

# PRIVATE DINING

At The Neighborly, we are proud to offer our patio for private events.  
This space is available Monday – Thursday evening and can accommodate up to 40 guests.

For seated events, we require a custom selected menu. This menu will consist of pre-ordered appetizers to be shared ‘family style’, the choice of two small salads, three entrees, and two desserts. The host does not have to offer all these courses and can customize how many courses are offered. We will print a custom menu to be placed at each seat and your guests will order from the selected menu.

Thank you for supporting local restaurants.

*-Christopher Collins*

## APPETIZERS & BOARDS

You can select any of the starters listed on our regular menu [neighborlypublichouse.com](http://neighborlypublichouse.com) and/or any of the boards listed on the Arcadia Catering Co. website [arcadiacateringcompany.com](http://arcadiacateringcompany.com)

### SALAD COURSE

choose two . \$10 per person

#### GULF COAST CAESAR\*

cornbread croutons . shaved Reggiano parmesan

#### THE DATELAND\*

mixed baby greens . lara chanel goat cheese  
avocado . vine tomatoes . cannellini beans  
az medjool dates . toasted almonds  
cornbread croutons . champagne vinaigrette

#### GRAPEFRUIT & KALE

curly kale . avocado . goat cheese  
pickled red onion . grapefruit vinaigrette

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## DESSERTS

 choose two . \$8 per person

#### GHIRARDELLI BROWNIE

ghirardelli dark chocolate . handmade caramel  
sweet p's vanilla . toffee crumbles . sea salt flakes

#### COCONUT CREAM PIE

award winning . graham cracker crust  
whipped sweet cream

#### KEY LIME PIE

sweet & tart custard . graham crackers  
whipped cream

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\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## ENTREES

#### TWISTED NOODLE STEAK\*

kale . cucumber . carrots . vine tomatoes . avocado  
peanuts . toasted coconut . sambal-lime vinaigrette 22

#### CRAB CAKE & GRAPEFRUIT\*

jumbo lump blue . curly kale . avocado . goat cheese  
pickled red onion . grapefruit vinaigrette 24

#### CLASSIC FRENCH DIP\*

noble baguette . shaved prime rib . au jus  
creamy horseradish . shattered fries 22

#### CHARRED CAULIFLOWER STEAK

garlic-tahini . basil & chili oils . capers . scallions  
spaghetti squash . cipollini onion . blistered tomato 20

#### CRISPY SHRIMP PLATTER

old bay dredge . shattered fries . chef's sauce  
jicama-peanut slaw 24

#### GRILLED BBQ SALMON\*

icelandic filet . jicama-peanut slaw  
tomato + cornbread croutons 30

#### SESAME ENCRUSTED AHI TUNA\*

pancit noodles . bang bang sauce . herbs . sambal-lime  
vinaigrette . vine tomatoes . crushed peanuts . avocado  
sesame seeds . toasted coconut . sriracha aioli 34

#### MARYLAND STYLE CRAB CAKES\*

jump lump blue . shattered fries  
watercress-tomato salad . citrus aioli 38

#### ROTISSERIE CHICKEN

pan drippings . mushroom & cipollini onions  
wilted greens . cornbread croutons 22

#### DANISH MAJESTY BABY BACK RIBS

grassroots bbq sauce . jicama-peanut slaw 28

#### BRAISED BEEF SHORT RIBS

goat cheese whipped mashed potatoes  
wilted greens . hoisin redux 32

#### COLLINS BROTHERS PRIME RIB\*

served medium rare . 12oz cut . veal bone jus  
loaded baked potato 36