The Upstairs at central kitchen

maximum seated capacity
32 guests

maximum standing reception capacity
45 guests

required food & beverage minimum
sunday - tuesday $3000
wednesday – saturday & any day in December $3500

menu pricing
seated dinner $130 per person
standing reception options starting at $45 per person

menu additions
cheese & charcuterie boards $15
wine pairings $70
fresh pasta to take home $10
The Upstairs

central kitchen

snacks from our larder
halibut crudo
country pork pâté
fry bread & burrata

...

beet & citrus salad
grapefruit, navel orange, avocado, coconut tahini, chia

little gems
white bean hummus, olive & pepper relish, snap pea, bread crumb

...

basil strozzapreti
braised duck, fennel, mustard crumb

mushroom tortelloni
maitake, pickled beech mushroom, basil

...

roasted chicken
grilled lemon, roasted garlic, calabrian chili

whipped potato
smoked butter, chicken crackling, chive

...

chocolate custard
candied almond, chocolate crumble, coffee ice cream
standing reception options

$45 per person – light snacks

cheese & charcuterie boards

cheese & charcuterie boards including three meats, three cheeses, seasonal garnishes, honey & nuts. All boards are served with grilled josey baker sourdough & house made lavash.

selection of three bites

*based on seasonality – examples include:*

- salmon rillette toast
- crispy pork croquettes
- deviled eggs with trout roe

$68 per person – hors d’oeuvres

*this option includes all items listed above along with:*

two items from our larder

*based on seasonality – examples include:*

- halibut crudo
- country pork pâté

two vegetable dishes

*based on seasonality – examples include:*

- beet & citrus salad
- little gems salad

sample menu