



PRIVATE DINING MENU

\$200

APPETIZERS

host chooses three

CRAB AND AVOCADO BITES BEEF KABOB MINI BEEF WELLINGTONS
CRISPY CALAMARI AHI TUNA WONTONS SHRIMP COCKTAIL

SOUP OR SALAD

host chooses three

CAESAR SALAD WEDGE SALAD KALE SALAD
FRENCH ONION SOUP

ENTREE

host chooses three

6oz FILET SURF & TURF 5oz LOBSTER TAIL 14oz NEW YORK STRIP & SHRIMP SCAMPI
SEA SCALLOPS SEARED SALMON 8oz SEABASS
16oz RIBEYE COLORADO LAMB CHOPS TUSCAN CHICKEN

SIDES

host chooses three

GARLIC MASHED POTATOES ROASTED GARLIC BROCCOLINI HONEY BRUSSELS SPROUTS
MAC AND CHEESE SAUTÉED WILD MUSHROOMS GRILLED ASPARAGUS

DESSERT

host chooses three

STRAWBERRY SHORTCAKE THE BUCKEYE BLUEBERRY CHEESECAKE
FLOURLESS CHOCOLATE CAKE WILD BERRY COBBLER

BEER AND WINE PACKAGE

\$45 PER PERSON FOR 3 HOURS

House Pinot Grigio, Pinot Noir, Cabernet, Sparkling, Riesling, Coors Lite, Bud Light, Stella, Michelob Ultra, Prosperity Wheat Ale, Wolf's Ridge IPA, Heineken N/A, Sodas, Coffee and Tea

SIGNATURE ADD ON

\$10 PER PERSON

Bisòl Prosecco

CUT 132°

PRIVATE DINING MENU

\$150

APPETIZERS

host chooses two

CRISPY CALAMARI BEEF KABOB SHRIMP COCKTAIL
CARPACCIO CROSTINI

SALAD

host chooses two

CAESAR SALAD WEDGE SALAD KALE SALAD

ENTREE

host chooses three

8oz SEARED SALMON 14oz NEW YORK STRIP
16oz RIBEYE 8oz FILLET 8oz SEABASS
SEARED AHI TUNA TUSCAN CHICKEN

SIDES

host chooses two

GARLIC MASHED POTATOES ROASTED GARLIC BROCCOLINI HONEY BRUSSELS SPROUTS
MAC AND CHEESE SAUTÉED WILD MUSHROOMS GRILLED ASPARAGUS

DESSERT

host chooses three

STRAWBERRY SHORTCAKE THE BUCKEYE WILD BERRY COBBLER
FLOURLESS CHOCOLATE CAKE

BEER AND WINE PACKAGE

\$45 PER PERSON FOR 3 HOURS

House Pinot Grigio, Pinot Noir, Cabernet, Sparkling, Riesling, Coors Lite, Bud Light, Stella, Michelob Ultra, Prosperity Wheat Ale, Wolf's Ridge IPA, Heineken N/A, Sodas, Coffee and Tea

SIGNATURE ADD ON

\$10 PER PERSON

Bisol Prosecco



PRIVATE DINING MENU

\$100

SALAD

host chooses two

CAESAR SALAD

WEDGE SALAD

KALE SALAD

ENTREE

host chooses three

8oz SEARED SALMON

16 oz RIBEYE

8OZ FILET

TUSCAN CHICKEN

SEARED AHI TUNA

SIDES

host chooses two

GARLIC MASHED POTATOES

SAUTÉED WILD MUSHROOMS

ROASTED GARLIC BROCCOLINI

MAC AND CHEESE

DESSERT

host chooses two

THE BUCKEYE

STRAWBERRY SHORTCAKE

FLOURLESS CHOCOLATE CAKE

BEER AND WINE PACKAGE

\$45 PER PERSON FOR 3 HOURS

House Pinot Grigio, Pinot Noir, Cabernet, Sparkling, Riesling, Coors Lite, Bud Light, Stella, Michelob Ultra, Prosperity Wheat Ale, Wolf's Ridge IPA, Heineken N/A, Sodas, Coffee and Tea

SIGNATURE ADD ON

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Bisol Prosecco



PRIVATE DINING MENU

RECEPTION APPETIZERS

20 pieces each

CARPACCIO CROSTINI / 150

arugula, parmesan cheese, truffle oil, capers, horseradish cream

MINI CRAB CAKES / 250

lump crab, with caper aioli

TUNA TARTARE WONTONS / 160

sesame ginger, caper tapenade, crispy wontons

CHARCUTERIE BOARD / 130

artisanal cheeses and meats, pickles, spreads, olives

FILET SLIDERS / 220

2 oz filet, garlic aioli, pickles

SHRIMP COCKTAIL / 180

jumbo shrimp, cocktail sauce

CRAB AND SHRIMP TOAST / 160

lump crab, shrimp, aged cheddar, truffle butter, challah bread, cilantro aioli

GLAZE PORK BELLY CROSTINI / 140

bourbon apricot glaze, frisée

CHICKEN SKEWERS / 120

parmesan breaded chicken skewers

FRIED MAC AND CHEESE BITES / 100

topped with parmesan

BRUSCHETTA CROSTINI / 100

diced tomatoes, goat cheese, balsamic vinaigrette and garlic

LAMB LOLLIPOP / 380

grilled single lamb chop, peach glaze.

CHEF'S CARVED WHOLE TENDERLOIN / 425

oven-roasted whole tenderloin cooked to the desired temperature

MINI DESSERT PLATTER / 120

flourless chocolate cake, blueberry cheesecake, strawberry shortcake

BEER AND WINE PACKAGE

\$45 PER PERSON FOR 3 HOURS

House Pinot Grigio, Pinot Noir, Cabernet, Sparkling, Riesling, Coors Lite, Bud Light, Stella, Michelob Ultra, Prosperity Wheat Ale, Wolf's Ridge IPA, Heineken N/A, Sodas, Coffee and Tea

SIGNATURE ADD ON

\$10 PER PERSON

Bisot Prosecco