

Lunch

\$35/PER PERSON

FIRST COURSE..... *choose one*

FRIED OYSTERS / “deviled eggs”, gribiche, capers

RED BUTTER LETTUCE / radish, croutons, apples, basketcase

BEETS / yogurt, grapefruit, granola, seeds, za’atar

WHIPPED RICOTTA / toast, marinated mushrooms, cured yolk, herbs

SECOND COURSE..... *choose three for guests to choose from*

BLACK ORECCHIETTE / squid Bolognese, sausage, chili, fennel

CECAMARITI/ lemon, pecorino, sesame

WB BURGER / caramelized onions, cheddar, bacon jam

CHICKEN / preserved lemon, garlic, eggplant, shallots

MARKET FISH / tonnato, pole beans, caper vinaigrette, carrot

DESSERT.....*choose one*

BONET / rum caramel, whipped cream, amaretti, almonds

CHAI TRES LECHES / chantilly, cinnamon

Please keep in mind that The White Bull is a seasonal kitchen – therefore, some vegetable items may change by the time your event takes place. Please check in with the Event Manager regarding the most current seasonal items and dessert.

— Thank you.

Dinner

\$55/PER PERSON

FIRST COURSE choose two

FRIED OYSTERS / “deviled eggs”, gribiche, capers

RED BUTTER LETTUCE / radish, croutons, apples, basketcase

BEETS / yogurt, grapefruit, granola, seeds, za’atar

WHIPPED RICOTTA / toast, marinated mushrooms, cured yolk, herbs

BURRATA / roasted carrots, almond butter, sumac

CRUDO/ buttermilk, shallots, radish, popcorn

SECOND COURSE choose two

BLACK ORECCHIETTE / squid Bolognese, sausage, chili, fennel

CECAMARITI/ lemon, pecorino, sesame

TORTELLI / goat cheese, saffron, hot honey, tomatoes

PACCHERI / pork ragu, sarvecchio

TONNARELLI / guanciale, pecorino, black pepper

THIRD COURSE choose three

CHICKEN / preserved lemon, garlic, eggplant, shallots

MARKET FISH / tonnato, pole beans, caper vinaigrette, carrot

HANGER STEAK, delicate squash, piri piri, polenta, feta

PORCHETTA/ butternut squash puree, apples, mustard seeds

DESSERT choose one

BONET / rum caramel, whipped cream, amaretti, almonds

CHAI TRES LECHEs / chantilly, cinnamon

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— Thank you.

Hors D'oeuvre Menu

COCKTAIL STYLE RECEPTION OR TABLE RESERVATION

CANAPES Pricing is per dozen

HOT

ARANCINI / beef ragu, pecorino\$36

WILD MUSHROOM TOAST / ricotta, chive.....\$30

PORK BELLY / spicy honey, butternut squash.....\$36

MINI BREAD & BUTTERS

house made sfincione, house made butter\$28

HANGER STEAK SKEWERS / bebere, salsa verde\$36

DEVILED EGGS / fried oyster, pickled shallots\$36

CHILLED

PICKLED SHRIMP / mini tacos, cabbage\$38

TUNA, BEEF, or BEET TARTARE / capers, shallots \$30/\$36/\$26

CRUDO / citrus, buttermilk\$30

OYSTERS ON THE HALF SHELL

fresh shaved horseradish, lemon, mignonette\$36

PLATTERS / DISPLAYS

SIMPLE RAW BAR / raw oysters, pickled shrimp, crudos..... \$15 pp

LOCAL CHEESES, breads, seasonal jams..... \$7 pp

CRUDITÉ PLATTER / an assortment of the freshest local
vegetables prepared raw, blanched, steamed, pickled,
roasted and chilled, bagna cauda..... \$6 pp

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— Thank you.

Wine & Beer

WINE

Sparkling – Ca' Furlan, Prosecco, Italy

White – Les Vignerons, Picpoul de Pinet, France

Red – Bedrock Winery, Red Blend, California

BEER

Scofflaw Basement IPA

Arches Mexican Empire

Creatur Comfort Athena

Please note, beverage packages are not required. We can offer beverages based on consumption.

— Thank you.

the White Bull

EVENT CATERING

| *Email: info@whitebullatl.com*

| **PHONE: 404/600/5649**

Wine

LEVEL ONE

SPARKLING

Ca' Furlan, Prosecco, Italy

RED

Bedrock Winery, Red Blend,
California

WHITE

Les Vignerons, Picpoul de Pinet,
France

PRICE PER PERSON

First Hour- \$26.00
Second Hour- \$19.00
Third Hour-\$11.00

LEVEL TWO

SPARKLING

Meinklang, Frizzante Rose, Austria

RED

Velderiz, Tempranillo, Spain

WHITE

Cave de Tain, Marsanne, France

PRICE PER PERSON

First Hour- \$28.00
Second Hour- \$21.00
Third Hour-\$15.00

LEVEL THREE

SPARKLING

Juve y Champs, Blanc de Noir Brut
Reserva, Spain

RED

Markus Altenburger, Blaufrankisch,
Austria

WHITE

Terlano, Chardonnay, Italy

PRICE PER PERSON

First Hour- \$32.00
Second Hour- \$25.00
Third Hour-\$18.00

Please note, beverage packages are not required. We can offer beverages based on consumption. — Thank you.

Liquor

LEVEL ONE

WELL SPIRITS

Deep Eddy Vodka
Death's Door Gin
Ron Marasulem Rum
Lunazul Reposado Tequila
Cutty Shark Scotch
Evan Williams Bourbon
Rittenhouse Rye

PRICE PER PERSON

First Hour - \$28.00
Second Hour - \$16.00
Third Hour - \$9.00

LEVEL TWO

SPIRITS

Tito's Vodka
Beefeater Gin
Papa's Pillar Blonde Rum
Espolon Reposado
Elijah Craig Bourbon
Resurgen's Rye
Glengoyne Scotch

PRICE PER PERSON

First Hour - \$35.00
Second Hour - \$25.00
Third Hour - \$15.00

LEVEL THREE

SPIRITS

Kanon Organic Vodka
Cotswalds Gin
Kirk and Sweeney Rum
Avion Anejo Tequila
Breckenridge Bourbon
Glenlivet 12
Pikesville Rye

PRICE PER PERSON

First Hour - \$42.00
Second Hour - \$32.00
Third Hour - \$20.00