

# Private Dining Menu – Winter 2023



**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 & bread*

### **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 MILANESE**

*Tomato compote, ricotta salata, arugula*

### **MAC AND CHEESE**

*Our signature Four-cheese blend*

### **GARLIC SAUTEED SHRIMP**

*Butter, white wine and herb sauteed shrimp*

---

## **THIRD COURSE (DELUXE PACKAGE):**

### **28-DAY AGED PRIME PORTERHOUSE STEAK**

*Grilled lemon, sliced to serve*

### **VEGGIE PAELLA**

*Smoked pimento, saffron, seasonal veggies*

### **CHICKEN MILANESE**

*Tomato compote, ricotta salata, arugula*

### **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 grilled veggie carpaccio*

---

**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](mailto:DBrigandi@settlershospitality.com)/[AMarra@settlershospitality.com](mailto: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: \_\_\_\_\_