



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

SOUP OR SALAD (CHOOSE ONE)

CHARRED BROCCOLI & CHEDDAR SOUP (V)
aged cheddar | croutons | herbs

TOMATO BISQUE (V)
parmesan | croutons | fine herbs

POTATO LEEK SOUP (V)
white wine | parmesan | crostini

LOCALLY FARMED SALAD (V, GF)
spring mix | tomato | cucumber | carrot | lavender honey vinaigrette

CAESAR SALAD
heirloom cherry tomato | parmesan reggiano | croutons | caesar dressing

SPINACH SALAD (GF)
green apples | golden raisins | goat cheese | butternut squash |
candied pecans | bacon & cider vinaigrette {+\$2 per guest}

*Please select one soup or salad & 3 entrees for your guests to choose from. Meal will be priced based on the highest item chosen.
Menus are seasonal & subject to change.*

\$39.00
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 | tomato | red pepper |
blackened alfredo sauce |
mollica

\$45.00
per guest

VERLASSO SALMON (GF)
spanish rice | seasonal vegetables |
red pepper coulis

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

GUMBO SHRIMP & GRITS
holy trinity | cheddar grits |
gumbo broth | andouille sausage |
scallions

\$55.00
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 ~ Boston Cream Cake ~ Bourbon Bread Pudding

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

SEASONALLY INSPIRED MENU CRAFTED BY CHEF JACK ROSADO



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 ~ \$35

with bacon-date aioli

PARMESAN STUFFED MUSHROOMS ~ \$35

LEMON MERINGUE BARS ~ \$35

CHEESECAKE BITES ~ \$35

CAPRESE SKEWER ~ \$45

with basil vinaigrette & balsamic glaze

ITALIAN OR BBQ MEATBALLS ~ \$45

BLT CROSTINI ~ \$45

with bacon-date aioli

BEER CHEESE & PRETZEL BREAD ~ \$45

STUFFED ARANCINIS ~ \$45

with italian sausage & cheese

LEMONGRASS CHICKEN SKEWERS ~ \$45

CHIPS AND QUESO ~\$55

FRUIT & VEGETABLE TOWER ~ \$55

SAUSAGE STUFFED MUSHROOMS ~ \$55

GINGER & ORANGE BEEF SKEWERS ~ \$55

BRAISED PORK LOIN SLIDERS ~\$65

BACON WRAPPED DATES ~ \$65

with capriole farms goat cheese

SMOKED SALMON CUCUMBERS ~ \$65

with capers & fresh squeezed lemon juice

BARBECUE CHICKEN SLIDERS ~ \$75

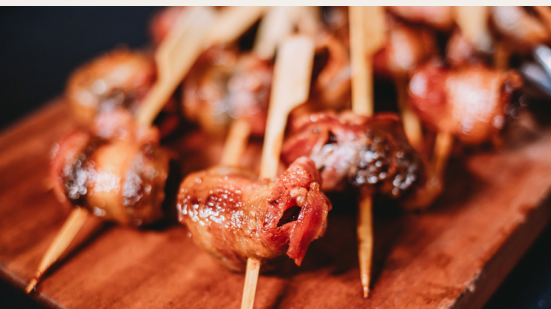
CHICKEN SALAD SLIDERS ~ \$75

CRAB MEAT SPRING ROLLS ~ \$75

with goat cheese, 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.

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

CHARRED BROCCOLI & CHEDDAR SOUP (V)

aged cheddar | croutons | herbs

TOMATO BISQUE (V)

parmesan | croutons | fine herbs

POTATO LEEK SOUP (V)

white wine | parmesan | crostini

LOCALLY FARMED SALAD (V, GF)

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

CAESAR SALAD

heirloom cherry tomato | parmesan reggiano | croutons | caesar dressing

SPINACH SALAD (GF)

green apples | golden raisins | goat cheese | butternut squash |
candied pecans | bacon & cider vinaigrette {+\$2 per guest}

ENTREE (CHOOSE THREE)

SHORT RIB GNOCCHI

ricotta gnocchi | roasted mushrooms |

demi glace | parmesan reggiano |

mollica

VOODOO PASTA (V)

red onion | tomato | blackened alfredo sauce | mollica

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 ~ Boston Cream Cake ~ 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!

FOUNTAIN OF YOUTH

\$249.00

A drink fountain that flows continuously throughout your party!

Make it a moscato fountain, or try our Exchange Adult Punch. Grab a glass and fill it up!





FLOWER PACKAGES

Prices are per centerpiece. You are welcome to take these centerpieces home with you at the end of your event. If there is something specific you are wanting, ask your event coordinator about custom packages. Vases may vary due to supply & availability. Minimum 6 centerpieces per order unless stated otherwise



CELEBRATION CUBE
~\$19.95



DOWNTON COMPOTE
~\$49.50
(MINIMUM 4)



PENELOPE ROSE VASE
~\$12.50



VICTORIA ROSE BOWL
~\$29.50



SEASONAL GARDEN VASE
~\$49.50
(MINIMUM 4)



HYDRANGA VASE
(TALL OR SHORT) ~\$24.50



BIRTHDAY VASE ~ \$19.95
ASSORTED COLORS AVAILABLE



CANDLELIGHT CYLINDER
~\$20.50



MORDERN CALLA BOWL
~\$26.50



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

Caprese Salad

ENTREE COURSE

Bone-In Pork Chop

Bulgogi Marinade | spicy sausage rice cakes | gochugaru butter | fine herbs

Mediterranean Branzino

Spanish Rice | Seasonal Vegetables | Red Pepper Sauce

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 &
Brioche Bread Pudding*

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