fried Chicken
Sweet Chili Glazed Roasted Chicken
Tasso Spice Roasted Cauliflower Steak
Cider Braised Pork Ribs
Smoked Pork Chop
Beef Brisket
Beef Pot Roast
Grilled London Broil with Bone Marrow Butter

NY Strip, Ribeye, Tenderloin are available for an upgraded Entrée offering and price

Additional Large Format Entrée Offerings:

Can be substituted as an Entrée option for additional charges

Whole Smoked Pork Shoulder, Tortillas, Salsa's, Black Beans, Cilantro Rice **(\$21)**

Whole Roasted Prime Rib, Baked Potato, Popovers, Onion Jus **(\$37)**

Whole Grilled Seasonal Fish, Tortillas, Cabbage Slaw, Salsa, Black Beans, Cilantro Rice **(\$26)**

Sides:

Wild Mushrooms, Roasted Garlic, Chive

Blistered Shishito Peppers, Agave, Lime, Sesame, Cilantro
Herb Whipped Yukon Gold Potato
Sorghum & Chipotle Roasted Acorn Squash
Creamed Spinach, Caramelized Onion, Crispy Bacon
Roasted Green Beans, Spicy Peanut Sauce
Jalapeno & Bacon Mac & Cheese
Roasted Poblano Creamed Corn
Cheddar & Chive Yellow Grits, Fresno Chili Jam
Roasted Baby Carrots

Endings:

Bourbon Glazed Texas Sheet Cake, Salted Pecan Butter, Sour Cherry Sauce
Vanilla Gelato Sundae, Hot Fudge Sauce, Caramel, Spiced Pecans, White Chocolate Whipped Cream
Stone Fruit Crispy, Toasted Oat Streusel, Caramel Sauce

Beverage Offerings:

We offer a 5oz pour and average 5 pours out of a bottle

Sparkling Wine:

Torresella, Prosecco, Italy \$36
JCB No.21, Champagne, France \$48
Veuve Clicquot, Champagne, France \$97

Wine: Level 1

J Winery, Pinot Gris, California \$30
Elizabeth Spencer, Sauvignon Blanc, California \$38
Drumheller, Chardonnay, California \$32

Weather, Pinot Noir, California \$46
Michael David, Syrah, California \$48
Twenty Rows, Cabernet, California \$48

Wine: Level 2

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand \$44
Santa Margherita, Pinot Grigio, Italy \$60
Deloach OFS, Chardonnay, Russian River, California \$62

Frank Family, Pinot Noir, California \$64
Luca, Malbec, Argentina \$66
Justin, Cabernet, California \$58

All Craft Beers: \$6

Handcrafted Cocktails: \$10

Bee Sting
Rebecca Creek Old Fashioned
Seasonal Crush

Whiskey Flights: \$12 - \$24

Tequila Flights: \$17 - \$24

Mocktail: \$5

Cranberry & Ginger Spritzer

Sparkling Rosemary Cider

Cancelization Policy:

If canceling within 7 days of event 25% of deposit is nonrefundable

If canceling within 72 hours of event date 100% of deposit is nonrefundable