

GRAY DUCK TAVERN



PLATTERS

CHARCUTERIE PLATTER

chef's selection of cured meats, olives, roasted pistachios, piparras, cornichons, calabrian cherry peppers, whole grain mustard, pastisserie 46 baguette, herb bouquet...200

BARCELONA-STYLE SHRIMP COCKTAIL

poached, tail-on tiger shrimp, hazelnut-infused sofrito, chilis, fresh-grated horseradish, robe viejo & lemon, smoked spanish paprika...225

ARTISANAL CHEESE PLATTER

chef's selection of artisanal cheeses, grilled grapes, dried fruits, roasted pistachios, lavash, herb bouquet...200

CRUDITE PLATTER

house-made faribault blue cheese dip, chef's selection seasonal vegetables...140

PRETZEL BAR

soft pretzel, sea salt, pub cheese, grainy mustard...160

MEDITERRANEAN PLATTER

house-made falafel, harissa, skhug, cucumber-yogurt sauce, purple cabbage, mediterranean vinaigrette, piparras, calabrian cherry peppers, picholine olives, cucumber, grape tomatoes, warm pita...175

HUMMUS & OLIVES

marinated olives, hummus, extra virgin olive oil, smoked spanish candelada paprika, house-fried pita chips...140

DEVILED EGG PLATTER

deviled graise farms duck eggs, radish, cornichon, mustard oil, chives...150

SPINACH DIP

creamy spinach parmesan dip, house-fried pita chips, garlic crumb, fried shallot...140

FRUIT PLATTER

chef's selection seasonal fruits and berries...150

APPETIZERS

priced per piece

CHEESE AND OLIVE SKEWERS

picholine olives, caves of faribault amablu, fresh mozzarella balls, cherry tomato...4

TAMARIND CHILI WINGS

spicy tamarind sauce, chilis, shiso...4

KINGSTON JERK SHRIMP SKEWERS

sun-dried pineapple, fresno chilis...4

CHONG QING CHICKEN

calabrian cherry peppers, ginger, garlic, scallion...4

FRIED ALMONDS (GF)

picholine olives, herbs...3

OYSTER MUSHROOM ARANCINI BALLS

parmesan, hazelnuts, oregano, romesco...4

SPICY JERK-SAUCE ROASTED CHICKEN WINGS

habañoero jerk sauce, fresno chilis, herbs...4

SPANISH SAUSAGES & PEPPERS (GF)

cantimpalitos chorizo, piparras, thyme...3

BLUE CHEESE STUFFED DATES

caves of faribault amablu, toasted pistachio crumble...4

SEASONAL SOUP SHOOTER (GF)

chef's selection...3

some items are served (or can be served) raw or undercooked, contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BUFFET

priced per person • minimum 20 guests
also available family style

ENTRÉES

please select a minimum of one

SINGAPORE BROIL

caramel soy, hot oil treatment, herbs
4oz...9 / 7oz...16

PRIME RIB

horseradish cream, au jus, watercress
4oz...11 / 8oz...20

SALMON

chef's seasonal preparation
3oz...11 / 8oz...20

AIRLINE CHICKEN BREAST

herb brine, mustard seed red-eye gravy,
garlic crumb, herbs
4oz...8 / 6oz...12

LOWRY HOTDISH

ground brisket, strozzapretti pasta,
wisconsin cheddar, cream, pub cheese,
tomato raisin, chives...9

PENNE ALLA VODKA (v)

fresh mozzarella, calabrian cherry
peppers, tomato raisin, parsley...8
add italian sausage +2
add grilled chicken +4

CHOW MEIN (v)

fresh egg noodles, 5-pepper blend,
red onion, garlic, ginger...8
add mock duck +5

SALADS

please select a minimum of one

HOUSE SALAD

mesclun greens, carrot, radish, dried cranberries,
pumpkin seed, honey-lime-poppy vinaigrette...8

CAESAR SALAD (v)

romaine, parmesan chip, crouton, herbs...9

SIDES

please select a minimum of two

CREAMED SPINACH

parmesan, aged white cheddar,
fried shallot, garlic crumb...5

ROSEMARY POTATOES

potato medallions, rosemary, garlic,
shallot, whole grain mustard...5

MAC & CHEESE

creamy wisconsin cheddar sauce,
spanish candeleda paprika, chives...6

BROCCOLINI

garlic crumb, aleppo peppers...6

ASPARAGUS

lemon, parmesan...6

WHIPPED BAKERS

pomme purée, beurre monte...5

DINNER ROLLS

warm rolls with jacobsen-salted butter...2.5

DESSERT

please select a minimum of one

P46 FLOURLESS CHOCOLATE RASPBERRY CAKE

mascarpone whip, thai basil...8

CUPCAKES

assortment of locally-baked sweets...6

P46 CHOCOLATE POUNDCAKE

warm p46 chocolate cake, izzy's ice cream,
chocolate sauce...9

ASSORTED COOKIES & BARS

assortment of locally-baked sweets...5

GRAY DUCK TAVERN

	TIER 1	TIER 2	TIER 3	TIER 4
VODKA	Phillips	Stoli	Far North Syva Ketel One Prairie Organic Tattersall Tito's	Belvedere Chopin Grey Goose
GIN	Greenall's	Beefeater Tanqueray Boodles	Bombay Sapphire Tattersall Langley's Vikre	Hendrick's Plymouth
RUM	Angostura	Bacardi Captain Morgan Meyer's Dark	El Dorado 3yr Tattersal Blackstrap	Don Pancho 18 yr El Dorrado 12 yr Lemonhart 151 Ron Zacapa
TEQUILA	Cabrito		Cimarron Reposado Riazul Blanco	Clase Azul Reposado Riazul Reposado Riazul Anejo Fidencio Mezcal Hussong's Reposado
WHISKEY	Pendleton	George Dickel #8 Jack Daniel's Jim Beam Jameson Old Grand Dad	Bulleit Bourbon Bulleit Rye Crown Royal Maker's Mark Wild Turkey 101 Straight Edge Slaughter House	Basil Hayden's Baker's Booker's High West Knob Creek Knob Creek Rye Red Breast 12 yr Woodford Reserve
SCOTCH	Loch Lomond	Dewar's	Johnny Walker Black	Balvenie Bunnahabhain 18 yr Caol Isla Deanston Virgin Oak Glenfiddich 12yr Glenlivet 12yr Glenmorangie 10yr Macallan 12 yr Oban 14yr Talisker
BRANDY	E&J Christian Brothers	Copper & Kings Copper & Kings Apple		Rujero Singani

High End Scotch: Lagavulin 16 yr = \$18, Mortlach 25 yr = \$50

LUNCH

available until 3pm • priced per person • minimum 25 guests

please select a minimum of one

1/2 CLUB

hippie bread, smoked turkey breast, gdt mayo,
bibb lettuce, tomato, hardwood smoked bacon...12

FULL CLUB

hippie bread, smoked turkey breast, gdt mayo, bibb lettuce,
tomato, hardwood smoked bacon...19

PRIME RIB FRENCH DIP

gruyere, french onion, au jus,
patisserie 46 baguette...22

CHILI CHEESESTEAK

coulotte steak, peppers, onion, pepperjack whiz,
patisserie 46 baguette...17

SALADS

please select a minimum of one

HOUSE SALAD

mesclun greens, carrot, radish, dried cranberries,
pumpkin seed, honey-lime-poppy vinaigrette...9

CAESAR SALAD

romaine, parmesan chip, crouton, herbs (vegetarian)...11

SIDES

please select a minimum of two

CREAMED SPINACH

parmesan, aged white cheddar,
fried shallot, garlic crumb...7

WHIPPED BAKERS

pomme purée, beurre monte...7

MAC & CHEESE

creamy wisconsin cheddar sauce,
spanish candeleda paprika, chives...7

CHILI PEPPER CHOW MEIN

fresh egg noodles, fresno chilis, poblano peppers, anaheim
peppers, red bell peppers, red onion, garlic, ginger...9

SEASONAL VEGETABLES

seasonal preparation, chef's selection...9

DINNER ROLLS

warm rolls with jacobsen-salted butter...3.5

DESSERT

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mascarpone whip, thai basil...11

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assortment of locally-baked sweets...6

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