



BOARD & BATTEN

A MODERN BISTRO

GROUP DINING

FALL/WINTER 2022

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HOSPITALITY@BBDINING.COM





# OUTDOOR CAPACITY

50 PEOPLE



# LUNCH MENU

FAMILY STYLE | 35 PER PERSON\*  
HOST SELECTS 2 SANDWICHES

## 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

### CAPRESE SANDWICH

TOMATO, MOZZARELLA, GEORGIA'S PESTO, FOCACCIA

## SIDES

HOUSE CUT CHIPS

ASSORTED COOKIES

\*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

# LUNCH MENU

PLATED LUNCH | 45 PER PERSON\*

HOST SELECTS 2 MAIN ENTRÉES  
FOR THEIR GUESTS TO CHOOSE FROM

## STARTER

FOR THE TABLE

### **HUMMUS TAHINA**

VEGGIE PETALS, FOCACCIA

## MAIN ENTRÉE

### **SOUTHWEST CHOPPED SALAD**

ROMAINE, CHICKEN, TOMATO, CORN, BACON, AVOCADO  
RANCH

### **ROASTED CHICKEN SALAD & CHIPS**

GRAPES, CANDIED WALNUTS, BRIOCHE BUN

### **TURKEY CLUB & CHIPS**

ROASTED TURKEY, TOMATO JAM, BACON, FOCACCIA

### **CHICKEN POT PIE**

ROASTED CHICKEN GRAVY, CARROTS, PEA, GREEN BEANS,  
PUFF PASTRY

### **CAPRESE SANDWICH**

TOMATO, MOZZARELLA, GEORGIA'S PESTO, FOCACCIA

## DESSERTS

### **SALTED CARAMEL BAR**

SHORTBREAD CRUST, LEMON MOUSSE

\*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

# DINNER MENU

FAMILY STYLE| 55 PER PERSON\*

HOST SELECTS 2 MAIN ENTRÉES & ONE DESSERT  
FOR THEIR GUESTS TO CHOOSE FROM

## SALAD

### FARM SALAD

MIXED GREENS, FARM VEGETABLES, RED WINE VINAIGRETTE

## MAIN 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

LEMON RISOTTO, GLAZED CARROTS, WILD MUSHROOMS

## DESSERT

### SALTED CARAMEL BAR

SHORTBREAD CRUST, LEMON MOUSSE

### FLOURLESS CHOCOLATE CAKE (GF)

STRAWBERRIES, WHIPPED CREAM

\*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

# DINNER MENU

PLATED DINNER | 70 PER PERSON\*

HOST SELECTS 2 MAIN ENTRÉES & ONE DESSERT  
FOR THEIR GUESTS TO CHOOSE FROM

## SALAD

### FARM SALAD

MIXED GREENS, FARM VEGETABLES, RED WINE VINAIGRETTE

## MAIN 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

LEMON RISOTTO, GLAZED CARROTS, WILD MUSHROOMS

## DESSERT

### SALTED CARAMEL BAR

SHORTBREAD CRUST, LEMON MOUSSE

### FLOURLESS CHOCOLATE CAKE (GF)

STRAWBERRIES, WHIPPED CREAM

\*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

# DINNER MENU

PLATED DINNER WITH HORS D'OEUVRES | 80 PER PERSON\*

HOST SELECTS 2 STARTERS & 2 MAIN ENTRÉES  
FOR THEIR GUESTS TO CHOOSE FROM

## STARTER FOR THE TABLE

RICOTTA & HONEY  
HUMMUS & VEGGIES (GF)  
FRESH FOCACCIA

## SALAD

### FARM SALAD

MIXED GREENS, FARM VEGETABLES, RED WINE VINAIGRETTE

## MAIN 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

LEMON RISOTTO, GLAZED CARROTS, WILD MUSHROOMS

## DESSERT

### SALTED CARAMEL BAR

SHORTBREAD CRUST, LEMON MOUSSE

### FLOURLESS CHOCOLATE CAKE (GF)

STRAWBERRIES, WHIPPED CREAM

\*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

# DINNER MENU

PLATED DINNER & PASSED HORS D'OEUVRES | 80 PER PERSON\*

HOST SELECTS 2 MAIN ENTRÉES  
FOR THEIR GUESTS TO CHOOSE FROM

## STARTERS

RICOTTA & HONEY  
HUMMUS & VEGGIES (GF)  
FRESH FOCACCIA

## SALAD

**FARM SALAD**  
MIXED GREENS, FARM VEGETABLES, RED WINE VINAIGRETTE

## MAIN COURSE

GUEST CHOICE OF ONE ENTRÉE

**RED WINE BRAISED SHORT RIBS (GF)**  
YUKON GOLD WHIPPED POTATOES, 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

## DESSERT

**SALTED CARAMEL BAR**  
SHORTBREAD CRUST, LEMON MOUSSE

**FLOURLESS CHOCOLATE CAKE (GF)**  
STRAWBERRIES, WHIPPED CREAM

\*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED



# " COCKTAIL " PARTY

SELECT THREE APPETIZERS | 30 PER PERSON\*

SELECT FIVE APPETIZERS | 40 PER PERSON\*

APPROXIMATELY SIX PIECES PER GUEST

## **MEATBALL BRUSCHETTA**

FRESH HERBS & PARMIGIANO

## **POACHED SHRIMP (GF)**

SMOKEY COCKTAIL SAUCE

## **MUSHROOM ARANCINI**

BRIE FONDUE

## **BACON WRAPPED DATES (GF)**

BALSAMIC GLAZE

## **SALMON TARTAR CROSTINI**

LEMON, CAPERS, DILL

## **TRADITIONAL HUMMUS (V)**

CUCUMBER RELISH

## **SHORT RIB QUESADILLA**

PEPPER JACK AND CILANTRO

## **SALTED CARAMEL BUTTER BAR**

SHORTBREAD CRUST, LEMON MOUSSE

\*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

# BEVERAGES & MORE

## BEVERAGE

SELECT WINE BY THE BOTTLE, BEER & COCKTAILS  
CHARGE BASED ON CONSUMPTION

**PLEASE SEE MORE INFO ON THE "GROUP DINING FAQ"**

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

## ADDITIONS TO LUNCH

PRICE PER PERSON

FOCACCIA & OLIVE OIL | 4

HUMMUS & VEGGIES | 5

TOMATO BASIL CREAM SOUP | 5

FLOURLESS CHOCOLATE CAKE | 8

## ADDITIONS TO DINNER

PRICE PER PERSON

FOCACCIA & OLIVE OIL | 4

HUMMUS & VEGGIES | 5

TOMATO BASIL CREAM SOUP | 5

FRESH RICOTTA & HONEY | 5



# A TINY WEDDING

AT BOARD & BATTEN WE  
KNOW HOSPITALITY.  
WE ALSO KNOW THAT  
SOMETIMES YOU WANT A  
SIMPLE, ELEGANT AFFAIR.  
THIS IS A GREAT OPTION FOR  
THOSE WHO WANT AN  
INTIMATE CEREMONY  
WITHOUT A TRADITIONAL  
RECEPTION.

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.

# GROUP DINING FAQ

## **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 22% 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 ARE THE BAR OPTIONS?**

WINE, BEER, COCKTAILS,= BASED IN CONSUMPTION - 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 (CASH BAR) WITH A MINIMUM OF \$250 IN SALES NEEDED, PAID IN ADVANCE BY CLIENT.

-CASH BAR SALES (UP TO \$250) WILL BE REFUNDED FOLLOWING THE EVENT.

## **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 5 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 ADDITIONAL GUESTS.

### **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?**

OUR STANDARD LANTERNS, VOTIVES, AND TABLE RUNNERS WILL BE AVAILABLE. YOU ARE WELCOME TO ADD SPECIAL TOUCHES, IF DESIRED. ONCE YOU ARRIVE FOR YOUR EVENT (OUTSIDE DECORATIONS NEED TO BE MADE WITHIN CONTRACT TIME). 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. **B&B WILL NOT BE ABLE TO ACCOMMODATE THE PLACEMENT OF ADDITIONAL OUTSIDE DECOR WITHOUT PRIOR ARRANGEMENTS AND APPLICABLE FEES AGREED UPON.**

### **WHAT ABOUT MUSIC:**

UNFORTUNATELY, WE ARE NOT ABLE TO ACCOMMODATE LIVE MUSIC (INCLUDING 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 THERE IS NO SUITABLE "PLAN B" OUR HOSPITALITY DIRECTOR WILL DISCUSS OPTIONS TO SATISFY YOUR CONTRACT. IF TENT IS NEEDED, THE ADDITIONAL COST TO THE RENTER WILL RANGE FROM \$2,000 - \$3,000 (VARIABLE).

### **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 22% SERVICE CHARGE. THE FINAL BILL, WITH THE DEPOSIT MADE AT THE TIME OF THE RESERVATION APPLIED, WILL BE RETURNED TO YOU FOR PAYMENT.