

Private Dining Menu – Autumn 2022



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

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

\$450 minimum food & beverage total

\$100 NON-REFUNDABLE deposit

(Prices listed do **NOT** include tax, beverages or gratuity)

Served Family-Style

Reservation Name: _____ Number of Guests: _____

Telephone: _____ Email: _____

Event Date: _____ Time: _____

FIRST COURSE:

CHEESE AND CHARCUTERIE FAMILY PLATTER

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

OLIVE MEDLEY

Mixed olives, orange zest, fresh herbs

SECOND COURSE:

FARMHOUSE SALAD

Seasonal salad composed of greens and Chef's additions

ROASTED GARLIC HUMMUS

Sumac, peppers, extra virgin olive oil, flatbread

THIRD COURSE (STANDARD PACKAGE):

GRILLED RIBEYE

Sauteed apple & cranberry chutney

VEGGIE PAELLA

Smoked pimento, saffron, seasonal veggies

CHICKEN PICCATA

Grilled breast, lemon-caper sauce, focaccia

MAC AND CHEESE

Our signature Four-cheese blend

GARLIC SAUTEED SHRIMP

Butter, white wine and herb sauteed shrimp

FOURTH COURSE (DELUXE PACKAGE):

28-DAY AGED PRIME PORTERHOUSE STEAK

Grilled lemon, sliced to serve

VEGGIE PAELLA

Smoked pimento, saffron, seasonal veggies

CHICKEN PICCATA

Grilled breast, lemon-caper sauce, focaccia

MAC AND CHEESE

Our signature Four-cheese blend

SEARED YELLOWFIN TUNA

Tiger sauce, sweet soy

FRIED BRUSSEL SPROUTS

Cider gastrique, aleppo

*****A LA CARTE ADDITIONS FOR YOUR GROUP TO ENJOY*****

U.S.D.A PRIME 28-DAY AGED PORTERHOUSE STEAK - +\$15 per person
Grilled lemon, sliced to serve

SEARED YELLOWFIN TUNA - +\$9 per person
Tiger sauce, sweet soy

LOLLIPOP LAMB CHOPS- +\$10 per person
Served with autumn caponata

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/AMarra@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: _____