



## Private Dining Menu

### Host Bar Packages

*all packages are priced per person*

#### Well

Jim Beam Bourbon Whiskey  
Tito's Vodka  
Bacardi Rum  
Dewar's Whiskey  
Beefeater Gin

House Chardonnay  
House Sauvignon Blanc  
House Pinot Noir  
House Cabernet Sauvignon

Imported & Domestic Beers  
2 Hours 24.00  
3 Hour 36.00

#### Call

Maker's Mark Bourbon  
Absolut Vodka  
Bacardi 8 Rum  
Johnny Walker Red Whisky  
Tanqueray Gin

House Chardonnay  
House Sauvignon Blanc  
House Pinot Noir  
House Cabernet Sauvignon

Imported & Domestic Beers  
2 Hours 29.00  
3 Hour 42.00

#### Premium

Basil Hayden's Whiskey  
Grey Goose Vodka  
Bacardi 8 Rum  
Johnny Walker Black Whisky  
Aviation American Gin

Chardonnay  
Sauvignon Blanc  
Pinot Noir  
Cabernet Sauvignon

Imported & Domestic Beers  
2 Hours 34.00  
3 Hour 48.00



## **Reception**

*Enhancements are priced per person*

### **Bruschetta Station**

grilled artisan breads with blue cheese, lavender honey, roasted artichoke spread, white beans with sun-dried tomatoes and basil, balsamic tomato salad, sun-dried tomato, roasted three pepper relish and edamame hummus 14.00

### **Charcuterie Board**

imported Italian cured salami, saucisson, capicola, bresaola, mortadella, roasted peppers, assorted olives and grilled crostini 14.00

### **Imported & Domestic Cheese Board**

imported and domestic cheeses with dried fruits, Marcona almonds, crackers, quince fruit and organic honey 14.00

### **Seafood Bar**

Jumbo Shrimp, and Alaskan King Crab Legs  
with cocktail sauce and mignonette 35.00

*(Add an illuminated holiday themed ice sculpture 400.00)*

### **Prime Rib Carving Station**

slow roasted prime rib of beef au jus and Yukon Gold mashed potatoes,  
horseradish cream sauce, chopped garden salad, grilled asparagus

62.00 per guest

## **Sweet Table**

### **The North Pole**

chocolate layer cake, 4-layer carrot cake, buttermilk-pecan tartelettes,  
strawberry cheesecake, fresh fruit tartelettes, cream puffs, eclairs,  
lemon tartelettes and chocolate covered strawberries 12.00

## **Plated Dinner Events**

*pricing includes your choice of salad, entree and dessert*

### **Salads**

#### **Chopped Salad**

Chopped salad greens, parmesan and homemade croutons  
(Served with Ranch, Balsamic and 1000 Island dressing)

#### **Iceberg Wedge Salad**

Blue cheese dressing, applewood smoked bacon, pear tomatoes

### **Steaks**

Steaks are served with choice of potato and steak sauce

#### **Grilled Filet Mignon**

#### **Grilled New York Strip Steak**

#### **Thick Cut Ribeye**

### **Chef's Specialties**

#### **Garganelli Pasta**

Jumbo shrimp, grape tomatoes, shrimp broth, basil, parmesan

#### **Grilled Chicken and Morel Sauté**

Asparagus, morel cream sauce, Yukon mashed potato

#### **Pan Roasted Alaskan King Salmon**

Citrus butter sauce, oven roasted Winter root vegetables, Yukon mashed potato

### **Desserts**

#### **4 Layer Carrot Cake**

Layers of moist carrot cake with cream cheese icing

#### **Eggnog Cheesecake**

Dairy fresh cream, eggnog, white chocolate shavings, mint

#### **Chocolate Layer Cake**

Chocolate layer cake with toffee crunch and caramel sauce

70.00 per guest

## **Plated Lunch Events**

*pricing includes your choice of salad, entree and dessert*

### **Salads**

#### **Chopped Salad**

Chopped salad greens, parmesan and homemade croutons  
(Served with Ranch, Balsamic and 1000 Island dressings)

#### **Iceberg Wedge Salad**

Blue cheese dressing, applewood smoked bacon, pear tomatoes

### **Entrée's**

#### **Pasta Bolognese**

Slow simmered meat and four cheese sauces with bucatini pasta

#### **Grilled Filet Mignon**

Sauteed spinach, choice of potato

#### **Chopped Beef Steak**

Yukon mashed potatoes with onion gravy

#### **Pan Roasted Alaskan King Salmon**

Citrus butter sauce, oven roasted Winter root vegetables, Yukon mashed potatoes

#### **Grilled Chicken**

Boneless half chicken, chimichurri, Yukon mashed potatoes

### **Desserts**

#### **3 Layer Carrot Cake**

layers of moist carrot cake with cream cheese icing

#### **Eggnog Cheesecake**

Dairy fresh cream, eggnog, white chocolate shavings, mint

#### **Chocolate Layer Cake**

Chocolate layer cake with toffee crunch and caramel sauce

40.00 per guest

## **Lunch or Dinner Course Enhancements**

*enhancements are priced per person*

### **Starters**

#### **Shrimp Cocktail**

Colossal shrimp with horseradish cocktail sauce 16.00

#### **Sautéed Maryland Style Crab Cake**

Crab Shack mustard aioli 14.00

### **Pasta**

*the following items are portioned as a traditional pasta course*

#### **Crescenza Stuffed Pasta**

Fresh rolled pasta stuffed with crescenza cheese with  
brown butter-parmesan sauce 11.00

#### **Three Cheese Ravioli**

Brown butter and fresh grated grana cheese  
topped with chopped toasted hazelnuts 12.00