

the Private Event

PACKAGES



PACKAGE A

- Up to 25 guests \$1500
- Includes Beer, Wine & Well Liquor
- Pick 5 food items from the menu
- For 4 hours

PACKAGE B

- Up to 30 guests \$1800
- Includes Beer, Wine & Well Liquor
- Pick 5 food items from the menu
- For 4 hours

PACKAGE C

- Up to 40 guests \$2400
- Includes Beer, Wine & Well Liquor
- Pick 6 food items from the menu
- For 4 hours

PACKAGE D

- Up to 50 guests \$3000
- Includes Beer, Wine & Well Liquor
- Pick 7 food items from the menu
- For 4 hours

BAR / ALCOHOL UPGRADE

- \$10 Premium Liquor /pp
- \$20 Hosted Bar /pp

ADDITIONAL FOOD

Additional food items available see menu below.

The prices are minimums and do not include tax and tip.

For additional info on events and catering please email info@theshermanla.com

www.atticatthesherman.com



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ALCOHOL WILL NOT BE SOLD TO ANY PERSON UNDER THE AGE OF 21

20% gratuity is added to all private events | Please let your server know if you have any allergies



the Menu PRIVATE EVENTS



APPETIZERS

- Mac & Cheese** 🌿 Cavatappi, Parmesan, Sharp Cheddar, Béchamel Sauce.
- Wings 3 Ways** 🌿 🍷 Gochujang, Wildebeest, Balsamic (2wings/pp).
- Calamari** Marinara, Lemon Aioli, Green Onion, Parsley.
- Assorted Fruit Platter** 🍷 🌿 🍷
- Spring Roll Crudo** 🌿 🍷 Carrots, Cucumbers, Red Cabbage, Butter Lettuce, Green Onion, Cilantro, Mint, Daikon Sprouts, Peanut Sauce.
- Hummus Plate** 🌿 🍷 Radish, Sugar Snap Peas, Cucumber, Baby Heirloom Tomatoes, Carrots, Pita Bread, Crispy Chickpeas (1.5/pp).
- Crispy Pork Belly** 🍷 Pickled Fresno Chiles, Jicama, Roasted Fennel, Fig Jam (1.5/pp).
- Charcuterie Board** Sopressetta, Prosciutto, Bresaola, Camembert, Pecorino Romano, Seasonal Nuts and Fruit, Fig Jam.

SLIDERS

- Quinoa Sliders** 🌿 Arugula, Tomato, Cheddar, Basil Aioli, Hawaiian Roll (1.5/pp).
- Beef Sliders** Cheddar, Sambal Aioli, Hawaiian Roll (1.5/pp).
- Salmon Sliders** Iceberg Lettuce, Tomato, Avocado, Tartar Sauce (1.5/pp).

TACOS (BUILD YOUR OWN)

- Short Rib Tacos** Espresso Braised Short Ribs, Cilantro with Onion & Choice of 2 Salsas (1.5/pp).
- Shrimp Tacos** 🌿 🍷 Peri Sauce Marinated Shrimp Topped with Pickled Vegetable Mix & Choice of 2 Salsas (1.5/pp).

SALSA

- Verde** 🌿 Tomatillo Salsa
- Roja** 🌿 Chipotle Salsa
- Sherman Pico** 🌿 Tomato, Onion, Cucumber, Cilantro
- Jalapeño Crema** 🌿 Jalapeño & Sour Cream Salsa
- Pickled Onion Jalapeño & Carrot** 🌿 🌿

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SALADS

- Classic Caesar** 🌿 House Caesar Dressing, Shaved Parmesan, Garlic Croutons.
- Mini Wedge Salad** 🍷 Baby Tomatoes, Red Onions, Honey Bourbon Bacon, Hard Boiled Egg, Blue Cheese Dressing.
- the Sherman House Salad** Iceberg Lettuce, Baby Tomatoes, Cucumber, Red Onion, Champagne Vinaigrette.

MAINS

- Peri-Peri Chicken** 🌿 Boneless Skinless Chicken Breast, African & Portuguese Spices, Cucumber Raita, Israeli Couscous.
- Gorgonzola Chicken Penne Pasta**
- Penne Primavera** 🍷 with Marinara
- Enegren Amber Batter Fish & Chips** Cod Fish, Wedge Fries, Tartar Sauce, Malt Vinegar.
- Scottish Salmon (3oz)** 🍷 Gremolata Sauce, Micro Greens.
- Chicken Picatta** Picatta Sauce.

SIDES

- Garlic Mashed Potatoes** 🌿
- Baby Squash Sauté** 🌿 Thyme, Garlic Olive Oil.
- Spicy Broccolini** 🌿 🍷 Chili Flakes, Parmesan.
- Gremolata Fries** 🌿 🍷 Lemon Juice & Zest, Garlic, Parsley.
- Spicy Tots** 🌿 🍷 Crispy Tater Tots, Honey Sriracha, Herbs.
- Seasoned Crispy Brussels Sprouts** 🍷 🌿 🍷 the Sherman Brussels Vinaigrette, Jalapeño, Honey, Star Anise, Cinnamon.

DESSERTS

- Brownie Bites**
- Mini Apple Cobblers** Crumble, Caramel Sauce, Whipped Cream.
- Chocolate Chip Cookie Platter** Powdered Sugar.
- Flourles Chocolate Cake** Whipped Cream, Caramel Sauce.