

THE GLADLY

Event Menus

CONTACT INFORMATION

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THE WHISKEY ROOM

90 STANDING | 60 SEATED

Whether you're looking to host a large cocktail reception, corporate event, presentation, or you just want to have some fun, this room has it all. The Whiskey room is completely private with comfortable seating, large tables, and a dedicated bar (stocked with whiskey of course!). Top it off with a dedicated sound system and a 150" HD projector screen and you've got yourself the perfect gathering place.

THE GREEN ROOM

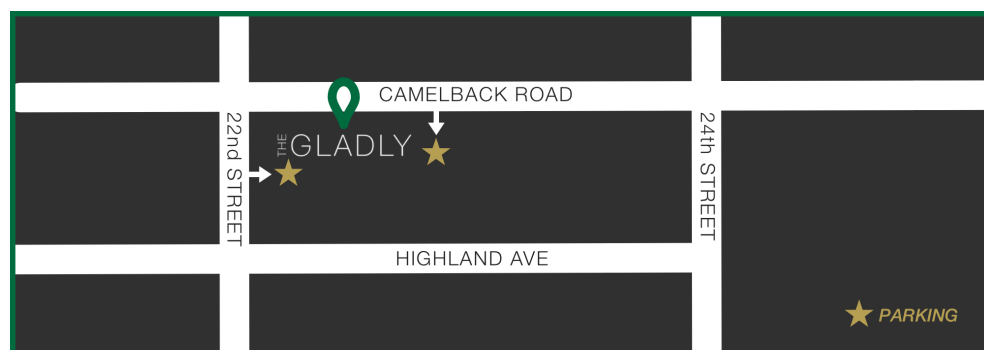
40 STANDING | 30 SEATED

Just a few steps above the main dining room floor, the upper level mezzanine has a bird's eye view of the entire restaurant. This semi-private room will give your guests the feeling of conspicuous seclusion while still experiencing the energy of the restaurant.

CAMELBACK PATIO

75 STANDING | 40 SEATED

In this versatile space we've hosted everything from a casual get together to non-profit fundraisers to wedding rehearsal dinners.



** Free parking is available in both lots shown above. All Gladly guests can park in 2-hour visitor spots or permit spots.*

THE GLADLY

2201 E Camelback Road #106
Phoenix, AZ 85016
www.thegladly.com
602-759-8132



Jade Menu | Lunch
Available 11am - 2:30pm

FAMILY STYLE APPETIZERS

SUPER YUMMY NUTS smoked & spiced peanuts | cashews | almonds

TOMATO & BASIL BRUSCHETTA Pecorino Romano

MAIN COURSE

THE GLADLY WEDGE crisp iceberg | Tender Belly bacon | fried shallots | tomatoes | blue cheese dressing

CHICKEN CLUB grilled and sliced Smart Chicken | Tender Belly bacon | baby lettuce | tomato | aioli

THE ORIGINAL CHOPPED SALAD smoked Scottish style salmon | Israeli couscous | arugula | pepitas | asiago cheese | black currants | dried super sweet corn | marinated roma tomatoes | buttermilk herb dressing

DESSERT

All desserts made in-house with passion & care

Selections available to view on page 7

\$25

*Price is listed per guest, and not inclusive of tax and gratuity.
Iced tea and coffee included. All other beverages charged on consumption.*

THE GLADLY

Juniper Menu | Lunch
Available 11am - 2:30pm

SALAD

THE ORIGINAL CHOPPED SALAD smoked Scottish style salmon | Israeli couscous | arugula | pepitas | asiago cheese | black currants | dried super sweet corn | marinated roma tomatoes | buttermilk herb dressing

MAIN COURSE

PARSLEY GARLIC CHICKEN half chicken breast | lemon ricotta risotto | oven dried tomato | Italian salsa verde *gf*

FAROE ISLANDS SALMON 4oz filet | mashed Yukon Golds | Brussels sprouts | beurre blanc | crispy capers *gf*

PRESS COFFEE SHORT RIB coffee rubbed boneless short rib | cherry bbq sauce | parsnip puree | greens *gf*

DESSERT

All desserts made in-house with passion & care

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\$35

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THE GLADLY

Laurel Menu | Dinner

SALAD

FIELD GREENS Manchego | spiced almonds | marinated fig | tomato | Sherry vinaigrette *gf*

MAIN COURSE

PAN SEARED SCALLOPS* sweet corn grits | Tender Belly bacon | pea greens | cola gastrique *gf*

DUCK MEATLOAF rosemary millet | foie gras mousse | smoked cherry demi-glace

PARSLEY GARLIC CHICKEN lemon ricotta risotto | oven dried tomato | Italian salsa verde *gf*

ROASTED VEGETABLES & HIMALAYAN RICE Brussels sprouts | kabocha squash | asparagus | cashew *gf*

DESSERT

All desserts made in-house with passion & care

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\$50

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All beverages charged on consumption*

THE GLADLY

Chartreuse Menu | Dinner

SALAD

THE ORIGINAL CHOPPED SALAD smoked Scottish style salmon | Israeli couscous | arugula | pepitas | asiago cheese | black currants | dried super sweet corn | marinated roma tomatoes | buttermilk herb dressing

MAIN COURSE

PAN SEARED SCALLOPS* sweet corn grits | Tender Belly bacon | pea greens | cola gastrique *gf*

FILET MIGNON* served medium rare | bone marrow butter | mashed Yukon Gold potatoes | asparagus *gf*

PARSLEY GARLIC CHICKEN lemon ricotta risotto | oven dried tomato | Italian salsa verde *gf*

ROASTED VEGETABLES & HIMALAYAN RICE Brussels sprouts | kabocha squash | asparagus | cashew *gf*

DESSERT

All desserts made in-house with passion & care

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\$60

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THE GLADLY

Hunter Menu | Dinner

APPETIZER

BURRATA romesco verde

CRAB CAKE SPOON avocado tzatziki

SALAD

THE ORIGINAL CHOPPED SALAD smoked Scottish style salmon | Israeli couscous | arugula | pepitas | asiago cheese | black currants | dried super sweet corn | marinated roma tomatoes | buttermilk herb dressing

MAIN COURSE

PAN SEARED SCALLOPS* sweet corn grits | Tender Belly bacon | pea greens | cola gastrique *gf*

FILET MIGNON* served medium rare | bone marrow butter | mashed Yukon Gold potatoes | asparagus *gf*

PARSLEY GARLIC CHICKEN lemon ricotta risotto | oven dried tomato | Italian salsa verde *gf*

PRESS COFFEE SHORT RIB coffee rubbed boneless short ribs | cherry bbq sauce | parsnip puree | greens *gf*

ROASTED VEGETABLES & HIMALAYAN RICE Brussels sprouts | kabocha squash | asparagus | cashew *gf*

DESSERT

All desserts made in-house with passion & care

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\$70

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THE GLADLY

Dessert Menu

All of our desserts are made by our in-house pastry team.
Please select one dessert option for your group menu.

WARM MALTED BREAD PUDDING

mascarpone whip | praline sauce

CHOCOLATE CARAMEL TART

served with chocolate curls

TRIO OF TARTS

Boston cream | blueberry cheesecake | lemon curd

HOUSEMADE COOKIE BAG

personal cookie bag featuring Chef-inspired fresh baked cookies

THE GLADLY

Hors d'Oeuvres

A pre-dinner reception is a wonderful way to welcome your guests. We recommend the dishes listed be served in the proper proportion to the number of guests in attendance.

BRUSCHETTA BITES *\$2 each*

MUSHROOM, TRUFFLE, & PECORINO ROMANO
GOAT CHEESE & FIG JAM
CHICKEN LIVER PATE
TOMATO & BASIL WITH PECORINO ROMANO
BURRATA WITH ROMESCO VERDE

SPOONS *\$3 each*

TUNA TARTARE WITH SHOYU SWEET CHILI
CRAB CAKE WITH AVOCADO TZATZIKI
BEEF TARTARE WITH MUSTARD & SHALLOTS
SCALLOP CEVICHE WITH AVOCADO

SKEWERS *\$4 each*

ROASTED CHICKEN
PORT CHARRED FILET MIGNON
CHORIZO SHRIMP

MINI DISHES *\$4 each*

ROASTED BRUSSELS SPROUTS
CHEVRE WITH ROASTED VEGETABLES
THE ORIGINAL CHOPPED SALAD
MAC 'N CHEESE

SLIDERS *\$5 each*

CHEDDAR GRILLED CHEESE & TOMATO BISQUE
SHORT RIB WITH HORSERADISH
CURRY CHICKEN
BLT
PORK PICADILLO QUESADILLA

BAR SNACKS *each serves 4**

BACON FAT POPCORN \$7
SUPER YUMMY NUTS \$7
NOBLE BREAD \$7
SAUSAGE, PRETZEL, & CHEESE \$9.5
SMOKED MOZZARELLA FONDUE \$12

Price is listed per item per guest (*unless otherwise noted), and not inclusive of tax and gratuity
All beverages charged on consumption

SPARKLING

Jean Philippe Brut Rosé Languedoc France	40
Vins El Cep Cava Penedès Spain.	44
Nyetimber Classic Cuvée West Sussex England.	<i>half bottle</i> 60

WHITE

Domaine de la Pépière Melon Loire France	38
Illaha Gruner Veltliner Willamette Valley Oregon	42
Seresin Sauvignon Blanc Marlborough New Zealand	45
Tiberio Pecorino Abruzzo Italy	50
Matthiasson Chardonnay Napa Valley.	60

ROSÉ

Para Maria Rosé Santa Barbara County	39
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RED

Cosse et Maisonneuve ‘Solis’ Malbec Cahors France	40
Marcel Lapierre ‘Raisins Gaulois’ Gamay Beaujolais France	44
Le P’tit Paysan Cabernet Sauvignon Central Coast California.	45
Folk Machine Pinot Noir Central Coast California	48
Tenuta Delle Terre Nere ‘Etna Rosso’ Nerello Mascalese Sicily Italy	55
Stolpman Vineyards Syrah Ballard Canyon California	62
Switchback Ridge Merlot Peterson Family Vineyard Napa Valley	80
Jordan Cabernet Sauvignon Alexander Valley	95
Rivers-Marie Pinot Noir Silver Eagle Vineyard Sonoma Coast	115