



*Private Dining Menu's*



## Hors D'oeuvres

Butler Passed - for the amount of time listed

### Seafood

#### **Shrimp Ceviche**

With a Citrus Marinade

#### **Smoked Salmon on Croustade**

Scottish style smoked salmon, Yukon dill potato salad and cilantro lime cream

#### **Mini King Crab Cakes**

With Tarragon Lemon Butter Sauce

#### **Colossal Shrimp Cocktail**

Trio of sauces: guacamole, cocktail, and remoulade

#### **Applewood Bacon Wrapped Shrimp**

With remoulade & lemon butter

### Beef

#### **Beef Tartare**

Classically prepared with red onions, capers, Worcestershire and brandy

#### **Tenderloin Crostini**

With a horseradish cream

#### **Prime Beef Satay**

Cumin & Coriander broiled with a Chimichurri sauce

### Chicken

#### **Chicken Satay**

With Cucumber Crème Fraiche

#### **BBQ Chicken**

On a Tortilla with Pico de Gallo

#### **Celery Chicken Salad**

On a Garlic Crouton

#### **Asian Chicken**

Served on a crisp wonton

### Vegetarian

#### **Bruschetta**

#### **Tomato Mozzarella Skewers**

#### **Goat Cheese Croustades with Rosemary**

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Menus and prices are subject to change

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness



### 3 Course Seated Dinner

Includes: Coffee, Tea, Soda and Bread

#### First Course *Select 2 (Guest's Choice of 1)*

##### **Lobster Bisque**

With Lobster and Cream

##### **Caesar Salad**

Crisp Romaine, Homemade Garlic Herb Croutons, Pecorino Cheese and Avocados. Tossed in our Homemade Caesar Dressing

##### **Spinach Salad**

Applewood Smoked Bacon, Mushrooms, Red Onion & Warm Bacon Vinaigrette

##### **Tomato Mozzarella Salad**

Vine Ripe Tomatoes, Lemon Pepper Vinaigrette and Basil Pesto

##### **The Slice. A Classic Wedge Salad**

Chilled Iceberg Lettuce Topped with Heirloom Baby Tomatoes, Applewood Smoked Bacon, Oregon Blue Cheese and Green Onions. Served with Bacon, Bleu Cheese Dressing

##### **That Salad**

Baby Greens, Brandied Cherries, Candied Pistachios, and Blue Cheese with Maple-Sherry Vinaigrette

#### Second Course *Select 3 (Guest's Choice of 1)*

##### **Herb Roasted Chicken Breast**

Natural Chicken Jus

##### **Jalapeno Onion Crusted Texas Striped Bass**

Texas Farm Raised, Served with Spicy Tequila and Red Chile Cream Sauce

##### **Broiled Salmon**

Fresh Atlantic Fillet Served with Lemon Butter

##### **6oz Center Cut Filet Mignon**

#### Sides *Select 2*

Mashed Yukon Potatoes

Mac & Cheese

Crimini Mushrooms

Scalloped Potatoes

Steamed Brocollini

Wilted Spinach

Steamed Asparagus

Creamed Corn

Crispy Asparagus

#### Third Course *Select 2 (Guest's Choice of 1)*

Apple Blondie

Chocolate Mousse Cake

Cheesecake

Grand Marnier Crème Brulee

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#### **Caesar Salad**

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#### **Spinach Salad**

Applewood Smoked Bacon, Mushrooms, Red Onion & Warm Bacon Vinaigrette

#### **Tomato Mozzarella Salad**

Vine Ripe Tomatoes, Lemon Pepper Vinaigrette and Basil Pesto

#### **The Slice. A Classic Wedge Salad**

Chilled Iceberg Lettuce Topped with Heirloom Baby Tomatoes, Applewood Smoked Bacon, Oregon Blue Cheese and Green Onions. Served with Bacon, Bleu Cheese Dressing

#### **That Salad**

Baby Greens, Brandied Cherries, Candied Pistachios, and Blue Cheese with Maple-Sherry Vinaigrette

### Second Course *Select 3 (Guest's Choice of 1)*

#### **Herb Roasted Chicken Breast**

Natural Chicken Jus

#### **Broiled Venison Chop**

Caramelized Turnips, Carrot Puree, Black Pepper Demi

#### **Jalapeno Onion Crusted Texas Striped Bass**

Texas Farm Raised, Served with Spicy Tequila and Red Chile Cream Sauce

#### **Broiled Salmon**

Fresh Atlantic Fillet Served with Lemon Butter

#### **10oz Center Cut Filet Mignon**

#### **14oz Prime Ribeye**

#### **14oz Prime Center Cut Strip**

### Sides *Select 2*

Mashed Yukon Potatoes

Mac & Cheese

Crimini Mushrooms

Scalloped Potatoes

Steamed Broccolini

Wilted Spinach

Steamed Asparagus

Creamed Corn

Crispy Asparagus

### Third Course *Select 3 (Guest's Choice of 1)*

Apple Blondie

Chocolate Mousse Cake

Cheesecake

Grand Marnier Crème Brulee

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## 4 Course Seated Dinner

Includes: Coffee, Tea, Soda and Bread

### First Course *Select 3*

#### **Shrimp Cocktail**

Trio of Sauces: Guacamole, Cocktail and Remoulade Sauces

#### **Crispy Asparagus**

Romano Cheese Crusted. Served with Bailey's House Ranch

#### **Fried Calamari**

Crispy Fried with Cherry Peppers, Basil and Capers. Served with Spicy Pepper Relish and Tartar Sauce

#### **Almond Crusted Brie**

Served with Strawberry Balsamic Ginger Jam and Marsala Wine Jelly

#### **Cherry Tomato & Fresh Mozzarella Bruschetta**

Basil Pesto & Cracked Black Pepper

### Second Course *Select 3 (Guest's Choice of 1)*

#### **Lobster Bisque**

With Lobster and Cream

#### **Caesar Salad**

Crisp Romaine, Homemade Garlic Herb Croutons, Pecorino Cheese and Avocados, Tossed in our Homemade Caesar Dressing

#### **Spinach Salad**

Applewood Smoked Bacon, Mushrooms, Red Onion & Warm Bacon Vinaigrette

#### **Tomato Mozzarella Salad**

Vine Ripe Tomatoes, Lemon Pepper Vinaigrette and Basil Pesto

#### **The Slice. A Classic Wedge Salad**

Chilled Iceberg Lettuce Topped with Heirloom Baby Tomatoes, Applewood Smoked Bacon, Oregon Blue Cheese and Green Onions. Served with Bacon, Bleu Cheese Dressing

#### **That Salad**

Baby Greens, Brandied Cherries, Candied Pistachios, and Blue Cheese with Maple-Sherry Vinaigrette

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## 4 Course Seated Dinner (Continued)...

**Third Course** *Select 3 (Guest's Choice of 1)*

**Herb Roasted Chicken Breast**

Natural Chicken Jus

**Broiled Venison Chop**

Caramelized Turnips, Carrot Puree, Black Pepper Demi

**Jalapeno Onion Crusted Texas Striped Bass**

Texas Farm Raised, Served with Spicy Tequila and Red Chile Cream Sauce

**Broiled Salmon**

Fresh Atlantic Fillet Served with Lemon Butter

**10oz Center Cut Filet Mignon**

**14oz Prime Ribeye**

**14oz Prime Center Cut Strip**

**Sides** *Select 2*

Mashed Yukon Potatoes

Mac & Cheese

Crimini Mushrooms

Scalloped Potatoes

Steamed Broccoli

Wilted Spinach

Steamed Asparagus

Creamed Corn

Crispy Asparagus

**Fourth Course** *Select 3 (Guest's Choice of 1)*

Apple Blondie

Chocolate Mousse Cake

Cheesecake

Grand Marnier Crème Brulee

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## *Additional Selections to Enhance your Menu*

### **Appetizer Selections**

#### **Fried Calamari**

Crispy Fried with Cherry Peppers, Basil and Capers  
Served with Spicy Pepper Relish and Tartar Sauce

#### **Cherry Tomato & Fresh Mozzarella Bruschetta**

Basil Pesto & Cracked Black Pepper

#### **Shrimp Cocktail**

Trio of Sauces: Guacamole, Cocktail and Remoulade

#### **King Crab Cake**

Served with Fresh Asparagus and Tarragon Lemon Butter

#### **Lobster Stuffed Avocado**

Chicken Fried and Served with Cilantro Lime Cream Sauce and Pico de Gallo

#### **Caribbean Style Jerk Chicken**

Cilantro Lime Cream & Pineapple Salsa

#### **Beef Tenderloin Carpaccio**

Pink Peppercorns, White Truffle Oil, Arugula, Shaved Parmesan Cheese

#### **Applewood Bacon Wrapped Shrimp**

Stuffed with Sharp Cheddar, Smoked Gouda and Jalapenos  
Served with Garlic Butter

#### **Almond Crusted Brie**

Served with Strawberry Balsamic Ginger Jam and Marsala Wine Jelly

### **Menu Enhancements**

#### **Lobster Mac & Cheese**

Four Cheese Cream Sauce topped with Vermont White Cheddar

#### **Jumbo Onion Rings**

Served with Bailey's Spiked Ketchup



## Entrée Add on Selections

### **Add Oscar Sauce to any Steak**

King Crab, Crispy Asparagus and Béarnaise

### **Pepper Crusted**

Cabernet Syrup and Garlic-Herb Butter

### **Foie Gras**

Truffles and Seasonal Wild Mushrooms

### **King Crab Cake**

Served with Terragon Lemon Butter

### **Lobster Tail**

10 oz with Drawn Butter

### **14 oz Prime Center Cut Strip**

### **22 oz Prime Bone In Cowboy Cut Ribeye**

### **18 oz Prime Dry Aged Bone In Strip**

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