

Blind Faith Café — Party Packages

Lunch Party Packages

Tables dressed with fresh bread sticks and spreads

Lunch Package 1 - \$25.00 per person

Your choice of any one of (2) appetizers and (3) Lunch entrées followed by an individual dessert plate.

Add \$15.00 for wine pairing

Lunch Package 2 - \$31.00 per person

Choice of passed appetizer followed any one of (2) appetizers and (3) Lunch entrées, followed by an individual dessert plate. *Add \$15.00 for wine pairing*

Lunch Package 3 - \$45.00 per person

Five course Chefs Tasting with your choice of entrée.

Add 25.00 for wine pairing (includes Champagne)

Dinner Party Packages

Tables dressed with stuffed olives, fleur de sel butter and bread basket

Dinner Package 1 - \$30.00 per person

Your choice of any one of (2) appetizers and (3) Dinner entrées followed by an individual dessert plate.

Add \$15.00 for wine pairing

Dinner Package 2 - \$34.00 per person

Choice of passed appetizer followed any one of (2) appetizers and (3) Dinner entrées, followed by an individual dessert plate. *Add \$20.00 for wine pairing (includes Champagne)*

Dinner Package 3 - \$55.00 per person

Five course Chefs Tasting with your choice of entrée.

Add 25.00 for wine pairing (includes Champagne)

Bar Packages

(Two-Hour Minimum)

Tier 1 – \$14 per person first hour/ \$9 each additional hour

- Beer
- Wine (*House Selection*)
- Iced Tea, Coffee, Tea and Soft Drinks

Tier 2 – \$ 20 per person first hour/ \$10 each additional hour

- Beer
- Wine (*House Selection*)
- Call Drinks (*excluding premium spirits*)
- Iced Tea, Coffee, Tea and Soft Drinks

Appetizers (ala carte)

(25-piece minimum per appetizer)

Warm Phyllo Triangles	2.50
Filled with camembert and apple-cranberry chutney	
Tapas Manchegas	2.50
Olive tapenade, jamon iberico, quince preserve and virgin olive oil on pan tostado garnished with moras	
Pan Fried Potstickers	1.75
Hand rolled shiitake vegetable dumplings topped with teriyaki glaze	
Pinchos Morunos	2.50
Skewers of roasted eggplant, grapes, and baharat-marinated seitan with tomato pomegranate sauce	
Risotto Cakes	2.00
Filled with vegetable ragout and fresh basil	
Mini Mushroom Quiche	1.75
Topped with frisee and truffle oil	
Five Cheese Strudel	2.50
Served with romesco sauce	
Dolmas	2.25
Stuffed grape leaves filled with rice, mint, seitan, and raisins dressed with lemon	
Fresh Seasonal Fruit Skewers	2.50

Appetizer Trays

White Bean - Red Pepper Dip (serves 12-16)	32.00
With toasted baguette	
Roasted Beet Salad (serves 8-12)	35.00
Roasted red beets and caramelized pear tossed with mix greens in red wine vinaigrette	
Guacamole and Salsa (serves 12-16)	40.00
Salsa and tortilla chips	