

# the Private Event

## PACKAGES



### PACKAGE A

-  Up to 25 guests \$2000
-  Includes Beer, Wine & Well Liquor
-  Pick 5 food items from the menu
-  For 4 hours

### PACKAGE B

-  Up to 30 guests \$2400
-  Includes Beer, Wine & Well Liquor
-  Pick 5 food items from the menu
-  For 4 hours

### PACKAGE C

-  Up to 40 guests \$3200
-  Includes Beer, Wine & Well Liquor
-  Pick 6 food items from the menu
-  For 4 hours

### PACKAGE D

-  Up to 50 guests \$4000
-  Includes Beer, Wine & Well Liquor
-  Pick 6 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 do not include tax and tip.

For additional info on events and catering please email

[info@theshermanla.com](mailto:info@theshermanla.com)

[www.atticatthesherman.com](http://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

EVERY  
EMPTY..  
bottle  
IS FILLED WITH A  
GREAT  
STORY



# the Menu PRIVATE EVENTS



## APPETIZERS

**Mac & Cheese** 🌿 Cavatappi, Parmesan, Sharp Cheddar, Béchamel Sauce.

**Wings** 🌿 🍷 Choose Between: Gochujang, Wildebeest, Balsamic (2wings/pp).

**Calamari** Marinara, Lemon Aioli, Green Onion, Parsley.

**Assorted Fruit Platter** 🍷 🌿 🍷

**Sticky Sesame Cauliflower** 🌿 🍷 Sesame Seeds, Sweet Soy Sauce, Orange Zest, Green Onions.

**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** Spicy Calabrese, Prosciutto, Capocollo, Camembert, Pecorino Romano, Seasonal Nuts and Fruit, 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.

**Greek Salad** 🍷 🌿 Tomato, Cucumber, Onion, Feta Cheese, Crispy Chickpeas, Oregano Vinaigrette.

**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.

**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.