

# PRIX-FIXE / THREE COURSE

\$78 per guest

## SALAD (served family style) - select one

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LITTLE WEDGE SALAD smoked blue cheese dressing, local heirloom tomatoes, prosciutto, crispy shallots

KALE SALAD strawberry-balsamic vinaigrette, candied pecans, goat cheese, strawberries

## MAINS - select three

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FETA-STUFFED CAULIFLOWER blistered shishito peppers + tomatoes, salsa verde

SEARED WOLF FISH lentils, chorizo, field peas, corn, smoked almond salsa

SHRIMP FETTUCCINE heirloom tomatoes, white wine, goat cheese, Calabrian chili crunch

HOUSEMADE PASTA + SUGO house-made ricotta, beef + pork sugo, campanelle pasta, Parmesan

ROASTED HALF CHICKEN mustard glaze, red potato + green bean salad, bacon vinaigrette, green onions

SEARED SCALLOPS corn purée, blistered shishito peppers, heirloom tomatoes, cress, salsa verde

KVAROY ARCTIC SALMON almond romesco, lemon couscous, cucumber tzatziki, fresh herbs

PREMIUM ANGUS FILET MIGNON 8oz. center cut Grand Western Reserve Premium Angus, whipped potatoes, green beans, maitake mushrooms, truffle butter, truffled jus

## DESSERT - select one

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CITRUS + BASIL CRÈME BRÛLÉE fresh berries (served family style)

DULCE DE LECHE BROWNIE flourless chocolate brownie with dulce de leche swirl, caramel corn, gelato, chocolate sauce

LEMONCELLO BLUEBERRY CHEESECAKE lemon cheesecake, blueberries, graham cracker crust

GELATO-of-the-DAY

SORBET-of-the-DAY

All pricing is subject to sales tax, an event fee, and your preferred gratuity.

Vegan, Vegetarian and Gluten Free options available upon request.

All menu items are subject to seasonal availability and updates.

**TOWN HALL**  
COMMUNITY FOOD + DRINK EST. 2017

2012 San Marco Blvd, Jacksonville, FL 32207 / (904) 398-0726  
www.townhalljax.com

# FAMILY-STYLE / THREE COURSE

**\$68 per guest**

## SALAD - select one

LITTLE WEDGE SALAD smoked blue cheese dressing, local heirloom tomatoes, prosciutto, crispy shallots

KALE SALAD strawberry-balsamic vinaigrette, candied pecans, goat cheese, strawberries

## MAINS - select three

FETA-STUFFED CAULIFLOWER blistered shishito peppers + tomatoes, salsa verde

SEARED WOLF FISH lentils, chorizo, field peas, corn, smoked almond salsa

SHRIMP FETTUCCINE heirloom tomatoes, white wine, goat cheese, Calabrian chili crunch

HOUSEMADE PASTA + SUGO house-made ricotta, beef + pork sugo, campanelle pasta, Parmesan

ROASTED HALF CHICKEN mustard glaze, red potato + green bean salad, bacon vinaigrette, green onions

SEARED SCALLOPS corn purée, blistered shishito peppers, heirloom tomatoes, cress, salsa verde

KVAROY ARCTIC SALMON almond romesco, lemon couscous, cucumber tzatziki, fresh herbs

PREMIUM ANGUS FILET MIGNON 8oz. center cut Grand Western Reserve Premium Angus, whipped potatoes, green beans, maitake mushrooms, truffle butter, truffled jus

## DESSERT - select one

CITRUS + BASIL CRÈME BRÛLÉE fresh berries (served family style)

DULCE DE LECHE BROWNIE flourless chocolate brownie with dulce de leche swirl, caramel corn, gelato, chocolate sauce

LEMONCELLO BLUEBERRY CHEESECAKE lemon cheesecake, blueberries, graham cracker crust

GELATO-of-the-DAY

SORBET-of-the-DAY

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# BRUNCH FAMILY-STYLE / THREE COURSE

**\$58 per guest**

available before 4:30pm

## SALAD - select one

LITTLE WEDGE SALAD smoked blue cheese dressing, local heirloom tomatoes, prosciutto, crispy shallots

KALE SALAD strawberry-balsamic vinaigrette, candied pecans, goat cheese, strawberries

## MAINS - select three

MUSHROOM + HOUSE-MADE RICOTTA OMELET side salad

BREAKFAST BOWL pimento cheese grits, scrambled eggs, sausage, bacon

FETA-STUFFED CAULIFLOWER blistered shishito peppers + tomatoes, salsa verde

FRENCH TOAST -or- PANCAKES blueberry compote, whipped cream, maple syrup

HOUSEMADE PASTA + SUGO house-made ricotta, beef + pork sugo, campanelle pasta, Parmesan

BUTTERMILK BISCUIT + GRAVY open-faced buttermilk biscuit with house-made sausage gravy + green onions

FRIED CHICKEN BISCUIT buttermilk biscuit, fried chicken breast, pimento cheese, pepper jelly drizzle, side salad

STEAK + EGGS (sliced), 4oz. center cut Grand Western Reserve Premium Angus Filet Mignon,  
scrambled eggs, French fries, hollandaise

## SIDES - select two

BRUSSELS SPROUTS pepper jelly

PIMENTO CHEESE GRITS

BREAKFAST POTATOES

SCRAMBLED EGGS

BACON

RAINBOW CARROTS harissa glaze

THREE-CHEESE MAC + CHEESE campanelle pasta,

cheddar cheese, garlic crumble

FRENCH FRIES

SWEET POTATO FRIES spicy ranch

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4.16.24

# A LA CARTE RECEPTION MENU

## APPETIZER PLATTERS

- OLIVE TAPENADE DIP crostini | \$7 per guest  
 SALUMI + CHEESE BOARD chef's selections | \$10 per guest  
 GRILLED CHEESE BITES fontina, mushroom, truffle oil | \$6 per guest  
 HOUSEMADE RICOTTA DIP black pepper, crostini | \$7 per guest  
 HOUSEMADE PIMENTO CHEESE DIP pepper jelly, crostini | \$7 per guest  
 BURRATA local heirloom tomatoes, cress, basil pesto, balsamic glaze | \$9 per guest  
 CAPRESE SKEWERS tomato, fresh mozzarella, basil, balsamic drizzle | \$24 per dozen\*\*  
 CRISPY BRUSSELS SPROUTS bacon, smoked blue cheese, truffle-balsamic, pepper jelly, cilantro | \$16 per serving  
 TOWN HALL "LOADED" FRIES\* truffle-balsamic, Manchego, \*cured egg yolk, black garlic aioli | \$15 per serving  
 SEARED OCTOPUS almond romesco, arugula, sundried tomatoes, fennel, citrus vinaigrette, paprika oil | \$10 per guest  
 DUCK FAT CORNBREAD BITES Napa cabbage, bacon, shallots, candied peanuts, spicy ranch, pepper jelly, cilantro | \$9 per guest  
 SWEET PEA + EDAMAME HUMMUS cotija cheese, shaved radish + carrots, citrus vinaigrette | \$6 per guest

## SALAD PLATTERS - served family style

- LITTLE WEDGE SALAD smoked blue cheese dressing, local heirloom tomatoes, prosciutto, crispy shallots | \$5 per guest  
 KALE SALAD strawberry-balsamic vinaigrette, candied pecans, goat cheese, strawberries | \$5 per guest

## MINI MAINS - two dozen minimum per order

- PREMIUM ANGUS FILET MIGNON (sliced) chef's seasonal preparation | \$25 per guest  
 SEARED SCALLOPS chef's seasonal preparation | \$15 per guest  
 KVAROY ARCTIC SALMON chef's seasonal preparation | \$13 per guest  
 SHRIMP FETTUCCINE heirloom tomatoes, white wine, goat cheese, Calabrian chili crunch | \$13 per guest  
 HOUSE-MADE PASTA + SUGO house-made ricotta, beef + pork sugo, campanelle pasta, Parmesan | \$12 per guest

## DESSERT PLATTERS - two dozen minimum per order

- LEMONCELLO BLUEBERRY CHEESECAKE BITES | \$26 per dozen  
 ASSORTED FRESH BAKED COOKIES lemon + snickerdoodle + chocolate chip | \$26 per dozen  
 BROWNIE BITES | \$26 per dozen

\*\*Two dozen minimum per order.  
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# BAR PACKAGES

## 3 Hour Maximum

### HOSTED CONSUMPTION BAR PACKAGES

FULL PREMIUM BAR on consumption, no limitations

LIMITED STANDARD BAR on consumption, includes classic cocktails, well cocktails, house wines, beer + soda

BEER + WINE BAR on consumption, no limitations

HAPPY HOUR BAR available nightly, 4:30-6:00PM only, limited offerings

NON-ALCOHOLIC BEVERAGES on consumption, includes sodas, juices, hot teas + mocktails, no refills

### PER PERSON BAR PACKAGES

PREMIUM OPEN BAR 1 featured craft cocktail, classic cocktails, well cocktails, house wines, beer + soda,  
drinks not to exceed \$15 per item | \$55 per guest

STANDARD OPEN BAR classic cocktails, well cocktails, house wines, beer + soda | drinks not to exceed \$12 per item | \$45 per guest

BEER + HOUSE WINE BAR manager's selection of beer + house wines \$25 per guest

BRUNCH MIMOSAS Gambino Brut, IT - choice of 2 juice carafes: orange, cranberry, grapefruit | \$15 per guest

BRUNCH BELLINIS Gambino Brut, IT - choice of peach or blueberry | \$15 per guest

### CASH BAR + DRINK TICKET OPTIONS

DRINK TICKETS\* 2 minimum per guest

\*drink ticket prices will vary based on the type of drink ordered or by the selected bar package (ie: full bar, premium, beer + wine)

CASH BAR only available for up to 20 guests

#### PREMIUM WELLS

WHEATLEY VODKA  
NEW AMSTERDAM GIN  
CORAZON BLANCO TEQUILA  
FOUR ROSES YELLOW LABEL BOURBON  
FLOR DE CAÑA WHITE RUM

#### HOUSE WINES

MERLOT  
CABERNET SAUVIGNON  
CHARDONNAY  
ROSÉ  
BRUT

#### CRAFT COCKTAILS

LAVANDA LUNA  
Don Ramon Lavender Tequila, Bigallet Thym  
Liquor, lavender simple syrup, lime juice  
WHISKEY AFFAIR  
Four Roses Bourbon, Whiplash Whipped Cream  
Whiskey, Midnight Moon Apple Pie, lemon juice,  
demi syrup, Tiki Bitters  
UP IN SMOKE  
Los Vecinos Mezcal, Buiese Aperitivo Organic  
Clementine Juice, lime juice

**Town Hall offers complimentary still + sparkling water,  
unsweetened peach iced tea, and coffee with all menus.**

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