



# LUNCH & DINNER

## PRIVATE PARTY EVENTS

# AMBER

## PACKAGE

Saint & Second will provide a memorable private party for your group or event.

### STARTERS *(select one)*

- Little Gem Caesar Salad
- Local Lettuces and Herbs Salad with Sherry Vinaigrette
- Soup of the Day
- Crispy Seasonal Vegetable Tempura
- Baba Ghanoush with Flatbread

### ACCOMPANIMENTS *(select two)*

- Grilled Broccolini 'Aglio e Olio'
- Dry-Aged Cheddar Grits
- Crème Fraîche Potato Purée
- Slow-Roasted Seasonal Glazed Vegetables

### MAINS *(select three)*

- Seasonal Pasta with Roasted Vegetables
- Roasted Mary's Chicken Breast
- S&S Signature Sliders\*
- Smoked & Glazed Pork Loin

### DESSERTS *(select one)*

- Chocolate Caramel Budino
- Pistachio Brown Butter Cake

### MEAL ENHANCEMENTS

#### CHARCUTERIE BOARD

Assorted artisanal cheese and meat  
**+7 per guest**

#### OYSTERS

White balsamic mignonette, cocktail sauce, lime  
Seasonal Selection  
**+30 per dozen**

#### CRAB CAKES

Crispy shallots, Asian pear, frisée, yuzu, miso ranch  
**+25 per 6**

Coffee and hot tea service included.

» —> **Call Restaurant for Pricing**

Available in our upstairs bar and lounge.  
We offer a variety of menu offerings to fit your taste and budget.

Please allow 72 hours' advance notice.

» —> Food & beverage minimum applies.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# LUNCH & DINNER

PRIVATE PARTY EVENTS

# BURGUNDY

PACKAGE

Saint & Second will provide a memorable private party for your group or event.

## STARTERS *(select two)*

- Little Gem Caesar Salad
- Local Lettuces and Herbs Salad with Sherry Vinaigrette
- Wedge Salad
- Soup of the Day
- Crispy Seasonal Vegetable Tempura
- Baba Ghanoush with Flatbread
- Ricotta Meatballs

## ACCOMPANIMENTS *(select two)*

- Mac & 'Shrooms'
- Grilled Broccolini 'Aglio e Olio'
- Dry-Aged Cheddar Grits
- Crème Fraîche Potato Purée
- Slow-Roasted Seasonal Glazed Vegetables

## MAINS *(select three)*

- Seasonal Pasta with Roasted Vegetables
- Smoked Tri-Tip
- Roasted Mary's Chicken Breast
- Skuna Bay Salmon
- Smoked & Glazed Pork Loin

## MEAL ENHANCEMENTS

### CHARCUTERIE BOARD

Assorted artisanal cheese and meat  
**+7 per guest**

### OYSTERS

White balsamic mignonette, cocktail sauce, lime  
Seasonal Selection  
**+30 per dozen**

### CRAB CAKES

Crispy shallots, Asian pear, frisée, yuzu, miso ranch  
**+25 per 6**

Coffee and hot tea service included.

## DESSERTS *(select one)*

- Chocolate Caramel Budino
- Pistachio Brown Butter Cake
- Seasonal Fruit Hand Pie

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# LUNCH & DINNER

## PRIVATE PARTY EVENTS

# CRIMSON

## PACKAGE

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### STARTERS *(select two)*

- Little Gem Caesar Salad
- Local Lettuces and Herbs Salad w/  
Sherry Vinaigrette
- Wedge Salad
- Soup of the Day
- Crispy Seasonal Vegetable Tempura
- Pork Belly Lettuce Cups
- Baba Ghanoush with Flatbread
- Ricotta Meatballs

### ACCOMPANIMENTS *(select two)*

- Mac & 'Shrooms'
- Grilled Broccolini 'Aglio e Olio'
- Dry-Aged Cheddar Grits
- Crème Fraîche Potato Purée
- Slow-Roasted Seasonal Glazed Vegetables

### MAINS *(select three)*

- Seasonal Pasta with Roasted Vegetables
- Smoked Tri-Tip
- Roasted Mary's Chicken Breast
- Filet Mignon Chateaubriand\*
- Skuna Bay Salmon
- Smoked & Glazed Pork Loin

### MEAL ENHANCEMENTS

#### CHARCUTERIE BOARD

Assorted artisanal cheese and meat  
**+7 per guest**

#### OYSTERS

White balsamic mignonette, cocktail  
sauce, lime  
Seasonal Selection  
**+30 per dozen**

#### CRAB CAKES

Crispy shallots, Asian pear, frisée,  
yuzu, miso ranch  
**+25 per 6**

Coffee and hot tea service included.

### DESSERTS *(select two)*

- Chocolate Caramel Budino
- Pistachio Brown Butter Cake
- Seasonal Fruit Hand Pie

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