

Private Dining Menus



Reception

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Cocktail Hour

Hors d'oeuvres

45/Dozen

BBQ Glazed Bacon Bites
Gifford's bacon, caramelized onions

Bruschetta
whipped ricotta, tomato, crostini

Stuffed Mushroom Rockefeller
spinach, bacon, parmesan,
breadcrumbs

Caprese
tomato, mozzarella, basil

Beef Carpaccio Crostini
truffle aioli, fried capers

Beef Brochette
beurre rouge

55/Dozen

Oysters Rockefeller
spinach, bacon, parmesan,
breadcrumbs

Mini Crabcake
old bay aioli, crostini

Scallop Ceviche
seasonal preparation

Alaskan King Crab Bite
spicy aioli, tobiko

Dry Aged NY Strip
horseradish cream

Displays

Cheese & Charcuterie
15/person
assorted meats and cheeses,
accompaniments

Seafood
45/person
East Coast oysters, shrimp cocktail,
Alaskan King Crab, accompaniments



Private Dining Menu 1

105/person



STARTER COURSE (Pre-select two for the table)

- CHAR GRILLED GIFFORDS BACON
seasonal preparation
- ARTISANAL MEAT & CHEESE BOARD
whole grain mustard, marcona almonds, lavash
- CAB PRIME MEATBALLS
tomato, ricotta, parmesan polenta
- SHRIMP COCKTAIL
lemon, cocktail sauce

FIRST COURSE ENHANCEMENT:
ICE TOWER 45 / PERSON
east coast oysters, shrimp, Alaskan King
Crab legs, w/ accompaniments

SALAD COURSE (Pre-select one salad)

- CHOPPED LETTUCE WEDGE
giffords bacon, cherry tomatoes, blue cheese crumbles, pickled
red onion, blue cheese dressing
- CAESAR
romaine, garlic breadcrumbs, parmesan
- MIXED GREENS
local greens, cucumber, cherry tomatoes, red wine vinaigrette

ENTRÉE COURSE (Each guest will choose one)

- CAB 8oz FILET MIGNON
- PAN ROASTED CHICKEN
seasonal preparation
- MARKET CATCH
seasonal preparation

TABLE SIDES (Pre-select two family style sides)

- GRILLED ASPARAGUS
- CRISPY BRUSSEL SPROUTS
- WHIPPED ALIGOT POTATOES
- WHITE CHEDDAR MAC & CHEESE

DESSERT COURSE (Each guest will choose one)

- CHOCOLATE MOUSSE CAKE
- SEASONAL CHEESECAKE

During the planning process, please narrow down each course's selections. The guest will only select which entrée and dessert they'd like the evening of the event.

*Vegan and Vegetarian options available on the evening of the event. Please notify us in advance for any dietary restrictions or special requests. Menus are subject to change.



Private Dining Menu 2

130/person



STARTER COURSE (Pre-select two for the table)

- CHAR GRILLED GIFFORDS BACON
seasonal preparation
- ARTISANAL MEAT & CHEESE BOARD
whole grain mustard, marcona almonds, lavash
- CAB PRIME MEATBALLS
tomato, ricotta, parmesan polenta
- CAB BEEF CARPACCIO
truffle aioli, arugula, parmesan
- SHRIMP COCKTAIL
lemon, cocktail sauce

FIRST COURSE ENHANCEMENT:
ICE TOWER 45 / PERSON
east coast oysters, shrimp, Alaskan King
Crab legs, w/ accompaniments

SALAD COURSE (Pre-select one salad)

- CHOPPED LETTUCE WEDGE
giffords bacon, cherry tomatoes, blue cheese crumbles, pickled
red onion, blue cheese dressing
- CAESAR
romaine, garlic breadcrumbs, parmesan
- MIXED GREENS
local greens, cucumber, cherry tomatoes, red wine vinaigrette

ENTRÉE COURSE (Pre-select three entrees)

- CAB 12oz FILET MIGNON
- CAB 16oz RIBEYE
- PAN ROASTED CHICKEN
seasonal preparation
- MARKET CATCH
seasonal preparation

TABLE SIDES (Pre-select two family style sides)

- GRILLED ASPARAGUS
- CRISPY BRUSSEL SPROUTS
- WHIPPED ALIGOT POTATOES
- BACON WHITE CHEDDAR MAC & CHEESE

DESSERT COURSE (Each guest will choose one)

- CHOCOLATE MOUSSE CAKE
- SEASONAL CHEESECAKE

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Private Dining Menu 3

150/Person



STARTER COURSE (Pre-select two for the table)

CHAR GRILLED GIFFORDS BACON
seasonal preparation

ARTISANAL MEAT & CHEESE BOARD
whole grain mustard, marcona almonds, lavash

CAB PRIME MEATBALLS
tomato, ricotta, parmesan polenta

CAB BEEF CARPACCIO
truffle aioli, arugula, parmesan

SHRIMP COCKTAIL
lemon, cocktail sauce

FIRST COURSE ENHANCEMENT:

ICE TOWER 45 / PERSON
east coast oysters, shrimp, Alaskan King
Crab legs, w/ accompaniments

SALAD COURSE (Pre-select one salad)

CHOPPED LETTUCE WEDGE
giffords bacon, cherry tomatoes, blue cheese crumbles, pickled
red onion, blue cheese dressing

CAESAR
romaine, garlic breadcrumbs, parmesan

MIXED GREENS
local greens, cucumber, cherry tomatoes, red wine vinaigrette

ENTRÉE COURSE (Pre-select three entrees)

CAB 12oz FILET MIGNON

CAB 16oz RIBEYE

CAB 14oz NY STRIP

PAN ROASTED CHICKEN
seasonal preparation

MARKET CATCH
seasonal preparation

SLICED LOBSTER TAIL SERVED FAMILY STYLE FOR THE TABLE WITH ENTRÉE COURSE

TABLE SIDES (Pre-select three family style sides)

GRILLED ASPARAGUS

CRISPY BRUSSEL SPROUTS

SAUTEED MUSHROOM & ONIONS

WHIPPED ALIGOT POTATOES

BACON WHITE CHEDDAR MAC & CHEESE

DESSERT COURSE (Each guest will choose one)

CHOCOLATE MOUSSE CAKE

SEASONAL CHEESECAKE

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