





-PRIVATE EVENT MENU-

Chilled Passed Appetizers

priced per piece, 2 dozen minimum order

Beef Tartare in Romaine Leaf (GF)

4.50

Caprese Skewer (GF/V)

3.00

Housemade Spam & Cheese Toast

3.50

Wild Rice Puff with Goat Cheese (V)

3.00

Roasted Beef on Rye

4.50

Deviled Eggs with Smoked Salmon (GF)

2.50

Deviled Eggs with Truffle (GF)

4.50

Rooster Eggs (GF)

3.50

Pineapple Skewer with Honey-Poppyseed (GF/V)

2.50

Cauliflower-Cheese Toast (V)

2.75

Poached Shrimp with Tomato & Basil (GF)

3.00

Pickled Herring, Compressed Apple, Walnut

3.00

Prices are subject to change. Prices do not include 7.625% food tax, IO.125% liquor tax, or 20% service charge.







-PRIVATE EVENT MENU-

Warm Passed Appetizers

priced per piece, 2 dozen minimum order

Duck & Foie Gras Potsticker 3.50

Chicken Satay with Peanut Sauce (GF) 3.50

Mini Truffle Grilled Cheese with Local Honey (V) 3.00

Beef Empanada 4.50

Crab Crepe with Parmesan 4.50

Pineapple Rumaki with Bacon & Jalapeno (GF) 3.00

Stuffed Mushroom with Brie & Macadamia Nut (V) 2.50

Duck & Foie Gras Pot Stickers 3.50

Crab Rangoon 3.00

Roasted Vegetable Skewer (GF/V)

2.75

Mini Crab Cake 4.50

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Appetizer Platters

serves approximately 25 guests

Assorted Domestic Cheeses 125
Housemade Crackers, Sliced Baguette

Assorted Artisan/Imported Cheeses 165 Housemade Crackers, Sliced Baguette

Housemade Cured Meats 130
Boar Sausage, Smoked Pork, Summer Sausage, "Spam",
Ground Mustard, Housemade Pickles

Imported Cured Meats 180
Salami, Proscuitto, Speck, Soppresata, Bresola, Ground
Mustard, Housemade Pickles

Smoked Fish 150 Trout, Salmon, Whitefish with Deli Garnish Add Salmon Roe - 150/120 gr Add Caviar – 150/130 gr

Grilled Marinated Vegetables 100
Truffle Aioli and Serrano Pesto

Shrimp Cocktail 325 Horseradish Cocktail Sauce, Lemon Bruschetta-Build Your Own 250

Olive Tapendae, Tomato Relish, Green Chili Pesto, Goat Cheese, Mozzarella Balls, Garlic Toast Points

Assorted Sliders, per 2 dozen 120
-Choose 1-

Truffle-Cheese, Fish Stick, Philly Cheesesteak, Mini Steak Burger, "Spam"-Pineapple-Swiss

Assorted Slider Rolls, per 2 dozen 145
-Choose 1-

Chilled Lobster, Meatball, Housemade Boar Sausage

Chilled Finger Sandwiches, per 2 dozen 75 -Choose 1-

Radish-Truffle-Butter, Smoked Salmon, Beef Tartare, Deviled Ham, Curried Egg Salad

Baked Brie with Pecans & Scallions 45 Housemade Crackers, Sliced Baguette

Cheesy Cauliflower Dip 58
Add Lobster 75

Philly Cheesesteak Dip 100

Fresh Sliced Seasonal Fruit 125 With Honey-Poppyseed Dressing

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-PRIVATE EVENT MENU-

The Lexington 55

includes housemade bread service

Mixed Green & Herb Salad Bleu Cheese Ranch, Vinaigrette, or Lex Dressing

-Pre Selected by Guest-

Pan-Roasted Chicken, Garlic Jus Pan-Seared Whitefish, Smoked Tomato Sauce Top Sirloin, Maitre d' Butter Seasonal Stuffed Pasta

Chef's Choice Seasonal Vegetable

-Host to Choose One Side for the Group-

Scallion Mashed Potatoes Roasted Fingerling Potatoes Wild Rice

-Host to Choose One Dessert for the Group-

Flourless Chocolate Torte Fruit Tart

Coffee and Tea Service Included







-PRIVATE EVENT MENU-

The Grand 65

includes housemade bread service

-Host to Choose One Starter for the Group-Caesar Salad or Soup du Jour

-Pre Selected by Guest-

Oven-Roasted Salmon, Bearnaise Smoked Pork Chop, Cracked Pepper Stuffed Chicken Breast, Truffle Mousse Smoked Striploin of Beef, Garlic Jus

Chef's Choice Seasonal Vegetable

-Host to Choose One Side for the Group-

Scallion Mashed Potatoes Roasted Fingerling Potatoes Wild Rice

-Host to Choose One Dessert for the Group-

Flourless Chocolate Torte Fruit Tart Seasonal Cheesecake

Coffee and Tea Service Included







-PRIVATE EVENT MENU-

The Summit 75

includes housemade bread service

-Host to Choose One Salad for the Group-

Mixed Greens & Herb Caesar Salad Lex Salad

Chef's Seasonal Soup

-Pre Selected by Guest-

Roasted Duck with Door County Cherry Sauce Salmon Wellington Mushroom Crusted Beef Tenderloin Lobster Thermidor

Chef's Choice Custom Side and Seasonal Vegetable

Assorted Mini Desserts

Coffee and Tea Service Included







-DESSERTS-

Assorted Mini Desserts

10.00 per person
Approximately 2.5 pieces per person
Cheesecake, Flourless Chocolate Torte, Seasonal Custard, Seasonal Cake

Assorted Petite "One Bite" Desserts

8.00 per person

Approximately 3 pieces per person

Cheesecake Triangles, Flourless Chocolate Torte, Truffles, Sandwich Cookie, Seasonal Cake

Assorted Mini Cupcakes

8.00 per person

Approximately 3 per person

Vanilla, Chocolate, Carrot Cake, Lemon, Spice Cake

Cookies & Bars

6.00 per person

Cookies

-Choose Two-Chocolate Chip Peanut Butter Shortbread Oatmeal Raisin Gingersnap

Bars

-Choose Two-Brownies White Chocolate-Macadamia Nut Blondies Snickerdoodle Key Lime

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-PRIVATE EVENT MENU-Beverage Packages & Pricing

Basic Rail Tier \$7-\$12

Vodka: New Amsterdam, Luksusova

Gin: New Amsterdam
Rum: Don Q Cristal

Brandy: E&J, Korbel

Tequila: Sauza Silver Blue

Canadian Whiskey: Black Velvet, Seagram's 7 Crown

Bourbon: Jim Beam White Label, Jack Daniels

Scotch: Dewar's White Label

Cordials: Bailey's, Kahlua, Grand Marnier, Triple Sec

Wine \$30-\$36 per Bottle

Segura Viudas Cava Villa Pozzi Pinot Grigio Chateau Souverain Chardonnay or Merlot Mark West Pinot Noir

Bottled Beer \$6

Coor's Light, Budweiser, Modelo Especial

Draught Beer \$6-\$7

Summit EPA, Indeed B-Side Pilsner, Surly Todd the Axeman IPA, Fulton Lonley Blonde Ale

Call Tier \$8-\$15

Vodka: Stoli, Tito's, Absolut

Gin: Beefeater, Tanqueray

Rum: Bacardi, Captain Morgan

Brandy: Hennessy VS, Remi Martin VSOP (Cognac)

Tequila: Sauza Hornitos Reposado, Sauza Commemorative Anejo

Canadian Whiskey: Seagram's VO, Canadian Club,

Crown Royal

Bourbon: Wild Turkey 101, Buffalo Trace, Marker's

Mark, Bulleit Rye, Bulleit

Scotch: Johnnie Walker Red, Glenmorangie 10yr,

Glenlivit 12yr

Cordials: Frangelico, B&B, Tia Maria, Cointreau

Wine \$38-\$55 per Bottle

Whitehaven Sauvignon Blanc
William Hill Chardonnay
Maso Canali Pinot Grigio
Smoke Tree Pinot Noir
Franciscan Merlot
Josh Cellars Cabernet Sauvignon

Bottled Beer \$6

Coor's Light, Budweiser, Modelo Especial

Draught Beer \$6-\$7

Summit EPA, Indeed B-Side Pilsner, Surly Todd the Axeman IPA, Fulton Lonley Blonde Ale

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-PRIVATE EVENT MENU-Beverage Packages & Pricing

Premium Tier \$10-\$22

Vodka: Ketel One, Belvedere, Grey Goose

Gin: Bombay Sapphire, Hendrick's, The Botanist, Bombay Dry

Rum: Plantation 3 Star

Cognac: Hennessy VS, Martell VS, Remi Martin VSOP

Tequila: Don Julio (Blanco, Reposado & Anejo), Patron, Maestro Dobel Diamonte

Canadian Whiskey: Seagram's VO, Canadian Club, Crown Royal

Bourbon: Eagle Rare 10yr, Woodford Reserve, Knob Creek

Scotch: Johnnie Walker Black, Macallan 12yr, Balvenie 12yyr

Cordials: Chartreuse, Pernod

Premium Rare Tier

Please Inquire with Salesperson

Wine \$50-\$75 per Bottle

White Haven Sauvignon Blanc Orin Swift Chardonnay Sancerre, Chateau de Sancerre Blindfold White Blend; Chardonnay, Roussane, Viognier, Grenache, Chenin Blanc, Marsanne

Bottled Beer \$6

Coor's Light, Budweiser, Modelo Especial

Draught Beer \$6-\$7

Summit EPA, Indeed B-Side Pilsner, Surly Todd the Axeman IPA, Fulton Lonley Blonde Ale

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