

LUCKY 32

SOUTHERN KITCHEN

Lunch

Southern Cobb Chopped Salad

With roasted chicken, Benton's ham, blue cheese, avocado, and egg tossed with buttermilk herb dressing

Roasted Chicken Salad

With baby spinach, Goat Lady chèvre, fresh seasonal fruit, and spiced pecans tossed with Jeanne Edward's poppyseed dressing

Black Bean Cakes

With sour cream, corn relish and seasonal vegetables

Lemon Chicken Bowties

Tossed with roasted tomatoes and pesto

Pulled Pork Sandwich

On a challah bun with slaw served with Lucky's fries

Hot Ham and Havarti Sandwich

With spicy brown mustard, and creole mayonnaise served with Lucky's fries

Soda, tea, and Counter Culture Organic Roasted Coffee are included.

Add a mixed green salad or cup of soup for \$3.00

Appetizers served family style add \$3.00 per person

Fried Green Tomatoes, Artichoke Dip, Sweet Potato Hushpuppies

\$12

LUCKY 3 2

S O U T H E R N K I T C H E N

Lunch

Roasted Chicken Salad

With baby spinach, Goat Lady chèvre, fresh seasonal fruit, and spiced pecans tossed with Jeanne Edward's poppyseed dressing

Lemon Chicken Bowties

Tossed with roasted tomatoes and pesto

Grilled Salmon

With creamy grits and seasonal vegetable

Pan Fried Shrimp Cakes

With slaw, tartar sauce and Lucky's fries

Grilled Ribeye

Thin sliced 10 oz. Ribeye topped with Texas Pete® fried onion rings and served with Lucky's fries

Russian River Chicken

Grilled all-natural chicken breast topped with Goat Lady chèvre and crispy greens, served with creamy mashed potatoes and seasonal vegetable

Soda, tea, and Counter Culture Organic Roasted Coffee are included.

Add a mixed green salad or cup of soup for \$3.00

Appetizers served family style add \$3.00 per person

Fried Green Tomatoes, Artichoke Dip, Sweet Potato Hushpuppies

\$15

LUCKY 3 2

S O U T H E R N K I T C H E N

Dinner

Shrimp and Grits

Shrimp, Giacomo's andouille sausage, onions, and tasso gravy over Old Mill of Guilford grits

Suffolk Chicken

Grilled all-natural chicken breast topped with country ham cream sauce, served with creamy mashed potatoes and seasonal vegetable

Grilled Salmon

With creamy grits and seasonal vegetable

Lemon Chicken Bowties

Tossed with roasted tomatoes and pesto

Stew Beef and Rice

All natural filet mignon tips slow cooked in brown gravy over rice

Meatloaf

Wrapped in bacon with mushroom gravy, served with creamy mashed potatoes and seasonal vegetables

All dinners served with a mixed green salad tossed in our creamy balsamic vinaigrette and artisan Tribeca sesame and multigrain bread.

Soda, tea, and Counter Culture Organic Roasted Coffee are included.

Choice of our seasonal sorbet or a homemade brownie sundae.

Appetizers served family style add \$3.00 per person

Fried Green Tomatoes, Artichoke Dip, Sweet Potato Hushpuppies

\$24

LUCKY 32

SOUTHERN KITCHEN

Dinner

Russian River Chicken

Grilled all-natural chicken breast topped with Goat Lady chèvre and crispy greens, served with creamy mashed potatoes and seasonal vegetable

Grilled Salmon

With creamy grits and seasonal vegetable

Lemon Chicken Bowties

Tossed with roasted tomatoes and pesto

Stew Beef and Rice

All natural filet mignon tips slow cooked in brown gravy over rice

Pan Fried Shrimp Cakes

With slaw, tartar sauce, and Lucky's fries

Grilled Ribeye

Thin sliced 10 oz. Ribeye topped with Texas Pete® fried onion rings and served with creamy mashed potatoes and seasonal vegetable

All dinners served with a mixed green salad tossed in our creamy balsamic vinaigrette and artisan

Tribeca sesame and multigrain bread

Soda, tea, and Counter Culture Organic Roasted Coffee are included.

Choice of our seasonal sorbet or a homemade brownie sundae.

Appetizers served family style add \$3.00 per person

Fried Green Tomatoes, Artichoke Dip, Sweet Potato Hushpuppies

\$26

LUCKY 32

SOUTHERN KITCHEN

Dinner

Shrimp and Grits

Shrimp, Giacomo's andouille sausage, onions, and tasso gravy over Old Mill of Guilford grits

Russian River Chicken

Grilled all-natural chicken breast topped with Goat Lady chèvre and crispy greens, served with creamy mashed potatoes and seasonal vegetable

Kentucky Ribeye

Bourbon marinated and grilled, served with creamy mashed potatoes and seasonal vegetable

Trillium Baked Salmon

Topped with horseradish cream and panko breadcrumbs, served with creamy grits and seasonal vegetable

Pan Fried Shrimp Cakes

With slaw, tartar sauce and Lucky's fries

Blue Cheese and Herb Crusted Sirloin

Served with creamy mashed potatoes and seasonal vegetable

All dinners served with a mixed green salad tossed in our creamy balsamic vinaigrette and artisan Tribeca sesame and multigrain bread.

Soda, tea, and Counter Culture Organic Roasted Coffee are included.

Choice of our seasonal sorbet or a homemade brownie sundae.

Appetizers served family style add \$3.00 per person

Fried Green Tomatoes, Artichoke Dip, Sweet Potato Hushpuppies

\$28

LUCKY 3 2

S O U T H E R N K I T C H E N

Brunch

French Toast

With warm maple syrup, served with chicken-apple sausage

Roasted Chicken Salad

With baby spinach, Goat Lady chevre, fresh seasonal fruit and spiced pecans tossed with Jeanne Edward's poppyseed dressing

Grilled Salmon

With creamy grits and seasonal vegetable

Vegetarian Omelet

With cheddar and jack cheese, roasted tomatoes, onions, green peppers, avocado, and sour cream, served with hash browns

Chicken and Mushrooms Crêpes

With spinach cream sauce, served with seasonal vegetables and hash browns

Sausage and Cheese Frittata

With chicken-apple sausage, onions, peppers, and cheddar cheese, served with creamy grits

Hot Ham and Havarti Sandwich

With spicy brown mustard, and creole mayonnaise served with Lucky's fries

Eggs Benedict

Served with hash browns

Soda, tea, and Counter Culture Organic Roasted Coffee are included.

Add a mixed green salad or cup of soup for \$3.00

Appetizers served family style add \$3.00 per person

Fried Green Tomatoes, Artichoke Dip, Sweet Potato Hushpuppies

\$13.50



Thank you for considering Lucky 32 for your special event. Our Private dining room is an excellent choice and our professional wait staff will cater to your every need to make your dining experience a memorable one.

Lucky 32 is the perfect place to socialize and have a relaxing dinner with professional service and an upscale atmosphere. Our guests are our main priority and we will be happy to accommodate your event to the best of our ability. We welcome parties of up to 70 guests in our Private Dining Room and up to 30 guests in our Grill Room. It is our goal to make your event an unforgettable experience so relax and let us do the work. We hope you enjoy the event as much as your guests will.

Private Dining Room

Lucky 32 has a Private Dining Room that can comfortably accommodate gatherings of up to 70 guests. This elegant room is well-suited for your next rehearsal dinner, pre-wedding luncheon, business luncheon or dinner, presentation, anniversary, retirement dinner, bridal or baby showers, meeting, birthday party, or any other celebration that inspires you to book a private room.

Please know that when booking an event in our Private Dining Room, there are no room fees for parties with over 25 guests. However, parties under 25 needing this room may be charged a room fee of \$100. There may be exceptions depending on the day and the time of the event. For example, there would not be a room charge for a party of 20 on Monday at 3:00pm, but there would be a room charge for a party of 20 at 7:00pm on a Friday night.

Grill Room

Our Grill Room is set just off to the side of our Wine Bar and can accommodate up to 30 guests. The atmosphere is more open and is better suited for less formal events such as after work socials, corporate "Happy Hour's", informal dinners, luncheons, birthdays, bachelor/ bachelorette parties, etc.

Lucky 32 features free Wi-Fi wireless Internet access in our Grill Room and Private Dining Room allowing you to access the Web or e-mail from your wireless enabled laptop.

Planning Your Event

Feel free to schedule a tour of our restaurant to help you decide which room is best for your event. Please remember that we have a delicious brunch menu served on Saturdays and Sundays that would be perfect for any occasion.

We can arrange for any equipment you may need for your event to be a success. We work with several area rental companies, florists, and bakeries. The audio in our Private Dining Room can be changed to fit your event or left off if appropriate.

We have a great variety of homemade desserts and our 2007 Wine Spectator Award winning wine list has over 75 wines by the glass, available in 3oz., 6oz., and 9oz. pours. If you choose to bring your own cake or special wine, we will serve them to your guests for a small fee. Our cake service fee is .50 per person and our wine corkage fee is \$10 per bottle.

We are a smoke free restaurant and have free wireless internet.

We can arrange the tables many different ways to fit your event. The room may be set up with square, rectangle, and round tables to best fit your event.

For more formal occasions we can set the dining room with white linens. There is a \$30 fee for linen service.

For further information, to book an event, arrange a tour, or for further information please call us at (919) 233-1632 or email us, kseybert@qwrh.com or mkeske@qwrh.com.

FINAL GUEST GUARANTEE

Exact attendance for all private functions must be made 3 days in advance of the function. This count is not subject to reduction after the 3 day deadline. If no guarantee is received the restaurant will assume the initial guest guarantee is the final guest guarantee. The restaurant will charge according to the final guest guarantee. The charge will be based on our current guest average.

CANCELLATIONS

If necessary, cancellations can be made and full deposit returned if given 30 days notice. If 30 day notice is not given, the full deposit will be forfeited.

SECURITY

The restaurant is not responsible for any items, gifts, or personal belongings left in the restaurant, prior to, during, or following the event.

LIABILITY

In the event that the restaurant is unable to perform its commitment because of physical shutdown or any governmental restrictions upon travel, suppliers, or any labor difficulties in the nature of strikes or otherwise, or any other cause or event beyond the restaurant's reasonable control, the restaurant shall be excused from performance and may terminate its commitment without liability of any kind. In the event the restaurant is unable to carry out the client's function for any reason, this agreement may be cancelled by the restaurant without further obligation (other than the return of the guest's deposit, if any) upon 30 days prior written notice to the guest.

DATE: _____ SIGNATURE _____
