



Dear Guest,

Thank you for considering ANYA for your private event. We are a modern dining restaurant with an innovative menu. ANYA is casual and stylish dining at its best.

Whether you are hosting a luncheon, wedding or baby shower, rehearsal dinner, family celebration, or a corporate business function, we pride ourselves on offering you fine cuisine served by a professional and courteous staff in a warm and comfortable setting.

We look forward to working together and creating lasting memories for your event.

Kindly,

Channing Jones

Private Events Coordinator



Event Beverage

Cash Bar

The beverages will be paid for by each guest

Beer & Wine

House Wines & Beer
\$19 per guest per hour
or
\$35 per guest per event

Open Bar

Select Premium Liquors
Rare Aged Liquors Not Included
\$25 per guest per hour
or
\$70 per guest per event

Selected Wine by the Bottle

Purchase Wine from our list
Charged per bottle
or
House Select Table Wine
Red, White or Sparkling
\$35 per bottle
Additional \$7 charge per bottle for Mimosas & Bellinis

Signature Drink

Our culinary team and bar staff will create a themed cocktail for your event based on your preferences
Each Cocktail will be charged individually
\$16 per cocktail
\$9 per mocktail



Hor d'oeuvres

\$30 per guest
Select Four

Additional Selections +\$10 per guest

VEGETARIAN

Stuffed Peppadew

Boursin, Chive
Arancini

Saffron Risotto

Golden Potato Croquette

Black Garlic Aioli

Vine Tomato Tartar

Basil Oil, Sea Salt, Crostini

Mushroom Royal

Pureed d'Uxelles, Savory Custard

Endive Leaf

Roquefort, Cherry, Honey

Mission Figs

Roquefort, Honey

SEAFOOD

Crab Cocktail

Dijon, Chives

Tuna Tartar

Wonton Crisp, Spicy Bluefin, Soy Glaze, Green Onion

Lump Crab Cakes

Tempura Fried, Mustard Seed, Chipotle Aioli

Shrimp Cocktail

Traditional

Sea Scallops

Brown Butter, Maple Cream, Parsley

Smoked Salmon

Cream Fraiche, Capers

Tuna Roll

Bluefin, Ginger Soy Butter, Wasabi Caviar, Sesame, Sushi Rice

California Roll

Jumbo Lump Crab, Avocado, Cucumber, Furikake, Sushi Rice

Salmon Mouse

Endive Raspberry Vinaigrette, Lemon Peel

BEEF

Petite Beef Wellingtons

Bearnaise

Beef Tartar

Prime Beef, Egg, Mustard Seed, EVOO

Tenderloin Crostini

Herb Roasted, Granny Smith, Horseradish, Dressed Arugala

Sirloin Steak Skewer

au Poivre, Brandy Cream

Wagyu Sliders

Boursin Cream, Carmelized Shallots, Tarragon Butter

POULTRY, PORK & LAMB

Duck Confit

Polenta, Apricots, Dates, Muenster, Beurre Blanc

Chicken Satay

Sriracha, Honey

Seared Lamb Lollipops

Hoisin Crust, Mint Infused Demi Glaze

Bacon Wrapped Stuffed Dates

Applewood Smoked Bacon, Goat Cheese

Tempura Fried Chicken

Citrus & Mango Infused Sweet & Sour

Lamb Meatballs

Lemon, Tarragon

Pork belly Steam buns

Crispy, Ponzu Glaze, Cilantro, Diced Cucumber

Our Culinary Team Is Happy To Accommodate Food Restrictions. Price Does Not Include Tax or Gratuity



Brunch

\$50 per guest

BREAD SERVICE

Warm Brioche

Whipped Butter, Seasonal Preserves, Fleur de Sel

AMUSE BOUCHE

Seasonally Inspired Panna Cotta

FIRST COURSE

Kindly Select One

Soup du Jour

Chef's Seasonal

Citrus Tataki Salad

Mango, Pineapple, Cucumber, Mizuno Frisée, Arugula, Citrus Segments

House Nicoise

Mixed Greens, Fingerling Potato, Boiled Egg, Harico verts, Cucumber, Red Onion, House Dressing

SECOND COURSE

Kindly Select Three Options

Lobster Eggs Benedict

Two Eggs, Butter Poached Lobster, Bearnaise, Micro Arugula

Croque Madame

House Crepes, Egg, Béchamel, Glazed Ham, Gruyere, Arugula, Pommes Frites

Classic French Dip

Shaved Certified Prime, House Baquette, Herb Jus, Fontina, Carmelized Shallots

Petite Filet Mignon

6oz, Espresso Rub, Whipped Truffle Potato, Asparagus, Bordelaise

Faroe Island Salmon

Pan Seared, Citrus & Thyme Risotto, Dijon Beurre Blanc, Fried Capers

Chicken Roulade

Boursin Cream Sauce, Whipped Potato, Chive, Asparagus, Fried Prosciutto

Brunch Burger

House Blend, Fried Egg, Porkbelly, Chipotle Aioli, Muenster, Pomme Frites

Quiche Lorraine

Puff Pastry, Thick Cut Applewood Bacon, Swiss, Heirloom Tomato, Chive, Egg

Brown Sugar Ham

Mustard Glaze, Raisin & Brandy Reduction, Dauphinois Potato

Macaroni au Gratin

Fresh Pasta, Mornay Sauce, Gruyere, Grated Nutmeg, Toasted Breadcrumbs

Stuffed Portobella Mushroom

Vegan, Quinoa, Roasted Red Pepper, Sweet Balsamic Reduction

Julienne Vegetable Fondue

Kale, Butternut, Poached Egg, Pork belly, Pecorino

DESSERT

Assorted Petits Fours & Macaroons



Plated Dinner

\$60 per guest

BREAD SERVICE

Whipped Butter, Fleur de Sel

SALAD COURSE

Seasonal Inspiration

AMUSE BOUCHE

Chef's Compliments

MAIN COURSE

Kindly Select Three

ANYA'S Bolognese

Our Fresh Pasta, Short Rib, Sweet Sausage, Whipped Ricotta

Tenderloin Tips Au Poivre

Golden Whipped Potatoes, Roquefort Cream, Roast Asparagus, Shallots

Faroe Island Salmon

Pan Seared, Citrus & Thyme Risotto, Dijon Beurre Blanc, Fried Capers

Chicken Roulade

Boursin Cream Sauce, Whipped Potato, Chive, Asparagus, Fried Prosciutto

Prime Rib Roast

Golden Whipped Potatoes, Heirloom Carrots, Pearl Onions

Stuffed Portobella Mushroom

Vegan, Quinoa, Roasted Red Pepper, Sweet Balsamic Reduction

DESSERT

Assorted Petits Fours & Macaroons



Plated Dinner

\$75 per guest

BREAD SERVICE

Whipped Butter, Fleur de Sel

AMUSE BOUCHE

Chef's Compliments

FIRST COURSE

Kindly Select One

Chef's Inspiration

Seasonal

ANYA'S Wedge

Confit Tomato, Roquefort, Brioche Croutons, Bacon Lardon

Seasonal Greens

House Vinaigrette

MAIN COURSE

Kindly Select Three

ANYA'S Bolognese

Our Fresh Pasta, Short Rib, Sweet Sausage, Whipped Ricotta

Chateaubriand

Sliced Tenderloin, Truffle Pommes Puree, Baby Carrot, Asparagus, Bearnaise, Bordelaise

Faroe Island Salmon

Pan Seared, Lump Crab Risotto, Lemon Beurre Blanc, Vegetable Bundle

Prime Rib Roast

USDA PRIME, Golden Whipped Potatoes, Roasted Carrots and Pearl Onions, Herb jus

Duck a l'Orange

English Pea and Thyme Risotto, Madeira

Rack of Lamb

Hoisin & Herb Crusted, Dauphinois Potatoes, Heirloom Carrots, Demi Glace

Signature Ravioli

Charred Brussels Sprouts, Roquefort Cream Sauce, Crisp Pancetta

Chicken Roulade

Boursin Cream Sauce, Whipped Potato, Chive, Asparagus, Fried Prosciutto

Stuffed Portobella Mushroom

Vegan, Quinoa, Roasted Red Pepper, Sweet Balsamic Reduction

DESSERT

Kindly Select One

Chocolate Mousse

Mixed Berries

or

Lemon Tart

Chantilly Cream

Our Culinary Team Is Happy To Accommodate Food Restrictions. Price Does Not Include Tax or Gratuity



Plated Dinner

\$100 per guest

COMPOSED CHARCUTERIE

Imported and Domestic Meats & Cheese, Seasonal Accompaniments

BREAD SERVICE

Whipped Butter, Fleur de Sel

AMUSE BOUCHE

Chef's Compliments

FIRST COURSE

Kindly Select One

Chef's Inspiration

Seasonal

ANYA'S Wedge

Confit Tomato, Roquefort, Brioche Croutons, Bacon Lardon

Seasonal Greens

House Vinaigrette

MAIN COURSE

Kindly Select Three

Beef Wellington

Filet Mignon, Puff Pastry, d'Uxelle, Vegetable Bundle, Red Wine Demi

Chateaubriand

Sliced Tenderloin, Truffle Pommes Puree, Baby Carrot, Asparagus, Bearnaise, Bordelaise

Lobster Thermidor

Sherry Cream, Shallots, Garlic, Leeks, Mushrooms, Pommes Puree

Prime Rib Roast

USDA PRIME, Golden Whipped Potatoes, Roasted Carrots and Pearl Onions, Herb Jus

Sea Bass

Pan Seared, Celery Root Puree, Spinach, Fingerling, Pistou

Rack of Lamb

Hoisin & Herb Crusted, Dauphinois Potatoes, Heirloom Carrots, Demi Glace

Signature Ravioli

Charred Brussels Sprouts, Roquefort Cream Sauce, Crisp Pancetta

Gold Burger

24k, Wagyu, Pork belly, Black Garlic Aioli, Truffle Pommes Frites

Stuffed Portobella Mushroom

Vegan, Quinoa, Roasted Red Pepper, Sweet Balsamic Reduction

DESSERT

Kindly Select One

Chocolate Mousse

Mixed Berries

Lemon Tart

Chantilly Cream

Crème Brûlée

Seasonal

Our Culinary Team Is Happy To Accommodate Food Restrictions. Price Does Not Include Tax or Gratuity



Plated Dinner

\$125 per guest

HORS D'OEUVRES

Kindly Pre-Select Three Hors d'oeuvres

COMPOSED CHEESE BOARDS

Imported and Domestic Cheese, Seasonal Accompaniments

BREAD SERVICE

Whipped Butter, Fleur du Sel

AMUSE BOUCHE

Chef's Compliments

FIRST COURSE

Kindly Select One

Soup du Jour

Seasonal

Grilled Caesar

Traditional, Romain Hearts, Parmesan

Mixed Greens

House Vinaigrette

MAIN COURSE

Kindly Select Three

Beef Wellington

Filet Mignon, Puff Pastry, d'uxcelle, Vegetable Bundle, Red Wine Demi

Chateaubriand

Sliced Tenderloin, Truffle Pommes Puree, Baby Carrot, Asparagus, Bearnaise, Bordelaise

Lobster Thermidor

Sherry Cream, Shallots, Garlic, Leeks, Mushrooms, Pommes Puree

Prime Rib Roast

USDA PRIME, Golden Whipped Potatoes, Roasted Carrots and Pearl Onions, Herb Jus

Sea Bass

Pan Seared, Celery Root Puree, Spinach, Fingerling, Pistou

Rack of Lamb

Hoisin & Herb Crusted, Dauphinois Potatoes, Heirloom Carrots, Demi Glace

Gold Burger

24k, Wagyu, Pork belly, Black Garlic Aioli, Truffle Pommes Frites

Stuffed Portobella Mushroom

Vegan, Quinoa, Roasted Red Pepper, Sweet Balsamic Reduction

DESSERT

Kindly Select One

Chocolate Mousse

Mixed Berries

Lemon Tart

Chantilly Cream

Crème Brûlée

Seasonal

Our Culinary Team Is Happy To Accommodate Food Restrictions. Price Includes Tax & Gratuity

Event

Contract page 1 of 2

Event Coordinator: _____

Occasion: _____

Number of Guests: _____ Final Head Count: _____

Date: _____ Time: _____

Room:

Private Function Room

Four Seasons Sunroom

Contact: _____

Email: _____ Phone Number: _____

Beverage & Food Minimum: *(Not Including Tax or Tip)*

Sunday – Thursday
\$1,200

*(includes weekday dinners
as well as brunch/lunch)*

Friday & Saturday Dinner
\$2,000

Special Requests: _____

Allergies: _____

Notes:

Credit Card Information

– used to hold room *(A cancellation fee does apply if party cancels 30 days prior to event)*

Name:

CC #

Expiration Date:

Code:

Signature: _____



Event

Contract page 2 of 2

GUARANTEE

A final guarantee of the number of guests is due ten business days prior to your event. Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement.

FOOD AND BEVERAGE MINIMUM

There are food and beverage minimums, which vary depending upon the night of your party as well as time of year. They are non-inclusive of service charge and tax. Meetings may be subject to room rental fees. We will honor your preferred room selection. However, we reserve the right to change the room and make adjustments based on space requirements, with a proper notification of the client.

SERVICE CHARGE AND TAX

There is a twenty percent (20%) service charge, applied to food, beverage and audio/visual equipment. The current local sales tax applies to the total food and beverage bill. As well as a (5%) Administration Fee

MENU AND PRICING

Final menu selections should be made no later than two (2) weeks prior to an event and no sooner than three (3) months out, in order to guarantee the selections and prices. We are happy to provide dietary substitutions upon advance request.

DÉCOR

Linens are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc. Specialty linens order has to be finalized ten (10) days prior to the event to avoid extra shipping or re-stock fees. An additional charge may incur for specialty items.

ENTERTAINMENT

Entertainment must be approved by ANYA. It is our pleasure to assist in arranging any entertainment needs for your event.

Signature: _____ Date: _____