

PRIVATE EVENT INFORMATION



Q: WHAT PRIVATE EVENT SPACE DOES THE GOOSE OFFER?

We have 2 Private Event room options: For groups of 35 or less, we have our "Oval Room" which is located next to the bar, has been recently updated with new paint, fixtures and a Frame TV that is fully customizable to match your event! The second space we use for Private Events of 35 or more, is our main dining room. This room seats up to 80 for sit down dinners.

In either room, all events are provided with table linens. We can offer special color options for tablecloths & napkins upon request, at an additional cost. We do offer bar buyouts and full restaurant buyouts as well, these options always come with a minimum spend relative to organic sales we would expect on the date you have selected.

Q: IS THERE A ROOM FEE?

Depending on the season, a "minimum" may apply, but this is not a "room fee" The minimum is reached by utilizing the food and beverage packages we offer. From March-September, minimums may* not apply. From October-February, most typically a minimum will apply on the weekends. Week days rarely have minimums except for Christmas Season, all holidays typically have minimums.

Q: DOES THE GOOSE OFFER BAR PACKAGES?

Open Bar pricing for Beer and Wine for 2 hours is \$35/per person,
\$15 each additional hour.

Open Bar for Beer, Wine & Liquor for 2 hours is \$40/per person,
\$18 each additional hour.

Open bar does not include shots, drinks neat or on the rocks. Open bar also excludes "Top Shelf" Liquor, which we identify as any drink that pours for more than \$15/per cocktail. Wine selection is by the glass, less than \$15/glass. No exclusions on beer, cider and seltzers.

PRIVATE EVENT INFORMATION



Q: WHAT IF WE DON'T WANT A BAR PACKAGE?

We also offer Bar By Consumption - in this scenario, the guest can choose to do an Open Bar but instead of paying per person at one set price, you can pay per drink ordered. Consumption bar is a good option for parties who don't expect many/all guests to be drinking. Consumption bar can be limited to a selection of the host's choice (beer and wine only, top shelf exemptions, and tab limits) For example, the host can choose to put a limit of \$1k for the Consumption bar, and our staff will monitor the tab and communicate with the host when the limit is reached. Guests can choose to extend the Consumption bar tab longer.

Q: WHAT ARE THE ADDITIONAL FEES ASSOCIATED WITH AN EVENT?

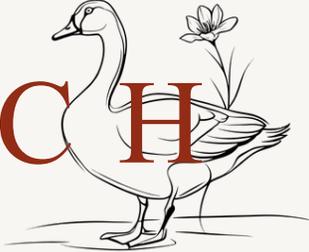
For groups of 8 or more, 20% gratuity is added as well as State Tax 7.35%

Q: DO WE NEED A DEPOSIT TO BOOK THE EVENT?

Yes, once your food and beverage selections have been made, The Goose requires a signed event agreement with credit card information to finalize the booking. Note - the "deposit" is not charged at booking, the event is charged in full on the day of the event. The "deposit" card information is held in case of last minute cancellations, in the event that we already ordered food & beverages for your party that we require compensation for.

FOR MENU PRICING & DETAILS PLEASE
REVIEW THE ATTACHED FILES. ALL EVENTS
ARE FULLY CUSTOMIZABLE, THANK YOU FOR
CONSIDERING THE GOOSE!

BRUNCH MENU



STARTERS - CHOICE OF 2

Caesar Salad
Arugula & Pear Salad
Tomato Bisque
French Onion Soup
Vegan Portobello Meatballs

MAIN - CHOICE OF 3

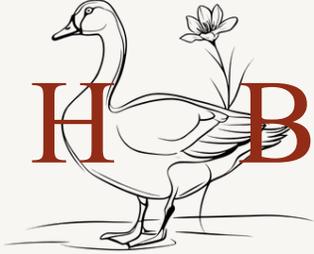
EGGS BENEDICT - Canadian Bacon/ English Muffin/ Hollandaise/ Home Fries
CRÈME BRÛLÉE FRENCH TOAST - Brioche Bread/ Buttermilk/ Cinnamon/ Grand
Marnier/ Vanilla/ Caramelized Brown Sugar/ Whipped Cream
TOFU SCRAMBLE - Organic Tofu/ Shaved Vegetables/ Scallions/
GF Soy/ Sesame Oil/ Home Fries
CLASSIC BURGER - Caramelized Onions/ Cheddar/ Horseradish Cream Sauce/
Lettuce/ Tomato/ Pickle/ Brioche Bun
TURKEY CLUB SANDWICH - Bacon/ Avocado/ Lettuce/ Tomato/ Dijon Mayo/
Multi-Grain Toast & French Fries
COBB SALAD - Grilled Chicken/ Local Bibb Lettuce/ Romaine/ Avocado/
Tomato/ Bacon/ Hard Boiled Egg/ Blue Cheese Crumbles/ Balsamic Vinaigrette
ORGANIC SALMON*(GF) - Coconut Rice/ Grilled Asparagus/
Creamy Dill Sauce +6 Per Person
PRIME RIB FRENCH DIP - Swiss Cheese/Caramelized Onions/Horseradish Cream
Sauce /Au Jus Dipping Sauce & French Fries +5 Per Person

DESSERT - CHOICE OF 2

Warm Apple Tart · Chocolate Torte · Tiramisu · Cinnamon
Bread Pudding · Choice of Sorbet or Gelato

STARTING @ \$40 PER PERSON,
TAX & GRATUITY NOT INCLUDED

BRUNCH BUFFET



STANDARD BUFFET SELECTION

CRÈME BRÛLÉE FRENCH TOAST
SCRAMBLED EGGS
ASSORTED FRUIT PLATTER
HOME FRIES
YOGURT WITH GRANOLA & HONEY
BACON & SAUSAGE
TOAST WITH BUTTER & JAM

ADDITIONAL OPTIONS

FRITTATA + 5 Per Person
(Both Vegetarian & Meat Based Options Available)
ASSORTED PASTRIES + 5 Per Person
BAGELS WITH BUTTER & CREAM CHEESE +4 Per Person
VEGAN TOFU SCRAMBLE + 5 Per Person
SMOKED SALMON WITH CAPERS + 6 Per Person

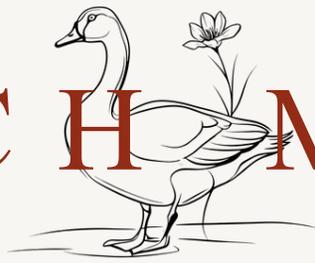
COFFEE & TEA +6 Per Person

MIMOSA BAR

Juices - Orange & Cranberry
Charged Per Bottle of Prosecco \$44/each

STARTING @ \$38 PER PERSON,
TAX & GRATUITY NOT INCLUDED

LUNCH MENU



STARTERS - CHOICE OF 2

Caesar Salad
Arugula & Pear Salad
Tomato Bisque
French Onion Soup
Vegan Portobello Meatballs

MAIN - CHOICE OF 3

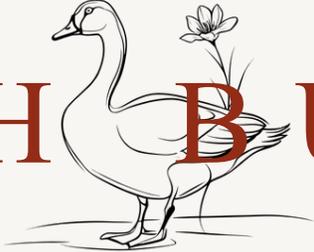
CHICKEN MILANESE - Grilled (GF) or Crispy/ Baby Arugula/ Mozzarella/
Tomato/ Shaved Parmesan/ Lemon & EVOO Emulsion
FISH & CHIPS - Coleslaw/ Tartar Sauce/ Malt Vinegar/ Fries/ Lemon Wedge
VEGAN EGGPLANT PARMESAN - Crispy Baked Eggplant/ Dairy Free Mozzarella/
Tomato Sauce/ Zucchini Noodles
CLASSIC BURGER - Caramelized Onions/ Cheddar/ Horseradish Cream Sauce/
Lettuce/ Tomato/ Pickle/ Brioche Bun
TURKEY CLUB SANDWICH - Bacon/ Avocado/ Lettuce/ Tomato/ Dijon Mayo/
Multi-Grain Toast & French Fries
COBB SALAD - Grilled Chicken/ Local Bibb Lettuce/ Romaine/ Avocado/
Tomato/ Bacon/ Hard Boiled Egg/ Blue Cheese Crumbles/ Balsamic Vinaigrette
ORGANIC SALMON* (GF) - Coconut Rice/ Grilled Asparagus/
Creamy Dill Sauce +6 Per Person
PRIME RIB FRENCH DIP - Swiss Cheese/Caramelized Onions/Horseradish Cream
Sauce /Au Jus Dipping Sauce & French Fries +5 Per Person

DESSERT - CHOICE OF 2

Warm Apple Tart · Chocolate Torte · Tiramisu · Cinnamon
Bread Pudding · Choice of Sorbet or Gelato

STARTING @ \$42 PER PERSON,
TAX & GRATUITY NOT INCLUDED

LUNCH BUFFET



CHOICE OF SALAD - PICK ONE

Caesar or House

CHOICE OF WRAP PLATTER - PICK ONE

Cold (with Turkey Club, Ham & Cheese, Italian)

Hot (with Ham & Cheese, Cuban Melt, Toasted Italian)

ADDITIONAL PLATTERS - CHOICE OF 3

Hummus/Vegetables + Pita Chips

Chicken Satay Skewers with Curry Dipping Sauce

Pigs in a Blanket with Whole Grain Mustard

Pizza Margherita

Spinach in Phyllo "Spanakopita"

Vegan Vegetable Spring Rolls with Sweet Chile Sauce

Mini Mac & Cheese Bites

Mozzarella & Tomato Caprese Skewers

Arthur Ave. Meatballs with Marinara & Shaved Parmesan

Buffalo Chicken Spring Rolls with Blue Cheese

Chicken Quesadillas with Lime Crema & Pico De Gallo

Buffalo Wings or BBQ Wings (Bone-in or Boneless)

Mini Beef Empanadas with Chimichurri Sauce +2 per guest

Wild Mushroom Arancini & White Truffle Oil & Parm +3 per guest

Coconut Shrimp with Sweet Chile Sauce +4 per guest

Bacon Wrapped Scallops with Lemon Infused EVOO +6 per guest

Shrimp Cocktail with Bloody Mary Cocktail Sauce +6 per guest

Lump Crab Cake Bites with Chipotle Remoulade +5 per guest

STARTING @ \$40 PER PERSON,
TAX & GRATUITY NOT INCLUDED

D I N N E R M E N U



STARTERS - CHOICE OF 2

Caesar Salad · Arugula & Pear Salad

French Onion Soup · Tomato Bisque

WHIPPED RICOTTA - Fresh Peach/ Toasted Almonds/ Prosciutto/
Balsamic/ Fresh Basil/ EVOO

VEGAN PORTOBELLO MEATBALLS - Dairy Free Pomodoro Sauce/ Nut
Free Arugula Pesto/ Zucchini Noodles

MARYLAND CRABCAKES - Arugula/ Lemon Oil/ Remoulade Sauce

ENTREES - CHOICE OF 3

CHICKEN SCARPARELLO - Orecchiette Pasta/ Sausage/
Sautéed Spinach/ Cherry Peppers

GOOSE RIGATONI A LA VODKA - Bacon/ Peas/ Caramelized Onion/ Tomato
Cream/ Fresh Basil/ Shaved Parmesan

VEGAN EGGPLANT PARMESAN - Crispy Baked Eggplant/ Dairy Free Mozzarella/
Tomato Sauce/ Zucchini Noodles

PAN ROASTED ORGANIC SALMON* - Coconut Rice/ Grilled Asparagus/
Creamy Dill Sauce +6 Per Person

SEARED 10oz FILET MIGNON - Peppercorn Sauce/ Grilled Asparagus/ Choice of
Whipped Potatoes or Steak Frites +10 Per Person

DESSERT - CHOICE OF 2

Warm Apple Tart · Chocolate Torte · Tiramisu · Cinnamon
Bread Pudding · Choice of Sorbet or Gelato

STARTING @ \$70 PER PERSON,
TAX & GRATUITY NOT INCLUDED

D I N N E R B U F F E T

CHOICE OF SALAD - PICK ONE

Caesar or House

ENTREES - CHOICE OF 3

CAPELLINI PRIMAVERA - Fresh Tomato/ Summer Squash/ Mushrooms/
Asparagus/ Spinach/ Garlic-Balsamic EVOO/ Fresh Mozzarella

RIGATONI A LA VODKA - Peas/ Bacon/ Tomato Cream/ Fresh Basil/ Shaved
Parmesan

CHICKEN MARSALA - Pan Roasted Chicken Breast/ White Wine Marsala Sauce/
Fresh Mushrooms

CHICKEN FRANCESE - Pan Roasted Chicken Breast/ Capers/ Lemon White Wine
Lemon Sauce

BAKED SALMON - Miso Mustard Apricot Glaze +\$6/per person

LINGUINE & CLAMS - Linguine/ Fresh Little Neck Clams/ Garlic/ Lemon White
Wine Sauce +\$4/per person

FILET MIGNON - With Peppercorn Sauce +\$10/per person

SIDES - CHOICE OF 3

Mashed Potato

Hand Cut Fries

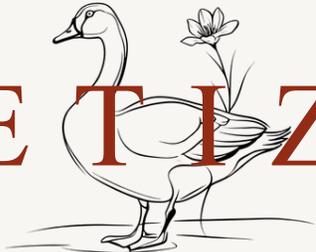
Sautéed Broccoli

Grilled Asparagus

Jasmine Rice

STARTING @ \$60 PER PERSON,
TAX & GRATUITY NOT INCLUDED

APPETIZERS



CHOICE OF APPETIZERS TIER 1 - PICK FIVE

Chicken Satay Skewers/ Curry Dipping Sauce

Chicken & Waffle Bites

Chicken Quesadillas/ Lime Crema/ Pico de Gallo

Chicken Teriyaki Dumplings/ Sesame-Soy Dipping Sauce

Buffalo Chicken Spring Rolls/ Blue Cheese Dressing

Buffalo Wings or BBQ Wings/ Ranch or Blue Cheese

Pigs in a Blanket/ Honey Mustard

Cheeseburger Sliders/ Brioche Rolls

Pulled Pork Sliders/ Brioche Rolls

Mini Cuban Sliders

Arthur Ave Meatballs/ Shaved Parmesan

Pizza Margherita

Stuffed Mushrooms

Spinach In Phyllo "Spanakopita"

Vegan Vegetable Spring Rolls/ Sweet Chile Sauce

Mini Mac & Cheese Bites

Mozzarella & Tomato Caprese Skewers

Truffle-Parmesan Fries

ADDITIONAL PLATTERS

PRICED PER PLATTER BASED ON GROUP SIZE

Hummus/ Vegetable/ Pita Chips

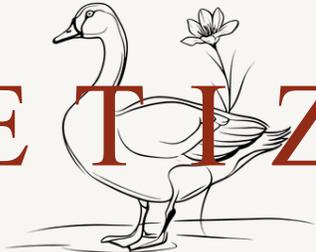
Mozzarella/ Hot House Tomatoes/ Fresh Basil/ EVOO/ Balsamic
Assorted Cheese & Crackers or Assorted Meat/ Cheese & Crackers

Chips/ Salsa/ Fresh Guacamole

Shrimp Cocktail/ Bloody Mary Cocktail Sauce

STARTING @\$29/PER PERSON PER HOUR
TAX & GRATUITY NOT INCLUDED

A P P E T I Z E R S



CHOICE OF APPETIZERS TIER 2 OPTIONS

Per Guest, Additional Charge Noted

Mini Fish & Chips + 3 Per Guest

Short Rib Grilled Cheese Sandwiches +3 Per Guest

Wild Mushroom Arancini/ White Truffle Oil +3 Per Guest

Mini Beef Empanadas/ Chimichurri Sauce +3 Per Guest

Mini Assorted Quiche +3 Per Guest

French Onion Soup Boules +3 Per Guest

Truffle Mac & Cheese Tarts +3 Per Guest

Beef Short Rib & Bacon Skewers +4 Per Guest

Coconut Shrimp/ Sweet Chili Sauce +4 Per Guest

Shrimp Cocktail/ Bloody Mary Cocktail Sauce +5 Per Guest

Lump Crab Cake Bites/ Chipotle Remoulade +5 Per Guest

Bacon Wrapped Scallops/ Lemon Infused EVOO +6 Per Guest

Lamb Lollipops/ Pomegranate Molasses +6 Per Guest

STARTING @\$29/PER PERSON PER HOUR
TAX & GRATUITY NOT INCLUDED