



PRIVATE DINING AT THE EXCHANGE

The Exchange is committed to a first class dining experience. We bring our award winning food & drinks coupled with our experienced team of professionals to create a perfect event every time.

Whether you're celebrating a special occasion, hosting a corporate event, or just looking for a unique dining experience, The Exchange is the perfect choice.

It is our belief that food is not just nourishment, but a celebration of life and love. That's why we are happy to accommodate any dietary restrictions or special requests you may have, to ensure that your private dining experience is truly unforgettable. So, sit back, relax, and let us take care of the details.

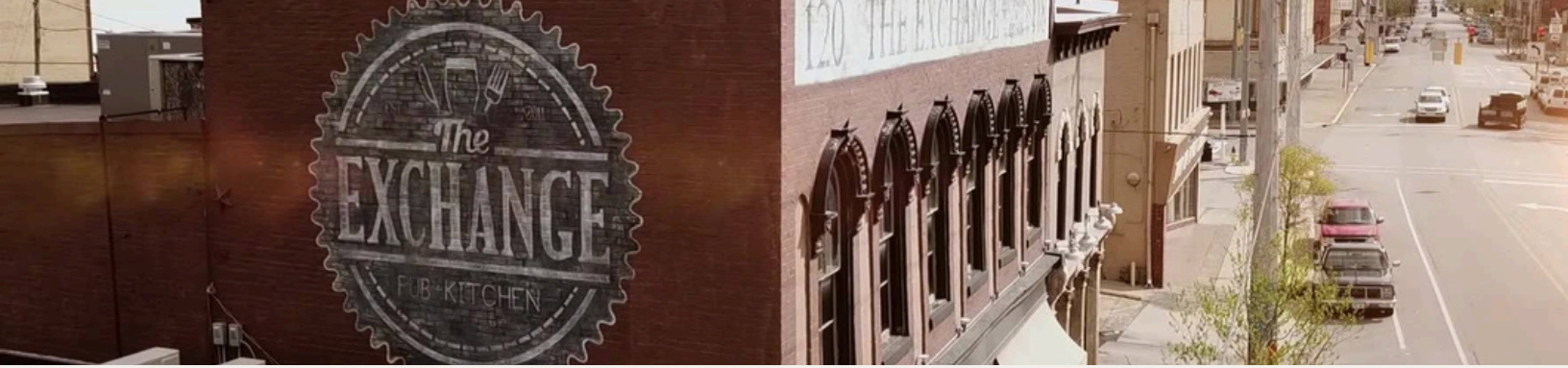
We look forward to serving you!

CALL, TEXT, OR EMAIL US ANYTIME:

812.921.9844

events@brandhg.com





PRIVATE DINNER MENU

Please select one salad option & 3 entrees for your guests to choose from.

Meal will be priced based on the highest item chosen.

Menus are seasonal & subject to change.

LOCALLY FARMED SALAD (V, GF)

*spring mix | cherry tomato |
english cucumber | shaved carrot
lavender honey vinaigrette*

CAESAR SALAD

*roma crunch | parmesan reggiano |
garlic & herb croutons |
creamy caesar dressing*

SPINACH SALAD

*strawberries | candied pecan |
goat cheese crumbles | pickled red onion |
strawberry balsamic vinaigrette*

~ADD BREAD BASKETS FOR \$3.00 PER GUEST~

\$41.00
PER GUEST

BRAISED PORK LOIN (GF)

*spanish rice | blistered haricot vert |
guajillo sauce*

SPRINGER MOUNTAIN CHICKEN BREAST (GF)

*garlic & herb whipped potatoes |
seasonal vegetables | poulet jus*

VOODOO PASTA (V)

*red onion | cherry tomato |
red pepper | parmesan | mollica
blackened alfredo sauce*

\$47.00
PER GUEST

VERLASSO SALMON (GF)

*spanish rice | seasonal vegetables |
maitre'd butter*

BONE IN PORK CHOP (GF)

*bulgogi marinade | blistered haricot verts
garlic & herb whipped potatoes |
gochugaru butter*

RED WINE BRAISED SHORT RIB

*california cabernet demi glaze |
garlic & herb whipped potatoes |
country style green beans*

\$57.00
PER GUEST

CATCH OF THE DAY (GF)

*fresh caught fish | sauteed kale
sweet potato + parsnip puree
chimichurri butter*

STEAK & POTATOES

Creekstone Farms NY Strip
or
Sakura Farms Wagyu Sirloin

*seasonal vegetables |
crispy fingerling potatoes |
mushroom bordelaise*

~ sub ~

6 OZ. FILET
+\$30 PER GUEST

DESSERT COURSE (CHOOSE TWO, +\$8 PER GUEST)

**Lemon Meringue Bar ~ Strawberry Cheesecake ~
Double Chocolate Brownie ~ Bourbon Bread Pudding**



EXECUTIVE DINNER MENU

\$99.00 per guest

STARTERS

Whipped Feta with vegetables & crostini

Crab Meat Spring Rolls with goat cheese, sweet chili, & basil

Lemongrass Chicken Skewers

SALAD COURSE

Chef's Seasonal Spinach Salad

ENTREE COURSE

Bone-In Pork Chop

Bulgogi Marinade | Spicy Sausage Rice Cakes | Gochugaru Butter | Fine Herbs

Mediterranean Branzino

Spanish Rice | Seasonal Vegetables | Lemon Beurre Blanc

Sakura Farm Wagyu Sirloin

Crispy Fingerling Potatoes | Seasonal Vegetables | Mushroom Bordelaise

Short Rib Gnocchi

Ricotta Gnocchi | Roasted Mushrooms | Demi-Glace | Parmesan Reggiano | Mollica

DESSERT COURSE (DUET)

*Chocolate Torte with Peanut Crumble and Cherry Gelee &
Old Forester Bread Pudding*



COCKTAIL PARTY MENU

Orders for 20 pieces or servings. Minimum 1 serving or piece per guest.

Whipped Feta ~ \$35

with vegetables & crostini

Bruschetta Crostini ~ \$35

with balsamic drizzle

BLT Deviled Eggs ~ \$35

Goat Cheese Fritters

with bacon-date aioli

Parmesan Stuffed Mushrooms ~ \$35

with horseradish cream

Lemon Meringue Bars ~ \$35

Cheesecake Bites ~ \$35

Caprese Skewers ~ \$45

with basil vinaigrette & balsamic glaze

Italian or BBQ Meatballs ~ \$45

BLT Crostini ~ \$45

with bacon-date aioli

Beer Cheese & Baguette ~ \$45

Stuffed Arancinis ~ \$45

with italian sausage & cheese

Lemongrass Chicken Skewers ~ \$45

Mini Chicken Cordon Bleus ~ \$45

Chips and Queso ~\$55

Fruit & vegetable tower ~ \$55

Sausage Stuffed Mushrooms ~ \$55

Ginger & Orange Beef Skewers ~ \$55

with sesame seeds & scallions

Pimento Cheese Tea Sandwiches ~ \$55

Mini Salad Cups ~ \$55

Braised Pork Loin Sliders ~\$65

Bacon wrapped dates ~ \$65

with capriole farms goat cheese

Smoked Salmon Cucumbers ~ \$65

with red onion, capers & fresh squeezed lemon juice

Barbecue Chicken Sliders ~ \$75

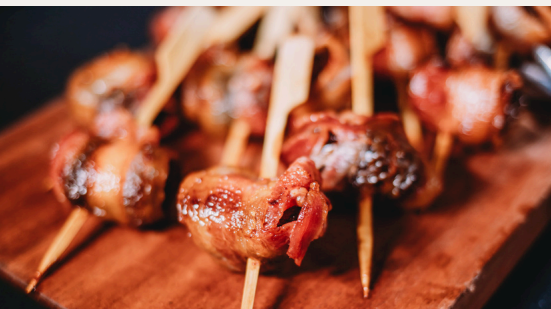
Chicken Salad Sliders ~ \$75

Crab Meat Spring Rolls ~ \$75

with goat cheese, thai sweet chili & basil

Classic Shrimp Cocktail ~ \$75

Cheese & Charcuterie Board ~ \$110





PRIVATE LUNCHEON MENU

\$24.00 PER GUEST

Please select 3 entrees for your guests to choose from. Menus are seasonal & subject to change.

SALAD OPTIONS (CHOOSE ONE, + \$6.00 PER GUEST)

LOCALLY FARMED SALAD (V, GF)

spring mix | tomato | cucumber | carrot | lavender honey vinaigrette

CAESAR SALAD

roma crunch | parmesan reggiano | croutons | creamy caesar dressing

SPINACH SALAD (GF)

strawberries | candied pecans | picked red onion | strawberry balsamic vinaigrette

ENTREE (CHOOSE THREE)

SHORT RIB GNOCCHI

ricotta gnocchi | roasted mushrooms | demi glace | parmesan reggiano | mollica

VOODOO PASTA (V)

roasted cherry tomato | red onion | bell pepper | blackened alfredo sauce | mollica | parmesan reggiano

BRAISED PORK LOIN (GF)

cheddar Weisenberger grits | seasonal vegetables | guajillo sauce

SPRINGER MOUNTAIN CHICKEN BREAST (GF)

garlic & herb whipped potatoes | seasonal vegetables | poulet jus

BEER BATTERED COD SANDWICH

habagardil tartar sauce | creamy slaw | lettuce | brioche bun | fries

VERLASSO SALMON (GF)

spanish rice | seasonal vegetables | chimichurri {+\$4 per guest}

CHICKEN SALAD SANDWICH

groganica bibb lettuce | celery | red onion | habagardil pickle relish | marble rye bread

STEAK FRITES

beef tenderloin | chimichurri butter | frites | red pepper aioli {+\$10 per guest}

DESSERT DUET COURSE (CHOOSE TWO, +\$6 PER GUEST)

Lemon Meringue Bar ~ Strawberry Cheesecake ~ Double Chocolate Brownie ~ Bourbon Bread Pudding

GLUTEN FREE (GF) - VEGETARIAN (V)
Some items can be made vegan upon request

SEASONALLY INSPIRED MENU CRAFTED BY CHEF JACK ROSADO



BAR OPTIONS

Create your own drink package or SIGNATURE COCKTAIL! Ask your event coordinator about options & ideas!

OPEN BAR — all guest drinks are on host tab, charged on consumption

CASH BAR — all guest drinks are on their own tab, charged on consumption

LIMITED OPEN BAR — certain drinks or a set amount of drinks are on host tab, all drinks outside of that are on guests tab, charged on consumption

***ADD A CHAMPAGNE TOAST!** A glass of champagne for every guest over the age of 21 to toast with
- \$4.00 per person

THE STANDARD

\$3.00 PER GUEST

Includes:

- Sodas
- Iced Tea
- Coffee

MIMOSA BAR

\$4.00 PER MIMOSA

Is it going to be a mimosa kind of day?

Comes with 3 flavors for your guests to choose from for their individual mimosas!

CHAMPAGNE TOAST

\$4.00 PER GUEST

A glass of champagne for every guest over the age of 21 to toast with





FLOWER PACKAGES

Vases and flower varieties may vary due to availability. Occasionally, we may need to substitute a certain flower for another variety, however, we will use a comparable variety in color and style. There will be an up charge during Valentine's Week, Mother's Day Week, Christmas Week, and New Year's Eve/Week.

Minimum 6 centerpieces per order unless stated otherwise



CANDLELIGHTSOIREE
~\$27.50 EACH



CLEMENTINE GARDEN VASE
~\$95.50 EACH



ROSE CUBE
~\$44.95 EACH



ALEXANDRA VASE ~\$39.50 EACH



FOUR SEASONS VASE
~\$49.95 (SEASONAL)



MODERN SOHO MIX
~\$19.50 EACH