

Artisan 179

Banquet Menu

Platters

Fruit Tray ½ Tray \$75/Full Tray \$125

Assorted Seasonal Fruit

Vegetable Tray ½ Tray \$50/Full Tray \$100

Broccoli, Cauliflower, Carrot, Tomato, Ranch Dressing For Dipping

Artisanal Cheese Tray ½ Tray \$75/Full Tray \$125

1/2 Tray feeds 25 people/ Full Tray feeds 50 people

Prices are per the 50 count for Hot and Cold Appetizers

Appetizers may be ordered in a 50 count or 25 count unless specified with a ** next to the item

Hot Appetizers

Lollipop Lamb Chop \$ 175

Rosemary Grilled **New Zealand** Lollipop Lamb Chop, 18 Year Balsamic

Blackened Texas Gulf Shrimp \$175

Sautéed Blackened Shrimp, Served With Mango Salsa

Sausage & Mozzarella Aranchini \$ 100

Sausage & Mozzarella Stuffed Aranchini, San Marzano Tomato Sauce

Mini Crab Cakes \$125

House Made Mini Crab Cakes, Sriracha Aioli

Chicken Meatballs \$95

Sundried Tomato and Spinach Chicken Meatballs, Basil Cream Sauce

Wagyu Steak Loaded Potato Skins \$125

Wagyu Steak, Nueske's Bacon, Mashed Potatoes, Sour Cream, Chives

Chicken Satay \$90

Marinated Chicken Skewers, Served With Sesame Soy Sauce

Beef Skewer \$110

Marinated Beef Skewers, Served With Chimichurri Sauce

Sausage Stuffed Mushroom \$95

Mushroom Caps, Stuffed with House Blend Italian Sausage

Herb Goat Cheese Stuffed Mushrooms \$115

Mushroom Caps, Stuffed with Herb Goat Cheese

Bacon Dip \$90

Warm Bacon Dip, Cheddar, Chives, Onions House, Made Pita Chips

Cold Appetizers-

Jumbo Texas Gulf Shrimp \$250 ** Ordering Only available in a 50 count**

U10 Collasa Jumbo Texas Gulf Shrimp, Served With House Made Cocktail Sauce

Classic Shrimp Cocktail \$180

U15 Texas Gulf Shrimp, Served With House Made Cocktail Sauce

Shrimp Croustade \$100

Halved Texas Gulf Shrimp, House Made Cocktail Sauce, Served In A Croustade

Black Truffle Prime Steak Tartar \$135

Raw Hand Chopped Prime Beef, Black Truffle, Served In A Croustade

Tuna Tartar \$135

Sushi Grade Raw Tuna, Yuzu Soy Vinaigrette, Wasabi Tobeko

Caprese Skewer \$90

Heirloom Tomato, Mozzarella, Basil

Tenderloin Canapé \$125

Sliced Tenderloin, Bleu Cheese, Caramelized Onion, Crostini

BLT Deviled Eggs \$50 **available in multiples of 24 count**

Crispy Nueske's Bacon, Basil, Tomato

Classic Deviled Eggs \$45 **available in multiples of 24 count**

Carving Station For Cocktail & Hors d' Oeuvre Events

Chef's Tenderloin Carving Station \$28 Per Person- Just Tenderloin

Carving Station With The Choice Of 2 Sides \$36 Per Person

Salads- Individually Plated Included: Bread Roll 1 per person

Garden Salad \$9

Mixed Greens, Cucumber, Tomato, Carrot, Red Onion, Tossed With Our House Champagne Vinaigrette

Chef Select Spinach Salad \$12

Shaved Brussels Sprouts Salad \$12

Shaved Brussels Sprouts, La Quercia Pancetta, Door County Dried Cherries, D.O.P. 2 Year Aged Parmesan, Toasted Pine Nuts, Red Wine Vinaigrette

Entrees

You May Pick 4 Entrees to Offer Your Guests

***Guests individual entrée choices should be provided by the host to the Event Coordinator**

7 days prior to your event

HOST'S CHOICE NIMAN RANCH PRIME DRY AGED STEAK

- **Petite Tenderloin \$42 (typically 8oz)**
- **NY Strip \$48 (typically 10-12oz)**
- **Ribeye \$52 (typically 12-14oz)**
- **Filet Mignon \$55 (typically 8-9oz)**
- **6oz Petite Tenderloin & 3 Texas Gulf Shrimp \$48**
- **6oz Petite Tenderloin & 5oz Lobster Tail \$55**
- **14 Oz 45 Day Dry Aged New York Strip \$58 (this steak is being offered from the downstairs menu)** Downstairs Menu Steak Description: GRILLED 14 OZ. 45-DAY DRY-AGED PRIME NEW YORK STRIP STEAK, TWICE-COOKED FINGERLING POTATOES, THREE-CHEESE CREAMED SPINACH, RED WINE VEAL JUS

Sides for Steaks and Surf & Turf/Excluding Downstairs NY Strip Steak: Broccoli, Cognac Peppercorn House Demi-Glace

All steaks will be prepared med/rare or choice of temp made by host for all steaks* No individual temps may be taken for private parties

The set price above we order the largest size cut of steak ranging from 8oz to 14oz depending on our market price cost- You will be charged for the set price listed above*

Steaks can have a host specified size of ounces-price may vary based on our market price cost- Event Coordinator will inform you if price will be different than listed above

ADD ON TO ANY ENTREE: 5oz Maine Cold Water Lobster Tail Or 3 Texas Gulf Shrimp To Create A Surf & Turf Dish *Market Price

HERITAGE BERKSHIRE BONE IN PORK CHOP \$41

16oz. D'artagnan Double Bone Pan Seared Pork Chop, Confit Artisan Potatoes, Chef's Garden Chinese Broccoli, Cipollini Onions, Tomato Pork Demi, Frisée Salad

GREEN CIRCLE ROASTED CHICKEN \$35

Pan Seared Chicken, Risotto, Chef's Garden Chinese Broccoli, Chicken Demi

VERLASSO SALMON \$37

Wild Caught Salmon, Risotto, Chef's Garden Chinese Broccoli, Dijon Cream

SEASONAL PASTA DISH \$39

Ask for details

SEASONAL FISH CHOICE *Cost Based On Market Value*

***Vegan or Vegetarian Dishes** Are Available Upon Request for Groups*

The Event Coordinator & The Executive Chef May Create Dishes to Customize Your Event Menu Upon Request* At no additional charge

Desserts

Chef Select Assorted Mini Desserts \$9 Per Person

Assorted Desserts of Mini Cream Puffs, Cake Pops, Mini Chocolate Eclairs, Chocolate Covered Strawberries, Brittle, Macaroons

Cheesecake \$10 Per Person

Rumchata Bread Pudding \$10

Apple Crisp \$10

Custom Dessert \$10 Per Person

Breakfast (Available 9am-11am)

Continental Breakfast \$13.95/person

Mini Muffins, Fresh Chef Selection Fruit, Danish, Coffee, Juice, Milk

Deluxe Continental \$15.95/person

Fresh Seasonal Fruit, Danishes, Muffins, Doughnuts, Yogurt, Coffee, Orange Juice, Milk

Menu and Pricing Is Subject To Change With New Menu Changes

All Entrees Will Be Replaces With Like Items:

Example: * (Roast Chicken for a New Chicken Dish etc.)*

For ordering purposes everything ordered off the banquet menu must have counts given to the event coordinator at least 7 days prior to your event*

Banquet Menu items are special order items that must be preordered; unfortunately for that reason we are unable to add to the order the night of the event. We can make exceptions to the 7 days if the Event Coordinator is notified in a proper amount of time.*