



G • PRIME
STEAK & CELLAR



PRIVATE EVENTS GUIDE

1981 EASTWOOD ROAD, WILMINGTON NC
WWW.GPRIMEWILMINGTON.COM
(910) 679 - 4103



OVERVIEW



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."



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



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



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



STARTERS

- BREAD SERVICE** rosemary yeast house 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*** fresh bluefin, yuzu ponzu, cucumber, 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 29

CAVIAR*

served with brioche rounds, crumbled egg,
red onion, crème 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, 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**

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.

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 53

PRIME BONE-IN COWBOY RIBEYE* 22 oz 86

SWEET TEA BERKSHIRE PORK CHOP* 2/8 oz 36

AUSTRALIAN DOUBLE BONE LAMB CHOP* 2/7 oz 59

AUSTRALIAN FILET MIGNON* 8 oz 78

SEA **GF**

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

SALMON* 8oz 28

BLUEFIN TUNA* 6oz 32

DAILY CATCH* MKT

SCALLOPS* MKT

COLOSSAL SHRIMP 6 shrimp 30

ENTREES

AIRLINE CHICKEN BALLOTINE spinach-infused mousseline, brown butter-toasted garlic cream 35 **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

ACCOMPANIMENTS

CREAMED FRESH BABY SPINACH 14

WHIPPED IDAHOES 13

TRUFFLE MAC & CHEESE 15

add lobster + \$15

PIMENTO CREAMED CORN 14 **GF**

ASPARAGUS 15 **V**

ENHANCEMENTS

OSCAR 27

GORGONZOLA AU GRATIN 9 **GF**

LOBSTER TAIL 10oz MKT

SAFFRON BUERRE BLANC 5 **GF**

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.



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 | PRICED PER GUEST

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



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, 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* 10 oz
PRIME NY STRIP* 14 oz
SWEET TEA BERKSHIRE PORK CHOP* 2/8 oz
AUSTRALIAN DOUBLE BONE LAMB CHOP* 2/7 oz

SEA

plancha seared to order | finished with house seafood butter

SALMON* 8oz
BLUEFIN TUNA* 6oz

ENHANCEMENTS

BÉARNAISE **GF**
AU POIVRE **GF**
BORDELAISE **GF**
HORSERADISH CREAM **GF**
SAFFRON BEURRE BLANC **GF**
YUZU PONZU **DF**

ACCOMPANIMENTS

CREAMED FRESH BABY SPINACH
WHIPPED IDAHOES **GF**
TRUFFLE MAC & CHEESE
ASPARAGUS **V**

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FAMILY STYLE DINNER ADDITIONS

PREMIUM STARTERS

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

OYSTERS* on the **HALF SHELL** served by the dozen, champagne mignonette 4 per **GF | DF**

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

JUMBO LUMP CRAB CAKE sweet corn remoulade 29

PREMIUM MAINS

LAND **GF**

broiled to order | finished with tallow butter

PRIME BONE-IN COWBOY RIBEYE* 22 oz 86

AUSTRALIAN FILET MIGNON* 8 oz 78

SEA

plancha seared to order | finished with house seafood butter

DAILY CATCH* MKT **GF**

SCALLOPS* MKT **GF**

COLOSSAL SHRIMP COCKTAIL 30 **GF**

WHOLE MAINE LOBSTER 1.5lb MKT

ENHANCEMENTS

OSCAR 27

GORGONZOLA AU GRATIN 9 **GF**

LOBSTER TAIL 10oz MKT

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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 | HOST CHOICE OF ONE FOR ALL GUESTS

CLASSIC CAESAR hearts of romaine, parmesan, crouton

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

MAIN COURSE **GF**

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

PRIME NY STRIP* 14oz

PRIME TOMAHAWK* 32oz

AUSTRALIAN DOUBLE BONE LAMB CHOP* 14oz

BLUEFIN TUNA* 12oz

ENHANCEMENTS **GF**

SERVED TO SHARE

GORGONZOLA AU GRATIN

SAFFRON BEURRE BLANC

BÉARNAISE

AU POIVRE

BORDELAISE

HORSERADISH CREAM

YUZU PONZU

ACCOMPANIMENTS

SERVED TO SHARE

CREAMED FRESH BABY SPINACH

WHIPPED IDAHOES **GF**

TRUFFLE MAC & CHEESE

add lobster + \$15

ASPARAGUS **V**

SWEET COURSE

INDIVIDUALLY PLATED | 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, 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**

AIRLINE CHICKEN BALLOTINE spinach-infused mousseline, brown butter-toasted 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

ASPARAGUS **V**

DESSERT

CHOICE OF ONE PER GUEST

FLOURLESS CHOCOLATE TORTE **GF**

KEY LIME PIE

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