

Private Events Dinner Menu Selections

**WE HAVE FIVE SET MENUS FOR YOU TO CHOOSE FROM,
ALL RANKED IN ORDER OF PRICE PER PERSON, AS WELL AS A BUFFET OPTION**

First...

CHOOSE WHICH MENU BEST SUITS YOUR NEEDS

Next...

MAKE SELECTIONS WITHIN THAT MENU FOR YOUR GUESTS,
INCLUDING APPETIZERS, SALAD, SIDE DISHES AND DESSERT

Finally...

CHOOSE THE ENTRÉE SELECTIONS THAT YOUR GUESTS WILL
THEN GET TO CHOOSE FROM ON SITE.

YOUR GUESTS WILL THEN BE ABLE TO CHOOSE THEIR OWN
ENTRÉE AND TEMPERATURE THE NIGHT OF THE DINNER

SPECIAL NEEDS AND REQUESTS CAN ALWAYS BE ACCOMMODATED.

Private Events Orleans Dinner Menu

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES, CARROTS AND CUCUMBERS, DRESSED WITH OUR HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **ONE** OPTION)

BACON & SCALLION SMASHED POTATOES

GRILLED VEGETABLES

BROCCOLI & HOLLANDAISE SAUCE

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

FILET MEDALLIONS

SERVED IN A CABERNET AND WILD MUSHROOM DEMI-GLACE

**CRÈME BRULEE
DECADENT CHOCOLATE CAKE
PANNA COTTA**

HERB CRUSTED SALMON

SERVED WITH A WHOLE GRAIN MUSTARD SAUCE

CHICKEN BREAST PARMESAN

SERVED WITH SPAGHETTI AND MARINARA SAUCE

JALAPENO BARBEQUED

PORK TENDERLOIN

SERVED WITH A SPICY VEGETABLE SLAW

PORTOBELLO RAVIOLI

WITH ASPARAGUS, DICED TOMATOES AND GOAT CHEESE IN A MARSALA CREAM SAUCE

ANGEL HAIR PASTA

WITH GARLIC, FRESH BASIL, OLIVE OIL, TOMATOES AND MUSHROOMS

\$40.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter
Soda, Tea and Coffee*

Private Events Dearborn Dinner Menu

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **ONE** OPTION)

BACON & SCALLION SMASHED POTATOES

GRILLED VEGETABLES

CRISPY ONION RINGS

BROCCOLI & HOLLANDAISE SAUCE

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

16 OZ. KINZIE CUT (BISTRO STEAK)

SERVED WITH HERB GARLIC BUTTER

14 OZ. PRIME RIB

SERVED WITH HORSERADISH CREAM SAUCE

HERB CRUSTED SALMON

SERVED WITH A WHOLE GRAIN MUSTARD SAUCE

CHICKEN BREAST PARMESAN

SERVED WITH SPAGHETTI AND MARINARA SAUCE

STEAK RISOTTO

WITH DICED PRIME RIB,
WILD MUSHROOMS AND ASPARAGUS

ANGEL HAIR PASTA

WITH GARLIC, FRESH BASIL, OLIVE OIL,
TOMATOES AND MUSHROOMS

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

CRÈME BRULÉE

DECADENT CHOCOLATE CAKE

PANNA COTTA

\$45.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter
Soda, Tea and Coffee*

Private Events Clark Dinner Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BRUSCHETTA

CRISPY CALAMARI
SERVED WITH MARINARA & SPICY AIOLI

**WILD MUSHROOM &
GORGONZOLA STRUDEL**

SESAME CRUSTED CHICKEN SKEWERS
SERVED WITH A SOY BEURRE BLANC

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

14 OZ. DELMONICO
SERVED WITH HORSERADISH CREAM SAUCE

8 OZ FILET MIGNON
SERVED WITH BÉARNAISE SAUCE

PEPPERCORN CRUSTED HALIBUT
SERVED OVER WILD MUSHROOMS, ASPARAGUS
AND A GINGER-LIME SAUCE

**JALAPENO BARBEQUED
PORK TENDERLOIN**
SERVED WITH A SPICY SLAW

HERB CHICKEN BREAST
IN A WHITE WINE LEMON BUTTER SAUCE

PORTOBELLO RAVIOLI
WITH ASPARAGUS, DICED TOMATOES AND
GOAT CHEESE IN A MARSALA CREAM SAUCE

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD
MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD
FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

CRÈME BRULÉE
DECADENT CHOCOLATE CAKE
PANNA COTTA

Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

**BACON & SCALLION
SMASHED POTATOES**

GRILLED VEGETABLES

SAUTÉED SPINACH & MUSHROOMS

BROCCOLI & HOLLANDAISE SAUCE

CRISPY ONION RINGS

\$52.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

Freshly Baked Bread & Butter
Soda, Tea and Coffee

Private Events Grand Dinner Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BRUSCHETTA

**WILD MUSHROOM &
GORGONZOLA STRUDEL**

SPICY CRAB CAKES

**SESAME CRUSTED CHICKEN SKEWERS
SERVED WITH A SOY BUERRE BLANC**

**CRISPY CALAMARI
SERVED WITH MARINARA & SPICY AIOLI**

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

**BACON & SCALLION
SMASHED POTATOES**

GRILLED VEGETABLES

SAUTÉED SPINACH & MUSHROOMS

BROCCOLI & HOLLANDAISE SAUCE

MUSHROOM RISOTTO

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

12 OZ. NEW YORK STRIP STEAK

14 OZ DELMONICO

**DIJON & HERB CRUSTED
NEW ZEALAND LAMB CHOPS**
SERVED WITH A CABERNET DEMI-GLACE

**SESAME CRUSTED SEARED
AHI TUNA STEAK**

SERVED WITH SOBA NOODLES,
PICKLED GINGER WASABI AND
A SOY BEURRE BLANC

SEAFOOD FETTUCCINI ARRABIATA

WITH MUSSELS, CALAMARI, SCALLOPS,
ROCK SHRIMP AND FRESH BASIL
IN A SPICY RED SAUCE

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

**DECADENT CHOCOLATE CAKE
CRÈME BRULÉE
PANNA COTTA**

\$57.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter
Soda, Tea and Coffee*

Private Events State Dinner Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BRUSCHETTA

**WILD MUSHROOM &
GORGONZOLA STRUDEL**

**SESAME CRUSTED CHICKEN SKEWERS
SERVED WITH A SOY BUERRE BLANC**

SPICY CRAB CAKES

**CRISPY CALAMARI
SERVED WITH MARINARA & SPICY AIOLI**

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

**BACON & SCALLION
SMASHED POTATOES**

GRILLED VEGETABLES

SAUTÉED SPINACH & MUSHROOMS

BROCCOLI & HOLLANDAISE SAUCE

MUSHROOM RISOTTO

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

12 OZ. NEW YORK STRIP STEAK

14 OZ FILET MIGNON
SERVED WITH BÉARNAISE SAUCE

**12 OZ. APPLEWOOD
SMOKED PORK CHOPS**
SERVED WITH SAUTÉED APPLE RELISH

**DIJON & HERB CRUSTED
NEW ZEALAND LAMB CHOPS**
SERVED WITH A CABERNET DEMI-GLACE

**SESAME CRUSTED SEARED
AHI TUNA STEAK**
SERVED WITH SOBA NOODLES, PICKLED GINGER
WASABI AND A SOY BEURRE BLANC

ROCK SHRIMP RISOTTO
WITH ASPARAGUS, WILD MUSHROOMS,
AND A SHELLFISH BROTH

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

**RUM CHEESECAKE
KEY LIME PIE
DECADENT CHOCOLATE CAKE**

\$61.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter
Soda, Tea and Coffee*

Private Events Buffet Dinner Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BRUSCHETTA

**WILD MUSHROOM &
GORGONZOLA STRUDEL**

**SESAME CRUSTED CHICKEN SKEWERS
SERVED WITH A SOY BUERRE BLANC**

MINIATURE SPICY CRAB CAKES

CRISPY CALAMARI

SERVED WITH MARINARA & SPICY AIOLI

SALMON MOUSSE CUPS

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

**BACON & SCALLION
SMASHED POTATOES**

GRILLED VEGETABLES

HASH BROWNS

GREEN BEANS WITH RED ONIONS

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

10 OZ PRIME RIB

SERVED WITH A HORSERADISH
CREAM ACCOMPANIMENT

BEEF TENDERLOIN TIPS

SERVED WITH A CABERNET AND
MUSHROOM DEMI-GLACE

CHICKEN BREAST

STUFFED WITH PROSCIUTTO,
HERBS AND BLEU CHEESE

BOWTIE PASTA

WITH VEGETABLES IN A BASIL CREAM SAUCE
(VEGETARIAN OPTION)

SEAFOOD FETTUCCINI ARRABIATA

WITH MUSSELS, CALAMARI, SCALLOPS,
ROCK SHRIMP AND FRESH BASIL
IN A SPICY RED SAUCE

HERB CRUSTED SALMON

SERVED WITH WHOLE GRAIN MUSTARD SAUCE

Dessert Platter Choices

(PLEASE CIRCLE **TWO** OPTIONS)

**CHOCOLATE DIPPED COOKIES
MINIATURE CHOCOLATE CAKES
MINIATURE RUM CHEESECAKE
MINIATURE CRÈME BRULEES**

\$47.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

Freshly Baked Bread & Butter Soda Tea and Coffee