

Serenity Deck Dining - Greenhouse Menu Selections

Served Family-Style for up to 8 guests

Standard Dinner Package - \$45/per person**

Deluxe Dinner Package - \$65/per person**

\$350 minimum food & beverage total per reservation
(Prices listed do NOT include tax and gratuity)



Reservation Name: _____

Telephone: _____ Email: _____

Event Date: _____ Time: _____

Number of Guests: _____

FIRST COURSE:

CHEESE AND CHARCUTERIE FAMILY PLATTER

Includes chef's cheese and meat selections with a delicious accoutrement of sides, crackers & toast

OLIVE MEDLEY

Mixed olives, pickled peppers, fresh herbs

SECOND COURSE:

FARMHOUSE SALAD

Seasonal salad composed of greens, radish, shaved carrot, vinaigrette

CARMELIZED ONION WHITE BEAN DIP

Served with flour tortilla chips

THIRD COURSE (STANDARD PACKAGE):

GRILLED N.Y. STRIP STEAK

Horseradish and lentil puree, caramelized onions

GARLIC SAUTEED SHRIMP

Butter, white wine and herb sautéed shrimp

CHICKEN BREAST

Cutlet-style, sage wild rice, red-eye gravy

FARMSTAND VEGETABLES

Medley of seasonal veggies, sherry

MAC & CHEESE

Four-cheese blend, panko breadcrumb

THIRD COURSE (DELUXE PACKAGE):

36 OZ. U.S.D.A. PRIME COWBOY RIBEYE

Grilled lemon, sliced to serve

DIVER SCALLOPS

Brown butter, topped with pesto

DUCK BREAST

Celeriac puree, pickled onion, wild berry gastrique

FARMSTAND VEGETABLES

Medley of seasonal veggies, sherry

MAC & CHEESE

Four-cheese blend, panko breadcrumb

A LA CARTE ADDITIONS FOR YOUR GROUP TO ENJOY:

U.S.D.A PRIME GRILLED COWBOY RIBEYE - +\$15 per person
\ Grilled lemon, sliced to serve

GRILLED LOLLIPOP LAMB CHOPS - +\$8 per person
Grilled, served with Moroccan ratatouille, white bean hummus

PAN SEARED DIVER SCALLOPS - +\$6 per person
Brown butter topped with pesto

FRENCH ONION SOUP HOT POT - +\$5 per person
Chef's twist on the classic, layered with fontina and Caulkins Creamery Vampire Slayer cheese

COURSE FOUR:

DELICIOUS ASSORTMENT OF HAND SELECTED DESSERTS

****A 20% gratuity will be added to all final totals food & beverage****

A non-refundable deposit of \$200 will be required to secure your reservation. The deposit can be applied to your total dinner bill.

Please make all menu selections and submit your order at least 48 hours in advance of your reservation.

Orders should be emailed to DBrigandi@settlershospitality.com/EMunley@settlershospitality.com

Should you have any questions, please contact us directly at 570.226.1337

Thank you for sharing your evening with us!

FOR INTERNAL USE:

Received by: _____ Date: _____