

Private Dining Menu – Spring 2023



Served Family-Style

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

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

\$600 minimum food & beverage total

\$100 NON-REFUNDABLE deposit

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

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, pimento, fresh herbs

SECOND COURSE:

FARMHOUSE SALAD

Seasonal salad composed of greens and Chef's additions

HUMMUS

Served with grilled pita

THIRD COURSE (STANDARD PACKAGE):

GRILLED N.Y. STRIP

Garlic-herb butter, peppercini

VEGGIE PAELLA

Smoked pimento, saffron, seasonal veggies

CHICKEN YAKITORI

Katsu-glazed, house-pickled red onion

MAC AND CHEESE

Our signature three-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 YAKITORI

Katsu-glazed, house-pickled red onion

MAC AND CHEESE

Our signature Four-cheese blend

AHI TUNA POKE

Mango, cucumber, sesame-soy, tiger sauce

CHARRED EDAMAME

Tossed in a chili lime sauce

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

CHARRED EDAMAME - +\$4 *per person*

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

AHI TUNA POKE - +\$9 *per person*
Mango, cucumber, sesame-soy, tiger sauce

LOLLIPOP LAMB CHOPS- +\$10 *per person*
Served with Greek-style herb & yogurt dip

DESSERT COURSE:

DELICIOUS ASSORTMENT OF HAND SELECTED DESSERTS

****A 22% 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: _____