

Baker Street

Private Events Brochure

THANK YOU for your interest in a private event at Baker Street Bar & Restaurant. Our space is ideal for hosting holiday parties, business functions, birthday parties and weddings, to name but a few. Baker Street is also available for full buyouts where your creativity and imagination can let loose.

Combined with our Global cuisine and a unique setting with impeccable service, our team will design a truly memorable event for you and your guests. We have created several different options for your event but we are happy to custom tailor all aspects of your occasion for you.

Once you have reviewed the enclosed private event information, please do not hesitate to contact me with any questions or to arrange a tour of the private spaces.

Thank you for considering Baker Street for your special occasion, and we look forward to working with you very soon.

The Team at Baker Street.

The Cocktail Party

**Choose 6 of these hors d'oeuvres combined with an
Open bar of select Draft and Bottled Beer, House Liquor & House Wines**

2 hours - \$55 per person

3 hours - \$70 per person

**Choose 6 of these hors d'oeuvres combined with an open bar of
Draft and Bottled Beers, Top Shelf Liquor, all Wines by the Glass & Cocktails**

2 hours - \$60 per person

3 hours - \$75 per person

Hors d'oeuvres are passed throughout the length of the event package

Hors d'Oeuvres Options:

Seafood Options

Lump Crab Cakes with Avocado

Smoked Salmon on Brown Bread

Shrimp Cocktail Spicy Aioli

Seared Ahi Tuna with Ginger Sesame Soy Dressing

Vegetarian Options

Vegetable Quesadillas

Mac n' Cheese Bites

Chipotle Quesadilla with peppers, onions, black bean and three-cheese blend

Meat Options

Italian Meatballs

Chipotle Chicken Quesadilla

Sliders - Pulled Pork, Buffalo Chicken or Beef

Chicken Tenders with Honey Mustard and Chipotle BBQ

Wings – Buffalo, Sweet Spicy Thai Chile or Sriracha

*** Open Bar excludes Premium scotch, whiskey, brandy, bottles of wine & bottles of champagne, & signature cocktails***

Bar Packages & Platters

Basic Bar Package

Draft & Bottled Beer, House Wines and Rack Liquor

2 hours - \$34

3 hours - \$44

4 hours - \$55

Top Shelf Bar Package

Draft & Bottled Beer, All Wines by the Glass and Top shelf

Liquor & Cocktails

2 hours - \$40

3 hours - \$52

4 hours - \$64

Platters

serves approximately 10-12 people

Crab Cakes topped with Avocado- \$95

Seared Ahi Tuna with Ginger Sesame Soy & Cucumber Salad- \$95

Shrimp Cocktail - \$85

Crudite - \$55

Fruit and Cheese - \$80

Chicken Wings, Chicken Tenders and Mozzarella Sticks - \$80

Mixed Quesadillas – Vegetables, Chicken and Steak - \$80

Mac & Cheese Bites and Chicken Tenders - \$90

Sliders - Pulled Pork, Beef or Buffalo Chicken - \$3 each piece

Sliced Grilled Chicken Wraps- \$65

*** Open Bar excludes Premium scotch, whiskey, brandy, bottles of wine & bottles of champagne, & signature cocktails***

Buffet Stations

BUFFET STATION

Food Stations may consist of any of the following:

Choice of Salads:

Caesar Salad \$45

House Salad \$35

BLT Ranch Salad \$50

Choice of Entrees:

Penne a la Vodka with Mixed Vegetables \$85

Chicken Quesadilla \$110

BBQ Pulled Pork Sliders \$110

Shepherds Pie \$125

Irish Beef Stew \$135

Chicken Curry \$140

One tray serves 12-15 people

Several other dishes are available for your custom designed menu.

Open bar packages can be added to your dinner event.

The Group Luncheon

Choice to Start - Choose 2 Items

Caesar Salad

with Roasted Garlic Croutons and Shaved Parmesan Cheese

House Salad

with organic mixed greens, sliced cucumber & grape tomatoes

Soup of the day

Choice as Entrée - Choose 3 Items

Penne Pasta

with Mixed Vegetables in a Creamy Vodka Sauce

Irish Ale Battered Fish and Chips

with Lemon and Tartar Sauce

Classic Chicken Caesar Salad

with Roasted Garlic Croutons and Shaved Parmesan Cheese

BBQ Pulled Pork Sandwich

Slow smoked pork, Hickory BBQ sauce and house slaw

Classic Hamburger

Certified Angus Steakburger served on a toasted sesame brioche bun

Grilled Portobello Burger

Fresh rosemary aioli and melted swiss served on a toasted whole wheat bun

Dessert - Choose 2 Items

Carmel Sea Salt Cheese Cake

Warm Apple Crumb Pie

Chocolate Mud Pie

\$20 per person - 2 courses

\$25 per person - 3 courses

Several other dishes are available for your custom designed menu

Open bar packages can be added to your luncheon

The Dinner Party

Appetizer Choice - Choose 2

Caesar Salad

with Roasted Garlic Croutons and Shaved Parmesan Cheese

House Salad

with organic mixed greens, sliced cucumber & grape tomatoes

Soup of the day

Mac & Cheese Bites

macaroni smothered in our 3 cheese creamy sauce, deep fried into small bites of heaven

Entrée - Choose 3

Penne Pasta

with mixed vegetables in a creamy vodka sauce

Pan Seared Salmon Fillet

with sautéed spinach, rice and white wine butter sauce

Organic Roast Free Range Chicken

Beet mashed potatoes and steamed broccoli

Homemade Shepherds Pie

slow cooked ground Angus beef and vegetables topped with mashed potatoes

Irish Beef Stew

prime chunks of grass fed beef with carrots, celery, onions and potatoes

New York Steak Sandwich

Caramelized onions, bleu cheese crumble and bacon served on a toasted sesame brioche bun

Dessert - Choose 2

Caramel Sea Salt Cheese Cake

Warm Apple Crumb Pie

Chocolate Mud Pie

Vanilla Ice-Cream

\$25 per person - 2 courses or \$30 per person - 3 courses

Several other dishes are available for your custom designed menu.

Open bar packages can be added to your dinner event