<u>Private Dining Menu – Summer 2024</u>

Served Family-Style

Standard Dinner Package - \$45/per person**

Deluxe Dinner Package - \$65/per person**

\$600 minimum food & beverage total \$100 NON-REFUNDABLE deposit

(Prices listed do **NOT include tax, beverages, or gratuity)



Reservation Name:	Number of Guests:
Telephone:	Email:
Event Date:	Time:
FIRST COURSE: CHEESE AND CHARCUTERIE FAMILY PLATTER OLIVE MEDLEY	
SECOND COURSE: FARMHOUSE SALAD WATERMELON & JICAMA SALAD	
THIRD COURSE (STANDARD PACKAGE):	
GRILLED STRIPLOIN OF BEEF Roasted Tomato Chutney	KIMCHI FRIED RICE Corn & Sweet Peas
CHICKEN SHAWARMA Harissa & Preserved Lemon Remoulade	GEMELLI PASTA Basil Pesto, Cherry Tomatoes, Mascarpone
SHRIMP YAKITORI Sesame-Soy Glaze	

THIRD COURSE (DELUXE PACKAGE):

28-DAY AGED PRIME PORTERHOUSE STEAK

Cipollini Onions

CHICKEN SHAWARMA

Harissa & Preserved Lemon Remoulade

SHRIMP YAKITORI Sesame-Soy Glaze KIMCHI FRIED RICE
Corn & Sweet Peas

GEMELLI PASTA

Basil Pesto, Cherry Tomatoes, Mascarpone

ROASTED LOCAL MUSHROOMS

Garlic Oil & Aged Balsamic

GRILLED RACK OF LAMB - +\$10 per person	
DUCK FAT FRIES - +\$5 per person	
VEGETABLE POT STICKERS - +\$8 per person	
PORK BELLY CHAR SIU BAO - +\$12 per person	
U.S.D.A PRIME 28-DAY AGED PORTERHOUSE STEAK - +\$16 per person	
DESSERT COURSE:	
DELICIOUS ASSORTMENT OF HAND SELECTED DESSERTS	
A 22% gratuity will be added to all final total of food & beverage A non-refundable deposit of \$100 will be required to secure your reservation. The deposit can be applied to your total dinner bill. Please make all menu selections and submit your order at least 48 hours in advance of your reservation. Orders should be emailed to glassassistant@ledgeshotel.com/AMarra@settlershospitality.com Should you have any questions, please contact us directly at 570.226.1337 Thank you for sharing your evening with us!	
FOR INTERNAL USE:	

A LA CARTE ADDITIONS FOR YOUR GROUP TO ENJOY