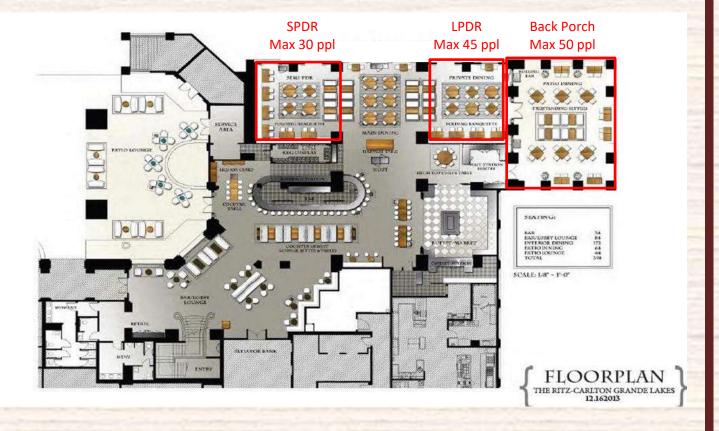


# **Private Dining Rooms**



Highball and Harvest has a Southern-inspired farm-to-table cuisine.

Real, Artisanal, Inspired, Local food that has been nurtured and cultivated first by local farmers, then handled with care by our passionate chefs, creating exceptional culinary experiences.

Our chefs take a modern approach to creating authentic Southern inspired dishes, complemented by seasonally hand-crafted cocktails; all while taking advantage of the profusion of local available resources and promoting sustainable agriculture. The blend of rustic authenticity and modern refinement creates an inviting atmosphere for memories to be created over fresh regional cuisine. Signature and seasonal hand-crafted cocktails will be the main feature atthe expansive bar/lounge area. The interactive Cocktail Table will be the table to see and be seen - ourBar Chefs will interact one-on-one with guests and create custom drinks table-side.

**Small Private Room:** -A great warm and inviting atmosphere perfect for smaller, intimate events.

(Seats up to 30 guests)

\$4,000 Food and Beverage Minimum

Please be aware live music takes place Friday and Saturday nights from 6pm-10pm and can be heard from this private room



Large Private Room: Discover the modern approach of Southern-inspired farm to table dishes

(Seats up to 45 guests)

\$5,000 Food and Beverage Minimum

Please be aware live music takes place Friday and Saturday nights from 6pm-10pm and can be heard from this private room



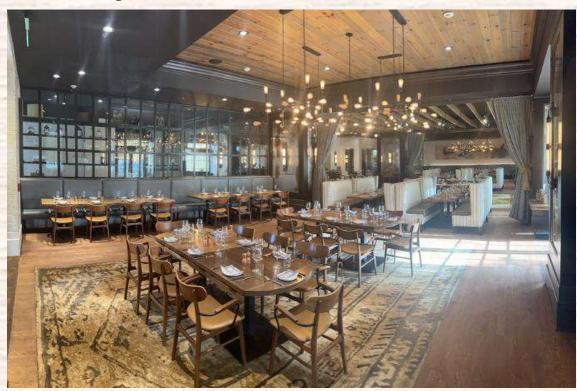
**Back Porch:** Enjoy a Reception or dinner on our beautiful outdoor terrace overlooking the Lake (Seats up to 50 guests for dinner and 60 for standing reception) \$5,000 Food and Beverage Minimum





Partial Buyout: - Includes the SPDR, LPDR, Middle, and Back Porch (Seats up to 200 guests)
\$25,000 Food and Beverage Minimum

**Full Buyout:** - Includes the entire restaurant including the lounge and front patio (Max capacity 500 (Standing Reception, with 30% seating) \$40,000 Food and Beverage Minimum



# **H&H Reception Menu**

Your choice of stationed or passed. Should you select passed please note after servers have made their rounds they will station the items.

Passed Appetizers \$10 per piece Stationed Appetizers \$9 per piece

Minimum order 10 pieces of each

Triple Dippe	d Fried Chicken   alabama bbq	NF
<b>Brussels Sprout</b>	H&H hot sauce ~ benne ~ parmesan	NF, V

Kurobuta Pork Belly | johnny cake ~ pimento cheese NF

Hot Honey Glazed Carrot | white bean hummus ~ sunflower seed DF, NF, GF, V

BBQ Pulled Pork Toast | carolina gold ~ dill pickle NF

Deviled Eggs | sorghum candied bacon NF, GF

Crawfish Hushpuppy | chili aioli ~ chow chow NF

Steak Tartare | Bone marrow ketchup ~ Black Garlic Aioli ~ Drunken Mustard Seeds ~ Baguette NF

Pimento Cheeseburger Sliders | spiced pickles ~ bacon ~ mustard NF

Mini Cape Canaveral Shrimp Po Boy old bay aioli ~ pickled celery NF

**Duck Confit Grilled Cheese** | tomato jam ~ gruyere NF

Mac & Cheese Tater Tot | creamed corn emulsion NF

Chili Barbequed Octopus Skewer | cauliflower puree ~ fresno sauce NF

**Country Ham** | pimento cheese ~ parker house roll ~ pepper jelly NF

# **Display Station Packages**

# 3 Little Pigs

Chef's Selection of Three Cured Meats / Whisper Creek Pickles Grain Mustard / House Compote / Local Honeycomb / Country Toast / Benne Seed Lavash

\$30.00 per person

## **Family Farmed Cheeses**

Three Distinguished Varietals of Artisanal Cheeses House-Made Jams / Nuts / Berries / Benne Seed Lavash / Country Toast

\$30.00 per person

### **Charcuterie Platter**

3 Little Pigs + Family Farmed Cheeses

\$52.00 per person

# **Oyster Station**

Chef's Selection of Both East and West Coast Oysters H&H Sauce/ Cocktail Sauce/ Benne Seed Lavash

> \$10.00 per piece \$225 Chef Attendant Fee (Chef Attendant Required)



# **Individually Plated Dinner Menu**

**H&H Signature Bread Service** Lemon Herb Butter, Cajun Butter

### Ca Gettin' Started &

Individually Plated

#### Kale Salad

Marcona Almonds/ Cider Vinaigrette/ Seasonal Fruit Marinated Feta

### C3 Land & Sea 80

Please select ONE Land:

**Skillet Half-Roasted Chicken** 

**Prime Ribeye** 

**Kurobuta Pork Loin** 

#### Please select ONE Sea:

Local Market Fish Scallops Cape Canaveral Shrimp

#### *Please select TWO sides:*

Macaroni and Cheese Brussel Sprouts Shishito Peppers Southern Street Corn

### ♥ Dessert №

**Baby Donuts**Lineage Brew Gelato, Hazelnut Spread

#### \$115 Per Person

This is our version of a Surf & Turf. Each guest will receive same plate based on client selections.

NO Choice of tableside option

+6.5% Sales Tax +26% Service Charge

\*Inclusive of Non-Alcoholic Beverages (Tea, Coffee, Soft Drinks)

\*Specialty Coffees, Pressed Juices, etc. are not included.

If your guest count is above 50 buffet style will be the only option



# **Family-Style Dinner Menu**

**H&H Signature Bread Service** Lemon Herb Butter, Cajun Butter

### ☑ Gettin' Started ഈ

Kale Salad

Marcona Almonds/ Cider Vinaigrette/ Seasonal Fruit Marinated Feta

## ♥ Supper Plate №

Please Select TWO or THREE Proteins:

**Skillet Half-Roasted Chicken** 

**Prime Ribeye** 

Kurobuta Pork Loin

Local Market Fish Scallops Cape Canaveral Shrimp

#### Please Select THREE Family-Style Sides:

Whisper Creek Farm Seasonal Vegetables Seasonal Macaroni and Cheese

> Southern Street Corn Brussel Sprouts Shishito Peppers

### **OB** Dessert 80

### **Southern Tasting Plate**

(Served Family-Style)

Coconut Cream Pie, Pecan Pie, Red Velvet Cake, Chocolate-Caramel Mudcake

#### \$110 per person

**TWO Proteins THREE Sides** 

Menu Served Family-Style

+ 6.5% Sales Tax + 26% Service Charge \*Inclusive of Non-Alcoholic Beverages (Tea, Coffee, Soft Drinks)

\*Specialty Coffees, Pressed Juices, etc. are <u>not</u> included.

#### \$130 per person

THREE Proteins
THREE Sides

Menu Served Family-Style

+ 6.5% Sales Tax + 26% Service Charge

\*Inclusive of Non-Alcoholic Beverages (Tea, Coffee, Soft Drinks)

\*Specialty Coffees, Pressed Juices, etc. are <u>not</u> included.

If your guest count is above 50 buffet style will be the only option

# Menu Add-Ons

The Southern Spread

Pimento Cheese, Smoked Crab, Pickled Vegetables House Saltine, Country Toast \$10 per person

"Aged n' Cured"

Local Artisanal Southern Cured Meats & Cheese House Made Jam, Artisanal Breads \$14 per person

## **Private Bartender**

Private bar and bartender exclusively for your event Mandatory for all receptions and/or parties of 20 or more

> Bartender fee for your 3 hour event \$195 \*Bar Package not included

## ♦ Specialty Cocktail Creation ♦

Allow our talented bartenders to create a one-of-a-kind signature cocktail for your event.

Specialty Bartender Fee for your 3 hour event

\$305

# **Cocktail Packages**

(All Beverage Packages are charged on consumption)

### Beer

#### **Craft Beers**

Our bartenders will stock your private bar with a variety of local craft beers

### Premium Cocktail Bar: Range \$16 - \$18 per Drink

Featuring:

Tito's Vodka, Hendricks Gin, Bacardi Silver Rum, Captain Morgan Rum, Bulleit Rye, Crown Royal Whiskey, Maker's Mark Bourbon, Glenfidditch 12 year, Don Julio Blanco, Combier

### Luxury CocktailBar: Range \$19 - \$21 per Drink

Featuring:

Grey Goose Vodka, Botanist Gin, Brugal 1888 Rum, Rittenhouse Rye, Knob Creek Bourbon, Johnnie Walker Scotch, Redbreast Whiskey, Casamigos Tequila, Grand Marnier

## Craft CocktailBar: Range \$22 - \$27 per Drink

Featuring:

Stoli Elite Vodka, Monkey 47 Gin, Ron Zacapa Rum, Codigo Rosa Reposado Tequila, Smooth Ambler Rye, H&H Old Scout Barrel Select Bourbon, Glenlivet 12 year Scotch, Grand Marnier

# **Wine Tiers**

Each package to include a sparkling wine, two whites, and two reds.

Available after 11:00 a.m. only

## Tier One: Range \$80 - \$120 per bottle

### **Sommelier selection to include:**

Prosecco
Sauvignon Blanc
Chardonnay
Cabernet
Pinot Noir

# Premium Collection: Range \$120 - \$180 per bottle

#### Sommelier selection to include:

Champagne
Sauvignon Blanc
Chardonnay
Cabernet
Pinot Noir

# Luxury Collection: Range \$180 - \$250 per bottle

#### **Sommelier selection to include:**

Champagne
Sauvignon Blanc
Chardonnay
Cabernet
Pinot Noir