

# SEVEN

## EVENT MENU

### STARTERS

Welcome your guests to your event with any of our freshly prepared appetizers, served buffet style or as passed hors d'oeuvres upon request.

#### *chilled appetizers*

##### **HUMMUS CRUDITE - \$90**

classic hummus, fresh vegetables, feta, grilled pita  
Serves 10-12 guests

##### **CLUB CHARCUTERIE BOARD**

- \$140

mix of assorted cheeses, sliced meats and sauces with  
grilled rosemary sourdough  
Serves 10-12 guests

##### **SEASONAL FRUIT SELECTION - \$80**

Seasonal fruit with brown sugar cream  
Serves 10-12 guests

##### **CHARRED ONION DIP - \$90**

charred red onion & gruyere dip with chives and  
house-made seasoned chips  
Serves 10-12 guests

#### *hot appetizers*

##### **SAVORY SPINACH DIP - \$80**

melted cheese blend, garlic cream, fresh spinach,  
grilled pita  
Serves 10-12 guests

##### **MEATBALLS & RED PEPPER SAUCE - \$120**

pork and beef meatballs, ricotta spread, red pepper  
tomato, grilled rosemary sourdough  
Serves 10-12 guests

##### **ARTISAN PRETZEL BITES - \$80**

seasoned pretzel bites with beer cheese dip  
Serves 10-12 guests

##### **CHEESEBURGER SLIDERS - \$60 / dozen**

dijonnaise, pickles, sauteed onion, american cheese

**UPGRADE TO WAGYU - \$110 / dozen**



# BUFFET STATIONS

## TRUFFLE STEAK FRITES

\$42 per guest

pepper crusted steak with black truffle cream sauce

## CREAMY STREET CORN PASTA

\$24 per guest

roasted corn, heirloom tomato, parmesan, paprika white sauce, citrus bread crumb, cilantro

## GRAPEFRUIT GLAZED SALMON

\$34 per guest

seared salmon with grapefruit gastrique

## MUSHROOM CHICKEN

\$28 per guest

pan seared chicken topped with sauteed wild mushroom

## BRAISED BEEF SHORT RIB

\$32 per guest

maple bourbon glazed short rib with sauteed spinach and almond granola

## CHICKEN TENDERS

\$18 per guest

crispy tenders, sweet potato tots and classic fries with ranch and ketchup

# FAMILY STYLE SALADS & SIDES

Add any of our family style bowls to your buffet or sit-down dinner event

## CRISPY BRUSSELS SPROUTS

\$8 per guest

raspberry honey glaze, bacon crumbles

## CHOPPED COBB

\$9 per guest

hard boiled egg, heirloom tomato, bacon, bleu cheese, grilled chicken, ranch

## SWEET POTATO TOTS OR HOUSE FRIES

\$7 per guest

served with ketchup, bbq sauce and ranch

## HOUSE SALAD

\$7 per guest

heirloom tomato, shredded cheese, candied pecan crumble, ranch

## ASPARAGUS

\$10 per guest

grilled with champagne vinaigrette

## TRUFFLE FRIES

\$14 per guest

crispy fries, parmesan, truffle oil, parsley

## STREET CORN

\$8 per guest

lime aioli and citrus chile seasoning

# FAMILY STYLE DESSERTS

The final touch for your event served family style or as individual plates upon request.

## CHOCOLATE CAKE

\$8 per guest

## WHITE CHOCOLATE

RASPBERRY CAKE \$7 per guest



# PLATED OFFERINGS

## *tier 1* - \$30 per guest

choose 3 items, pre-event, to offer on day of event

### CLASSIC WAGYU BURGER

shredded lettuce, vine ripe tomato, chopped onion, american, tomato aioli, brioche bun with fries

### HERB-INFUSED CHICKEN MELT

chopped chicken, wilted spinach, candied tomatoes, provolone, pesto aioli with crispy fries

### BBQ CHICKEN WRAP

crispy chicken, lettuce, heirloom tomato, shredded cheese, bbq ranch with sweet potato tots

### CLUB SANDWICH

turkey, ham, bacon, lettuce, tomato, classic mayo with crispy fries

## *tier 2* - \$45 per guest

choose 3 items from this menu or mix and match from tier 1, pre-event, to offer on day of event

### CREAMY STREET CORN PASTA

roasted corn, heirloom tomato, parmesan, paprika white sauce, citrus bread crumb, cilantro

### GRAPEFRUIT GLAZED SALMON

cauliflower puree, watercress salad, grapefruit gastrique

### MUSHROOM CHICKEN

pan seared chicken, marinated rice, wild mushroom, poached leeks, porcini broth

### GRILLED FLAT IRON STEAK

marinated flat iron, mashed potatoes and sauteed spinach

## *tier 3* - \$70 per guest

choose 4 items from this menu, pre-event, to offer on day of event

### BRAISED BEEF SHORT RIB

butternut squash whip, maple bourbon glaze, sauteed spinach, almond granola

### FILET MIGNON

seared filet mignon with red wine demi glace, grilled asparagus and mashed potatoes

### TRUFFLE STEAK FRITES

pepper crusted steak, black truffle cream sauce, parmesan truffle fries

### GRAPEFRUIT GLAZED SALMON

cauliflower puree, watercress salad, grapefruit gastrique

### CREAMY STREET CORN PASTA

roasted corn, heirloom tomato, parmesan, paprika white sauce, citrus bread crumb, cilantro

### MUSHROOM CHICKEN

pan seared chicken, marinated rice, wild mushroom, poached leeks, porcini broth



**40 OZ. TOMAHAWK FOR THE TABLE**

\$160 - minimum 4 per party

