



618

# Oak Room Package

## Family Style Appetizers (3)

Stuffed Mushrooms | Fennel Sausage, Broccoli Rabe, Pecorino, San Marzano Sauce

Crab Cakes | Jumbo Lump Crabmeat, Remoulade

Granny's Meatballs | San Marzano Sauce, Herb Ricotta

Shrimp and Grits | Cajun Barbecued Shrimp, Green Chili Cheddar Grits, New Orleans BBQ Sauce

Baby Artichokes | Oyster Mushrooms, Truffle Thyme Broth, Croutons, Reggiano

Short Rib Ravioli | Shiitake Mushrooms, Peas, Overnight Tomatoes, Cream Reggiano

Grilled Flatbread | Reggiano Cream, Goat Cheese, Roasted Mushrooms, Arugula, Truffle Oil

Mushroom Ravioli | Asparagus, Peas, Heirloom Tomatoes, Fresh Ricotta, Marcona Almonds

## Plated Salad (1)

618 Salad | Baby Greens, Hearts of Palm, Feta, Tomatoes, White Balsamic Vinaigrette

Baby Gem Hearts Caesar | Buttered Ciabatta Croutons, Grana Padano Cheese

## Entrees (3)

*Custom Printed Menu & Ordering Done Tableside*

Rigatoni Bolognese | Pork, Veal, Pecorino, Thyme

Truffle Ricotta Purses | Kale Pesto with Sunflower and Pumpkin Seeds, Heirloom Tomatoes

Short Rib Ravioli | Shiitake Mushrooms, Peas, Overnight Tomatoes, Cream, Reggiano

Grilled Faroe Island Salmon | Apricot Mustard Glaze, Jasmine Rice, Purple Cauliflower

Halibut | Sweet Potato Puree, Jasmine Rice, Haricot Vert, White Wine Butter Sauce

Chicken Milanese | Arugula, Heirloom Tomatoes, Reggiano, Pickled Shallots, Fried Capers, Radish

12oz Grilled Pork Chop | Apple Bacon Jam, Green Chili Cheddar Grits, Pear Jus, Asparagus

Cabernet Braised Beef Short Ribs | Butter Whipped Potatoes, Haricot Vert, Horseradish Gremolata

8oz Grilled Filet Mignon | Truffle Whipped Potatoes, Cabernet Thyme Sauce, Asparagus

## Family Style Desserts

Homemade Ice Cream Chocolate Chip Cookie Sandwiches

Chocolate Decadence | Mocha and Dark Chocolate Mousse, Chocolate Cookie Crust

Chocolate Covered Strawberries and Petit Fours

The logo for 618 is displayed in a large, gold, serif font. It is centered at the top of the page, set against a background of repeating chandelier illustrations in a light, shimmering pattern.

## *Oak Room Optional Upgrades*

**MicroWeddings Optional Upgrade \$19.95 per person**  
Includes 6 Passed Hors D'oeuvres and Champagne Toast

**\$500 Ceremony Fee**  
Guests are seated at their tables  
Includes 2-Piece Arbor and Additional 1/2 Hour to Reception

## *Room Requirements*

**Afternoon or Weekday (Tues–Thurs)**  
**\$2,500 Food/Beverage Minimum**  
**3-Hour Event**

**Weekend Evenings (Fri–Sun)**  
**\$3,500 Food/Beverage Minimum**  
**4-Hour Event**  
**\$150 Bartender Fee**

Beverage Packages Available for Purchase  
Coffee, Tea & Soft Drinks \$2.95 per person without Bar Package  
\$150 Bartender Fee Required for Bar Package

*\*Food Selections May Change Seasonally*