



GROUP DINING INFORMATION

Ready to party? Looking for a private event space that will let you get down to business over a delicious meal? You've come to the right place! Moxie Kitchen + Cocktails offers several unique private and semi-private spaces perfect for social gatherings, celebrations, business meetings, or corporate events. Our flexible spaces offer an inviting setting for any type of gathering from a cocktail reception to a seated dinner. Food & Beverage minimums may apply depending on the season, day, meal period and party size. Please inquire for more information.

COAST TO COAST ROOM

Located just off the main dining room, the airy **East Coast** and **West Coast** rooms can each accommodate **up to 24 guests** for a **seated dinner** or **up to 25 guests** for a **standing cocktail reception**. These rooms can be combined to create one large "**Coast to Coast**" room that **seats up to 50** and accommodates **up to 60 for a standing cocktail reception**. Both rooms are equipped with audiovisual equipment, including a projector and screen.

COWHIDE ROOM

The upstairs Cowhide Room boasts a personality all its own. It is the ideal semi-private venue for groups of up to **28 guests for a seated event** or **25 for a cocktail reception**. Adjoining the upstairs bar, the Cowhide Room can be curtained off to provide privacy or partially partitioned to allow the buzz of the bar to provide a lively atmosphere. This room also features audiovisual equipment including a presentation screen.

OUTDOOR SPACES

Prefer the great outdoors? Host a gathering on one of our beautiful patios overlooking "Lake Moxie".

Downstairs Patio: Up to 40 guests for a seated event / 75 guests for a cocktail reception

Upstairs Terrace: Up to 36 guests for a seated event / 50 guests for a cocktail reception

For larger parties and buy-outs, we encourage you to call or email us to discuss how we can accommodate your group by reserving the entire, or part of, the restaurant.

For more information or to arrange a tour, please contact **Group Sales Consultant Amani Mardini** at **904.998.9744** or **amani.mardini@moxiefl.com**.

AUDIO/VISUAL CAPABILITIES

Our equipment supports VGA input and we supply a VGA cable for that input. If your computer/tablet uses a different video output, you will be responsible for supplying the appropriate cable/adaptor to convert to VGA.

Moxie Kitchen + Cocktails

4972 Big Island Drive, Jacksonville, FL 32246 | T. 904.998.9744 | moxiefl.com

COCKTAIL RECEPTIONS + HAPPY HOURS

Menu items subject to change based upon our seasonal menu.

APPETIZERS + TOASTS

- Cured + Aged** / selection of artisan meats + cheeses / \$4.50 per ounce
- Crispy Pig's Ears** / comeback sauce / \$6 per order
- Deviled Farm Eggs** / \$7.5 per order
- Crispy Chicken Bites** / spicy ranch dipping sauce / \$8 per order
- Cheddar Biscuit Tots** / bbq dust, pepper jelly / \$7 per order
- Lemon-Thyme French Fries** / green tomato ketchup / \$6 per order
- Crispy Chicken Livers** / hot sauce, celery, blue cheese / \$8 per order
- Smoked Trout Spread** / local farm veggies + housemade crackers / \$8 per order
- Fried Calamari + Cauliflower** / charred lemon, creole dipping sauce / \$11 per order
- Pimento Cheese Toast** / farm bread, potato chips, pepper jelly / \$7.5 per toast (6 pieces)
- Seasonal Toast** / please inquire (6 pieces)

SLIDERS, SKEWERS + SOUP SHOOTERS

- Crispy Chicken Sliders** / chow-chow, napa cabbage, Sriracha mayo / \$3.5 each
- Moxie Sliders** / house-ground Seminole Pride beef, Cognito Farm pork + bacon blend / \$4.5 each
- Chicken-"in"-Waffles Skewers** / maple mousse, pepper jelly / \$16 per dozen
- Crispy Chicken Liver Skewers** / hot sauce, celery, blue cheese / \$18 per dozen
- Caprese Skewers** / tomato, white cheddar cheese curd, basil / \$16 per dozen
- Pickled Shrimp + Fried Okra Skewers** / \$18 per dozen
- Brunswick Stew Shooters** / house-smoked pork, crispy grits / \$24 per dozen
- Seasonal Soup Shooters** / \$24 per dozen

INDIVIDUALLY PLATED

- Seared Day Boat Scallops** / three-cheese grits / \$8.50 each
- Handmade Gnocchi** / seasonal preparation / \$7 each
- Seminole Pride Filet Mignon** / green beans + bacon / \$9 each

BITE-SIZED + MINI DESSERTS

- Assorted Freshly-Baked Cookies** / \$10 per dozen
- Assorted Fudge + Bark** / \$10 per dozen
- Pumpkin Beignets** / \$10 per dozen
- Seasonal Panna Cotta Cups** / \$3.75 each
- Peanut Butter Mousse Cups** / \$3.75 each

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HAPPY HOUR DRINK TICKETS

\$5.50 per ticket. Each ticket is good for one draft beer, glass of happy hour wine, well drink, or happy hour cocktail

BEVERAGES BY CONSUMPTION

Wine, beer, and cocktails will be charged per drink based upon consumption.

WINE + LOCAL DRAFT BEER PACKAGES

Happy Hour Wines + Local Draft Beers

½ Hour: \$10 per person | 1 Hour: \$14 per person | 2 Hours: \$23 per person

Premium Wines (choose 1 white + 1 red) + Local Draft Beers

½ Hour: \$15 per person | 1 Hour: \$21 per person | 2 Hours: \$35 per person

RECEPTIONS + HAPPY HOURS (cont.)

FULL OPEN BAR PACKAGES

Happy Hour Wines + Local Draft Beers + Well Drinks

½ Hour: \$15 per person | 1 Hour: \$21 per person | 2 Hours: \$35 per person

Premium Wines (choose 1 white + 1 red) + Local Draft Beers +

Top Shelf Drinks + Choice of 2 Handcrafted Cocktails

½ Hour: \$20 per person | 1 Hour: \$28 per person | 2 Hours: \$46 per person

FAMILY STYLE GROUP DINING

For groups of 16 people or more, we highly recommend our family-style dining. This format allows your entire party to experience a wide selection of our signature dishes without any ordering required. This eliminates the distraction of having to order in the midst of a celebration or business meeting and permits us to offer you a more streamlined dining experience. Each guest receives an individually-plated salad and dessert. An assortment of appetizers, main courses, and sides are served on platters and shared among the table creating a communal, immersive dining experience.

FAMILY STYLE GROUP DINING MENUS + PRICING

(See attached family style menus. Tax + service additional)

FAMILY STYLE LUNCH MENU

Up to 15 people: \$420	26-30 people: \$840	41-45 people: \$1,260
16-20 people: \$560	31-35 people: \$980	46-50 people: \$1,400
21-25 people: \$700	36-40 people: \$1,120	50+ people: Please Inquire

FAMILY STYLE DINNER MENU (selection of 2 entrees)

Up to 15 people: \$750	26-30 people: \$1,500	41-45 people: \$2,250
16-20 people: \$1,000	31-35 people: \$1,750	46-50 people: \$2,500
21-25 people: \$1,250	36-40 people: \$2,000	50+ people: Please Inquire

FAMILY STYLE DINNER MENU (selection of 3 entrees)

11-15 people: \$825	26-30 people: \$1,650	41-45 people: \$2,475
16-20 people: \$1,100	31-35 people: \$1,925	46-50 people: \$2,750
21-25 people: \$1,375	36-40 people: \$2,200	50+ people: Please Inquire

Add Shooting Star Chardonnay + Cabernet Sauvignon to a Family Style Meal: \$18 per person

FAMILY STYLE DINNER MENU

(selection of TWO or THREE appetizers + entrees)

Complimentary sparkling + still water, coffee, and tea included. Menu items subject to change based upon our seasonal menu.

FOR THE TABLE

CHEDDAR BISCUITS bbq butter

APPETIZERS served family style (select two or three)

PICKLED PLATE seasonal vegetables

FRIED CALAMARI + CAULIFLOWER charred lemon, creole dipping sauce

SMOKED TROUT SPREAD local farm veggies + housemade crackers

CRISPY PIG'S EARS comeback sauce

DEVEILED EGGS

CHEDDAR BISCUIT TOTS bbq dust, pepper jelly

PIMENTO CHEESE TOAST farm bread, potato chips, pepper jelly

SEASONAL TOAST please inquire

SOUP / SALAD individually plated (select one)

BRUNSWICK STEW house-smoked pork, crispy grits

SEASONAL SOUP please inquire

WEDGE SALAD mini iceberg, fried onions, tomatoes, bacon, blue cheese dressing

SEASONAL SALAD local leafy greens, shaved farm vegetables, vinaigrette

KALE SALAD candied pecans, beets, apples, aged goat cheese, pomegranate vinaigrette

SPINACH SALAD hard boiled egg, pickled onion, creamy black pepper dressing, bacon marmalade

CHOPPED SALAD romaine, cabbage, tomatoes, cornbread croutons, spicy ranch dressing

ENTREES served family style (select two or three)

PAN-ROASTED CHICKEN BREAST seasonal preparation

MEATLOAF crispy onion, fresh horseradish

CHICKEN + WAFFLES fried chicken, waffle pudding, maple mousse, pepper jelly

SEARED SCOTTISH SALMON seasonal preparation

RAINBOW TROUT smoked almond salsa, charred lemon

SEARED DAY BOAT SCALLOPS three-cheese grits, lobster sauce, green onion salad

PAPPARDELLE PASTA sautéed shrimp, housemade tasso ham, charred tomato cream sauce

HANDMADE GNOCCHI seasonal preparation

BBQ TEMPEH seasonal preparation

SHORT RIB Seminole Pride beef, Dr. Pepper glaze, shaved vegetables, sweet herbs

SEARED DUCK BREAST seasonal preparation

FILET MIGNON* Seminole Pride beef, housemade steak sauce

*supplement, please inquire

SIDES served family style (select two OR three)

WHIPPED POTATOES

cheese

MAC-N-CHEESE

GREEN BEANS + BACON

SEARED BROCCOLI smoked almond salsa

CREAMY COLLARD GREENS + HAM HOCKS

THREE-CHEESE GRITS

CRISPY POTATOES chimichurri

“REDNECK RISOTTO” creamy rice middlins + pimento

SWEET! individually plated dessert / please inquire for current selections

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FOR THE TABLE

CHEDDAR BISCUITS bbq butter

SOUP / SALAD individually plated (select one)

BRUNSWICK STEW house-smoked pork, crispy grits

SEASONAL SOUP please inquire

WEDGE SALAD mini iceberg, fried onions, tomatoes, bacon, blue cheese dressing

SUMMER SALAD local leafy greens, shaved farm vegetables, creamy ranch or vinaigrette

KALE SALAD candied pecans, beets, apples, aged goat cheese, pomegranate vinaigrette

SPINACH SALAD hard boiled egg, pickled onion, creamy black pepper dressing, bacon marmalade

CHOPPED SALAD romaine, cabbage, tomatoes, cornbread croutons, avocado dressing

ENTREES served family style (select two)

PAN-ROASTED CHICKEN BREAST seasonal preparation

CHICKEN + WAFFLES fried chicken, waffle pudding, maple mousse, pepper jelly

RAINBOW TROUT smoked almond salsa, charred lemon

PAPPARDELLE PASTA sautéed shrimp, housemade tasso ham, charred tomato cream sauce

HANDMADE GNOCCHI seasonal preparation

BBQ TEMPEH seasonal preparation

SIDES served family style (select two)

WHIPPED POTATOES

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SWEET! individually plated dessert / please inquire for current selections