

COOKS & SOLDIERS

PRIVATE DINING

Cooks & Soldiers focuses on the cooking methods of the Basque country, a culture sprawling with gastronomic societies and some of the world's best restaurants. The menu features traditional "pintxos", or tapas-like snacks served on toasted bread; "asador", including a variety of wood-grilled fish, meats, and vegetables; and "postres", a selection of traditional desserts. Gluten free and vegetarian options are also available upon request. Behind the bar, Cooks & Soldiers offers guests an extensive list of Basque and French wines and ciders in addition to an in-house Gin Tonic program, craft beer, and signature cocktails. Executive Chef John Castellucci leads the kitchen at Cooks & Soldiers.

We have a semi-private, curtained dining room that can accommodate up to 30 guests, a fully private enclosed terrace that can accommodate up to 50 guests, and a chef's table that can accommodate up to 12 and shares its ambiance with the bar. Additionally, we offer full restaurant buyouts for larger groups and can accommodate up to 250 guests, depending on the style of event.

Please contact us for details and availability.

CONTACT INFORMATION

LINDSAY HEGINBOTTOM

Private Event Coordinator

lheginbottom@chgrestartaurants.com

678.695.0665

Groups of 15 or more are required to dine with one of our preselected menus. All food and beverages are subject to a 20% gratuity and 3% booking fee in addition to sales tax.

COOKS & SOLDIERS

PRIVATE DINING

SEATED DINNER MENUS:

PINTXOS MENU

\$50 per guest

Cheese and charcuterie | Chef's selection of 2 meats and 2 cheeses

Pintxos course | choose 7

Dessert | Basque Cheesecake

ASADOR MENU

\$65 per guest

Cheese and charcuterie | Chef's selection of 2 meats and 2 cheeses

Pintxos course | choose 4

Asador course | Pescado à la Parilla and Pollo Basquaise, choose 2 vegetables

Dessert | Basque Cheesecake

GRAND ASADOR MENU

\$80 per guest

Cheese and charcuterie | Chef's selection of 2 meats and 2 cheeses

Pintxos course | choose 5

Asador course | choice of Chuletón or Filete, and 1 additional protein, choose 2 vegetables

Dessert | Basque Cheesecake

ULTIMO MENU

\$125 per guest

Reception | Cava toast and 2 passed pintxos: Bikini and Pan de Setas

Cheese and charcuterie | Chef's selection of 2 meats and 2 cheeses

Pintxos course | choose 4

Asador course | Dry-aged Chuletón and choice of additional protein, choose 2 vegetables

Dessert | Basque Cheesecake

* All supplemental charges are waived with the Ultimo Menu

COOKS & SOLDIERS

PRIVATE DINING

PINXTOS SELECTIONS:

PAN CON TOMATE tomato, garlic, sourdough (add jamón ibérico + \$3 pp)

PAN DE SETAS smoked local mushrooms, black truffle, goat cheese crème fraîche, sourdough

FEUILLETE puff pastry, jamón ibérico, burrata, pistachio, px

GILDA skewer of olive, boquerones, guindilla pepper

PORK CHEEK CROQUETAS braised pork cheek fritters, pimenton aioli

CHISTORRA ENVUELTA chistorra sausage, croissant, cider glaze, maple-mustard aioli

BIKINI white american grilled cheese, jamón ibérico, black truffle, white bread

MOUNTAIN BREAD house baked bread, za'atar, smoked butter, maldon salt

ENSALADA little gem, endive, piquillo pepper, red onion, tonnato, idiazabal crisp, grilled cucumber vinaigrette

HARICOT VERTS chilled green beans, fig, valedon cheese, walnut vinaigrette, chili crisp

ALCACHOFAS wood grilled artichokes, serrano ham, garlic mojo, salbitxada

PATATAS BRAVAS crispy yukon gold potatoes, pimenton, garlic aioli, mojo picón

PIQUILLO RELLENO angus beef stuffed piquillo peppers, jamón ibérico, goat cheese, wild mushroom, piquillo emulsion, hazelnut gremolata

PULPO grilled spanish octopus, piquillo glaze, pomme puree, salsa criolla, pimenton

GAMBAS AL AJILLO patagonian red shrimp, capers, cherry tomato, garlic, lemon, sourdough

CORDERO seared lamb sirloin, black garlic, white beans, sobrasada, baby kale, radish, chermoula (+ \$3 pp)

VIEIRAS maine diver scallops, corn succotash, tomato, choricerio crema (+ \$5 pp)

ARROZ CON MARISCOS bomba rice, butter poached lobster, blue crab, radish, tarragon aioli (+ \$5 pp)

ASADOR SELECTIONS:

PESCADO À LA PARILLA whole market fish, mojo rojo, fried garlic

POLLO BASQUAISE roasted chicken, choricerio adobo, saffron piperade

FILETE filet mignon, hakurei turnip, asparagus, xató sauce, mushroom beurre monté

CHULETÓN angus bone-in ribeye, salsa espagnole, local greens (+ \$12 pp)

DRY-AGED CHULETÓN angus bone-in dry-aged ribeye, chimichurri, piquillo (+ \$20 pp)

VEGETABLE SELECTIONS:

PATATAS BRAVAS crispy yukon gold potatoes, pimenton, garlic aioli, mojo picón

HONGOS smoked local mushrooms, pistou

ESPÁRRAGOS grilled asparagus, sauce choron, crispy garlic

BERENJENAS coal roasted eggplant, tahini yogurt, salsa verde, crispy chickpea, caramelized honey

BRÓCOLI grilled broccoli, pecan romesco, spiced hazelnut

COOKS & SOLDIERS

PRIVATE DINING

PRIVATE DINING BEVERAGE GUIDE

Please select a wine tier to offer your guests. This selection will expedite service and help us achieve your targeted budget. All beverages are charged on consumption.

WINES:

TIER 1

White | Abadia de San Campio Albariño \$55

Red | Ludovicus Tempranillo \$60

Sparkling | Naveran Brut Cava, Penedés \$60

TIER 2

White | Do Ferreira Albariño, Rias Baixas \$80

Red | Emilio Moro Tempranillo, Ribera del Duero \$88

Sparkling | Alsina & Sarda Brut Nature, Penedés \$72

TIER 3

White | Domaine Chantemerle Chardonnay, Chablis \$110

Red | Beronia Gran Reserva Tempranillo, Rioja \$120

Sparkling | Raventos Blanc de Nit Rosat, Conca del Riu Anoia \$90

TIER 4

Sommelier selection of wines, curated and personalized to menu selections
(valued at \$150+ each)

COOKS & SOLDIERS

PRIVATE DINING

COCKTAIL RECEPTION: (available for standing receptions)

\$40 per guest

Cheese and charcuterie | Chef's selection of 2 meats and 2 cheeses

Passed or Stationed Pintxos | choose 4

PAN CON TOMATE tomato, garlic, sourdough (add jamón ibérico + \$3 pp)

PAN DE SETAS smoked local mushrooms, black truffle, goat cheese crème fraîche, sourdough

PORK CHEEK CROQUETAS braised pork cheek fritters, pimenton aioli

CHISTORRA ENVUELTA chistorra sausage, croissant, cider glaze, maple-mustard aioli

BIKINI white american grilled cheese, jamón ibérico, black truffle, white bread

ALCACHOFAS wood grilled artichokes, bayonne ham, salbitxada, garlic mojo

PATATAS BRAVAS crispy yukon gold potatoes, pimenton, garlic aioli, mojo picón

PIQUILLO RELLENO angus beef stuffed piquillo peppers, jamón ibérico, goat cheese, wild mushroom, piquillo emulsion, hazelnut gremolata

*Add-on a stationed asador or vegetable option to your Cocktail Reception package:

PESCADO À LA PARILLA (+ \$10 pp)

POLLO BASQUAISE (+ \$10 pp)

FILETE (+ \$13 pp)

CHULETÓN (+ \$15 pp)

HONGOS (+ \$8 pp)

ESPÁRRAGOS (+ \$8 pp)

BERENJENAS (+ \$8 pp)

BROCCOLINI (+ \$8 pp)