



PRIVATE PARTY DINNER MENUS

For parties of up to 25 persons

THE KAYTON

\$60.00 per person

APPETIZER

Pan Roasted Crab Cake

SOUP OR SALAD

(Select one Item)

Caesar

Nueske's Bacon Wedge

Lentil Soup

ENTRÉE

(Select one Item)

Spice Rubbed Salmon Filet

Pork Chop

Maple-Ginger Roasted Chicken

DESSERT

(Select one Item)

Salted Caramel Cheesecake

Nutella Lava Cake

Seasonal Gelato

THE ONYX

\$70.00 per person

APPETIZER

Pan Roasted Crab Cake

SOUP OR SALAD

(Select one Item)

Caesar

Nueske's Bacon Wedge

Lentil Soup

ENTRÉE

(Select one Item)

Center-Cut Filet Mignon

Spice Rubbed Salmon Filet

Pork Chop

Maple-Ginger Roasted Chicken

DESSERT

(Select one Item)

Salted Caramel Cheesecake

Nutella Lava Cake

Seasonal Gelato

THE KESSLER

\$80.00 per person

APPETIZER

Pan Roasted Crab Cake

SOUP OR SALAD

(Select one Item)

Caesar

Nueske's Bacon Wedge

Seafood Chowder

ENTRÉE

(Select one Item)

Center-Cut Filet Mignon

Braised Beef Short Ribs

Spice Rubbed Salmon Filet

Maple-Ginger Roasted Chicken

DESSERT

(Select one Item)

Salted Caramel Cheesecake

Nutella Lava Cake

Seasonal Gelato

Warm Apple Blossom

A selection is required in advance for each course once a menu has been selected.

All menus include fresh baked bread service, coffee, iced tea, and soft drinks.

Beer, wine and full bar items are available at an additional cost.

All menu pricing is subject to 24% service charge and 7% sales tax.



Vegetarian and duo entrée options are available upon request. Please inquire for pricing.

Entrée counts are required for parties of 15 or more and

A guaranteed guest count is due one week prior to the event date.

Each guest will be presented with a complimentary menu card featuring the selections you have chosen.

The staff will take each guest's order at the time of service.

Menu items and pricing may change without notice.

MENU ITEM DESCRIPTION

STARTERS

Pan Roasted Crab Cake

Organic Arugula, Basil Oil, Remoulade, Grilled Lemon

SALADS AND SOUPS

Caesar

Shaved Parmesan, Italian Bread Croutons, House Caesar Dressing

Lentil Soup

Carrots, Onion, Celery, Smoked Sea Salt, Fresno Pepper

Nueske's Bacon Wedge Salad

Old World Style Smoked Peppered Bacon, Bleu Cheese, Grape Tomatoes,
Candied Walnuts, Jalapeno Ranch Dressing

Seafood Chowder

Crostini, Saffron Rouille, Fresno Chili, Cilantro



ENTRÉES

Center-Cut Beef Filet Mignon

Grilled 5 oz., Yukon Gold Mashed Potatoes, Brussels sprouts

Pork Chop

French Lentils with Carrots, Dijon & Carpano, White Vermouth Sauce, Blueberry Mustard Chutney

Braised Beef Short Ribs

Yukon Gold Mash, Sautéed Mushrooms

Spiced Rubbed Salmon Filet

Gigantes Beans, Potato & Fennel Salad, Grilled Red Onions, Apple Cider Beurre

Maple-Ginger Roasted Chicken

Roasted Beets, Green Beans, Butternut Squash, Fingerling Potatoes,
Brussels sprouts, Arugula Salad, Walnut Vinaigrette

DESSERTS

Salted Caramel Cheesecake

Sticky Caramel, Almonds, Sea Salt

Nutella Lava Cake

Fresh Seasonal Berries

Seasonal Gelato

Warm Apple Blossom

Caramel Sauce