

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 has a liquor license and can provide alcoholic beverages on consumption or with an open bar package. No other alcohol will be permitted on location.

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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
Maitre 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 - Surf & Turf 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 Course Select one surf & one turf per guest

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 Course 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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