

CRAWFORD

ESTD **AND SON** 2016

PRIVATE EVENTS



618 N. PERSON ST, RALEIGH N.CAROLINA, 27604
CRAWFORDANDSONRESTAURANT.COM



THANK YOU FOR YOUR INTEREST IN HOSTING
YOUR PRIVATE EVENT WITH CRAWFORD AND SON.
PLEASE READ THROUGH THE FOLLOWING TO HELP
PLAN YOUR EVENT.

Point of Contact for all matters concerning Private Event Booking is

ASHLEY MALINOWSKI

ashley@restaurantjolie.com | 919-307-4647



GENERAL INFORMATION:

Crawford and Son is able to host private dining for up to 30 guests, either at the restaurant or off-site. There is a food and beverage minimum of \$2000, excluding any applicable taxes, service charges, or rental fees. In order to successfully prepare for any event, we do ask for a minimum of 4 weeks notice from signed contract to the date of the event.

COVID-19 PRECAUTIONS:

Crawford and Son abide by the recommendations set forth by the CDC and the NCRLA, including but not limited to:

- Extra sanitation of work areas
- All staff wear masks and gloves
- Social distancing regarding service and table spacing

MENU SELECTION:

All menu selections are subject to availability and seasonality per discretion of the Chef. Crawford and Son does their best to accommodate any allergies or dietary restrictions, with advanced notice.

- **CUSTOM MENU:** Chef will work with you to create a curated menu for the event.
- **THREE COURSES:** Includes a salad course, an entrée course consisting of three options (Vegetarian, Fish, Meat) and two desserts.
- **FOUR COURSES:** Includes an assortment of appetizers for the table, a salad course, an entrée course consisting of three options (Vegetarian, Fish, Meat) and two desserts.

BEVERAGE OPTIONS:

All menu selections are subject to availability per discretion of the General Manager.

- **ON CONSUMPTION:** Full bar is permitted and each beverage is charged individually.
- **HOUSE BEER AND WINE:** The General Manager will select two red wines, two white wines and two canned beers that are available for the entirety of the event.
- **HOUSE BEER, WINE AND LIQUOR:** The General Manager will select two red wines, two white wines, two canned beers and a selection of liquors that are available for the entirety of the event.
- **PREMIUM SELECTIONS:** The host and the General Manager will work together to create a custom beverage package.





SAMPLE 4-COURSE MENU

SNACKS

SMOKED FISH DIP • RICE CRACKERS
DUCK RILLETTE • MALTED WHEAT TOAST
ENDIVE LEAVES • BRUSSELS SPROUT SLAW

O N E

APPLE & TURNIP SALAD
RAMP VINAIGRETTE • LOCAL ROMANO • SAVORY GRANOLA

T W O

KABOCHA SQUASH
LOCAL MUSHROOMS • FARMERS CHEESE • CRISPY GRAINS

SEARED FLOUNDER
CAULIFLOWER • CAPER RELISH • PARMESAN-HAM BROTH

GLAZED BEEF SHORTRIB
SWEET POTATO PUREE • ROASTED AUTUMN VEGETABLES

DESSERTS



APPLE & ALMOND GALLETTE
TOASTED CARAWAY • OATS • WHIPPED CREME FRAICHE

OLIVE OIL CAKE
GOAT CHEESE • PINE NUT BUTTER • ROSEMARY CRUMB





SAMPLE 3-COURSE MENU

O N E

APPLE & TURNIP SALAD
RAMP VINAIGRETTE • LOCAL ROMANO • SAVORY GRANOLA

T W O

KABOCHA SQUASH
LOCAL MUSHROOMS • FARMERS CHEESE • CRISPY GRAINS

SEARED FLOUNDER
CAULIFLOWER • CAPER RELISH • PARMESAN-HAM BROTH

GLAZED BEEF SHORTRIB
SWEET POTATO PUREE • ROASTED AUTUMN VEGETABLES

DESSERTS



APPLE & ALMOND GALLETTE
TOASTED CARAWAY • OATS • WHIPPED CREME FRAICHE

OLIVE OIL CAKE
GOAT CHEESE • PINE NUT BUTTER • ROSEMARY CRUMB

