

Swizzle

Dinner & Drinks

SWIZZLE GROUP MENUS

Tier 1 - \$65

Butter Cracker Service, chive creamed cheese, hot honey butter

1st Course

Wedge Salad, Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herbs
or

House Salad, Mixed greens & grilled radicchio, sundried tomatoes, salt & vinegar cucumbers, house millennial dressing

2nd Course

Roasted Salmon w/Chimichurri

or

Amish Chicken Breast w/Garlic Aioli

or

Coffee Chili Rubbed Duroc Pork Chop

***Comes with a pre-selected choice of 2 sides from below

Roasted Garlic Mashed Potatoes

Truffle Creamed Spinach

Grilled Asparagus w/Garlic Aioli

Crispy Broccolini

Duck Fat Crushed Potatoes

3rd Course

Mixed Berries w/Whipped Lemon Crème Fraiche

Coffee & Tea



SWIZZLE GROUP MENUS

Tier 2 - \$75

Butter Cracker Service, chive creamed cheese, hot honey butter

1st Course

Wedge Salad, Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herbs
or

House Salad, Mixed greens & grilled radicchio, sundried tomatoes, salt & vinegar cucumbers, house millennial dressing

2nd Course

Roasted Salmon w/Chimichurri

or

Amish Chicken Breast w/Garlic Aioli

or

Coffee Chili Rubbed Duroc Pork Chop

Or

Grilled 6oz. Filet, w/House 25 Steak Sauce

***Comes with a pre-selected choice of 2 sides

Roasted Garlic Mashed Potatoes

Truffle Creamed Spinach

Grilled Asparagus w/Garlic Aioli

Crispy Broccolini

Duck Fat Crushed Potatoes

3rd Course

Mixed Berries w/Whipped Lemon Crème Fraiche

or

Pineapple Upside Down Cake, Crumbled English Toffee, Luxardo Cherry

Coffee & Tea

Upgrades

Upgrade to a 10oz. filet from a 6oz. + \$24

Add 6oz. Lobster tail to any entrée + \$25



SWIZZLE GROUP MENUS

Tier 3 - \$85

Butter Cracker Service, chive creamed cheese, hot honey butter

1st Course

Wedge Salad, Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herbs or House Salad, Mixed greens & grilled radicchio, sundried tomatoes, salt & vinegar cucumbers, house millennial dressing

2nd Course

Grilled Meatball Skewers, Pomodoro Sauce, Smoked Mozzarella

or

Fried Calamari, Garam Masala, Harissa Aioli, Sumac, Cilantro

or

Potato Gnocchi, Brown Butter, Aged Balsamico, Pecorino Romano

3rd Course

Roasted Salmon w/Chimichurri

or

Amish Chicken Breast w/Garlic Aioli

or

Coffee Chili Rubbed Duroc Pork Chop

or

Grilled 6oz. Filet, w/House 25 Steak Sauce

***Comes with a pre-selected choice of 2 sides

3rd Course (Cont.)

Roasted Garlic Mashed Potatoes

Truffle Creamed Spinach

Grilled Asparagus w/Garlic Aioli

Crispy Broccolini

Duck Fat Crushed Potatoes

4th Course

Mixed Berries w/Whipped Lemon Crème Fraiche

or

Pineapple Upside Down Cake, Crumbled English Toffee, Luxardo Cherry

or

Peanut Butter Pie, Honey Roasted Peanuts, Peanut Butter Curd, Italian Meringue

Coffee & Tea

Upgrades

Upgrade to a 10oz. filet from a 6oz. + \$24

Add 6oz. Lobster tail to any entrée + \$25



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