

Private Dining Menu – Winter 2022

Served Family-Style

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

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

\$350 minimum food & beverage total per reservation

\$100 dollar **non-refundable** deposit

(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, orange zest, fresh herbs

SECOND COURSE:

FARMHOUSE SALAD

Seasonal salad composed of greens and grains

THIRD COURSE :

PAPAS BRAVAS

Crispy potatoes, Brava sauce, garlic aioli

PIEROGIES

Roasted cauliflower puree, caramelized onions

FOURTH COURSE (STANDARD PACKAGE):

N.Y. STRIP

Garlic rubbed, grilled lemon

VEGGIE FRIED RICE

Egg & soy sauce

CHICKEN SOUVLAKI

Grilled chicken, Tzatziki, pepperoncini, grilled pita

CACIO E PEPE

Spaghetti, grana Padano, black pepper

GARLIC SAUTEED SHRIMP

Butter, white wine and herb sauteed shrimp

FOURTH COURSE (DELUXE PACKAGE):

38 OZ. U.S.D.A. PRIME COWBOY RIBEYE
Grilled lemon, sliced to serve

CHARRED CAULIFLOWER
Lemon & green onion gremolata

CHICKEN SOUVLAKI
Grilled chicken, Tzatziki, pepperoncini, grilled pita

POLENTA
Crispy wild mushrooms, brown butter

BACON WRAPPED SCALLOPS
Served with lemon

CACIO E PEPE
Spaghetti, grana Padano, black pepper

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

BACON WRAPPED SCALLOPS - +\$8 per person
Served with lemon

GRILLED LOLLIPOP LAMB CHOPS - +\$8 per person
Served with green sauce

DESSERT COURSE:

DELICIOUS ASSORTMENT OF HAND SELECTED DESSERTS

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

A non-refundable deposit of \$100 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

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: _____