

THE BOARD ROOM

AT THE KITCHEN + MARKET

PRIVATE EVENT RENTAL INFORMATION

The Board Room is a full-service rental and public space on the second floor of The Kitchen + Market. The space has views of the restaurant below, the patio, Buffalo Creek and the Revolution Mill campus. Leather couches and chairs offer comfortable lounge seating along with reclaimed wood high top tables and cushioned stools for additional gathering space. At the back of The Board Room sits a fully stocked, private bar.

*Located at 2003 Yanceyville Street, Greensboro, NC 27405
(on Revolution Mill Campus)*

RENTAL TIMES AND RATES

DAYTIME

As early as 11am and ending by 4pm.

MONDAY-THURSDAY

\$250 Rental Fee

*No Minimum
Purchase*

FRIDAY-SUNDAY

\$500 Rental Fee

*No Minimum
Purchase*

EVENING

As early as 5:30pm and ending by Midnight.

SUNDAY-THURSDAY

\$500 Rental Fee

\$1,000 *Minimum
Purchase*

FRIDAY & SATURDAY

\$1,000 Rental Fee

\$2,000 *Minimum
Purchase*

*Rental includes use of The Board Room, staff, all dinnerware, set up, and clean up.
Food must be ordered from The Board Room menu.*

**Booking The Board Room requires paying the rental fee, agreeing to,
and signing the contract.*

FOR MORE INFORMATION OR TO BOOK YOUR RESERVATION:

Please email or call Carlee Dempsey

carlee@thekitchenandmarket.com

336.706.1423

PRIVATE EVENTS

Each menu item serves approximately 20 people.
Food/Beverage tax (6.75%) will be automatically included.

STARTERS

CHIPS & DIP

Queso: \$40 Pimento Cheese: \$50

HUMMUS - \$50

COLLARD DIP - \$50

Cider braised collards, white cheddar & cream cheese, topped with bacon. Served with toast points.

CHEESE & VEGGIE TRAY - \$55

CHARCUTERIE BOARD - \$75

CAPRESE - \$60

Local tomatoes, mozzarella, basil, Olive Oil, & Balsamic finished with Seasoned salt.

WINGS - \$75

Choice of Cajun dry rub or K+M hot sauce.

SAUSAGE PLATE - \$80

A rotation of housemade sausages, grilled & served with pickles & mustard.

SMOKED FISH DIP - \$80

ENTRÉES

SMOKED TURKEY SALAD - \$120

A hearty mixture with cranberries, carrots, celery, onion & K+M mayo, topped with lettuce & tomato on a round.

SHRIMP MAC AND CHEESE - \$140

With tomato & basil.

MUSHROOM RISOTTO - \$140

Cremini & shiitake mushrooms sautéed with onion & topped with roasted tomato & red wine reduction.

CHICKEN BREAST - \$140

Grilled & served with cauliflower puree.

LASAGNA - \$140

Choice of house ground beef or vegetarian lasagna made with fresh vegetables, a three cheese blend and homemade marinara.

PORCHETTA - \$140

Pork loin stuffed with sage, garlic, fennel seed, red pepper flakes, thyme & rosemary.

BRAISED BRISKET - \$175

Marinated in it's own natural sauce.

CHILLED SHRIMP - \$175

Peeled & deveined served with cocktail sauce.

BBQ PORK - \$175

House smoked pulled pork with chipotle bbq sauce.

RIBS - \$300

Dry rubbed, St. Louis style ribs.

NY STRIP - \$350

Braveheart Angus Prime Strip.

RIBEYE - \$350

Braveheart Angus Prime Ribeye.

FILET - \$400

Braveheart Angus Prime Filet.

LOBSTER TAIL - MARKET PRICE

SESAME SEARED TUNA - MARKET PRICE

Sesame seed encrusted. Served rare and cold.

NC FISH - MARKET PRICE

Grouper, Red Snapper, Tilefish, Mahi Mahi
(Based on Availability)

GAME - MARKET PRICE

Elk, Bison, Wild Boar
(Based on Availability)

ADD BREAD ROLLS TO ANY ENTREE - \$20

SIDES \$40

Mashed Potatoes • Italian Pasta Salad • Brussels Sprouts • Collard Greens • K+M Salad
Marinated Mushrooms • Corn on the Cob • Asparagus • Cucumber Tomato Salad

DESSERTS

Brownies \$30 • Chocolate Chip Cookies \$30 • Cheesecake \$50 • Cobbler \$100