



GROUPS & LARGE PARTIES MENU

# *The Ordinarie*

CONTACT: [INFO@THEORDINARIE.COM](mailto:INFO@THEORDINARIE.COM)







# THE ORDINARIE

LARGE PARTIES & GROUP MENU

## "FAMILY MEAL"

20-40 Guests

\$35 per person, not including tax and gratuity

This option offers a sit down "Family Style" meal served at long tables where guests sit together and share large dishes. A warm cookie is served with ice cream for dessert. This option includes unlimited soft drinks, tea and coffee.

### STARTER CHOOSE ONE:

ADD ADDITIONAL OPTIONS AT COST (SEE A LA CARTE LIST)

Beef and Barley Soup

Tomato Bisque

Beet Salad

Fig and Apple Salad

### ENTREE CHOOSE 2

Short Rib Pot roast

Pan seared chicken breast with creamy au jus

Roasted pork loin with apple compote

Mac and cheese

### SIDES CHOOSE 2:

Creamy Grits

Mashed Potato

Roasted Sweet Potato

Seasonal Vegetables

Mustard Greens

*PLEASE SPECIFY ANY FOOD ALLERGIES OR SPECIAL REQUESTS  
WHEN BOOKING YOUR EVENT*



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## "DINNER BUFFET"

25-200 Guests

\$35 per person, not including tax and gratuity

This option offers a buffet style dinner and includes unlimited soft drinks, tea and coffee, bread, and a warm chocolate chip cookie for all your guests.

### STARTER CHOOSE ONE:

ADD ADDITIONAL OPTIONS AT COST (SEE A LA CARTE LIST)

Beef and Barley Soup

Tomato Bisque

Beet Salad

Fig and Apple Salad

### ENTREE CHOOSE 2

Short Rib Pot roast

Pan seared chicken breast with creamy au jus

Roasted pork loin with apple compote

Mac and cheese

### SIDES CHOOSE 2:

Creamy Grits

Mashed Potato

Roasted Sweet Potato

Seasonal Vegetables

Mustard Greens

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## LUNCH BUFFET

20-200 Guests

\$25 per person, not including gratuity and tax

Only offered Monday-Friday between 11am-3pm

This option offers a quick and delicious luncheon for your guests. It is served "buffet style" and you may select the following options:

### PICK 1 STARTER

ADD ADDITIONAL OPTIONS AT COST (SEE A LA CARTE LIST)

Beef and Barley Soup

Tomato Bisque

Beet Salad

Fig and Apple Salad

### PICK 2 LUNCH ENTREE

ADD ADDITIONAL OPTIONS AT COST (SEE A LA CARTE LIST)

Ham and brie sandwiches

Mini Lobster Rolls (add \$2 per person)

Pot Roast Dip sandwich

Chicken and Dumplings

Mac & Cheese

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## A LA CARTE

40-200 Guests, not including Tax and Gratuity  
(These dishes can also be added to Lunch or  
Dinner Buffet Meals).

This option is for larger groups that do not want  
to have a formal "sit down" meal. This option  
includes an area of the restaurant, with a buffet  
set up for guests to serve themselves.

**PLATTERS ARE MADE TO SERVE 25 GUESTS**

**\*AVAILABLE AS TRAY PASSED WITH \$150 ATTENDANT  
FEE**

- Chicken pot pie bites 65
- Carolina BBQ wings 60
- Virginia Ham and Cheddar Popovers 50
- Mini Lobster Rolls 150
- Waldorf Salad cups 70
- Mac and cheese cups 50
- Zucchini fritter skewers 40
- Tavern sliders 75
- Pickled Beet Tartine 50
- Crudite Tray with buttermilk dressing 60
- Mini ham and brie sandwiches 60
- Fruit and cheese platter 90
- Roasted Chicken, Mash, Seasonal Veg. 300
- Chicken and Dumplings 300

This option includes unlimited soft drinks, tea  
and coffee.

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# ALCOHOL

LARGE PARTIES & GROUP MENU

## PARTY PUNCH

\$10 per person without gratuity and taxes included

Punch can be only made in sizes for 20/30/40/50 etc. guests.

For large parties we recommend starting your event with a large house made, seasonal alcoholic punch. When guests arrive they will be presented with a punch cocktail so they can relax, imbibe and enjoy themselves.

## BOTTLED WINE SERVICE

Wine bottles can be purchased for your guests to enjoy.

Cabernet \$28

Chardonnay \$28

Sparkling Wine \$30

Prosecco \$35

Attended bar with \$150 payment

## HOSTED BAR

If you are interested in opening the bar to guests, we can easily have an "open tab" for your convenience with set limits on what your guests can order and how much you would like to purchase for your guests. We offer beer, spirits, wine and craft cocktails that range between 6-15 dollars (except for high end spirits).

Restaurant buy-outs are priced on minimum spends based on time and duration of event.

Please enquire for details.



# POLICIES

## LARGE PARTIES & GROUP MENU

### HOW TO RESERVE

Thank you for considering The Ordinary to host your next event. To book any event please email [Info@theOrdinarie.com](mailto:Info@theOrdinarie.com) at least 2 weeks in advance of the event date. To reserve a date and space a \$20 per estimated guest deposit and a confirmed contract is required at booking. There is a minimum cost for large events at The Ordinary, the combined totals of all food & beverage items purchased will go toward this minimum.

### ALCOHOL

All packages do not include taxes, gratuity. Guests may purchase alcoholic beverages from their server or bartender and/or a Tab (set amount of money) can be set up for guests to purchase on your account. We also sell wines by the bottle that can be purchased for your party. A corkage fee of \$25.00 will apply to any 750 ml wine, sparkling wine or champagne provided by your group. Maximum 4 bottles.

### RESERVATION DEPOSIT & CANCELLATION

In order to book your reservation a deposit of \$20 per estimated guest will be due when you sign the contract. The remainder of the bill must be paid in full at the conclusion of the event with cash, credit card, check or money order. If the event is cancelled within two weeks of the event, the \$20 per estimated guests will not be refunded.

### TAX & SERVICE CHARGE

A 20% gratuity, plus all applicable sales tax will be added to all food, and beverage. And, must be paid in full at the conclusion of the event.

### LIABILITY / FORCE MAJEURE

In the event the restaurant is unable to fulfill its commitment due to a physical shutdown of the facility or any governmental restrictions upon travel, supplier delays or labor difficulties such as strikes or other issues, or any cause or event beyond the reasonable control of the restaurant, including but not limited to acts of God, the restaurant shall be excused from the performance of the event and may terminate its commitment without liability of any kind. In the event the restaurant is unable to carry out the client's event for any reason this agreement may be cancelled by the restaurant without further obligation.



# THE ORDINARIE

## RESERVATION CONFIRMATION & CANCELLATION CONTRACT

I \_\_\_\_\_ (Name) being responsible for the \_\_\_\_\_ (# of guests) party on \_\_\_\_\_ (Date and Time) do hereby agree to the attached banquet procedures, menu choice(s) and all associated charges.

1. Three days prior to the event I will confirm my final guest count and agree that is the number in your party.
2. Menu selection cannot be changed within 3 business days prior to your function.
3. A 20% Gratuity and sales tax will be charged on all food and beverage items and added to the final event billing.
4. If the event is cancelled within two weeks of the event, the \$20 per person deposit will not be refunded.
5. The entire balance incurred must be paid in full at the conclusion of the event. The balance can be paid with check, cash, or another credit card. The card listed below will be the default card on file if otherwise not specified.

Reservation Name: \_\_\_\_\_

Reservation Date and Time: \_\_\_\_\_

Method of Payment: MC VISA AMEX DISC DC (Circle one)

Card #: \_\_\_\_\_ Expiration Date \_\_\_\_\_

Code: \_\_\_\_\_ (front/back)

Cardholder Name: \_\_\_\_\_

Address: \_\_\_\_\_

State/Zip: \_\_\_\_\_ Phone: (     ) \_\_\_\_\_