

# REVOLUTION

*woodfire dining*

## Three Course Plated Dinner

### *Salad*

Field Greens Salad

Baby Field Greens, Tomatoes, Cucumbers, Radish, Carrot, Sherry Vinaigrette, Goat Cheese Crostini

### *Entree*

Black Angus New York Strip Steak, 14 ounce

Maitre d' Butter

Maryland Crab Cake

Remoulade, Corn Relish

Shrimp & Scallop Angel Hair Pasta

Fresh Tomatoes, Scallions, Chives, Brandy Cream Sauce

Grilled Free Range Chicken

Chicken jus

### *Accompaniments*

Crème Fraiche Mashed Potatoes

Grilled Asparagus with lemon

### *Dessert*

Warm Sticky Toffee Pudding with Vanilla Bean Ice Cream

90++ per person



All private dinners are based on a three hour service and must be secured with a non-refundable deposit. Final menu and guest counts are due 72 hours prior to event. Non-refundable final payment, based on minimum requirement for the room selected, plus any additional guests/menu selections, plus a ++21% taxable service charge and applicable sales tax, is due in full 48 hours prior to event. REVOLUTION can not provide alcohol; however, guest is welcome to bring their own wine and/or beer.

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## Three Course Plated Dinner

### *First Course*

Shrimp Cocktail  
Two Colossal White Shrimp, Cocktail Sauce and Lemon

### *Entree*

Usda Prime, Dry Aged New York Strip Steak, 16 ounce  
Maître d' Butter

Wood-Grilled Halibut  
Tomato-Caper Relish

Lobster Spaghetti  
Spicy Tomato Sauce, Green Onions, Basil

Grilled Free Range Chicken  
Chicken jus

### *Accompaniments*

Crème Fraiche Mashed Potatoes

Grilled Asparagus with Lemon

### *Dessert*

New Orleans Bread Pudding, Caramel Rum Sauce, Whipped Cream

115++ per person



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## Four Course Plated Dinner

### *First Course* Select one

Shrimp Cocktail, two Colossal shrimp with cocktail sauce and fresh lemon  
Country Style Terrine with cornichon, mustard, pickled red onions, crostini  
New England Clam Chowder, oyster crackers

### *Second Course* Select one

Chopped Caesar Salad, romaine lettuce, Caesar dressing, parmesan Reggiano, croutons  
Field Greens Salad, tomatoes, cucumbers, radish, carrot, sherry vinaigrette, goat cheese crostini  
Roasted Tomatoes in olive oil with field greens, blue cheese, sourdough croutons

### *Entree* Select one surf & one turf for all guests

Filet Mignon	Grilled Lobster Tail
New York Steak	Maryland Crab Cake
Organic Chicken Breast	Grilled Scottish Salmon
Flatiron Steak	Grilled Atlantic Swordfish
Braised Beef Shortrib	

### *Accompaniments* Select two

Potato Puree	French Beans with Shallots
Horseradish Smashed Potatoes	Creamed Spinach
Grilled Asparagus	Steamed Buttered Broccolini
Cous Cous	Roasted Baby Carrots

### *Dessert* Select one

Basque Cheesecake with Amarena Cherries  
Warm Sticky Toffee Pudding with Fresh Whipped Cream  
Raspberry Cheesecake with Raspberry Sauce  
Carrot Layer Cake

220++ per person

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