

COLD APPETIZERS

Shrimp Cocktail - \$125

25 Chilled Classic Presentation With Cocktail Sauce

Charcuterie Platter - \$120

With House Made **Accoutrements**

HOT APPETIZERS

25 Fried Risotto - \$50

Panko Crusted Arborio Rice With Mushrooms stuffed with cheddar cheese,
with Red Bell Pepper Aioli

24 (4 Racks) Grilled New Zealand Lamb Pops - \$145

With Chimichurri and Balsamic Reduction

25 House Made Swedish Style Meatballs - \$50

Served In A Dill-Cream Gravy

25 Maryland Style Mini Crab Cakes - \$150

With Chili-Lime Aioli

TIER-ONE PRIVATE DINNER MENU: CHOOSE THREE

\$85.00 PER PERSON

Served with a House Salad with Balsamic Shallot Vinaigrette

8oz Center Cut Certified Hereford Filet Mignon

12oz Hand Cut Dry Aged Ribeye

10oz Hand Cut Dry Aged Strip

Seared Wild Caught Salmon

In a Parmesan Broth with Confit Leeks,
Sun-Dried Tomatoes²

Half Roasted Chicken Confit

Served With Southern Style Duck Fat Collard Greens, A Jalapeno Cheddar Cornbread Muffin
and Drizzled with Hot Honey^{1 2}

New Zealand Lamb Chops

Served with Wild Rice Pilaf Tossed with Beurre Monte, Red Bell Pepper, Shallot, Garlic, Celery and Finished
with Chimichurri and Balsamic Reduction²

Family Style Sides: Choose Three

Creamed Spinach^{1 2}

Asparagus²

Four Cheese Mac & Cheese^{1 2}

Mashed Potatoes & Gravy²

Sauteed Green Beans²

TIER-TWO PRIVATE DINNER MENU: CHOOSE THREE

\$100.00 PER PERSON

Served with a House Salad with Balsamic Shallot Vinaigrette

16oz Prime Grade Dry Aged Bone-In Strip

14oz Winterfrost Wagyu Ribeye

12oz Dry Aged Bone-In Filet

Pan Seared Sea Scallops

Three Large Scallops served Over Lobster Saffron Risotto,
Finished with Cherry Mostarda and Parmesan Crisps

Half Roasted Chicken Confit

Served With Southern Style Duck Fat Collard Greens, A Jalapeno Cheddar Cornbread Muffin
and Drizzled with Hot Honey^{1 2}

New Zealand Lamb Chops

Served with Wild Rice Pilaf Tossed with Beurre Monte, Red Bell Pepper, Shallot, Garlic, Celery and Finished
with Chimichurri and Balsamic Reduction²

Seared Wild Caught Salmon

In a Parmesan Broth with Confit Leeks,
Sun-Dried Tomatoes²

Family Style Sides: Choose Three

Creamed Spinach^{1 2}

Mashed Potatoes & Gravy²

Four Cheese Mac & Cheese^{1 2}

Sauteed Green Beans²

Lobster Mac & Cheese^{1 2}

Asparagus²

DESSERTS

Carrot Cake Bites - \$50

Whipped Butter Cream Frosting and Buttermilk Glaze

Chocolate Torte Bites - \$50

Flourless chocolate torte topped with chocolate ganache

Cheesecake Bites - \$50

Traditional cheesecake with fresh berries and whipped cream

House Made Chocolate Chip Cookies - \$50