

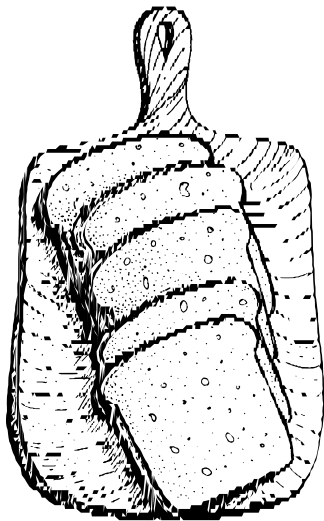
A detailed botanical illustration background in a light, sketchy style. It features various elements including a large, textured seed pod or fruit, a cluster of small round fruits, a long, textured vegetable stem, and various leaves and smaller fruits scattered throughout.

SPRING/SUMMER 2023 MENUS

THE EVENT SPACE @ RHUBARB

ABOUT THE LOCATION

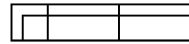
Our Event Space is located in The Rhu Bakehouse. It's a place where you can simply lean in and enjoy the company. A place where food and drink are at their uncomplicated best — creating personal memories and shared experiences. Chef and Owner John Fleer believes in the transformative power of passing and sharing food. Whether you are celebrating a wedding or holding a business meeting, the Event Space is the perfect place to share a meal. Enjoy a seasonal menu designed to make your event unique and memorable.



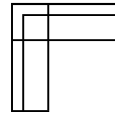
THE RHU
BAKEHOUSE

RHUBARB EVENT SPACE FLOORPLAN

MOVEABLE/RECONFIGURABLE BAR



CONFIGURATION 1

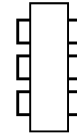


CONFIGURATION 2

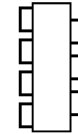
TABLES & CHAIRS



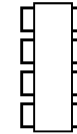
EMPTY
(2.5' x 8.5')



6
SEATS



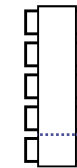
7
SEATS



8
SEATS

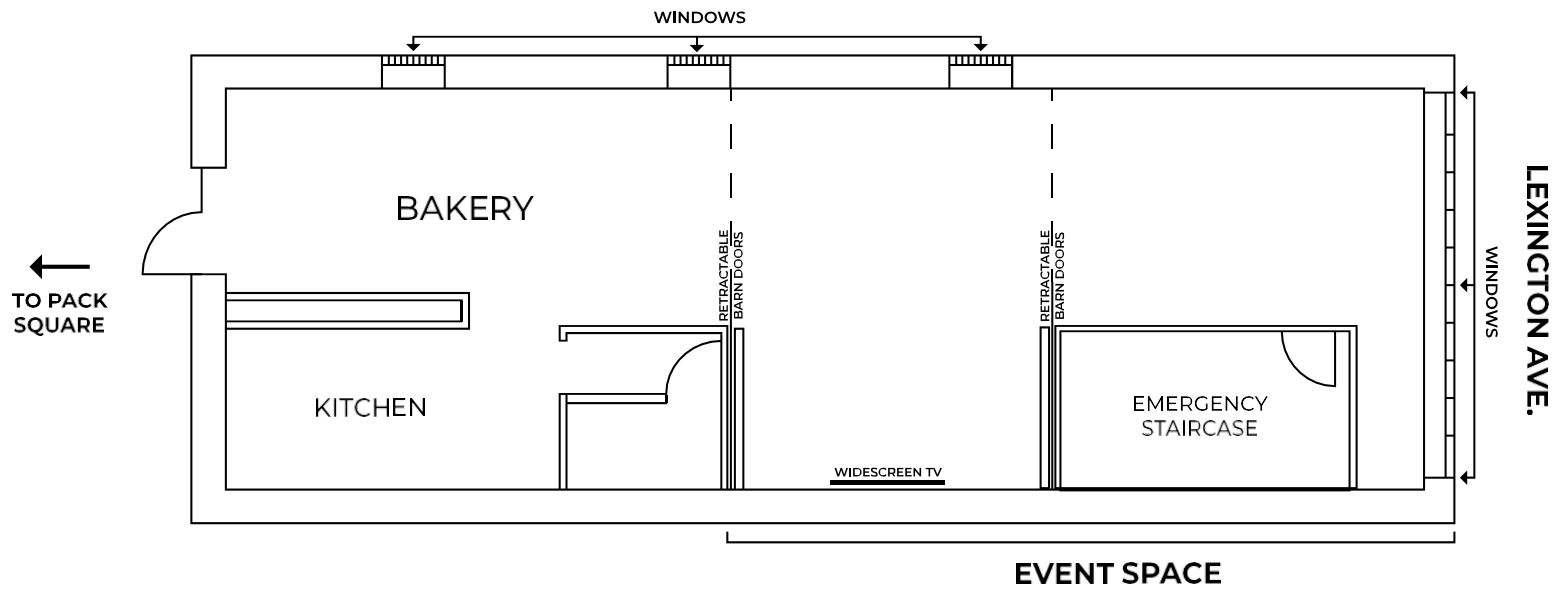


9
SEATS



10
SEATS

2' EXTENDER
ON 2.5' x 8.5'



STANDING RECEPTIONS

For a standing reception, Rhubarb offers an hors d'oeuvres menu for \$55 per person. Hors d'oeuvres service can be stationary or passed.

| VE = vegetarian | VGN = vegan | PESC = pescatarian | GF = gluten free | DF = dairy free |

HEAVY HORS D'OEUVRES

Stationary or passed. Choice of five for \$55 per person.

WILD MUSHROOM ARANCINI | VE

Southern Sweet & Sour Sauce

PIMIENTO CHEESE HUSHPUPIES | VE

Comeback Sauce

COUNTRY HAM GOUGÈRES

Crème Fraiche, Smoked Sunburst Trout

CHICKEN POT PIE FRITTERS

Malt Aioli

MARKET VEGETABLE TARTINE | VGN

Field Pea Hummus, House Pickles, Chapata

RHUBARB BARBECUE GLAZED HERITAGE

PORK MEATBALLS | DF

LUSTY MONK GLAZED PORK BELLY BISCUITS

Chow-Chow

Additional hors d'oeuvres \$11 per person.

DINNER SERVICE

We are happy to work with you to customize a menu for your event. Dinner menu pricing begins at \$76 per person and includes a three-course family style meal with a Chef's salad, two entrees, two sides, and a choice of a plated dessert. Additional courses, snacks, or sides may be added and will be charged according to the stated per person price for each item. If you would like our culinary team to create a custom menu for your group, pricing is based on your menu and begins at \$96 per person.

| VE = vegetarian | VGN = vegan | PESC = pescatarian | GF = gluten free | DF = dairy free |

STATIONARY SNACKS

Priced individually.

MARINATED SPANISH OLIVES | VGN | GF | DF

\$3.50 per person

ROSEMARY SALT PECANS | VE | GF | DF

\$5 per person

MARKET BOUNTY CRUDITE | VE

Seasonal Herb Butter, Pecan Romesco

\$7 per person

PRESERVED PICKLE PLATE | VGN | GF | DF

\$7 per person

LOCAL CHEESE SELECTION | VE

\$15 per person

HORS D'OEUVRES

Stationary or passed. Choice of three for \$20 per person.

WILD MUSHROOM ARANCINI | VE
Southern Sweet & Sour Sauce

PIMIENTO CHEESE HUSHPUPIES | VE
Comeback Sauce

COUNTRY HAM GOUGÈRES
Crème Fraiche, Smoked Sunburst Trout

CHICKEN POT PIE FRITTERS
Malt Aioli

MARKET VEGETABLE TARTINE | VGN
Field Pea Hummus, House Pickles, Chapata

RHUBARB BARBECUE GLAZED HERITAGE PORK MEATBALLS | DF

LUSTY MONK GLAZED PORK BELLY BISCUITS
Chow-Chow

Additional hors d'oeuvres \$7 per person.

APPETIZERS

Served family style. Choice of one for \$20 per person.

GOAT CHEESE BURRATA | VE

Chapata, Pickled Red Onions, Seasonal Jam, Crispy Shallots

SMOKED SUNBURST TROUT CAKES | PESC

Cucumber Salad, Cucumber Vinaigrette, Crème Fraîche

SPRING VEGETABLE CROSTATA | VE

Herbed Ricotta, Local Mushrooms, Market Vegetables, Grana Padano

GRILLED ASPARAGUS (UNTIL JUNE 15)

Farm Eggs, Pickled Red Onions, Sauce Gribiche, Toasted Breadcrumbs

LOCAL TOMATOES (AFTER JULY 15) | VE

Vincotto Vinegar, Feta, Georgia Olive Oil, Flaked Salt, Seasonal Herbs

GRILLED SHRIMP | GF | DF | PESC

Chermoula

PORK BELLY | GF

Grits, Crispy Kale, Chow-Chow

HOUSE CURE AND LOCAL CHEESE

Chapata, Lavash Crackers, Mustard, Pickles, Seasonal Jam

DINNER PACKAGE

Dinner package includes a three-course family style meal with a seasonal starter, two entrees, two sides, and choice of dessert.

LOCAL LETTUCES AND SHAVED VEGETABLES | VE | GF

Grana Padano, Seasonal Banyuls Vinaigrette

ADD HOUSE SEASONAL BREAD

\$5 per person.

\$76 per person

Choice of two entrees from tier #1

IPA BRINED & SEARED CAULIFLOWER STEAK | VE

Seasonal Herb Pesto

WOOD-ROASTED CHICKEN

Local Beer Jus, Grilled Lemons

PLANCHA SEARED SUNBURST TROUT FILET | GF | PESC

Charred Lemon Beurre Blanc

CHEERWINE BARBECUE GLAZED BEEF BRISKET | GF

Additional entrees \$18 per person

\$88 per person

Choice of two entrees from either tier, plus choice of salad/soup.

RHUBARB GLAZED DUCK CONFIT | GF | DF

ROAST BEEF | GF | DF

Red Eye Gravy

ROASTED HERITAGE PORK LOINS | GF | DF

Salsa Verde

Additional entrees \$21 per person.

ADDITIONAL STARTERS

Salads served family style.

BUTTERMILK CORNBREAD SOUP | VE

SMOKED TROUT CAESAR | PESC

Smoked Sunburst Trout, Romaine, Grana Padano, House Croutons

ROASTED BEETS & ARUGULA | VE | GF

Toasted Cashews, House Pickles, Tarragon Buttermilk Dressing

FIELD PEA & SPINACH SALAD | GF

Benton's Bacon, Bearwallow Cheese, Chow-Chow

Additional starters \$10 per person

SIDES

Served family style. Choice of two.

RED POTATO AND SPRING ONION HASH | VE | GF

BRAISED COLLARD GREENS | GF | DF

BUTTERMILK SMASHED NEW POTATOES | VE | GF

ROSEMARY CHILI-BRAISED KALE | VE | GF | DF

CAROLINA GOLD RICE HOPPIN' JOHN | VGN | GF | DF

Sea Island Red Peas

FENUGREEK-GREEN PEPPERCORN

ROASTED ASPARAGUS (BEFORE JUNE 15) | VGN | GF | DF

GARLIC ROASTED SNAP PEAS (BEFORE JULY 15) | VGN | GF | DF

GARLIC ROASTED SUMMER BEANS (AFTER JULY 15) | VGN | GF | DF

BLISTERED TOMATOES (AFTER JULY 15) | VGN | GF | DF

Additional sides \$9.50 per person.

DESSERT

Plated individually. Choice of one.

CHOCOLATE FRENCH SILK PIE

Orange Chantilly, Berry Coulis, Dark Chocolate Cookie Crumble

LEMON CAKE

Cream Cheese, Seeded Poppy Tuile, Macerated Berries, Lemon Curd

FRUIT COBBLER A LA MODE | VGN | GF

GOAT CHEESECAKE

Honey Thyme Tuile, Grilled Seasonal Fruit, Bourbon Caramel

Additional desserts \$10 per person

KIDS MEALS*

*Plated individually. Chosen individually for \$12 per child.
Include children in dessert course for \$8 per child.*

MACARONI & CHEESE | VE

CHICKEN TENDERS & FRENCH FRIES

HAMBURGER & FRENCH FRIES

**For children 12 years and younger.*



CUSTOM CAKES & CUPCAKES

Pick out your cake details and our pastry team will work with you to turn your ideas into a delicious treat!

FLAVORS

*Choice of one for single rounds.
Choice of up to two for 2-Tier Cakes.*

CHOCOLATE

VANILLA

LEMON

ORANGE

CINNAMON

SWEET POTATO

ICING

Choice of one.

VANILLA BUTTERCREAM

CARAMEL BUTTERCREAM

CHOCOLATE BUTTERCREAM

FILLINGS

Choice of one for an additional \$0.50 per serving.

VANILLA BUTTERCREAM

CARAMEL BUTTERCREAM

CHOCOLATE GANACHE

SWEETENED CREAM CHEESE

SEASONAL FRUIT

TOPPINGS

Choice of one.

CARAMEL DRIZZLE

CHOCOLATE POUR OVER

PRE-BUILT SPECIALTY CAKES

Choice of one of Rhubarb's specialty cakes for an additional \$0.75 per serving.

GF OLIVE OIL TARTE

Chocolate or Benne & Vanilla

Topping Options: Rosemary Caramel Pecan; Chocolate Ganache; or Seasonal Fruit Compote

CARROT CAKE

Cream Cheese Icing

HUMMINGBIRD CAKE

Banana & Sweet Potato Cake, Sweetened Cream Cheese Filling

The background features a detailed, light-colored illustration of various pastries and breads, including croissants, rolls, and loaves, scattered across the page. The illustration is rendered in a sketch-like style with fine lines and shading.

SPECIALTY DESSERTS

The talented pastry team from Rhubarb and The Rhu is happy to make your event more celebratory with specialty desserts that can be served alongside your meal, displayed on a grazing table, or handed out as takeaway treats.

COOKIES & SMALL BITES

Choice of one for \$5 per person.

COOKIES

Chocolate Chip; Oatmeal Raisin; or Double Chocolate

BROWNIES

Regular; Cream Cheese; or Iced

PECAN PIE BARS

GF VEGAN FRUIT BARS

SPECIALTY PIES

Choice of one for \$12 per person.

DOUBLE CRUSTED APPLE PIE

Seasonal Ice Cream, Caramel Drizzle

SWEET POTATO TART

Sour Whipped Cream, Granola Crunch



BEVERAGE SERVICE

Beverage packages are open bar and charged per person for the convenience and enjoyment of guests. All packages include up to 3.5 hours of service with the option to extend up to 1 hour. Alcohol inventory is subject to availability and substitutions will be made if necessary.

NON-ALCOHOLIC PACKAGE

\$8 per person.

COCA-COLA / DIET COKE / SPRITE / SODA WATER

LOCALLY ROASTED PENNYCUP COFFEE

Additional hour for \$3 per person.

HOUSE & CRAFT BEER PACKAGE

\$21 per person.

OSKAR BLUES

'Mama's Little Yella' Pilsner

FOOTHILLS

'Jade' IPA

HIGHLAND

'Gaelic Ale'

NOBLE

'Standard Bearer' Hard Cider

MILLER LITE / MILLER HIGH LIFE

Additional hour for \$7 per person.

HOUSE WINE PACKAGE

Choice of three for \$30 per person.

Red

BODAN ROAN

Pinot Noir

FINCA DECERO

Malbec

CLOVIS

Grenache-Syrah

White

MATTEO BRAIDOT

Pinot Grigio

BOUNDARY BREAKS

Riesling

DOMAINE BEAUSEJOUR

Sauvignon Blanc

Sparkling/Rosé

CLARA VIE

Crémant de Limoux Brut

BELLULA

Grenache-Syrah Rosé

Additional hour for \$10 per person.

PREMIUM WINE PACKAGE

Choice of three for \$45 per person.

Red

JEAN-LUC JOILLOT

Pinot Noir-Gamay

PETROLO

Sangiovese-Merlot

FINCA DECERO

Cabernet Blend

White

PODERI PARPINELLO

Vermentino

FREEMARK ABBEY

Chardonnay

ROTEM & MOUNIR SAOUMA

Rhône White Blend

Sparkling/Rosé

JOSEP FORASTER

Brut Cava

CHATEAU ANNIBALS

Grenache-Syrah-Mouvedre Rosé

Additional hour for \$15 per person.

LUXE WINE PACKAGE

Choice of three for \$60 per person.

Red

TRISAETUM

Pinot Noir

BOSCARELLI

Sangiovese Blend

HONIG

Cabernet Sauvignon

White

CHATEAU MONTELENA

Chardonnay

CLAUDIE JOBARD

Chardonnay

LA GARENNE

Sauvignon Blanc

Sparkling/Rosé

CHRISTIAN ETIENNE

Brut Champagne

DOMAINE GUENEAU

Pinot Noir Rosé

Additional hour for \$20 per person.

BEER & WINE PACKAGES

*All beer & wine packages include unlimited non-alcoholic beverages.
Add on a Specialty Cocktail for \$14 per person.*

House
\$35 per person

HOUSE & CRAFT BEER

HOUSE WINE
Choice of three

*Additional hour for
\$12 per person.*

Premium
\$50 per person

HOUSE & CRAFT BEER

PREMIUM WINE
Choice of three

*Additional hour for
\$17 per person.*

Luxe
\$65 per person

HOUSE & CRAFT BEER

LUXE WINE
Choice of three

*Additional hour for
\$22 per person.*

HOUSE SPIRITS

*Simple cocktails, handcrafted.
Includes Coke Products, Fever Tree Mixers, and Garnishes.
All of the below spirits for \$30 per person.*

LUKSOSOWA VODKA

NEW AMSTERDAM GIN

FOUR ROSES YELLOW LABEL BOURBON

FLOR DE CANA 4 YR RUM

EL JIMADOR TEQUILA BLANCO

Additional hour for \$10 per person.

PREMIUM SPIRITS

*Simple cocktails, handcrafted.
Includes Coke Products, Fever Tree Mixers, and Garnishes.
All of the below spirits for \$35 per person.*

TITO'S VODKA

BOMBAY SAPPHIRE GIN

MAKER'S MARK BOURBON

PLANTATION DARK RUM

ESPOLON TEQUILA BLANCO

Additional hour for \$12 per person.

TOP SHELF SPIRITS

*Simple cocktails, handcrafted.
Includes Coke Products, Fever Tree Mixers, and Garnishes.
All of the below spirits for \$40 per person.*

BELVEDERE VODKA

CHEMIST GIN

FOUR ROSES SMALL BATCH BOURBON

EL DORADO 12 YR RUM

ILEGAL MEZCAL

Additional hour for \$13.50 per person.

SPECIALTY COCKTAILS

Choice of one cocktail from the below categories.

Classic

\$40 per person

FEVERTREE MULE

Moscow, Kentucky, Tennessee,
Mexican, Caribbean, London

HOUSE COLLINS

Vodka or Gin, Seasonal Local
Soda (generally fruited)

OLD FASHIONED

Bourbon Whiskey, Raw Sugar,
Angostura Bitters, Lemon Peel

*Additional hour for
\$13.50 per person.*

Seasonal

\$45 per person

PRETTY IN PINK

Rum, Lime, Krupnikas, Giffard
Pamplemousse, Campari

FIRST IN FLIGHT

Gin, Eda Rhyne Amaro Oscura,
Lemon, Aperol

CREATE YOUR OWN

If you have a favorite spirit and
flavor profile, our talented bar
team can create a signature
cocktail just for you!

*Additional hour for
\$15 per person.*

FULL BAR PACKAGES

*All full bar packages include unlimited non-alcoholic beverages.
Add on a Specialty Cocktail for \$14 per person.*

House

\$55 per person

HOUSE & CRAFT BEER

HOUSE WINE

Choice of three

HOUSE SPIRITS

*Additional hour for
\$18.50 per person.*

Premium

\$70 per person

HOUSE & CRAFT BEER

PREMIUM WINE

Choice of three

PREMIUM SPIRITS

*Additional hour for
\$23.50 per person.*

Luxe

\$85 per person

HOUSE & CRAFT BEER

LUXE WINE

Choice of three

TOP SHELF SPIRITS

*Additional hour for
\$28.50 per person.*