

PRIVATE LUNCHES  
AT  
• THE •  
*Crunkleton*



WEEKDAYS ONLY

UP TO 72 GUESTS

BOOK NOW [THECRUNKLETON.COM/PRIVATE-LUNCH](http://THECRUNKLETON.COM/PRIVATE-LUNCH)



The Crunkleton Charlotte can host and cater your private weekday luncheon! Think of us for your next business lunch, corporate gathering, wedding celebration or any other midday event where great food, drink and community is in order.

You will have full-run of the bar and restaurant...this is a completely private booking. You and your guests will enjoy our delicious open hearth cuisine, selections from the bar and first-class hospitality.

### **PLEASE NOTE:**

- There is a minimum of \$1,500 to book the room. Your food and drink will be applied to this minimum. Please see our flexible menu on the next page.
- We can host up to 72 guests with seating for 56 in the dining room and 16 at the bar.
- All Private Lunches must be concluded by 4PM. We can only host these events Monday through Friday.
- Please let us know of any special dietary considerations at booking. We will do our best to adapt and please your guests.
- Reservations must be made 2 weeks in advance with a deposit of \$750 to confirm your booking.

FOR MORE INFORMATION AND TO BOOK YOUR EVENT, PLEASE VISIT [WWW.THECRUNKLETON.COM/PRIVATE-LUNCH](http://WWW.THECRUNKLETON.COM/PRIVATE-LUNCH)

# PRIVATE LUNCH MENU

## PROTEINS

*pick 2*

### TIER 1 \$30

Coriander Crusted Pork Loin  
Bourbon Glaze

8 Way Chicken  
Lemon Thyme Veloute

Salmon  
Pesto Cream Sauce

Market Vegetarian Pasta

Salad Plus Protein

### TIER 2 \$40

Grilled Flank Steak  
Chimichurri

Airline Chicken Breast  
Pan Gravy

Grilled Scampi Style  
Shrimp Skewers

Market Vegetarian Pasta

Salad Plus Protein

### TIER 3 \$50

Grilled Lamb Rack  
Cherry Demi

Smoked Duck Breast  
a l'orange

Grouper  
with Chive Beurre Blanc

Market Vegetarian Pasta

Salad Plus Protein

**THE FOLLOWING ARE INCLUDED IN EVERY TIER**

## STARCHES

*pick 1*

Confit Fingerling Potatoes

Dirty Rice

Mushroom Risotto

Au Gratin Potatoes

Mac and Cheese

## VEGETABLES

*pick 1*

Hearth Vegetables

Charred Asparagus and Shrooms

Brussels with Agro and Peanuts

Broccolini and Candied Walnuts

Caramelized Cauliflower and Herbs

## SALADS

*pick 1*

### Caesar

Fried Capers, Parmesan, Crispy Proscuitto,  
Poached Egg

### Market

Candied Pecans, Compressed Apples, Aged Cheddar,  
Roasted Shallot Vinagrette

### Wedge

Grilled Bacon, Charred Tomato, Red Onion,  
Benne, Buttermilk Bleu

**ASK US ABOUT COCKTAIL, WINE, BEER AND NON-ALCOHOLIC DRINK OPTIONS**