



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
- Crispy Seasonal Vegetable Tempura
- Green Goddess Hummus & Flatbread

ACCOMPANIMENTS *(select two)*

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

MAINS *(select three)*

- Lasagna Bianca
- Mary's Fried Chicken Breast
- S&S Signature Sliders*
- Smoked & Glazed Pork Loin

DESSERTS *(select one)*

- S'mores Bar
- Basque Cheesecake

MEAL ENHANCEMENTS

CHARCUTERIE BOARD

Assorted artisanal cheese and meat

OYSTERS

White balsamic mignonette, cocktail sauce, lime
Seasonal Selection

SPICY TUNA ON CRISPY RICE*

Fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame

Coffee and hot tea service included.

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
Crispy Seasonal Vegetable Tempura
Green Goddess Hummus & Flatbread
Ricotta Meatballs

ACCOMPANIMENTS *(select two)*

Black Truffle Mac & Cheese
Grilled Broccolini 'Aglio e Olio'
White Cheddar Grits
Crème Fraîche Potato Purée
Slow-Roasted Seasonal Glazed Vegetables

MAINS *(select three)*

Lasagna Bianca
Smoked Tri-Tip
Mary's Fried Chicken Breast
Pan-Seared Salmon
Smoked & Glazed Pork Loin

MEAL ENHANCEMENTS

CHARCUTERIE BOARD

Assorted artisanal cheese and meat

OYSTERS

White balsamic mignonette, cocktail
sauce, lime
Seasonal Selection

SPICY TUNA ON CRISPY RICE*

Fresh ahi, dynamite sauce, wasabi
tobiko, togarashi, toasted sesame

Coffee and hot tea service included.

DESSERTS *(select one)*

S'mores Bar
Basque Cheesecake
Seasonal Fruit Hand Pie

Available in our upstairs bar and lounge.
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LUNCH & DINNER

PRIVATE PARTY EVENTS

CRIMSON

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 w/
Sherry Vinaigrette
- Wedge Salad
- Crispy Seasonal Vegetable Tempura
- Pork Belly Lettuce Cups
- Green Goddess Hummus & Flatbread
- Ricotta Meatballs

ACCOMPANIMENTS *(select two)*

- Black Truffle Mac & Cheese
- Grilled Broccolini 'Aglio e Olio'
- White Cheddar Grits
- Crème Fraîche Potato Purée
- Slow-Roasted Seasonal Glazed Vegetables

MAINS *(select three)*

- Lasagna Bianca
- Smoked Tri-Tip
- Mary's Fried Chicken Breast
- Filet Mignon Chateaubriand*
- Pan-Seared Salmon
- Smoked & Glazed Pork Loin

MEAL ENHANCEMENTS

CHARCUTERIE BOARD

Assorted artisanal cheese and meat

OYSTERS

White balsamic mignonette, cocktail
sauce, lime

Seasonal Selection

SPICY TUNA ON CRISPY RICE*

Fresh ahi, dynamite sauce, wasabi
tobiko, togarashi, toasted sesame

Coffee and hot tea service included.

DESSERTS *(select two)*

- S'mores Bar
- Basque Cheesecake
- Seasonal Fruit Hand Pie

Available in our upstairs bar and lounge.

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Please allow 72 hours' advance notice.

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