



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 **Erica Schiavone** at **904.373.7932** or **erica.schiavone@culivino.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.

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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
- Deviled Farm Eggs** / \$8 per order
- Mini Crab Cakes** / corn, chow chow, old bay aioli, upland cress / \$36 per dozen
- Crispy Chicken Bites** / spicy ranch dipping sauce / \$8 per order
- Cheddar Biscuit Tots** / bbq dust, pepper jelly / \$8 per order
- Lemon-Thyme French Fries** / green tomato ketchup / \$6 per order
- Crispy Chicken Livers** / hot sauce, celery, blue cheese / \$8 per order
- Smoked Salmon Dip** / local farm veggies + housemade crackers / \$8.5 per order
- Fried Calamari + Cauliflower** / charred lemon, creole dipping sauce / \$12.5 per order
- Pimento Cheese Toast** / farm bread, potato crisps, pepper jelly / \$8.5 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
- Shaved BBQ Pork Sliders** / spicy Brussels sprout + kale slaw, Ms. Mary's pickles / \$3.5 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** / creamy collard greens + bacon / \$9 each

BITE-SIZED + MINI DESSERTS

- Assorted Freshly-Baked Cookies** / \$10 per dozen
- Assorted Fudge** / \$10 per dozen

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RECEPTIONS + HAPPY HOURS (cont.)

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

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

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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 dust, pepper jelly

APPETIZERS served family style (select two or three)

PICKLED PLATE seasonal vegetables

FRIED CALAMARI + CAULIFLOWER charred lemon, creole dipping sauce

SMOKED SALMON SPREAD local farm veggies + housemade crackers

BLUE FIN CRAB CAKES corn, chow chow, old bay aioli, upland cress

DEVILED EGGS

CHEDDAR BISCUIT TOTS bbq dust, pepper jelly

PIMENTO CHEESE TOAST farm bread, potato crisps, 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, roasted beets, stone fruit, aged goat cheese, pomegranate vinaigrette

BUTTER CRUNCH SALAD grilled corn, pickled onions, shaved cucumbers, Oaxaca cheese, lemon vinaigrette

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

SUSTAINABLE SCOTTISH SALMON seasonal preparation

BLACKENED RAINBOW TROUT local brown rice, lemon butter, summer vegetable chow chow

SEARED DAY BOAT SCALLOPS bacon + smoked gouda creamed corn, tomato + saffron purée

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

HANDMADE GNOCCHI seasonal preparation

BBQ TEMPEH seasonal preparation

MOLE-GLAZED SHORT RIB Seminole Pride beef, yellow corn grits, shaved radish, pickled jalapeño, cotija cheese

FILET MIGNON* Seminole Pride beef, sautéed spinach, scalloped garlic potatoes, bacon-onion jam

*supplement, please inquire

SIDES served family style (select two OR three)

WHIPPED POTATOES

MAC-N-CHEESE

BLOOMIN' BRUSSELS SPROUTS pepper jelly

SEARED BROCCOLI smoked almond salsa

CREAMY COLLARD GREENS + HAM HOCKS

THREE-CHEESE GRITS

SMOKED GOUDA CREAMED CORN bacon

SWEET! individually plated dessert / please inquire for current selections

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SMOKED GOUDA CREAMED CORN bacon

SWEET! individually plated dessert / please inquire for current selections

Note: In addition to cocktail receptions/happy hours and family-style dining, we can also offer prix fixe/limited menus by request. If you would like to bring your own cake/dessert, there will be a \$2 per guest cake plating fee.

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