



## **Private Events Package**

Welcome to The Aviary, our event space perfectly suited for an intimate rehearsal dinner, surprise birthday party, or your next business luncheon. This private dining room accommodates up to 40 guests seated or 50 guests standing while full restaurant buyouts are also available upon request.

The Aviary invites you into a globally inspired dining experience in The Mission. All menus are served family-style and are offered with customized beverage packages catered to your event needs. Whether you're celebrating a new baby or your most recent promotion, your holiday party or networking event, Myriad has a menu that is sure to impress.

Please review our menu options keeping in mind that Myriad offers seasonal dishes that occasionally change. You can choose from one of the menus provided or work with our chef to customize a menu for your event. Please feel free to call 415-525-4335 or email [info@myriadsf.com](mailto:info@myriadsf.com) with any further inquiries.

We look forward to hearing from you!



(All Menus Prepared Family Style)

Prices are exclusive of 20% service charge, 5% SF Mandates and 8.5% sales tax

Beverages will be charged on a per consumption basis.

info@myriadgastropub.com 415-525-4335)

### **Dinner Menu #1**

**\$39 per person**

#### **Snacks**

popped elote: buttered popcorn with chili, lime, cotija cheese

pot o' pickled vegetables

#### **Salad**

market salad: mixed chicories, Pt. Reyes blue cheese, Asian pears, walnuts,  
pomegranates, membrillo vinaigrette

#### **Large Plates**

veggie skillet: Thai curry vegetable stew, bulgar pilaf, cilantro, lime, basil

cochinita pibil: braised mayan pork, sour orange red onions, pickled jalapeños, green  
chile corn tortillas

#### **Dessert**

bellwether ricotta zeppole, cardamom sugar, chai crème anglaise, bourbon caramel  
sauce



## **Dinner Menu #2**

**\$46 per person**

### **Snacks**

popped elote: buttered popcorn with chili, lime, cotija cheese

pot o' pickled vegetables

### **Small Plates**

market salad: mixed chicories, Pt. Reyes blue cheese, Asian pears, walnuts, pomegranates, membrillo vinaigrette

potted chicken-liver mousse, red onion jam, crostini

### **Entrees**

veggie skillet: Thai curry vegetable stew, bulgar pilaf, cilantro, lime, basil

cochinita pibil: braised mayan pork, sour orange red onions, pickled jalapeños, green chile corn tortillas

Verlasso salmon: parsnip celery root puree, delicata squash, brussels sprouts, sage and sherry gastrique

### **Dessert**

bellwether ricotta zeppole, cardamom sugar, chai crème anglaise, bourbon caramel sauce

tres leches: brown butter almond cake with tres leches, whipped cream, caramel and toasted coconut



**Dinner Menu #3**  
**\$52 per person**

**Snacks**

popped elote: buttered popcorn with chili, lime, cotija cheese  
castelvetrano and oil-cured olives with harissa and orange  
mcp spiced potato chips with horseradish-chive crema

**Small Plates**

market salad: mixed chicories, Pt. Reyes blue cheese, Asian pears, walnuts,  
pomegranates, membrillo vinaigrette  
potted chicken-liver mousse, red onion jam, crostinis, spiced shrimp, anson mills  
creamy grits, albariño-butter sauce

**Entrees**

veggie skillet: Thai curry vegetable stew, bulgar pilaf, cilantro, lime, basil  
cochinita pibil: braised mayan pork, sour orange red onions, pickled jalapeños, green  
chile corn tortillas  
Verlasso salmon: parsnip celery root puree, delicata squash, brussels sprouts,  
sage and sherry gastrique

**Dessert**

butter-with-scotch pot de crème, vanilla bean whipped cream, thyme shortbread cookie  
tres leches: brown butter almond cake with tres leches, whipped cream, caramel and  
toasted coconut



**Dinner Menu #4**  
**\$59 per person**

**Snacks**

deviled egg with salsa verde, breakfast radish, crispy shallot  
popped elote: buttered popcorn with chili, lime, cotija cheese  
castelvetrano and oil-cured olives with harissa and orange

**Small Plates**

market salad: mixed chicories, Pt. Reyes blue cheese, Asian pears, walnuts,  
pomegranates, membrillo vinaigrette

potted chicken-liver mousse, red onion jam, crostini  
spiced shrimp, anson mills creamy grits, albariño-butter sauce

**Entrees**

cochinita pibil: braised mayan pork, sour orange red onions, pickled jalapeños, green  
chile corn tortillas

Verlasso salmon: parsnip celery root puree, delicata squash, brussels sprouts,  
sage and sherry gastrique

grilled hanger steak with patatas bravas, cotija, romesco, salsa verde, grilled spring  
onions

**Dessert**

tres leches: brown butter almond cake with tres leches, whipped cream, caramel and  
toasted coconut

butter-with-scotch pot de crème, vanilla bean whipped cream, thyme shortbread cookie



## **Cocktail Party Menus**

(prices set for a 2.5 hour duration)

### **Cocktail Party Menu #1**

**\$25 per person**

#### ***Set Snacks***

mgp spiced potato chips with horseradish-chive crema  
castelvetrano and oil-cured olives with harissa and orange

#### ***Passed Bites***

deviled eggs  
chicken liver mousse crostini, red onion jam  
tortilla espanola, salsa verde, lemon aioli

### **Menu #2**

**\$32 per person**

#### ***Set Snacks***

mgp spiced potato chips with horseradish-chive crema  
castelvetrano and oil-cured olives with harissa and orange

#### ***Passed Bites***

deviled eggs  
chicken liver mousse crostini, red onion jam  
herbed sheep's milk ricotta, tomato confit, micro basil, crostini  
tortilla espanola, salsa verde, lemon aioli  
tempura baby carrots, herb buttermilk dip



### **Cocktail Party Menu #3**

**\$38 per person**

#### ***Set Snacks***

mgp spiced potato chips with horseradish-chive crema  
castelvetrano and oil-cured olives with harissa and orange  
popped elote: buttered popcorn with chili, lime, cotija cheese

#### ***Passed Bites***

deviled eggs  
chicken liver mousse crostini, red onion jam  
tortilla espanola, salsa verde, lemon aioli  
herbed sheep's milk ricotta, tomato confit, micro basil, crostini  
tempura baby carrots, herb buttermilk dip

### **Cocktail Party Menu #4**

**\$43 per person**

#### ***Set Snacks***

mgp spiced potato chips with horseradish-chive crema  
castelvetrano and oil-cured olives with harissa and orange  
popped elote: buttered popcorn with chili, lime, cotija cheese

#### ***Passed Bites***

deviled eggs  
chicken liver mousse crostini, red onion jam  
tortilla espanola, salsa verde, lemon aioli  
herbed sheep's milk ricotta, tomato confit, micro basil, crostini  
tempura baby carrots, herb buttermilk dip  
chorizo and green olive skewers with romesco sauce

#### ***Passed Sweets***

cardamom sugar-ricotta zeppole with chai anglaise



## **Lunch Menu #1**

**\$27 per person**

### **Snacks**

popped elote: buttered popcorn with chili, lime, cotija cheese

pot o' pickled vegetables

### **Large Plates**

roasted chicken salad: watercress, frisee, granny smith apples, walnuts, croutons and pt. reyes blue cheese

roasted lamb sandwich with moroccan tomato jam, feta cheese, cilantro aioli and arugula salad

veggie skillet: thai curry vegetable stew with bulgar pilaf, cilantro, lime and basil

### **Dessert**

bellwether ricotta zeppole, cardamom sugar, chai crème anglaise, bourbon caramel sauce





## **Lunch Menu #2**

**\$31 per person**

### **Snacks**

pot o' pickled vegetables

mgp spiced potato chips with horseradish-chive crema

### **Small Plate**

potted chicken-liver mousse, red onion jam, crostini

### **Entrees**

roasted chicken salad: watercress, frisee, granny smith apples, walnuts, croutons and pt. reyes blue cheese

roasted lamb sandwich with moroccan tomato jam, feta cheese, cilantro aioli and arugula salad

veggie skillet: thai curry vegetable stew with bulgar pilaf, cilantro, lime and basil

### **Dessert**

bellwether ricotta zeppole, cardamom sugar, chai crème anglaise, bourbon caramel sauce

butterscotch pot de crème, whipped cream and thyme shortbread



**Lunch Menu #3**  
**\$40 per person**

**Snacks**

popped elote: buttered popcorn with chili, lime, cotija cheese  
castelvetrano and oil-cured olives with harissa and orange

**Small Plates**

market salad: mixed chicories, Pt. Reyes blue cheese, Asian pears, walnuts,  
pomegranates, membrillo vinaigrette

**Entrees**

roasted lamb sandwich with moroccan tomato jam, feta cheese, cilantro aioli and  
arugula salad

veggie skillet: thai curry vegetable stew with bulgar pilaf, cilantro, lime and basil

Verlasso salmon: parsnip celery root puree, delicata squash, brussels sprouts,  
sage and sherry gastrique

**Dessert**

butter-with-scotch pot de crème, vanilla bean whipped cream, thyme shortbread cookie

bellwether ricotta zeppole, cardamom sugar, chai crème anglaise, bourbon caramel  
sauce



**Lunch Menu #4**  
**\$46 per person**

**Snacks**

popped elote: buttered popcorn with chili, lime, cotija cheese  
castelvetrano and oil-cured olives with harissa and orange  
mcp spiced potato chips with horseradish-chive crema

**Small Plates**

chicken liver mousse, red onion jam, crostini

**Entrees**

roasted chicken salad: watercress, frisee, granny smith apples, walnuts, croutons and  
pt. reyes blue cheese

roasted lamb sandwich with moroccan tomato jam, feta cheese, cilantro aioli and  
arugula salad

veggie skillet: thai curry vegetable stew with bulgar pilaf, cilantro, lime and basil

Verlasso salmon: parsnip celery root puree, delicata squash, brussels sprouts,  
sage and sherry gastrique

**Dessert**

butter-with-scotch pot de crème, vanilla bean whipped cream, thyme shortbread cookie  
bellwether ricotta zeppole, cardamom sugar, chai crème anglaise, bourbon caramel  
sauce



**Brunch Menu #1**

**\$26 per person**

**Snacks**

goat cheese and chive biscuits with house-made preserves and honey butter

**Large Plates**

mayan pork and potato hash with fried egg, smoky tomato salsa, queso fresco, Cholula lime crema

five-spice challah French toast with bacon-bourbon maple syrup and pecan mascarpone

shakshuka-tunisian tomato-poached eggs with griddled naan

**Dessert**

bellwether ricotta zeppole- cardamom sugar



**Brunch Menu #2**  
**\$31 per person**

**Snacks**

goat cheese and chive biscuits with house-made preserves and honey butter  
popped elote: buttered popcorn with chili, lime, cotija cheese

**Large Plates**

mayan pork and potato hash with fried egg, smoky tomato salsa, queso fresco, Cholula  
lime crema  
five-spice challah French toast with bacon-bourbon maple syrup and pecan mascarpone  
grits n eggs: cheese anson mills grits with sautéed kale, mushrooms, delicata squash,  
corn , sage and poached eggs

**Side**

home fried Yukon gold potatoes with red onions, sweet peppers and herbs

**Dessert**

bellwether ricotta zeppole- cardamom sugar



### **Brunch Menu #3**

**\$35 per person**

#### **Snacks**

goat cheese and chive biscuits with house-made preserves and honey butter  
popped elote: buttered popcorn with chili, lime, cotija cheese

#### **Small Plate**

market salad: mixed chicories, Pt. Reyes blue cheese, Asian pears, walnuts,  
pomegranates, membrillo vinaigrette

#### **Large Plates**

mayan pork and potato hash with fried egg, smoky tomato salsa, queso fresco, Cholula  
lime crema  
five-spice challah French toast with bacon-bourbon maple syrup and pecan mascarpone  
shakshuka-tunisian tomato-poached eggs with griddled naan

#### **Side**

home fried yukon gold potatoes with red onions, sweet peppers and herbs

#### **Dessert**

bellwether ricotta zeppole- cardamom sugar