

# G·PRIME

## STEAK & CELLAR

# PRIVATE EVENTS GUIDE

1981 EASTWOOD ROAD, WILMINGTON NC
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(910) 679 - 4103

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# OVERVIEW



Giorgios
HOSPITALITY & LIFESTYLE GROUP

Giorgios Hospitality Group focuses on cultivating each guest's experience, while creating a timeless story; providing unique & memorable dining experiences with passion & enthusiasm, "one guest, one plate at a time."

Giorgios Hospitality Group unconditionally guarantees positive guest experiences through quality & service. So pull up a chair, & let us take care of you.

We offer a variety of culinary samplings & we ensure that each explores robust & powerful flavor while maintaining fresh & locally sourced ingredients.

"Sharing food around the table is one of the greatest expressions of love."

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# THE LIBRARY ROOM



35 SEATED
50 STANDING
$500 FACILITY FEE REQUIRED TO RESERVE

FOOD & BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE BASED ON DEMAND, SEASONALITY, TIME OF DAY & DAY OF THE WEEK

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# THE PELICAN ROOM



45 SEATED
60 STANDING
$500 FACILITY FEE REQUIRED TO RESERVE

FOOD & BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE BASED ON DEMAND, SEASONALITY, TIME OF DAY & DAY OF THE WEEK

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# THE OUTDOOR TERRACE



65 SEATED
100 STANDING
$1,000 FACILITY FEE REQUIRED TO RESERVE

FOOD & BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE BASED ON DEMAND, SEASONALITY, TIME OF DAY & DAY OF THE WEEK

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## STARTERS

**BREAD SERVICE** house rosemary yeast rolls, sea salt, honey butter 6

**OYSTERS* on the HALF SHELL** champagne mignonette 4 per ***GF | DF***

**CHARCUTERIE*** chef's daily assortment 32

**BEEF TARTARE*** tenderloin, caper, shallot cornichon, yolk, herbs, crostini 24 ***DF***

**TUNA CRUDO*** yuzu ponzu, cucumber, seaweed salad, sesame, fried shallot 24 ***DF***

**COLOSSAL SHRIMP COCKTAIL** cocktail sauce, lemon 24 ***GF | DF***

**SEAFOOD TOWER*** seasonal selection 185 ***GF | DF***

**SOUP DU JOUR** MP

**JUMBO LUMP CRAB CAKE** sweet corn remoulade, red pepper coulis, chive oil, fennel salad 27

## CAVIAR*

served with tallow crisps, crumbled egg,
red onion, créme fraîche & chive oil

Kilo Cavier - Northern California
*The Only Eco-Certified Sturgeon Farm in the US*

**ESTATE** 85
**SELECT** 120

## SALADS

**CLASSIC CAESAR** hearts of romaine, parmesan, brown butter croutons 16

**G PRIME HOUSE SALAD** greens mix, pickled red onion, tomato, crouton, munster, endive, champagne vinaigrette 15

**ICEBERG WEDGE** gorgonzola, nueske's bacon, scallions, confit tomato, roasted garlic ranch 15 ***GF***

**ORCHARD SALAD** winter greens, chèvre, dried cranberries, honeycrisp apple, candied walnuts, puffed farro, maple bourbon vinaigrette 16

**ADDITIONS** 3oz tenderloin tip* ***GF*** +17 | 6oz chicken breast ***GF | DF*** +18 | 3 colossal shrimp ***GF*** +15

* These items offered may be served raw or cooked to a temperature of your choosing. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Please notify your server of any existing food allergies or dietary restrictions.

# ENTREES

**HERB ROASTED HALF CHICKEN** seared trumpet mushroom, cipollini onion, brown butter garlic cream 29 ***GF***

**GRILLED ROMANESCO STEAK** caramelized celeriac purée, pepper jelly 24 ***V***

**FETTUCCINE & TRUFFLE** house yolk fettuccine, pecorino romano, good butter, shaved truffle 27

**PAPPARDELLE BOLOGNESE** beef, pork & san marzano bolognese, carrot pappardelle 29

**MEGA SHORT RIB** pommes, seasonal vegetable, jus 57

# BUTCHER

## LAND ***GF***

*a la carte | broiled to order | finished with tallow butter*

**BEEF TENDERLOIN*** 6 oz 47 | 10 oz 66

**PRIME NY STRIP*** 14 oz 57

**PRIME RIBEYE*** 16 oz 68

**SWEET TEA BERKSHIRE PORK CHOP*** 2/8 oz 42

**AUSTRALIAN DOUBLE BONE LAMB CHOP*** 2/7 oz 62

**WAGYU AUSTRALIAN FILET MIGNON*** 8 oz 85

**WAGYU AUSTRALIAN RIBEYE*** 12 oz 98

## SEA ***GF***

*a la carte | plancha seared to order | finished with house seafood butter*

**SALMON*** *8oz* 28

**TUNA*** *6oz* 32

**DAILY CATCH*** MKT

**SCALLOPS*** MKT

**COLOSSAL SHRIMP** *6 shrimp* 30

# ACCOMPANIMENTS

**CREAMED FRESH BABY SPINACH** 14

**WHIPPED IDAHOES** 13

**TRUFFLE MAC & CHEESE** 15

add lobster + $15

**PIMENTO CREAMED CORN** 14 ***GF***

**ROASTED GARLIC BROCCOLI** 13 ***GF***

# ENHANCEMENTS

**OSCAR** 27

**GORGONZOLA AU GRATIN** 9 ***GF***

**LOBSTER TAIL** *10oz* MKT

**BÉARNAISE** 4 ***GF***

**AU POIVRE** 6 ***GF***

**BORDELAISE** 4 ***GF***

**HORSERADISH CREAM** 4 ***GF***

**YUZU PONZU** 4 ***DF***

An additional 3% will be charged to help offset processing costs if a credit card is used for payment. This amount is not more than what we pay in fees. We do not surcharge debit cards.

Gratuity of 20% will be added to any party of eight guests or more.

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# FAMILY STYLE DINNER

The host will select starter, salad, main, sauce & accompaniment choices per desired menu tier.
All menu selections are due two weeks prior to the event date.
Menu items are subject to change based on availability & seasonality of ingredients.

## TIER I | $95 PER GUEST

**CHOICE OF ONE (1) SALAD**
**CHOICE OF ONE (1) MAIN & ONE (1) SAUCE**
**CHOICE OF ONE (1) SIDE**
**ASSORTED STATIONED DESSERTS**

## TIER II | $120 PER GUEST

**CHOICE OF ONE (1) STARTER**
**CHOICE OF ONE (1) SALAD**
**CHOICE OF TWO (2) MAINS & TWO (2) SAUCES**
**CHOICE OF TWO (2) SIDES**
**ASSORTED STATIONED DESSERTS**

## TIER III | $145 PER GUEST

**CHOICE OF TWO (2) STARTERS**
**CHOICE OF TWO (2) SALADS**
**CHOICE OF THREE (3) MAINS & THREE (3) SAUCES**
**CHOICE OF THREE (3) SIDES**
**ASSORTED STATIONED DESSERTS**

## ADDITIONS

AVAILABLE TO ADD TO ANY TIER I PRICED PER GUEST

**PREMIUM STARTERS**
**PREMIUM MAINS**
**ENHANCEMENTS**

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# FAMILY STYLE DINNER OFFERINGS

## STARTERS

**BEEF TARTARE*** tenderloin, caper, shallot, cornichon, yolk, herbs, crostini ***DF***

**TUNA CRUDO*** fresh bluefin, yuzu ponzu, cucumber, sesame, fried shallot ***DF***

## SALADS

**CLASSIC CAESAR** hearts of romaine, parmesan, brown butter crouton

**G PRIME HOUSE SALAD** greens mix, pickled red onion, tomato, crouton, muenster, endive, champagne vinaigrette

## MAINS ***GF***

### LAND

*broiled to order | finished with tallow butter*

**BEEF TENDERLOIN***

**PRIME NY STRIP***

**SWEET TEA BERKSHIRE PORK CHOP***

**AUSTRALIAN DOUBLE BONE LAMB CHOP***

### SEA

*plancha seared to order | finished with house seafood butter*

**SALMON***

**TUNA***

## ENHANCEMENTS

**BÉARNAISE** ***GF***

**AU POIVRE** ***GF***

**BORDELAISE** ***GF***

**HORSERADISH CREAM** ***GF***

**YUZU PONZU** ***DF***

## ACCOMPANIMENTS

**CREAMED FRESH BABY SPINACH**

**WHIPPED IDAHOES** ***GF***

**TRUFFLE MAC & CHEESE**

add lobster +8

**ROASTED GARLIC BROCCOLI** ***GF***

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# FAMILY STYLE DINNER ADDITIONS

## PREMIUM STARTERS

**BREAD SERVICE** house rosemary yeast rolls, sea salt, honey butter 3

**OYSTERS*** on the **HALF SHELL** served by the dozen, champagne mignonette 6 ***GF | DF***

**SEAFOOD TOWER*** seasonal selection 17 ***GF | DF***

**JUMBO LUMP CRAB CAKE** sweet corn remoulade 6

## PREMIUM MAINS

### LAND ***GF***

*broiled to order | finished with tallow butter*

**PRIME RIBEYE*** 10

**AUSTRALIAN FILET MIGNON*** 10

### SEA

*plancha seared to order | finished with house seafood butter*

**DAILY CATCH*** 8 ***GF***

**SCALLOPS*** 12 ***GF***

**COLOSSAL SHRIMP COCKTAIL** 5 ***GF***

**WHOLE MAINE LOBSTER** 15

## ENHANCEMENTS

**OSCAR** 9

**GORGONZOLA AU GRATIN** 3 ***GF***

**LOBSTER TAIL** 15

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# THE LUXURY EXPERIENCE

## $300 PER GUEST

## SEAFOOD TOWER & CHAMPAGNE *GF | DF*

STATIONED

**SEAFOOD TOWER*** shrimp cocktail, oysters, lobster tail, lump crab, seasonal crudo & ceviche, caviar

** All guests will receive a glass of champagne to enjoy with this course! **

## SALAD COURSE

INDIVIDUALLY PLATED I HOST CHOICE OF ONE FOR ALL GUESTS

**CLASSIC CAESAR** hearts of romaine, parmesan, brown butter crouton

**G PRIME HOUSE SALAD** greens mix, pickled red onion, tomato, crouton, muenster, endive, champagne vinaigrette

## MAIN COURSE *GF*

SERVED TO SHARE I HOST CHOICE OF THREE ENHANCEMENTS FOR ALL GUESTS

**PRIME NY STRIP***
**PRIME TOMAHAWK RIBEYE***
**AUSTRALIAN DOUBLE BONE LAMB CHOP***
**TUNA***

## ENHANCEMENTS *GF*

SERVED TO SHARE

**GORGONZOLA AU GRATIN**
**BÉARNAISE**
**AU POIVRE**
**BORDELAISE**
**HORSERADISH CREAM**
**YUZU PONZU**

## ACCOMPANIMENTS

SERVED TO SHARE

**CREAMED FRESH BABY SPINACH**
**WHIPPED IDAHOES** *GF*
**TRUFFLE MAC & CHEESE**
add lobster +8
**ROASTED GARLIC BROCCOLI** *GF*

## SWEET COURSE

INDIVIDUALLY PLATED I CHEF'S CHOICE

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# COCKTAIL STYLE EVENT OFFERINGS

## HORS D'OEUVRES

### A LA CARTE PER GUEST

**TUNA TARTARE CANAPÉ*** fresh bluefin, honey, sesame, fried wontons 6 ***DF***

**BEEF TARTARE CROSTINI*** tenderloin, caper, shallot, cornichon, yolk, herbs 6 ***DF***

**CUCUMBER TOAST POINT** herb cream cheese 5

**MEATBALL & MUSHROOM SKEWER** tomato sauce 5

**TOMATO CAPRESE SKEWER** heirloom tomato, fresh mozzarella, basil, balsamic reduction 5 ***GF***

**OYSTER ON THE HALF SHELL*** champagne mignonette 7 ***GF | DF***

**COLOSSAL SHRIMP COCKTAIL** cocktail sauce, lemon 6 ***GF | DF***

**CHICKEN SALAD PHYLLO CUPS** red grape, celery 5

**GPRIME SLIDERS** muenster, house sauce, crisp red onion, house dill pickle chips 5

**FILET CROSTINI** bleu cheese, horseradish cream 5

**CHICKEN SATAY** peanut sauce 5

**GRILLED SHRIMP SKEWERS** choice of blackened, seafood butter, or scampi 5 ***GF***

**GRAZING TABLE** rotating meats & cheeses, crudité, seasonal dips,
pimento cheese, fresh breads & crackers 10

If the host would like to add an offering that is not listed, a request will be submitted & reviewed by our chefs. Any specialty items not on our menu will be priced appropriately based on the details of the request.

The host may choose as many or as few hors d'oeuvres to serve as desired. Some are best served passed while others are best served stationed.

Menu items are subject to change based on availability & seasonality of ingredients.

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# PRIX FIXE DINNER

## $130 PER GUEST, ALL INCLUSIVE

BAR OFFERINGS AVAILABLE A LA CARTE

## HORS D'OEUVRES

**CUCUMBER & HERB CREAM CHEESE TOAST POINT**

**BEEF TARTARE CROSTINI***

## SALAD

ALL GUESTS TO RECEIVE ONE OF THE FOLLOWING

**CLASSIC CAESAR** hearts of romaine, parmesan, brown butter crouton

**G PRIME HOUSE SALAD** greens mix, pickled red onion, tomato, crouton, muenster, endive, champagne vinaigrette

## MAIN

CHOICE OF ONE PER GUEST

**BEEF TENDERLOIN*** 6oz, broiled to order, finished with marrow butter ***GF***

**HERB ROASTED HALF CHICKEN** seared trumpet mushroom, cipollini onion, brown butter garlic cream ***GF***

**CRISPY SEARED SALMON** 8oz, plancha seared to order, finished with house seafood butter ***GF***

**GRILLED ROMANESCO STEAK** caramelized celeriac purée, pepper jelly ***V***

**PAPPARDELLE BOLOGNESE** beef, pork & san marzano bolognese, carrot pappardelle

## ACCOMPANIMENTS

CHOICE OF TWO FOR ALL GUESTS TO SHARE

**CREAMED FRESH BABY SPINACH**

**WHIPPED IDAHOES** ***GF***

**TRUFFLE MAC & CHEESE**

add lobster +15

**ROASTED GARLIC BROCCOLI** ***GF***

## DESSERT

CHOICE OF ONE PER GUEST

**FLOURLESS CHOCOLATE & PEANUT BUTTER TORTE** ***GF***

**KEY LIME PIE**

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# CONTACT

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