BOARD & BATTEN
A MODERN BISTRO
Group Dining
Director of Hospitality
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New American cuisine in an unexpected setting. Nestled in the groves of the North East Valley, we strive for unprecedented hospitality and a beautifully crafted menu.

Group Events

Board & Batten welcomes groups of all types with our uniquely designed setting for both business and social gatherings. The staff and thoughtfully crafted menu will delight your guests and create lasting memories.

Board & Batten can comfortably accommodate 15-50 people

LUNCH MENUS

FOOD STATION

35 PER PERSON

Salads

FARM SALAD

MIXED GREENS, FARM VEGETABLES, RED WINE VINAIGRETTE

SOUTHWEST CHOPPED SALAD

ROMAINE | CHICKEN | TOMATO | CORN | BACON | AVOCADO RANCH

Sandwiches

ROASTED CHICKEN SALAD

GRAPES, CANDIED WALNUTS, BRIOCHE BUN

TURKEY CLUB

ROASTED TURKEY, TOMATO JAM, BACON, FOCACCIA

Sides

HOUSE CUT CHIPS - ASSORTED COOKIES

PLATED LUNCH

45 PER PERSON WITH GUESTS CHOICE OF ENTRÉE

Starter for the Table

HUMMUS TAHINA
VEGGIE PETALS & FOCACCIA

Entrées

SOUTHWEST CHOPPED SALAD
ROMAINE | CHICKEN | TOMATO | CORN | BACON | AVOCADO RANCH

ROASTED CHICKEN SALAD W/ CHIPS
GRAPES, CANDIED WALNUTS, BRIOCHE BUN

TURKEY CLUB W/ CHIPS
ROASTED TURKEY, TOMATO JAM, BACON, FOCACCIA

CHICKEN POT PIE
ROASTED CHICKEN GRAVY, CARROTS, PEAS, GREEN BEANS, PUFF PASTRY

Desserts

SALTED CARAMEL BUTTER BAR
SHORTBREAD CRUST, LEMON MOUSSE

ADDITIONS TO LUNCH MENUS

ALL PRICING PER PERSON

Starters

FOCACCIA & OLIVE OIL | 4
HUMMUS & VEGGIES | 5
TOMATO BASIL CREAM SOUP | 5

Desserts

FLOURLESS CHOCOLATE CAKE | 8
STRAWBERRIES, WHIPPED CREAM

Board & Batten

DINNER MENUS

DINNER

SERVED FAMILY-STYLE

55 PER PERSON WITH HOSTS CHOICE OF TWO ENTRÉES AND ONE DESSERT

Salad

FARM SALAD
MIXED GREENS, FARM VEGETABLES,
RED WINE VINAIGRETTE

Entrées

RED WINE BRAISED SHORT RIBS *(GF)*
YUKON GOLD WHIPPED POTATOES,
GLAZED CARROTS, DEMI-GLACE

GRILLED SALMON
TOASTED FREGOLA PASTA, SPINACH,
GEORGIA'S PESTO

ROASTED AIRLINE CHICKEN BREAST *(GF)*
LEMON RISOTTO, WILD MUSHROOMS,
CHICKEN JUS

OPTIONAL VEGETARIAN/VEGAN ENTRÉE
LEMON RISOTTO, GLAZED CARROTS, WILD
MUSHROOMS

Desserts

SALTED CARAMEL BUTTER BAR
SHORTBREAD CRUST,
LEMON MOUSSE

FLOURLESS CHOCOLATE CAKE (GF)
STRAWBERRIES, WHIPPED CREAM

ADDITIONS TO DINNER

PER PERSON

FOCACCIA & OLIVE OIL | 4

FRESH RICOTTA & HONEY | 5

HUMMUS & VEGGIES *(GF)* | 5

TOMATO BASIL CREAM SOUP | 5

PLATED DINNER

70 PER PERSON WITH HOSTS CHOICE OF TWO STARTERS AND TWO ENTRÉES

Starters for the Table

RICOTTA & HONEY
HUMMUS & VEGGIES *(GF)*
FRESH FOCACCIA

Salad

FARM SALAD
MIXED GREENS, FARM VEGETABLES,
RED WINE VINAIGRETTE

Entrées

GUEST'S CHOICE OF ONE ENTRÉE

RED WINE BRAISED SHORT RIBS *(GF)*
YUKON GOLD WHIPPED POTATOES, GLAZED
CARROTS, DEMI-GLACE

GRILLED SALMON
TOASTED FREGOLA PASTA, SPINACH,
GEORGIA'S PESTO

ROASTED AIRLINE CHICKEN BREAST (GF)
LEMON RISOTTO, WILD MUSHROOMS,
CHICKEN JUS

OPTIONAL VEGETARIAN/VEGAN ENTRÉE *(GF)*
LEMON RISOTTO, GLAZED CARROTS,
WILD MUSHROOMS

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

PLATED DINNER CONT.

Desserts

GUESTS CHOICE OF ONE DESSERT

SALTED CARAMEL BUTTER BAR
SHORTBREAD CRUST, LEMON MOUSSE

FLOURLESS CHOCOLATE CAKE
STRAWBERRIES, WHIPPED CREAM

ADDITIONS TO DINNER
PER PERSON

TOMATO BASIL CREAM SOUP | 5

PLATED DINNER with COCKTAIL HOUR RECEPTION

75 PER PERSON WITH HOSTS SELECTION OF TWO ENTRÉES

Butler Passed Starters

RICOTTA & HONEY
HUMMUS & VEGGIES *(GF)*
FRESH FOCACCIA

Salad

FARM SALAD
MIXED GREENS, FARM VEGETABLES,
RED WINE VINAIGRETTE

Entrées

GUEST CHOICE OF ONE ENTRÉE

ROASTED AIRLINE CHICKEN BREAST *(GF)*
LEMON RISOTTO, WILD MUSHROOMS,
CHICKEN JUS

RED WINE BRAISED SHORT RIBS *(GF)*
YUKON GOLD WHIPPED POTATOES,
GLAZED CARROTS, DEMI-GLACE

OPTIONAL VEGETARIAN/VEAN ENTRÉE
LEMON RISOTTO, GLAZED CARROTS,
WILD MUSHROOMS

GRILLED SALMON
TOASTED FREGOLA PASTA,
SPINACH, GEORGIA'S PESTO

Desserts

GUESTS CHOICE OF ONE DESSERT

SALTED CARAMEL BUTTER BAR
SHORTBREAD CRUST, LEMON MOUSSE

FLOURLESS CHOCOLATE CAKE
STRAWBERRIES, WHIPPED CREAM

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COCKTAIL PARTY

MEATBALL BRUSCHETTA
FRESH HERBS AND PARMIGIANO

SALMON TARTAR CROSTINI
LEMON, CAPERS, DILL

POACHED SHRIMP
GIN COCKTAIL SAUCE (GF)

TOMATO HUMMUS
CUCUMBER PETAL (V)

MUSHROOM ARANCINI
BRIE FONDUE

SHORT RIB QUESADILLA
PEPPER JACK AND CILANTRO

BACON WRAPPED DATES
BALSAMIC GLAZE (GF)

SALTED CARAMEL BUTTER BAR
SHORTBREAD CRUST, LEMON MOUSSE

25 PER PERSON WITH HOSTS CHOICE OF THREE BUTLER-PASSED APPETIZERS

35 PER PERSON WITH HOSTS CHOICE OF FIVE BUTLER-PASSED APPETIZERS

APPROXIMATELY SIX PIECES PER GUEST

Beverage

SELECT WINE BY THE BOTTLE

BEER, WINE, COCKTAILS

CHARGE BASED ON CONSUMPTION

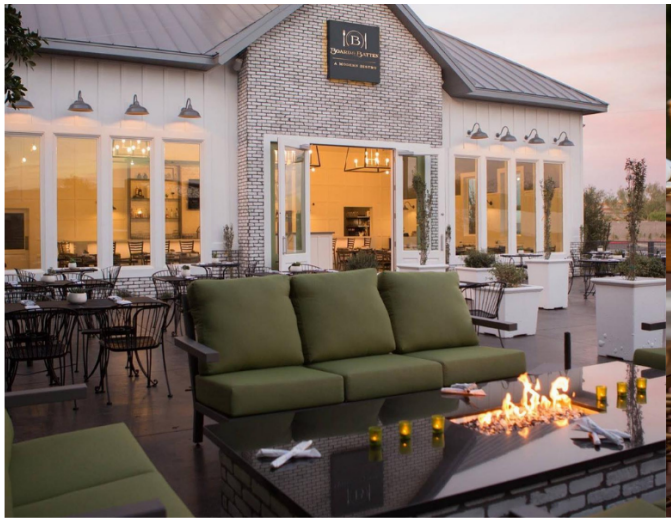
PLEASE ASK YOUR EVENT MANAGER FOR CURRENT SELECTIONS

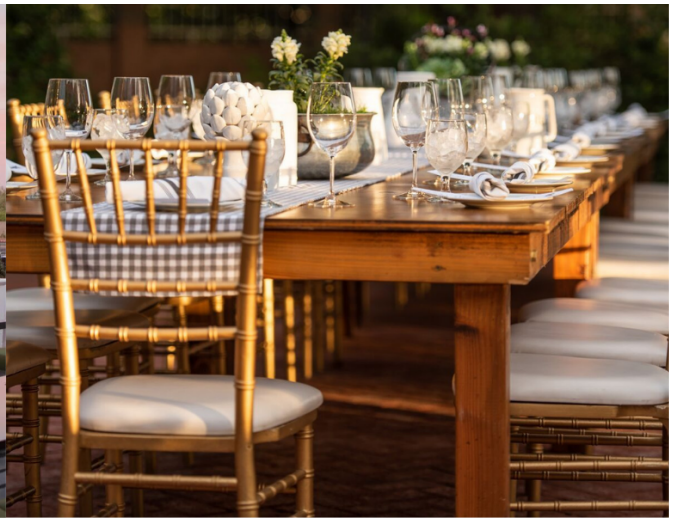
ADD UNLIMITED FOUNTAIN SODA, LEMONADE,
ICED TEA AND COFFEE | 3 PER PERSON

Introducing...

Board & Batten
A Tiny Wedding

At Board & Batten we know hospitality.
We also know that sometimes you want a simple, elegant affair that takes the guesswork out of planning your wedding. Here at Board & Batten we offer you the perfect option: A Tiny Wedding.





A Tiny Wedding

Unprecedented hospitality in an unexpected location

An effortless wedding is right at your fingertips, we provide: the venue, chairs, tables, altar backdrop and of course an outstanding food and beverage menu.

We have a BYOM (bring your own minister) approach, we provide the fundamentals but let you add your own special touches.

Venue We offer a beautiful outdoor venue that seats up to 50 people.

Dining All-inclusive for up to 20 guests with packages starting at $2,300 for Dinner.

GROUP DINING FAQ's

WHAT IS A FOOD & BEVERAGE MINIMUM?
All charges for food & beverage, including bar sales, will be applied to meet the required minimums. Please keep in mind that minimums vary based on the day of the week, time of the year, and the group size. Charges not applied to the minimum are space fees, sales tax and a 20% service charge. If the minimum amount is not met, the remainder will be considered additional space fee

WHAT IS A SPACE FEE AND WHAT IS INCLUDED?
The space fee is a standard rental charge to use a private space. We have a separate open plaza to accommodate special events, which we set up according to the size and type of event. As part of the "space fee" you will receive: tables, chairs, table decor, and space heaters when needed in addition to the necessary time and staff to set up and break down your event.

WHAT IS THE COST OF ADDING NON-ALCOHOLIC BEVERAGES?
We can add unlimited lemonade, fountain soda, iced tea and coffee at an additional cost of $3 per guest.

WHAT ARE THE BAR OPTIONS?
-Wine, beer, cocktails based on consumption - ask event manager for current selection.
-Wine by the bottle - ask event manager for current selection
-Private Bar ($100 set up fee) - Selected wine, beer, spirits & mixers. Price per drink based on current menu. Alcohol purchases may be made on individual tickets by your guests when you choose the private bar option

HOW DO I MAKE A RESERVATION?
Once you have determined your date, time and level of service, our Hospitality director will e-mail the event agreement and invoice equal to 1/2 of the Food & Beverage minimum as a deposit to be signed, returned and paid within 3 calendar days. A credit card will be required to secure the reservation for cancellation purposes. The information will be destroyed once your event has been closed out.

WHEN DO I CONFIRM FOOD & BEVERAGE SELECTIONS AND FINAL GUEST COUNT?
Please submit all final food and beverage selections to the Hospitality Director two weeks prior to the event. The final guest count is due 5 days before the event. If the guest count cannot be confirmed at least 3 days prior, the guaranteed guest count minimum will be the number included in the agreement. If the actual guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

CAN I BRING IN MY OWN FOOD, ALCOHOL OR DESSERTS?
As a full-service restaurant, we are dedicated to providing, when possible, all desired elements of your dining experience. In maintaining our responsibility to county laws of food preparation and alcohol service, we will not permit any outside food or beverage to be brought to your event.

CAN I BRING IN MY OWN DECORATIONS?
The Hospitality Director will work with you to determine the decor and setting of your event. Centerpieces, candles and other table decor will be available. You are welcome to add special touches, if desired, once you arrive for your event. Due to the nature of many decor elements, the following will NOT be permitted as personal touches: Glitter, confetti, feathers, loose balloons or adhesive attachments on any surfaces.

WHAT ABOUT MUSIC:
Unfortunately we are not able to accommodate live music (this included DJ's).

WHAT HAPPENS IF I CANCEL MY EVENT?
To avoid cancellation fees, notification must be given at least 2 weeks prior to the event. If you cancel within 2 weeks of the event, 50% of the food and beverage minimum plus sales tax will be charged. Cancellations that occur within 24 hours from the event will result in 100% charge of the food & beverage minimum plus sales tax.

WHAT HAPPENS IN THE EVENT OF INCLEMENT WEATHER?
We will do our best to anticipate changes in the weather that would adversely effect your event and if possible, relocate your group to a more suitable location. Due to our limited inside space, if mother nature is not cooperating we CAN'T guarantee relocating large groups inside or to a suitable location. If the there is no suitable "plan B" our hospitality director will discuss options to satisfy your contract.

WHAT HAPPENS IF I AM LATE TO MY EVENT?
If you are more than 30 minutes late without a phone call, we reserve the right to cancel the event at which time cancellation fees would apply.

HOW DO I MAKE MY FINAL PAYMENT?
At the conclusion of your event one final check will be presented. Separate checks will not be possible. The total cost will include all food and beverage charges, space fees, sales tax, and a 20% service charge. The final bill, with the deposit made at the time of the reservation applied, will be returned to you for payment.

PLEASE KNOW PRICING IS SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY