

Private Dining Menu – Fall 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

Mediterranean Spiced

SECOND COURSE:

FARMHOUSE SALAD

Seasonal salad composed of greens and Chef's additions

QUINOA & EDAMAME

Citrus Vinaigrette

THIRD COURSE (STANDARD PACKAGE):

GRILLED PETITE FILET OF BEEF

Peppercorn-Cognac Demi

MUSHROOM RISOTTO

Local Forest Mushrooms, Parmigiano

CHICKEN CONTADINA

Roast Tomato & Artichoke, Balsamic Glaze

MAC AND CHEESE

Our signature three-cheese blend

SHRIMP YAKITORI

Sesame-Soy Glaze

THIRD COURSE (DELUXE PACKAGE):

28-DAY AGED PRIME PORTERHOUSE STEAK

Cold Pressed Olive Oil & Sea Salt

MUSHROOM RISOTTO

Local Forest Mushrooms, Parmigiano

CHICKEN CONTADINA

Roast Tomato & Artichoke, Balsamic Glaze

MAC AND CHEESE

Our signature three-cheese blend

SHRIMP YAKITORI

Sesame-Soy Glaze

ROAST AUTUMN VEGGIES

Maple Glaze

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

ROAST AUTUMN VEGGIES - +\$5 *per person*
Maple Glaze

U.S.D.A PRIME 28-DAY AGED PORTERHOUSE STEAK - +\$15 *per person*
Cold Pressed Olive Oil & Sea Salt

SMOKED NORWEGIAN SALMON - +\$9 *per person*
Wakame Salad, Yuzu & Kabayaki

GRILLED LAMB CHOPS- +\$10 *per person*
Spiced Apricot & Cranberry Chutney

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: _____