

# V E R I T A S

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PRIVATE PARTY \$65 PER PERSON FOOD PRICE (WINTER)

House Roasted Port Pecans

Roasted Onion Dip and Potato Chips

Deviled Eggs  
Pimento Cheese filling, Redeye Crumble,  
house pickled Onions and Pimento Hot Sauce

Veritas Tostada with fresh made Tortilla, Goat Cheese Cream,  
Burnt Mushroom Refried Black Beans, Avocado, Tomato & Cilantro

Brussels Sprouts and Pear Salad  
house pickled Onions, Gruyere, Pecans and Thyme Honey

Amish Organic Chicken Breast  
*with Creamed Rice, Brussels Sprouts, Green Beans, Tomato,  
Garlic, Bacon, Lemon and Thyme*

Braised Pork  
*with Mozzarella Mashed Potatoes, Roasted Winter Vegetables,  
Green Beans and Honied Almonds*

Penne Pasta and Cheese  
with Roasted Vegetables and Spiced Biscuit Crumble

Warm Chocolate Chip Cookies

Apple Berry Cobbler

# V E R I T A S

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PRIVATE PARTY \$65 PER PERSON FOOD PRICE (SUMMER)

House Spiced Nuts

Seasonal Hummus and Corn Chips

Deviled Eggs  
Pimento Cheese filling, Redeye Crumble,  
house pickled Onions and Pimento Hot Sauce

Calabrian Hot Chicken Thighs with a Veritas Waffle,  
Rosemary Honey, Arugula and Lime Crema

Kale Salad with Fingerling Potato, Bacon, Green Onions, Green Goddess,  
Calabrian Chili Biscuit Crumble, Pistachio, Bacon and Pecorino

Braised Pork 'make-your-own' Tacos  
with Tortillas, Black Beans, Salsas, Cheese and other Assorted Toppings

Amish Organic Chicken Breast  
*with Tomatoes, Summer Squash, Fava Beans, Olives, Basil,  
Lemon Balm and Mozzarella Mashed Potatoes*

Grilled Sides of Salmon  
with House Pickled Vegetables and Lemon Aioli

Joseph's Brownies

Dad's Cookie and Tre Cuoiri Gelato Sandwiches

# V E R I T A S

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## PRIVATE PARTY \$70 PER PERSON FOOD PRICE (WINTER)

House Roasted Port Pecans

House Marinated Olives Cuquillo, Gordal, Arbequina and Picholine Olives  
in Olive Oil, Garlic, Red Pepper, Rosemary and Citrus

Eggplant Goat Cheese Dip with House Made Tortilla Chips

Braised Pork Tostada with fresh made Tortilla, Goat Cheese Cream,  
Burnt Mushroom Refried Black Beans, Avocado, Tomato & Cilantro

Brussels Sprouts and Pear Salad with House Pickled Onions,  
Gruyere and Thyme Honey

Calabrian Hot Chicken Thighs with a Veritas Waffle, Rosemary Honey,  
Arugula and Lime Crema

Amish Organic Chicken Breast

*with Brussels Sprouts, Fava Beans, Turnips, Roasted Poblanos, Bacon,  
Arugula Pesto and Roasted Pecans*

Braised Pork

*with Vidalia Mashed Potatoes, Green Beans, Shallots,  
House Made Mole, Sage and Almonds*

Grilled Beef Tenderloin

*with House Made Mole, Creamed Rice Cakes, Mushrooms,  
Shishitos, Grilled Onions and Basil*

Veritas Seasonal Bread Pudding

Warm Chocolate Chip Cookies

# V E R I T A S

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## PRIVATE PARTY \$70 PER PERSON FOOD PRICE (SUMMER)

House Roasted Spiced Nuts

House Marinated Olives Cuquillo, Gordal, Arbequina and Picholine Olives  
in Olive Oil, Garlic, Red Pepper, Rosemary and Citrus

Seasonal Hummus with House Made Tortilla Chips

Braised Pork Tostada with fresh made Tortilla, Goat Cheese Cream,  
Burnt Mushroom Refried Black Beans, Avocado, Tomato & Cilantro

Deviled Eggs Pimento cheese filling, redeye crumble,  
Pickled onions and pimento hot sauce

Fried Sweet Potato Wedges with Tomatillo Cream,  
Pepitas, Coffee Rub and Grilled Onion

Amish Organic Chicken Breast

*with Heirloom Tomatoes, Summer Squash, Grilled Onions,  
Cracked Potatoes, Basil Feta and Pepitas*

Fish 'n' Chips

Corn Battered Grouper and Pommes Frites

Braised Pork

*with Mozzarella Mashed Potatoes, Zucchini, Corn,  
Shishito, Roasted Anaheim Pepper, Basil, Feta and Pepita*

Apple Berry Cobbler

Joseph's Brownie with Macerated Berries and Powdered Sugar

# V E R I T A S

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PRIVATE PARTY \$75 PER PERSON FOOD PRICE (WINTER)

Marinated Olives and Mixed Roasted Nuts

House Made Chip and Dip

Deviled Eggs: Pimento Cheese, Redeye Crumble and Pickled Onions

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Arancini with Braised Pork, Mushrooms, Cotija and  
Veritas' Snapshot Green Chili Sauce

Mini Grilled Cheese Paninis with cheddar, swiss, munster  
and feta cream cheese on sliced French bread

Brussels Sprouts with Pears, House Pickled Onions, Gruyere,  
Missouri Pecans and Thyme Honey

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Pan Roasted Fish of the Day

*with Spicy Basil Cream, Brussels Sprouts, Green Beans, Kohlrabi,  
Green Goddess, Toasted Nuts and Tobacco Onions*

Amish Organic Chicken Breast

*with Curried Cauliflower, Green Beans,  
Tomato, Mushroom, Sweet Potato and Basil*

Grilled Beef Tenderloin

*with Goat Cheese Cream, Green Beans, Beets,  
Orange, Radish, Crispy Kale and Toasted Almonds*

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Chocolate Berry Bread Pudding  
and  
Seasonal Cobbler

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15860 FOUNTAIN PLAZA ELLISVILLE, MO 63017 636-227-6800  
Lunch, Happy Hour and Fine Dining Dinner Wed, Thurs, Fri & Sat and Brunch on Sunday

# V E R I T A S

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PRIVATE PARTY \$75 PER PERSON FOOD PRICE (SUMMER)

Marinated Olives and Mixed Roasted Nuts

House Made Chip and Dip

Deviled Eggs: Pimento Cheese, Redeye Crumble and Pickled Onions

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Braised Pork Tostada with fresh made Tortilla, Burnt Mushroom Refried Black  
Beans, Goat Cheese Cream, Avocado, Tomato & Cilantro

Heirloom Tomato Salad with Strawberries,  
Roasted Poblano Peppers and Garlic Custard

Kale Salad with Fingerling Potato, Bacon, Green Onions, Green Goddess,  
Calabrian Chili Biscuit Crumble, Pistachio, Bacon and Pecorino

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Grilled Fish of the Day

*with Green Beans, Cherry Tomatoes, Basil, Preserved Lemon,  
Green Onion and Snapshot Fermented Chili Sauce*

Amish Organic Chicken Breast

*with Summer Squash, Mushrooms, Heirloom Tomatoes, Radish,  
Garlic Scape Puree and Spiced Walnuts*

Grilled Beef Tenderloin

*with Mascarpone Mashed Potatoes, Asparagus,  
Preserved Lemon & Brown Butter Aioli and Tobacco Onions*

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Veritas Carrot Cake with Caramel Topping  
and  
Dad's Cookie and Tre Cuoiri Gelato Sandwiches

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