



Private Dining Menus

Passed Butler Style

Soup Shots

Fresh Tomato and Mozzarella

Brioche Stuffed Lobster Roll

Micro Rueben's

Chicken Tacos

Mini Pork Buns

with Hoisin Sauce

Spicy Tuna Tartar

on Taro Chips

Mini Crab Cakes

Sauce Remoulade

Scallop wrapped in Bacon

Pomegranate Molasses

Coconut Shrimp

Mango Cilantro Coulis

Mini Cheese Burgers

Ketchup

Wagyu Beef Franks

Dijon Mustard

Mini Grilled Cheese

Truffle Mac and Cheese Shot

AntiChichos

with Chimichurri and Red Chili Sauce

Baby Loaded Baked Potato

****Sushi Option**

Assorted sushi rolls charged on consumption

****Seafood Plateau**

Selection of Clams, Oysters, Lobster & Crab

We Only Serve Prime Dry-Aged Steaks



SILVER COCKTAIL PARTY

2 Hours Consisting of:

Passed Hors d'oeuvres

CHOICE OF 6

Soup Shots

Fresh Tomato and Mozzarella

Brioche Stuffed Lobster Roll

Micro Rueben's

Chicken Tacos

Mini Pork Buns

with Hoisin Sauce

Spicy Tuna Tartar

on Taro Chips

Mini Crab Cakes

Sauce Remoulade

Scallop wrapped in Bacon

Pomegranate Molasses

Coconut Shrimp

Mango Cilantro Coulis

Mini Cheese Burgers

Ketchup

Wagyu Beef Franks

Dijon Mustard

Mini Grilled Cheese

Truffle Mac and Cheese Shot

AntiChichos

with Chimichurri and Red Chili Sauce

Baby Loaded Baked Potato

Beverages

Soda Iced Tea

House Wine & Draught Beer Included

We Only Serve Prime Dry-Aged Steaks



GOLD COCKTAIL PARTY

3 Hours Consisting of:

Passed Hors d'oeuvres

CHOICE OF 6

See Hors d'oeuvres Menu for Selections

Assorted Sushi Rolls

Spicy Tuna Roll

Alaskan Roll

California Roll

Dessert Bar

Platters of Mini Desserts

Beverages

Soda Iced Tea

House Wine & Draught Beer Included

We Only Serve Prime Dry-Aged Steaks



PLATINUM COCKTAIL PARTY

4 Hours Consisting of:

Passed Hors d'oeuvres

CHOICE OF 8

See Hors d'oeuvres Menu for Selections

Sushi Station

Assorted Sushi Rolls

Carving Board

HOST SELECTS 2

Lamb

Filet Mignon

Turkey

with Salad, Potato & Vegetable

Pasta

HOST SELECTS 1

Pasta Primavera

Penne A La Vodka

Desserts

Mini Desserts to be Passed Butler Style

Beverages

Soda Iced Tea

House Wine & Draught Beer Included

We Only Serve Prime Dry-Aged Steaks



SILVER DINNER MENU

First Course

Caesar Salad

Blackstone Salad

Fresh Mozzarella and Tomato

Entrée Course

Blackstone Supreme Sushi Roll

Filet Mignon

with Mashed Potatoes

All-Natural Organic Chicken

with Mashed Potatoes

Grilled King Salmon

with Kettle Corn

Chilean Sea Bass

with Sautéed Broccolini

Marinated Skirt Steak

with Mashed Potatoes

Side Vegetable

Creamed Spinach

Dessert

Cheesecake

Chocolate Gateau

Häagen-Dazs Ice Cream or Sorbet

Beverages

Soda Iced Tea Coffee Tea

We Only Serve Prime Dry-Aged Steaks



GOLD DINNER MENU

First Course

Shrimp Cocktail

Lump Crab Meat Cocktail

Fresh Mozzarella and Tomato

Second Course

Caesar Salad

Blackstone Salad

Entrée Course

Blackstone Supreme Sushi Roll

Sirloin Steak

with Mashed Potatoes

Filet Mignon

with Mashed Potatoes

All-Natural Chicken

with Mashed Potatoes and Roasted Mushrooms

Chilean Sea Bass

with Sautéed Broccolini

Sesame-Panko Crusted Blue Fin Tuna

with Julienne Vegetables

Grilled King Salmon

with Kettle Corn

Side

Creamed Spinach

Dessert

Cheesecake

Chocolate Gateau

Häagen-Dazs Ice Cream or Sorbet

Beverages

Soda Iced Tea Coffee Tea

We Only Serve Prime Dry-Aged Steaks



**Passed Hors d'oeuvres
& Top Shelf Cocktails**

ONE HOUR - CHOICE OF FOUR

See Hors d'oeuvres Menu for Selections

First Course

Shrimp Cocktail

Lump Crab Meat Cocktail

Fresh Mozzarella & Tomato

Second Course

Mixed Greens

Caesar Salad

Blackstone Salad

Third Course

Sirloin Steak

with Mashed Potatoes

Filet Mignon

with Mashed Potatoes

Veal Chop

with Mashed Potatoes

All-Natural Chicken

with Mashed Potatoes

Sesame-Panko Crusted Blue Fin Tuna

with Julienne Vegetables

Grilled King Salmon

with Kettle Corn

Chilean Sea Bass

with Sautéed Broccolini

Sides

Creamed Spinach

Sautéed Mushrooms

Dessert

Cheesecake

Chocolate Gateau

Assorted Häagen-Dazs Ice Cream

Sorbet

Beverages

Soda Iced Tea Coffee Tea

We Only Serve Prime Dry-Aged Steaks



Cocktail Hour:

Brunch Drinks & Passed Hors d'oeuvres

ONE HOUR

Bellini's, Mimosa's, Bloody Mary's, Prosecco

Draught Beer & Sommelier Selected Wines

Passed Hors d'oeuvres

See Hors d'oeuvres Menu for Selections

First Course

Caesar Salad

Entrée Course

Filet Mignon

with Mashed Potatoes

All-Natural Chicken

with Mashed Potatoes and Roasted Mushrooms

Grilled King Salmon

with Kettle Corn

Marinated Char-Grilled Skirt Steak

with Mashed Potatoes and Crispy Fried Onions

Dessert

Cheesecake

Sorbet

Beverages

Soda Iced Tea Coffee Tea

Bellini's, Mimosa's, Bloody Mary's, Prosecco Draught

Beer & Sommelier Selected Wines

We Only Serve Prime Dry-Aged Steaks



BAR/BAT MITZVAH LUNCH MENU

First Course

CHOICE OF 1

Caesar Salad

Blackstone Salad

Second Course

Filet Mignon

with Mashed Potatoes

All-Natural Chicken

with Mashed Potatoes

Grilled King Salmon

with Kettle Corn

Marinated Skirt Steak

with Mashed Potatoes and Crispy Onions

Side

Creamed Spinach

Dessert

Cheesecake

Chocolate Gateau

Häagen-Dazs Ice Cream or Sorbet

Beverages

Soda Iced Tea Coffee Tea

We Only Serve Prime Dry-Aged Steaks



First Course

Shrimp Cocktail

Lump Crab Meat Cocktail

Fresh Mozzarella & Tomato

Second Course

CHOICE OF 1

Caesar Salad

Blackstone Salad

Entrée Course

Sirloin Steak

with Mashed Potatoes

Filet Mignon

with Mashed Potatoes

All-Natural Chicken

with Mashed Potatoes

Sesame-Panko Crusted Blue Fin Tuna

with Julienne Vegetables

Grilled King Salmon

with Kettle Corn

Side

Creamed Spinach

Dessert

Cheesecake

Chocolate Gateau

Häagen-Dazs Ice Cream or Sorbet

Beverages

Soda Iced Tea Coffee Tea

We Only Serve Prime Dry-Aged Steaks



CHILDREN'S MENU

Served Buffet Style

Passed Hors d'oeuvres

Mozzarella Sticks

Pigs in a Blanket

Mini Grilled Cheese

Entrée Course

Sliced Steak

with French Fries

Mini Burgers

and French Fries

Chicken Fingers

and French Fries

Pasta

with Butter or Marinara Sauce

Ice Cream Bar & Soda

****Candy Bar**

We Only Serve Prime Dry-Aged Steaks



Shellfish Plateaus

*Shrimp, Oysters, Mussels, Lobster & Crab

Large / Colossal

Assorted Sushi Platters of Sushi Station

Small Platter

Six Pieces Assorted Sushi, Five Pieces Sashimi, Spicy Tuna Roll

Large Platter

Seven Pieces Assorted Sushi, Seven Pieces Sashimi, Alaskan Roll, Rainbow Roll

Taco Station

Cheese Board

Variety of Imported Cheese & Crackers

Small / Large

Crudité Platter

Assorted Vegetables & Dressing

Small / Large

Passed Hors d'oeuvres

6 Selections for 1 hour

4 Selections for 45 minutes

3 Selections for 30 minutes

Dinner Service

**Accompany Any Entrée with a South African Lobster Tail

**Bone-in Rib Steak

**Porterhouse Style Veal Chop

Dessert

Cappuccino Espresso Fresh Seasonal Fruit

We Only Serve Prime Dry-Aged Steaks

