

HAWKS

PUBLIC HOUSE

PUBLIC HOUSE PRIVATE DINING MENU

WHETHER YOU ARE HOSTING YOUR GROUP FOR AN HORS D'OEUVRES RECEPTION ONLY; OR YOU ARE TREATING YOUR GUESTS TO A SELECTION OF OUR PASSED HORS D'OEUVRES BEFORE THEIR MEAL. COMMENCING WITH PASSED HORS D'OEUVRES IS A GRACIOUS WAY TO ENTERTAIN GUESTS WHILE WAITING FOR OTHERS TO ARRIVE, AND CREATES A CONVIVIAL ATMOSPHERE TO BE CARRIED THROUGHOUT YOUR EVENT. CHOOSE FROM THE FOLLOWING LIST OF SUGGESTED HORS D'OEUVRES, OR ALLOW OUR CHEFS TO CREATE A CUSTOM SELECTION, UNIQUE TO YOUR EVENT.

HORS D'OEUVRES | \$14 PER GUEST

PRE-SELECT FIVE

DEVEILED EGGS, DIJON MUSTARD AND CRISPY CAPERS

HOUSE MADE POTATO CHIPS, CARAMELIZED ONION DIP

SHRIMP COCKTAIL, CALABRIAN CHILI AIOLI

WHITE BEAN PURÉE AND RAPINI PESTO BRUSCHETTA, GARLIC CROSTINI

HARVEST VEGETABLE CRUDITE, ROASTED GARLIC HUMMUS

CICCIOLI CROSTINI, APPLE CHUTNEY

CHICHARRONES

BOARDS AND PLATTERS

\$12 PER GUEST

BUTCHER BLOCK OF ARTISAN CHEESES, HOUSE MADE CRACKERS AND SEASONAL GARNITURE

\$14 PER GUEST

GRAND HOUSE MADE CHARCUTARIE DISPLAY WITH WARM GRILLED BREAD

ADDITIONAL SELECTIONS MAY BE AVAILABLE WITH A SUPPLEMENTAL FEE, WHICH WILL INCREASE THE PER GUEST MENU COST FOR YOUR EVENT

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#HAWKSPROVISIONSANDPUBLICHOUSE

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BRUNCH | \$30 PER GUEST

FIRST COURSE: PRE-SELECT ONE

HOUSE MADE PASTRY ASSORTMENT, WHIPPED BUTTER, FRUIT PRESERVES
FORMAGE BLANC, LOCAL FUJI APPLES AND WILDFLOWER HONEY, CRANBERRY WALNUT BREAD
CINNAMON SUGAR BRIOCHE BEIGNETS, SALTED CARAMEL
SKUNA BAY SALMON GRAVLAX, WILD ARUGULA, CRÈME FRAÎCHE AND CRISPY CAPERS
BABY MIXED LETTUCES, SHAVED CARROTS AND PARMESAN, RED WINE VINAIGRETTE
WHITE BEAN PURÉE AND RAPINI PESTO BRUSCHETTA, GARLIC CROSTINI

SECOND COURSE: PRE-SELECT TWO

TOMATO BRAISED KALE, FRIED EGGS, SHAVED PARMESAN AND GRILLED BREAD
CHEDDAR SCRAMBLED EGGS, CRISPY POTATOES AND BACON
PUBLIC HOUSE BURGER, KENNEBEC FRENCH FRIES AND AIOLI
CRISPY FRIED CHICKEN, BUTTERMILK BISCUIT AND COUNTRY GRAVY
BREAKFAST SANDWICH, BRIOCHE BUN, BACON, FRIED EGG AND CHEESE, FARM GREENS
CROQUE MONSIEUR, FARM GREENS, SHAVED VEGETABLES, DIJON MUSTARD AND CORNICHONS
GRILLED CHICKEN CEASAR SALAD, CRISPY CROUTONS AND PARMESAN
STEAK FRITES, POACHED EGG, HOLLANDAISE SAUCE

THIRD COURSE: PRE-SELECT ONE

PUBLIC HOUSE BAR, CHOCOLATE, PEANUTS, FEUILLEETINE AND CARAMEL
SEKA HILLS OLIVE OIL CAKE, MIXED BERRIES, CHANTILLY CREAM AND WILD FLOWER HONEY
ASSORTMENT OF FRESH BAKED COOKIES
DUO OF HOUSE MADE GELATO
DUO OF HOUSE MADE SORBET

*PLEASE SELECT ONE FIRST COURSE ITEM, TWO ENTREES, AND ONE DESSERT

WE WILL PRINT A CUSTOMIZED MENU FOR YOUR GROUP, FEATURING YOUR SELECTIONS AND THE HEADING OF YOUR CHOICE

ADDITIONAL SELECTIONS MAY BE AVAILABLE WITH A SUPPLEMENTAL FEE, WHICH WILL INCREASE THE PER GUEST MENU COST FOR YOUR EVENT

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LUNCH | \$30 PER GUEST

FIRST COURSE: PRE-SELECT TWO

LOCAL FARM GREENS, SHAVED VEGETABLES AND CHAMPAGNE VINAIGRETTE

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN

MIXED CHICORY SALAD, FUJI APPLES AND WHIPPED GOAT CHEESE, ROASTED WALNUTS AND CANDIED GARLIC VINAIGRETTE

BUTTERNUT SQUASH SOUP, SAGE BROWN BUTTER AND CANDIED WALNUTS

SECOND COURSE: PRE-SELECT THREE

STEAK FRITES, WILD ARUGULA AND CHIMI CHURI

GRILLED CHICKEN BREAST, CAESAR SALAD, SOURDOUGH CROUTONS AND PARMESAN

SEARED SKUNA BAY SALMON, FINGERLING POTATOES AND SPINCH, GRAIN MUSTARD

HOUSEMADE SPAGHETTI, BUTTERNUT SQUASH, SAGE BROWN BUTTER CREAM, AND LEMON GREMOLATA

CROQUE MONSIEUR, FARM GREENS AND CHAMPAGNE VINAIGRETTE

CRISPY FRIED CHICKEN, MASHED POTATOES, SPICY SLAW AND HONEY MUSTARD

THIRD COURSE: PRE-SELECT TWO

PUBLIC HOUSE BAR, CHOCOLATE, PEANUTS, FEUILLEETINE AND CARAMEL, COFFEE GELATO

SEKA HILLS OLIVE OIL CAKE, MIXED BERRIES, CHANTILLY CREAM AND WILD FLOWER HONEY

ASSORTMENT OF FRESH BAKED COOKIES

DUO OF HOUSE MADE GELATO

DUO OF HOUSE MADE SORBET

*PLEASE SELECT TWO FIRST COURSE ITEMS, THREE ENTREES, AND TWO DESSERTS

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PUBLIC HOUSE PRIVATE DINING MENU

DINNER | \$40 PER GUEST

FIRST COURSE: PRE-SELECT ONE

LOCAL FARM GREENS, SHAVED VEGETABLES AND CHAMPAGNE VINAIGRETTE
CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN

MIXED CHICORY SALAD, FUJI APPLES AND WHIPPED GOAT CHEESE, ROASTED WALNUTS AND CANDIED GARLIC VINAIGRETTE
BUTTERNUT SQUASH SOUP, SAGE BROWN BUTTER AND CANDIED WALNUTS

SECOND COURSE: PRE-SELECT TWO

GRILLED SHRIMP, MASCARPONE POLENTA AND SALSA VERDE

ROASTED CHICKEN, FINGERLING POTATOES, BACON AND SQUASH, POULTRY JUS

HOUSEMADE RIGATONI, ROSEMARY PORK RAGU, PARMIGIANO REGGIANO

HOUSEMADE SPAGHETTI, BUTTERNUT SQUASH, SAGE BROWN BUTTER CREAM, AND LEMON GREMOLATA

THIRD COURSE: PRE-SELECT ONE

PUBLIC HOUSE BAR, CHOCOLATE, PEANUTS, FEUILLEETINE AND CARAMEL, COFFEE GELATO

SEKA HILLS OLIVE OIL CAKE, MIXED BERRIES, CHANTILLY CREAM AND WILD FLOWER HONEY

ASSORTMENT OF FRESH BAKED COOKIES

DUO OF HOUSE MADE GELATO

DUO OF HOUSE MADE SORBET

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DINNER | \$50 PER GUEST

FIRST COURSE: PRE-SELECT TWO

LOCAL FARM GREENS, SHAVED VEGETABLES AND CHAMPAGNE VINAIGRETTE

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN

MIXED CHICORY SALAD, FUJI APPLES AND WHIPPED GOAT CHEESE, ROASTED WALNUTS AND CANDIED GARLIC VINAIGRETTE

BUTTERNUT SQUASH SOUP, SAGE BROWN BUTTER AND CANDIED WALNUTS

STEAK TARTARE, CORNICHON, SHALLOTS, HERB CROUTONS, DIJON AND DILL

SECOND COURSE: PRE-SELECT THREE

GRILLED SHRIMP, MASCARPONE POLENTA AND SALSA VERDE

ROASTED CHICKEN, FINGERLING POTATOES, BACON AND SQUASH, POULTRY JUS

HOUSEMADE RIGATONI, ROSEMARY PORK RAGU, PARMIGIANO REGGIANO

STEAK FRITES, SWISS CHARD AND CRISPY GOLDEN POTATOES, GREEN PEPPERCORN SAUCE

HOUSEMADE SPAGHETTI, BUTTERNUT SQUASH, SAGE BROWN BUTTER CREAM, AND LEMON GREMOLATA

THIRD COURSE: PRE-SELECT TWO

PUBLIC HOUSE BAR, CHOCOLATE, PEANUTS, FEUILLEETINE AND CARAMEL, COFFEE GELATO

SEKA HILLS OLIVE OIL CAKE, MIXED BERRIES, CHANTILLY CREAM AND WILD FLOWER HONEY

ASSORTMENT OF FRESH BAKED COOKIES

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HAWKS PRIVATE DINING CONTRACT

Thank you for booking your next event at Hawks Provisions and Public House; we look forward to being of service. To ensure a successful event please review the following policies that have been established regarding your party. This signed confirmation along with your credit card guarantee confirms your reservation.

- ⌘ Private function is available at a specified minimum purchase of food and beverage. This amount excludes corkage fees, equipment rentals, in house services (such as invitations and flowers) tax and service charge. If your final bill does not meet the minimum purchase, you will be assessed a room fee to equal the minimum. Additional wine and gift cards may not be purchased to meet the food and beverage minimum.
- ⌘ All menu confirmations must be received two weeks prior to your event to guarantee product availability. Events booked within two weeks of function date must have a menu confirmed within 72 hours to ensure availability of menu items.
- ⌘ A guaranteed guest count is due seven days prior to the event. If an updated number is not received within three days of the event, we will use your original count as a firm guarantee. You will be charged for the guaranteed number of guests or the number actually served, whichever is greater.
- ⌘ All food, beverage, assessed room fees and pre-arranged services (such as audio visual equipment, entertainment, etc.) are subject to 20% service charge, which will be added to your final bill. A sales tax of 8.25% is then added to the total cost of your bill. Payment is due in full at the conclusion of your event. All charges must be applied to one account, with a single form of payment. Any deposits will be taken off the final bill at the conclusion of the event.
- ⌘ Cancellations within 48 hours of an event will incur a charge of the full Food and Beverage minimum. Cancellations received within two weeks to 48 hours prior to the event will incur a fee of ½ the Food and Beverage minimum. The charge will be made to the credit card on file.
- ⌘ Corkage fee is \$20 for each 750ml bottle up to three bottles, and \$40 for each bottle thereafter. Cake service fee is \$2.5 per guest. These fees do not apply towards any set food and beverage minimums.
- ⌘ Hawks does not assume any responsibility or liability for guests' personal property, food, or beverage brought from outside our restaurant.

CONTACT: _____ PHONE: _____

GROUP NAME: _____ CELL: _____

EVENT DATE: _____ ARRIVAL TIME: _____ EMAIL: _____

FOOD & BEV. MINIMUM: _____ SET-UP COUNT: _____ GUARANTEED COUNT: _____

ROOM: PATIO PARTIAL DINING ROOM ENTIRE RESTAURANT

MENU SELECTION: LUNCH BRUNCH DINNER COCKTAIL HORS D' OEUUVRES

SPECIAL ARRANGEMENTS: _____

TO CONFIRM YOUR RESERVATION AND HOLD YOUR PRIVATE EVENT, PLEASE SIGN AND RETURN TO OUR EVENT COORDINATOR.

AUTHORIZED SIGNATURE: _____

NAME: _____

DATE: _____

PHONE: 916.588.4440

FAX: 916.588.4441

HAWKS

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HAWKS CREDIT CARD AUTHORIZATION

I HEREBY AUTHORIZE HAWKS PROVISIONS AND PUBLIC HOUSE TO USE MY CREDIT CARD TO HOLD A RESERVATION FOR A SPECIAL EVENT. I UNDERSTAND THAT MY CREDIT CARD WILL BE CHARGED FOR ONE HALF THE ROOM MINIMUM IF A CANCELLATION OCCURS WITHIN TWO WEEKS OF THE EVENT DATE. THIS FEE IS NON-REFUNDABLE, BUT MAY BE APPLIED TO ONE RE-SCHEDULED EVENT . I ALSO RECOGNIZE THAT A TRANSFERRED DEPOSIT (ONE DATE TO ANOTHER) MAY NOT BE TRANSFERRED MORE THAN ONCE. IF THE SECONDARY DATE IS ALSO CANCELLED, MY DEPOSIT IS NON-REFUNDABLE.

I UNDERSTAND THAT THERE IS A MINIMUM EXPENDITURE FOR A BUYOUT AND SEMI-PRIVATE ROOM PRIOR TO THE ADDITION OF 20% SERVICE CHARGE AND 8.5% SALES TAX REQUIRED FOR PRIVATE DINING. WHEN THE FOOD AND BEVERAGE TOTALS FALL UNDER THE MINIMUM, CHARGES WILL APPLY TO EQUAL THE MINIMUM. THIS FEE IS ALSO SUBJECT TO THE 20% SERVICE CHARGE AND 8.25% SALES TAX.

THE FINAL BILL IS DUE UPON RECEIPT AT THE CONCLUSION OF THE EVENT, AND MAY BE CHARGED TO MY CREDIT CARD UNLESS I MAKE OTHER PAYMENT ARRANGEMENTS.

SIGNATURE OF CARDHOLDER:

CREDIT CARD NUMBER:

CREDIT CARD TYPE:

EXPIRATION DATE:

DATE SIGNED:

EVENT DATE:

PRINTED NAME:

ADDRESS:

CITY . STATE . ZIP:

PHONE:

1525 ALHAMBRA BOULEVARD
SACRAMENTO, *California* 95816