

SALT CREEK
G·R·I·L·L·E

Private Dining

Private Dining Director Lauren Van Derryt
lhartwyk@saltcreekgrille.com
(609) 419-4200

2017-2018

2017 Private Dining Menu

APPETIZERS

BUTLER PASSED

Priced Per Person or as a Package

\$22 for 6 Items | \$26 for 8 Items

- \$6 Coffee-Encrusted Beef Skewer** Tender Beef Tips, Crumbled Blue Cheese, Bourbon Caramel
- \$5 Ahi Poke** Fresh Ahi, Sesame, Soy Sauce, Green Onions, Won Ton Crisps
- \$6 Stuffed Shrimp** Horseradish-Stuffed, Bacon-Wrapped, Chipotle Honey
- \$6 SCG Slider** Mesquite-Grilled Angus Beef, Arugula, Blue Cheese Aioli, King's Hawaiian Sweet Bun
- \$5 Coconut Shrimp** Jumbo Prawns, Coconut-Battered, Sweet Thai Chili Sauce
- \$4 Thai Chili Chicken Skewer** Slow Roasted, Chicken Tenders, Sweet Thai Chili Sauce
- \$4 Vegetable Spring Roll** Assorted Vegetables, Rice Paper Fried Crisp, Ginger Soy Sauce
- \$4 Classic Bruschetta** Diced Tomatoes, Garlic, Basil, Aged Balsamic, Focaccia Crisps
- \$5 Beef Empanadas** Tender Beef, Phyllo Dough, Avocado Mousse, Tomatillo Sauce
- \$4 Sun-Dried Tomato & Goat Cheese Tartlet** Whipped Goat Cheese, Phyllo Dough
- \$4 Portobello Purse** Roasted Mushroom, Phyllo Dough
- \$4 Asparagus & Goat Cheese** Whipped Goat Cheese, Phyllo Dough
- \$4 Pigs & Puff** Pork Links, Phyllo Dough

STATIONARY APPETIZERS

Platters | Serves 15 guests

- \$150 Cheese Platter** 4 Cheese Assortment, Candied Walnuts, Dried Fruit, Seasonal Berries and Crackers ++ Option to Add Prosciutto & Salami (\$50)
- \$100 Crudit ** Assortment of Fresh Vegetables, Ranch
- \$175 Jumbo Shrimp Cocktail** Chilled Jumbo Prawns, Cocktail Sauce
- \$100 Spinach & Artichoke Dip** Spinach, Artichokes, Garlic, Asiago Cheese, Cream, Tortilla Chips
- \$100 Fresh Fruit & Berry Display (Seasonal)**
- \$100 Classic Bruschetta** Diced Tomatoes, Garlic, Basil, Aged Balsamic, Focaccia Crisps
- \$100 House-made Guacamole** Ripe Avocado, Garlic, Onion, Tomato, Corn Tortilla Chips
- \$225 Ahi Tuna Display** Assortment of Sliced Sashimi, Poke, Sushi with Won Ton Crisps, Soy Sauce, Wasabi
- \$75 Salt & Vinegar Chips** Sea Salt, Fried Rosemary, Malt Vinegar, House-Made Onion Dip
- \$125 Ceviche (Seasonal)** Hand-Cut Fish, Citrus, Tomato, Avocado Mousse, Corn Tortilla Chips
- \$220 Welcome Combo Platter** Fresh Assorted Vegetables, (1) Selected Cheese & Seasonal Fruit with Focaccia Crisps, Corn Tortilla Chips, House-Made Guacamole, Freshly Made Salsa

2017 Private Dining Menu

\$25 LUNCH | PLATED

Please Select Your Choice of One Salad and Three Entrée Options.
Sides are Chef Selected.

CHOICE OF ONE STARTER

House Salad

Baby Greens, Fuji Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

Chopped Caesar

Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

CHOICE OF THREE ENTREES

Roasted Portobello Mushroom

Balsamic-Marinated, Roasted Beets, Butternut Squash & Kale Hash, Truffle Red Wine Vegetable Jus

Citrus-Glazed Shrimp

Four Wood-Fired Jumbo Shrimp, Garlic, Avocado Mousse, Citrus Glaze

Oven-Roasted Salmon

Fresh, Hand-Cut Fillet, Ginger Soy Sauce

Chicken Francaise

Egg Batter Dipped Chicken Breast, Capers, Lemon Beurre Blanc

Oven-Roasted Chicken Breast

Slow Roasted, with Choice of Herb Jus or Bacon-Mushroom Jus

Asiago Chicken

Oven Roasted, Asiago-Encrusted Chicken Breast, Fresh Basil and Mozzarella, Marinara

Grilled Flank Steak

Hand-Sliced, Mesquite-Grilled, Demi-Glace

Prime Rib **+\$5**

Slow Roasted, Au Jus, Creamed Horseradish (Served Med-Rare To Med)

SIDES

Chef Selected Is Included In Entrée Price

+ADD HOST SELECTION OF TWO SIDES **+\$2**

Mashed Yukon Gold Potatoes

Citrus Brown Rice

Seasonal Veggies

Mac & Cheese

Roasted Brussels Sprouts

2017 Private Dining Menu

\$32 LUNCH | BUFFET

Please Select Your Choice of Two Salads, Two Entrée Options and Two Sides.

+ADD Entrée Option +\$5 | +ADD Carving Station +\$9

CHOICE OF TWO SALADS

House Salad

Baby Greens, Fuji Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

Chopped Caesar

Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

Chef Selected Salad

CHOICE OF TWO ENTREES

Roasted Portobello

Balsamic-Marinated, Roasted Beets, Butternut Squash & Kale Hash, Truffle Red Wine Vegetable Jus

Seasonal Vegetable Ravioli

Assorted Vegetables, Light Pesto Cream Sauce

Oven-Roasted Salmon

Fresh, Hand-Cut Fillet, Ginger Soy Sauce

Chicken and Prosciutto Pasta

Penne Pasta, Diced Wood-Fired Chicken, Prosciutto, Cherry Tomatoes, Shallots, Baby Spinach, Chorizo, Goat Cheese Béchamel

Chicken Francaise

Egg Batter Dipped Chicken Breast, Capers, Lemon Beurre Blanc

Oven-Roasted Chicken Breast

Slow Roasted, Choice of Herb Jus or Bacon-Mushroom Jus

Roasted Pork Loin

Slow Roasted, Hand-Sliced Medallions, Bacon-Mushroom Jus

Grilled Flank Steak

Hand-Sliced, Mesquite-Grilled, Demi-Glace

SIDES

Chef Selected Is Included In Entrée Price

+ADD HOST SELECTION OF TWO SIDES +\$2

Mashed Yukon Gold Potatoes

Citrus Brown Rice

Seasonal Veggies

Mac & Cheese

Roasted Brussels Sprouts

Add on Dessert Assorted Platter + \$6/per person

Select Three Options, Served Family Style per Table

Lemon Bar

Tiramisu Bites

Assorted Fresh Baked Cookies

Cheesecake Squares

Brownie Bites

2017 Private Dining Menu

DINNER | PLATED

Please Select Your Choice of One Salad and Three Entrée Options and One Dessert. Sides are Chef Selected.

Highest Priced Entrée Selected Determines per Person Cost.

+ADD Entrée Option +\$5 | +ADD Dessert +\$5

CHOICE OF ONE SALAD

House Salad

Baby Greens, Fuji Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

Chopped Caesar

Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

CHOICE OF THREE ENTREES

\$38 Roasted Portobello Mushroom

Balsamic-Marinaded, Roasted Beets, Butternut Squash & Kale Hash, Truffle Red Wine Vegetable Jus

\$38 Cauliflower Steak

Oven Roasted, Chimichurri Sauce

\$48 Oven-Roasted Salmon

Fresh, Hand-Cut Fillet, Ginger Soy Sauce

\$42 Citrus-Glazed Shrimp

Five Wood-Fired Jumbo Shrimp, Garlic, Avocado Mousse, Citrus Glaze

\$54 Yellowfin Tuna

Wasabi Dusted, Ponzu Sauce

\$40 Chicken Francaise

Egg Batter Dipped Chicken Breast, Capers, Tomato, Lemon Beurre Blanc

\$42 Oven-Roasted Chicken

Slow Roasted, with Choice of Herb Jus or Bacon-Mushroom Jus

\$44 Asiago Chicken

Oven Roasted, Asiago-Encrusted Chicken Breast, Fresh Basil and Mozzarella, Marinara

\$48 Pork Chop

Mesquite-Grilled, Finished in the Oven, Bacon-Mushroom Jus

\$48 Grilled Flank Steak

Mesquite-Grilled, Demi-Glace

\$54 Coffee-Encrusted New York Steak

Mesquite-Grilled, Topped with Blue Cheese Crumbles, Bourbon Caramel

\$56 Filet Mignon

Hand-Cut, Wood-Fired, Demi-Glace (Served Med)

\$52 Prime Rib

Slow Roasted, Au Jus, Creamed Horseradish (Served Med-Rare To Med)

SIDES

Chef Selected Is Included In Entrée Price

+ADD HOST SELECTION OF TWO SIDES +\$2

Mashed Yukon Gold Potatoes

Citrus Brown Rice

Seasonal Veggies

Mac & Cheese

Roasted Brussels Sprouts

2017 Private Dining Menu

\$53 DINNER | BUFFET

Please Select Your Choice of Two Salads, Three Entrée Options (one must be a pasta).
Two Accompanying Sides and Dessert **+ADD Entrée Option +\$5**

CHOICE OF TWO SALADS

House Salad

Baby Greens, Fuji Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

Chopped Caesar

Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

Chef's Selected Salad

CHOICE OF THREE ENTREES

Roasted Portobello Mushroom

Balsamic-Marinated, Roasted Beets, Butternut Squash & Kale Hash

Truffle Red Wine Vegetable Jus

Seasonal Vegetable Ravioli

Light Pesto Cream Sauce

Pasta Primavera

Penne Pasta, Fresh Garden Vegetables, Garlic & Olive Oil

Oven-Roasted Salmon

Fresh, Hand-Cut Fillet, Ginger Soy Sauce

Chicken and Prosciutto Pasta

Penne Pasta, Diced Wood-Fired Chicken, Prosciutto, Cherry Tomatoes, Shallots, Baby Spinach Chorizo, Goat Cheese Béchamel

Chicken Francaise

Egg Batter Dipped Chicken Breast, Capers, Lemon Beurre Blanc

Oven-Roasted Chicken Breast

Slow Roasted, Choice of Herb Jus or Bacon-Mushroom Jus

Asiago Chicken

Oven Roasted, Asiago-Encrusted Chicken Breast, Fresh Basil and Mozzarella, Marinara

Roasted Pork Loin

Slow Roasted, Hand-Sliced Medallions, Bacon-Mushroom Jus

Grilled Flank Steak

Hand-Sliced, Mesquite-Grilled, Demi-Glace

+Add a Carving Station: Roast Beef, Turkey, Ham \$10/person

+ \$75 Carver Fee

SIDES

Chef Selected Is Included In Entrée Price

+ADD HOST SELECTION OF TWO SIDES +\$2

Mashed Yukon Gold Potatoes

Mac & Cheese

Roasted Brussels Sprouts

Citrus Brown Rice

Seasonal Veggies

Dessert Assorted Platter

Select Three Options, Served Family Style per Table

Lemon Bar

Tiramisu Bites

Assorted Fresh Baked Cookies

Cheesecake Squares

Brownie Bites

2017 Private Dining Menu

\$39 BRUNCH BUFFET

Includes Sodas, OJ, Iced Tea, Champagne (5 bottles included, additional bottles \$30/each)

Fresh Fruit Display

Assorted Breakfast Pastries (Select Two)

Danish

Muffins

Bagels

Croissants Plain & Chocolate

Breakfast Potatoes

Applewood-Smoked Bacon *OR* Sausage

French Toast

Powdered Sugar, Warm Maple Syrup, Fresh Strawberries & Whipped Cream

Eggs to Order

Egg Beaters, Egg Whites & Whole Eggs

Peppers, Onions, Tomatoes, Mushrooms, Diced Ham and Shredded Cheese

Salt Creek Grille House Salad *OR* Classic Caesar Salad

Chef Selected Salad

CHOICE OF ONE LUNCH ENTREE

Selected from Lunch Buffet Menu

+Add a Carving Station: Roast Beef, Turkey, Ham \$10/Person

+ \$75 Carver Fee

COFFEE STATION (Available upon request)

Regular, Decaf & Hot Tea Selection

2017 Private Dining Menu

DESSERT Choose 1- plated lunch/dinner

\$8 Individually Plated

+ADD Dessert +\$5

Seasonal Sorbet

Fresh Berries

Warm Chocolate Lava Cake

Chocolate Ganache, Caramel Sauce

Tiramisu

Coffee-Soaked Ladyfingers, Mascarpone Custard, Whipped Cream

Chocolate Brownie

Semi-Sweet Chocolate, Caramel Sauce

White Chocolate & Blueberry Cobbler Cheesecake

Graham Cracker Crust

\$6 Dessert Assorted Platter

Select Three Options, Served Family Style per Table

Lemon Bar

Fresh Squeezed Lemon Juice, Butter, Powdered Sugar

Tiramisu Bites

Coffee-Soaked Ladyfingers, Mascarpone Custard, Whipped Cream

Fresh Baked Cookies

Assorted Flavors

Cheesecake Squares

Graham Cracker Crust

Brownie Bites

Semi-Sweet Chocolate, Caramel Sauce

COFFEE STATION (upcharge) \$100

Regular, Decaf, Hot Tea Selection

2017 Private Dining Menu

BAR PACKAGES

Bar Packages Are Allotted For 2 Hours, Priced Per Person

No Shots Will Be Served

Liquor, Wine & Beer Selections Are Subject To Change Due To Availability

Special Orders Are Accepted & Priced Accordingly

Bar May Also Be Hosted – Based on Consumption

\$24 BEER & WINE

Wine

Chardonnay, Merlot & Cabernet Sauvignon

Beer

Amstel Light, Budweiser, Coors Light, Heineken

\$29 HOUSE SELECTION FULL BAR

Wine

Chardonnay, Merlot & Cabernet Sauvignon

Beer

Amstel Light, Budweiser, Coors Light, Heineken

Well Alcohol

Bourbon, Scotch, Vodka, Gin, Whiskey, Rum, Tequila

\$35 PREMIUM SELECTIONS FULL BAR

Wine

J. Lohr Riverstone Chardonnay, J. Lohr Seven Oaks Cabernet Sauvignon, Zardetto Prosecco

Beer

Amstel Light, Blue Moon, Stella, Yuengling

Premium Alcohol

Jim Beam Bourbon, Dewar's White Label Scotch, Tito's, Vodka, Tanqueray Gin, Jack Daniels Whiskey, Bacardi and Captain Morgan Rum, Jose Cuervo Tequila

\$41 SUPER PREMIUM SELECTIONS FULL BAR

Wine

J. Lohr Riverstone Chardonnay, J. Lohr Seven Oaks Cabernet Sauvignon, Zardetto Prosecco

Beer

Amstel Light, Sam Adams Seasonal, Stella, Yuengling

Super Premium Alcohol

Maker's Mark Bourbon, Johnny Walker Black Scotch, Grey Goose Vodka, Bombay Gin, Crown Royal Whiskey, Bacardi Captain Morgan Rum, Don Julio Silver Tequila

SANGRIA \$42

Available per pitcher

MIMOSAS \$32

Available per pitcher