

# THE STATEHOUSE

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PRIVATE DINING

SPRING 2022

## APPETIZER PLATTERS

CHEESE + CHARCUTERIE  
cornichon, grain mustard, mixed olives, preserves,  
marcona almonds, rosemary crackers 52

CHILLED SMOKED TROUT DIP  
olive oil drizzle, assorted wheat crackers 54

SHRIMP COCKTAIL  
cocktail sauce, fresh lemon 60

AUGIE'S SLIDERS  
burger patty, smoked bacon, caramelized onion, american cheese 45

PULLED PORK SLIDER  
pickle, white cheddar, house bbq 42

CHICKEN WINGS  
ginger sesame barbeque, scallion 30

WILD MUSHROOM BRUSCHETTA  
roast garlic crostini, taleggio cheese, truffle, arugula 45

FRIED CLOCKSHADOW CHEESE CURDS  
spicy ranch sauce 32

ARTISAN BREAD BOARD  
madison sourdough miche, chimichurri, black olive tapenade,  
rosemary butter 36

| all platters serve 10 - 12 guests |

## DESSERTS

ASSORTED MINIATURE DESSERTS PLATTER  
petit four, seasonal macaron 85

LEMON CREAM SHORTCAKE  
vanilla cake, lemon preserves, whipped cream icing 95

CHOCOLATE LAYER CAKE  
chocolate cake, rich chocolate buttercream frosting 95

SEASONAL MACARONS  
assorted flavors 60

ASSORTED COOKIES & BROWNIES 45

cakes are 8"x12" and serve 10 - 12 guests | all cakes require 72 hour advance notice