

Private Events Dinner Menu Selections

**WE HAVE FIVE SET MENUS FOR YOU TO CHOOSE FROM,
ALL RANKED IN ORDER OF PRICE PER PERSON**

First...

CHOOSE WHICH MENU BEST SUITS YOUR NEEDS

Next...

MAKE SELECTIONS WITHIN THAT MENU FOR YOUR GUESTS,
INCLUDING APPETIZERS, SALAD, SIDE DISHES AND DESSERT

Finally...

CHOOSE THE ENTRÉE SELECTIONS THAT YOUR GUESTS WILL
THEN GET TO CHOOSE FROM ON SITE.

YOUR GUESTS WILL THEN BE ABLE TO CHOOSE THEIR OWN
ENTRÉE AND TEMPERATURE THE NIGHT OF THE DINNER

SPECIAL NEEDS AND REQUESTS CAN ALWAYS BE ACCOMMODATED.

Private Events Orleans Dinner Menu

Salad Choices

(PLEASE CIRCLE ONE OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES, CARROTS AND CUCUMBERS, DRESSED WITH OUR HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE ONE OPTION)

BACON & SCALLION SMASHED POTATOES

SUCCOTASH

BROCCOLI FONDUE WITH GOUDA

Dessert Choices

(PLEASE CIRCLE ONE OPTION)

Entrée Choices

(PLEASE CIRCLE THREE OPTIONS)

FILET MEDALLIONS

SERVED IN A CABERNET AND WILD MUSHROOM DEMI-GLACE

HERB CRUSTED SALMON

SERVED WITH A WHOLE GRAIN MUSTARD SAUCE

KINZIE'S ROASTED CHICKEN BREAST

BREAST OF CHICKEN MARINATED IN HONEY MUSTARD SAUCE, SEARED TO PERFECTION, SERVED WITH A MUSHROOM MEDLEY AND NATURAL PAN JUS

JALAPENO BARBEQUED PORK TENDERLOIN

SERVED WITH A SPICY VEGETABLE SLAW

PORTOBELLO RAVIOLI

WITH ASPARAGUS, DICED TOMATOES AND GOAT CHEESE IN A MARSALA CREAM SAUCE

ANGEL HAIR PASTA

WITH GARLIC, FRESH BASIL, OLIVE OIL, TOMATOES AND MUSHROOMS

CRÈME BRULEE
DECADENT CHOCOLATE CAKE
PANNA COTTA

\$43.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter,
Soda, Tea and Coffee*

Private Events Dearborn Dinner Menu

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES, CARROTS AND CUCUMBERS, DRESSED WITH OUR HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **ONE** OPTION)

BACON & SCALLION SMASHED POTATOES

SUCCOTASH

CRISPY ONION RINGS

BROCCOLI FONDUE WITH GOUDA

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

16 OZ. KINZIE CUT (BISTRO STEAK) SERVED WITH HERB GARLIC BUTTER

14 OZ. PRIME RIB

SERVED WITH HORSERADISH CREAM SAUCE

HERB CRUSTED SALMON

SERVED WITH A WHOLE GRAIN MUSTARD SAUCE

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

CRÈME BRULÉE **DECADENT CHOCOLATE CAKE** **PANNA COTTA**

KINZIE'S ROASTED CHICKEN BREAST

BREAST OF CHICKEN MARINATED IN HONEY MUSTARD SAUCE, SEARED TO PERFECTION, SERVED WITH A MUSHROOM MEDLEY AND NATURAL PAN JUS

STEAK RISOTTO

WITH DICED PRIME RIB, WILD MUSHROOMS AND ASPARAGUS

ANGEL HAIR PASTA

WITH GARLIC, FRESH BASIL, OLIVE OIL, TOMATOES AND MUSHROOMS

\$49.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter,
Soda, Tea and Coffee*

Private Events Clark Dinner Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BRUSCHETTA

CRISPY CALAMARI
SERVED WITH MARINARA & SPICY AIOLI

**WILD MUSHROOM &
GORGONZOLA STRUDEL**

SESAME CRUSTED CHICKEN SKEWERS
SERVED WITH A SOY BEURRE BLANC

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

**BACON & SCALLION
SMASHED POTATOES**

SUCCOTASH

SAUTEED BRUSSEL SPROUTS
BROCCOLI FONDUE WITH GOUDA
CRISPY ONION RINGS

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

14 OZ. DELMONICO

SERVED WITH HORSERADISH CREAM SAUCE

8 OZ FILET MIGNON

SERVED WITH BÉARNAISE SAUCE

PEPPERCORN CRUSTED HALIBUT

SERVED OVER WILD MUSHROOMS, ASPARAGUS
AND A GINGER-LIME SAUCE

**JALAPENO BARBEQUED
PORK TENDERLOIN**

SERVED WITH A SPICY SLAW

HERB CHICKEN BREAST

IN A WHITE WINE LEMON BUTTER SAUCE

PORTOBELLO RAVIOLI

WITH ASPARAGUS, DICED TOMATOES AND
GOAT CHEESE IN A MARSALA CREAM SAUCE

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

CRÈME BRULEE

DECADENT CHOCOLATE CAKE
PANNA COTTA

\$57.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter,
Soda, Tea and Coffee*

Private Events Grand Dinner Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BRUSCHETTA

WILD MUSHROOM &
GORGONZOLA STRUDEL

SPICY CRAB CAKES

SESAME CRUSTED CHICKEN SKEWERS
SERVED WITH A SOY BUERRE BLANC

CRISPY CALAMARI
SERVED WITH MARINARA & SPICY AIOLI

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BACON & SCALLION
SMASHED POTATOES

SUCCOTASH

SAUTEED BRUSSEL SPROUTS

BROCCOLI FONDUE WITH GOUDA

MUSHROOM RISOTTO

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

12 OZ. NEW YORK STRIP STEAK

14 OZ DELMONICO

DIJON & HERB CRUSTED
NEW ZEALAND LAMB CHOPS
SERVED WITH A CABERNET DEMI-GLACE

SESAME CRUSTED SEARED
AHI TUNA STEAK

SERVED WITH SOBA NOODLES,
PICKLED GINGER WASABI AND
A SOY BEURRE BLANC

SEAFOOD FETTUCCINI ARRABIATA

WITH MUSSELS, CALAMARI, SCALLOPS,
ROCK SHRIMP AND FRESH BASIL
IN A SPICY RED SAUCE

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

DECADENT CHOCOLATE CAKE
CRÈME BRULÉE
PANNA COTTA

\$61.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter,
Soda, Tea and Coffee*

Private Events State Dinner Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BRUSCHETTA

WILD MUSHROOM &
GORGONZOLA STRUDEL

SESAME CRUSTED CHICKEN SKEWERS
SERVED WITH A SOY BUERRE BLANC

SPICY CRAB CAKES

CRISPY CALAMARI
SERVED WITH MARINARA & SPICY AIOLI

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD
MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD
FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BACON & SCALLION
SMASHED POTATOES

SUCCOTASH

SAUTÉED BRUSSELL SPROUTS
BROCCOLI FONDUE WITH GOUDA
MUSHROOM RISOTTO

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

12 OZ. NEW YORK STRIP STEAK

12 OZ FILET MIGNON
SERVED WITH BÉARNAISE SAUCE

12 OZ. APPLEWOOD
SMOKED PORK CHOPS
SERVED WITH SAUTÉED APPLE RELISH

DIJON & HERB CRUSTED
NEW ZEALAND LAMB CHOPS
SERVED WITH A CABERNET DEMI-GLACE

SESAME CRUSTED SEARED
AHI TUNA STEAK
SERVED WITH SOBA NOODLES, PICKLED GINGER
WASABI AND A SOY BEURRE BLANC

ROCK SHRIMP RISOTTO
WITH ASPARAGUS, WILD MUSHROOMS,
AND A SHELLFISH BROTH

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

RUM CHEESECAKE
KEY LIME PIE
DECADENT CHOCOLATE CAKE

\$65.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter,
Soda, Tea and Coffee*