



The Greene House

**GROUP
DINING**

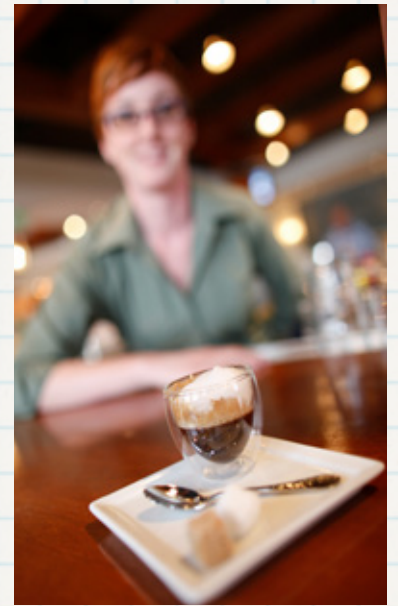
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KIERLAND COMMONS

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THE DISH



From menu to décor, The Greene House is inspired by the California lifestyle. A warm, inviting atmosphere sets the tone for an array of simple, inspired-by-nature dishes. The menu showcases signature fare made with farm-fresh seasonal ingredients. These signature items evolve throughout the year, based on ingredients that are fresh, plentiful, and in season. The extensive wine list features over 35 wines from boutique California wineries offered in a variety of servings. Inspired architecturally by Charles and Henry Greene, renowned designers during the Arts and Crafts movement of the 20th century, California craftsman style is prevalent throughout the restaurant. True to the Greene's famous California bungalows, The Greene House is reminiscent of an airy, seaside cottage with ample outdoor patio seating.

A WARM, INVITING ATMOSPHERE SETS THE TONE FOR AN ARRAY OF SIMPLE, INSPIRED-BY-NATURE DISHES.

GROUP EVENTS

The Greene House does not offer private dining, but welcomes large parties.



WEST PATIO

Seated Events up to 22 guests



NORTH PATIO

Seated Events up to 30 guests



MAIN DINING ROOM

Seated Events up to 82 guests
(considered a buy-out at 82 guests)

(Multiple configurations available)

LUNCH MENU

OPTION 1 | \$35 PER PERSON

FOCACCIA BREAD Served with Parmesan Chive Butter

APPETIZERS

(served family style)

HERB HUMMUS Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

ENTRÉES

(choice of)

MEDITERRANEAN CAULIFLOWER Crispy Brussels Sprout, Sweet Potato Tahini, Marinated Chickpea, Roasted Mushroom, Caramelized Onion, Quinoa, Dried Cranberry, Sesame Dukkha


KOBE BURGER* Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island

GRILLED CHICKEN CLUB Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard

ASIAN CHICKEN SALAD Napa Cabbage, Tender Lettuce, Crisp Wonton, Ginger Miso Vinaigrette

SPINACH PAPPARDELLE Melted Tomato, Pine Nut **VEG**

ADD DESSERT \$9 PER PERSON



FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT

VEG Vegetarian **GF** Gluten Free / *Although we offer gluten free items our kitchen is not gluten free.*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH MENU

OPTION 2 | \$42 PER PERSON

FOCACCIA BREAD Served with Parmesan Chive Butter

HERB HUMMUS Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

SALAD

THE GREENE HOUSE Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado **GF**

ENTRÉES

(choice of)

KOBE BURGER* Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island

GRILLED MAHI TACOS Pico de Gallo, Salsa Verde, Avocado, White Bean, 1000 Island, Cotija Cheese **GF**

ATLANTIC SALMON* Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette **GF**

GRILLED CHICKEN CLUB Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard

SPINACH PAPPARDELLE Melted Tomato, Pine Nut **VEG**

ADD DESSERT \$9 PER PERSON



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DINNER MENU

OPTION 3 | \$55 PER PERSON

FOCACCIA BREAD Served with Parmesan Chive Butter

SALAD

THE GREENE HOUSE SALAD Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado **GF**

ENTRÉES

(choice of)

ATLANTIC SALMON* Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette **GF**

BRAISED SHORT RIB Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Puree, Bordelaise **GF**

ROASTED HALF CHICKEN Buttered Creamed Corn, Green Bean, Tomato Jam, Chicken Jus

SPINACH PAPPARDELLE Melted Tomato, Pine Nut **VEG**

DESSERTS

(choice of)

BANOFFEE TRIFLE Dulce De Leche Mousse, Vanilla Crema, Graham Cracker Crumbles

CHOCOLATE MOCHA BARS Praline, Dark Chocolate, Vanilla Bean Gelato

ENHANCE YOUR MENU:

NIMAN RANCH SKIRT STEAK* Snap Pea, Mushroom, Scallion, Red Chili, Ginger



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DINNER MENU

OPTION 4 | \$65 PER PERSON

FOCACCIA BREAD Served with Parmesan Chive Butter

APPETIZERS

(served family style)

HERB HUMMUS Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

WARM BRIE Roasted Garlic, Marcona Almond, Sour Cherry

SMOKED SALMON HASH BROWN* Truffle Crème Fraîche, Chive, Baby Green Salad

SALAD

THE GREENE HOUSE SALAD Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado **GF**

ENTRÉES

(choice of)

ATLANTIC SALMON* Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette **GF**

BRAISED SHORT RIB Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Puree, Bordelaise **GF**

ROASTED HALF CHICKEN Buttered Creamed Corn, Green Bean, Tomato Jam, Chicken Jus

SPINACH PAPPARDELLE Melted Tomato, Pine Nut **VEG**

DESSERTS

(choice of)

BANOFFEE TRIFLE Dulce De Leche Mousse, Vanilla Crema, Graham Cracker Crumbles

CHOCOLATE MOCHA BARS Praline, Dark Chocolate, Vanilla Bean Gelato

ENHANCE YOUR MENU:

NIMAN RANCH SKIRT STEAK* Snap Pea, Mushroom, Scallion, Red Chili, Ginger

FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT

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EVENT FACTS & HELPFUL INFO

FOOD & BEVERAGE MINIMUMS

Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge. Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

SERVICE CHARGE VS. GRATUITY

Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event- always at your discretion. The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over \$10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option. Deposits may also apply. Your Special Events Manager will walk you through the details.

CONFIRMING YOUR EVENT

Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

MENU SELECTION

To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event. Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

FINAL GUEST COUNT

Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly. If fewer attend, we'll honor the original count in your agreement.

CANCELLATIONS

We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies. Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

PATIO EVENTS & WEATHER

We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside. If no alternate space is available, the cancellation fee would apply.

ARRIVING ON TIME

If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

DECORATIONS

We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners. To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

LOGOS & COLLATERAL

Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

CREDIT CARD INFORMATION

We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security. Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

FINAL PAYMENT

Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups). Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.

