



PRIVATE DINING MENUS

(plated with Grilled Asparagus and Yukon Gold Roasted Potatoes unless otherwise stated *)

Dinner Option One \$47.pp

Salad Course Choose One
House Salad, Caesar Salad or Crab Bisque

Entree Course
6oz. Filet Mignon,
Atlantic Salmon Filet
Linguini Pasta Alfredo*
Rosemary Chicken

Dessert Course Choose One
Crème Brulee or Belgian Chocolate Cake

Dinner Option Two \$63.pp

Appetizer Course Choose Two
Fresh Vegetable Display, Hummus and Pita Bar, Fresh
Mozzarella and Tomato Skewers, Sweet Chili Chicken
Skewers, Fruit Kabobs, Spinach and Artichoke Dip,
Praline Bacon Skewers
Shrimp Pot Stickers

Salad Course Choose One
House Salad, Caesar Salad or Crab Bisque

Entree Course Choose Four
8oz. Filet Mignon
Rosemary Chicken
Atlantic Salmon Filet
14oz. Certified Angus Beef Ribeye
Vegetarian Seasonal Risotto*
Shrimp and Linguini Alfredo*

Dessert Course Choose Two
Cheesecake, Carrot Cake, Crème Brulee or
Belgian Chocolate Cake

Dinner Option Three \$73.pp

Appetizer Course Choose Three
Domestic & Imported Cheese Display, Seared Ahi Tuna,
Shrimp Cocktail, Shrimp Pot Stickers, Yellow Fin Tuna
Tar Tar, Crab Cakes, Fresh Mozzarella and Tomato Skewers,
Hickory Smoked Bacon Wrapped Jumbo Shrimp

Salad Course Choose Two
House Salad, Caesar Salad, Crab Bisque or
Gaslight Grill Wedge

Entree Course Choose Four
14oz. Maytag Blue Cheese Crusted Ribeye
8oz. Filet Mignon and Jumbo Shrimp
12oz. Natural Kansas City Strip
Atlantic Salmon Stuffed with Lobster, Bay Shrimp
and Brie Cheese
Chilean Seabass with Tomato Basil Risotto and Asparagus

Dessert Course Choose Two
Cheesecake, Carrot Cake, Crème Brulee or
Belgian Chocolate Cake, Apple Pie

Dinner Option Four \$83.pp

Appetizer Course Choose Three
Domestic & Imported Cheese Display, Seared Ahi Tuna,
Shrimp Cocktail, Shrimp Pot Stickers, Yellow Fin Tuna
Tar Tar, Crab Cakes, Fresh Mozzarella and Tomato Skewers,
Hickory Smoked Bacon Wrapped Jumbo Shrimp,
Crab Stuffed Shrimp

Salad Course Choose Two
House Salad, Caesar Salad, Crab Bisque or
Gaslight Grill Wedge

Entree Course Choose Four
8oz. Filet Mignon and Jumbo Shrimp
Atlantic Salmon Stuffed with Lobster, Bay Shrimp
and Brie Cheese
16oz. Dry Aged Kansas City Bone-in Strip
Broiled Lobster Tail, Jumbo Shrimp & Sea Scallops
24oz. Dick Hawk Porterhouse
8oz. Filet Mignon Oscar Style
Chilean Seabass with Tomato Basil Risotto and Asparagus

Dessert Course Choose Two
Cheesecake, Carrot Cake, Crème Brulee or
Belgian Chocolate Cake, Apple Pie

Enhance Your Dinner Menu by Adding

8oz. Steamed Maine Lobster Tail \$24

Diver Sea Scallops \$12

Jumbo Shrimp \$12

Oscar Style \$9

Béarnaise Sauce \$4



PRIVATE DINING MENUS

(20 guest minimum, with \$500 minimum)

Lunch Option One \$16. pp

Includes Iced Tea or Soft Drink

Please Select Four

- Chile Lime Chicken Salad
- Grilled Steak Salad
- Grilled Shrimp Salad
- Gaslight Grill Hamburger - Fries
- Chicken Club - Fries
- Grilled Veggie Wrap - Chips
- Parmesan Tilapia - Rice Pilaf,
Sautéed Buerre Blanc Spinach
- Grilled Chicken - Rice Pilaf, Green Beans
- Grilled Vegetable Plate - Seasonal Veggies
- Shrimp Linguini
- Blackened Chicken Linguini

Lunch Option Two \$30. pp

Includes Iced Tea or Soft Drink

- Salad Course Choose Two**
House Salad, Caesar Salad or Crab Bisque

- Entree Course Choose Three**
Boulevard Pale Ale Battered Fish & Chips
Grilled Steak Salad
Roasted Chicken - Mashed Potatoes & Green Beans
Grilled Salmon Salad
Creamy Risotto - Chicken, Seasonal Veggies

- Dessert Course Choose Two**
Cheesecake, Carrot Cake, Crème Brulee or
Belgian Chocolate Cake

Lunch Option Three \$39. pp

Includes Iced Tea or Soft Drink

- Appetizer Course. Choose Two**
Fresh Vegetable Display, Hummus and Pita Bar,
Fresh Mozzarella and Tomato Skewers, Sweet Chili
Chicken Skewers, Fruit Kabobs, Spinach and
Artichoke Dip or Vegetable Spring Rolls

- Entree Course Choose Three**
Served with Mashed Potatoes and Green Beans
9oz. Top Sirloin
Grilled Salmon
Prime Pork Chop
BBQ Baby Back Ribs

- Dessert Course Choose Two**
Cheesecake, Carrot Cake, Crème Brulee or
Belgian Chocolate Cake

Breakfast Buffet Option \$16 pp

Includes Fresh Coffee, Juice, Iced Water

- Buffet Includes**
Scrambled Eggs, Sausage, Bacon, Fresh Fruit,
Potato Casserole, and Croissants

- Included Addition Choose One**
Belgian Waffles & Syrup or Biscuits & Gravy

- Enhancements**
Eggs Benedict \$5. pp
Cinnamon Rolls \$2. pp



HORS D'OEUVERS - PACKAGE ADDITIONS

Hors d'oeuvres Buffet Style

COLD SELECTIONS

Charcuterie & Cheese Board

Assorted Cured Meats, Imported & Domestic Cheese, Parmesan Dusted Lavosh, Mixed Berries

\$85 (15-20 people)

\$170 (40-50 people)

Shrimp Cocktail

Fully peeled and served with traditional cocktail sauce

\$36 per dozen

Fresh Mozzarella and Tomatoes

Skewered with Fresh Basil and Cracked Black Pepper and Extra Virgin Olive Oil

\$26 per dozen

Yellow Fin Tuna Tar Tar

Raw Yellow Fin Tuna, Marinated with Fresh Ginger, Soy and Sesame Oil in Crisp Wonton Cup

\$30 per dozen

Assorted Desserts

\$50 (15-20 servings)

Fresh Sliced Fruit Platter

Pineapple, Melon, Strawberries, Grapes and other seasonal fruit.

\$30 (15-20 people)

\$55 (35-40 people)

Seared Ahi Tuna Platter

Seared Ahi Tuna, Asian Cucumber Salad, Wasabi Aioli, Fried Wontons

\$30 per dozen

Fresh Vegetable Display

Assortment of Vegetables Presented in a Basket with Ranch Dressing

\$45 (15-20 people)

\$90 (40-50 people)

Croustini and Pita Bar

Tomato, Basil and Virgin Olive Oil Relish Lemon Hummus, Basil Pesto Croustini, Pita Chips and Lavosh

\$55 (15-20 people)

\$110 (40-50 people)

HOT SELECTIONS

Shrimp Pot Stickers

Pan Seared Dumplings, Ginger and Soy Sauce

\$22 per dozen

Sweet Chili Chicken

Skewers of Marinated Chicken Breast with a Sweet and Spicy Chili Sauce

\$26 per dozen

Bacon Wrapped Shrimp

Jumbo Shrimp Wrapped with Hickory Smoked Bacon

\$48 per dozen

Spinach Artichoke Dip

Grilled Pita

\$35 (15-20 people)

\$65 (40-50 people)

Calamari

Fried with Sweet Potato, Banana Pepper, Orange Horseradish Marmalade Dipping Sauce

\$45 (15-20 people)

\$85 (40-50 people)

Crab Cakes

Pan Seared Jumbo Lump Crab Cakes

\$60 per dozen

Praline Bacon

Hickory Smoked Bacon Slices Skewered and Topped with a Sweet Pecan Praline

\$15 per dozen

Crab Stuffed Shrimp

\$70 per dozen



GASLIGHT GRILL WINE MENU OPTIONS

WHITE WINES

CHARDONNAY

PICKETT FENCE, <i>Russian River</i>	\$43
CHARLES KRUG, <i>Napa</i>	\$52
MERRYVALE, " <i>Starmont</i> ", <i>Napa</i>	\$48
SONOMA CUTRER, <i>Russian River Ranches</i>	\$55

SAUVIGNON BLANC

ROBERT MONDAVI, <i>Fume Blanc, Napa</i>	\$42
KIM CRAWFORD, <i>Marlborough, New Zealand</i>	\$44

PINOT GRIGIO

PIGHIN, <i>Grave Del Friuli, Italy</i>	\$47
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RIESLING

ST URBANS HOF, <i>Estate QBA, Mosel-Saar-Ruwer, Germany</i>	\$32
CHATEAU STE. MICHELLE " <i>EROICA</i> ", <i>Columbia, Washington</i>	\$61

SPARKLERS & CHAMPAGNE

SHARFFENBERGER, <i>Brut, Mendocino, California</i>	\$52
MOET CHANDON, <i>Brut Imperial</i>	\$125
VEUVE CLICQUOT, <i>Brut</i>	\$110

RED WINES

CABERNET SAUVIGNON

TROUBLEMAKER, <i>Paso Robles</i>	\$44
SIMI, <i>Alexander Valley</i>	\$59
ESTANCIA, <i>Meritage, Napa Valley 2011</i>	\$69
STAGS LEAP, " <i>Hands of Time</i> ", <i>Stags Leap Napa</i>	\$66
CAYMUS, <i>Napa</i>	\$135
SILVER OAK, <i>Alexander Valley</i>	\$135

PINOT NOIR

PICKET FENCE, <i>Russian River Valley</i>	\$44
AYRES, <i>Willamette, Oregon</i>	\$65
SCHUG, " <i>Sonoma Coast, 2012</i> ".	\$60
SONOMA CUTRER, <i>Russian River Ranches</i>	\$69

HOUSE WINES. **\$35**

We are happy to provide House Riesling, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, and Champagne based on our current inventory

Gaslight Grill is proud of our extensive wine list. Please inquire with our Event Director or our Sommelier if you are interested in Enhancing your Private Event with these exceptional wines. Gaslight Grill has received a Wine Spectator award for the last four years.