

KOSTALI

by

NAHA

Our private event menus are fully customizable.
You'll have the opportunity to work with our team of experts to best tailor your experience.

*Matt Jergens, GM & Executive Chef
Jason Sundberg, Service Manager
Jenee Craver, Beverage Director*

FAMILY STYLE

\$85 per person | 10-20 people

STARTER

Breads & Spreads

publican quality sourdough and seeded lavash with spreads and cultured butter

FIRSTS

Chickpea & Potato Beignets

smoked lentil purée, pecorino, black pepper

Broccoli & Cauliflower Fritto Misto

capers, chickpeas, chermoula, pecorino, spiced yogurt, espelette

Pork & Lamb Meatballs

piquillo pepper, currants, feta, hazelnuts

SECONDS

Roasted Organic Chicken Thigh

canederli dumplings, roasted carrots & sunchokes, watercress, madeira jus

Saffron Campanelle (V)

saffron campanelli pasta, chickpeas, dandelion greens, swiss chard, turmeric, gremolata

Sesame-Crusted Monkfish (GF)

zucchini, red pesto, blood orange & fennel salad

DESSERTS

Gianduja Budino

hazelnut, dark chocolate, banana

Pistachio Bombe

pistachio, white chocolate, blueberry

PLATED DINNER

\$100 per person | 10-20 people

FIRSTS

Breads & Spreads

publican quality sourdough and seeded lavash with spreads and cultured butter

Chickpea & Potato Beignets

smoked lentil purée, pecorino, black pepper

Broccoli & Cauliflower Fritto Misto

capers, chickpeas, chermoula, pecorino, spiced yogurt, espelette

Pork & Lamb Meatballs

piquillo pepper, currants, feta, hazelnuts

SECONDS (choice of)

Roasted Organic Chicken Thigh

canederli dumplings, roasted carrots & sunchokes, watercress, madeira jus

Saffron Campanelle (V)

saffron campanelli pasta, chickpeas, dandelion greens, swiss chard, turmeric, gremolata

Sesame-Crusted Monkfish (GF)

zucchini, red pesto, blood orange & fennel salad

Georges Bank Scallops (GF)

parsnip, grilled scallion, spirulina, scallion vinaigrette

Bucatini

nduja & bacon ragu, ricotta, breadcrumbs, basil

DESSERTS

Gianduja Budino

hazelnut, dark chocolate, banana

Pistachio Bombe

pistachio, white chocolate, blueberry

Sorbet & Ice Cream

Please note these are sample menus, our options are subject to change due to availability and seasonality of ingredients

++ add ons and package enhancements are available ++ custom cakes and enhanced pastry offerings



KOSTALI

by

NAHA

KOSTALI PRIVATE EVENT BEVERAGE OPTIONS

COCKTAIL RECEPTION *45min* | \$15 per person

passed wine and full service bar with preselected spirits

WINE PAIRING | \$40 per person

includes a glass of wine thoughtfully selected for each course with a choice of sparkling and still options

COCKTAIL PAIRING | \$50 per person

includes a cocktail to pair with each course carefully crafted by our beverage professionals; custom cocktails for your event also available

OPEN BAR | \$50 per person

full-service bar with curated spirit, beer and wine options

SPIRITS AVAILABLE FOR OPEN BAR

VODKA

ch vodka
titos

GIN

nordés gin
tanqueray

RUM

plantation special day rum
koloa coconut rum

AGAVE

altos olmeca blanco
corralejo reposado
yuu baal espadin mezcal

WHISK(E)Y

angel's envy bourbon
rittenhouse rye
glenfiddich 12yr
johnnie walker black
crown royal

AFTER DINNER

sambuca
limoncello
rhine hall la normand
ports & sherries
available

All bar packages come with modifiers and mixers to easily accommodate any guest request, from an old-fashioned to a paper plane.

