Private Dining Menu – Winter 2025

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				
THIRD COURSE (STANDARD PACKAGE):				
GRILLED STRIPLOIN OF BEEF Bagna Cauda Butter	MUSHROOM RISOTTO Local Mushrooms, Toasted Pine Nuts			
CHICKEN TANDOORI Harissa & Preserved Lemon Remoulade SHRIMP YAKITORI Sesame-Soy Glaze	RIGATONI POMODORO Truffle Ricotta, Parmigiano			

THIRD COURSE (DELUXE PACKAGE):

DRY AGED PRIME TOMAHAWK STEAK

Cipollini onions

CHICKEN TANDOORI

Harissa & Preserved Lemon Remoulade
SHRIMP YAKITORI

Sesame-Soy Glaze
ROAST SEASONAL VEGETABLES

MUSHROOM RISOTTO Corn & Sweet Peas

RIGATONI POMODORO Truffle Ricotta, Parmigiano

DUCK FAT FRIES - +\$5 p	er person					
MAC & CHEESE BITES - +\$8 per person						
FRIED CALAMARI - +\$12	per person					
DESSERT COURSE :						
DELICIOUS ASSORTMENT	Γ OF HAND SELECTED	D 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 rrubin@settlershospitality or 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:						
Received by:	Date:					

A LA CARTE ADDITIONS FOR YOUR GROUP TO ENJOY