

REVOLUTION

woodfire grille

Three Course Plated Dinner

Salad

select 1

Field Greens Salad

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

Caesar Salad

Roasted Beets | Goat Cheese | Field Greens | Pistachio Vinaigrette

Entree

select 3

Black Angus Flat Iron Steak | Maître d' Butter

Filet Mignon | Black Angus | 6 Ounces +

Grilled Free Range Chicken | Chicken jus

Grilled Salmon Filet | Lemon-Chive Sauce | Corn Relish

Atlantic Halibut | Lemon Butter Sauce +

Maryland Crab Cake | Remoulade | Corn Relish +

Pasta alla Vodka | Fresh Shell | Italian Sausage | Broccoli Rabe | Tomato Vodka Sauce

Accompaniments

Crème Fraiche Mashed Potatoes

Grilled Asparagus with lemon *or* Oven Roasted Broccoli

Dessert

select 1

Basque Cheesecake | Amarena Cherries

Chocolate Mousse

Warm Sticky Toffee Pudding | Whipped Cream

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 the cost of any additional guests/menu selections, plus a ++21% taxable service charge and applicable sales tax, is due in full 48 hours prior to event.

