

THE GRILLROOM

CHOPHOUSE & WINEBAR

With its warm surroundings of hardwood floors, wood-paneled walls, mood lighting and tall leather booths, this urban chophouse and wine bar is the prime destination for power lunches, business meetings, intimate dinners or late night cocktails.

Enjoy the finest prime steaks, fresh seafood, pasta, salads and more, all with The Grillroom's exclusive flair.



CAPACITIES	RECEPTION	SIT-DOWN
PRIVATE ROOM	30	25
MEZZANINE (SEMI-PRIVATE)	90	50
ENTIRE MAIN DINING ROOM	250	200
ENTIRE RESTAURANT BUY-OUT	350	200

Prices, availability and product are subject to change without notice
 All prices are subject to a 20% service charge and applicable sales tax



SPECIAL EVENT POLICIES

Room Charges

The room charge amount will be determined based upon minimum food and beverage requirements

Service Charge & State Sales Tax

All food, beverage, A/V equipment, room rentals, floral, rental equipment and outside services are subject to a 20% sales service charge and applicable state sales tax

Deposit

A \$500 deposit or 25% of the minimum food and beverage revenue requirement (whichever is greater) is due upon signing the contract. Any additional payments will be noted on the contract. Company checks will not be accepted for payments. Payment is due in full at the completion of the event. Deposit amount will be deducted from final charge. All deposits are non-refundable and non-negotiable, unless pre-arranged with the Director of Sales

Start & End Times

Private events must have designated start and end times

Guest Counts

Minimum guaranteed attendance must be received no later than 72 hours prior to the event. Guaranteed attendance cannot be decreased once it has been established. Client will be charged for the guaranteed guest count or actual count whichever is greater

THE
GRILLROOM
CHOPHOUSE & WINEBAR

CHILLED HORS D' OEUVRES

12 pieces per order

CHILLED JUMBO SHRIMP COCKTAIL

With fresh cocktail sauce

\$38

SEARED AHI TUNA ON A CUCUMBER SLICE

With pickled ginger

\$30

CHICKEN SALAD TARTS

With fresh walnuts, dried cherries and celery

\$20

SEARED BEEF TENDERLOIN

With horseradish cream on a cucumber slice

\$36

MINI RED POTATOES

Stuffed with crème fraiche and caviar

\$30

ARTICHOKE BRUSHETTA

With sautéed spinach, artichokes and provolone cheese

\$24

POMODORO BRUSCHETTA

On crostini with balsamic drizzle

\$24

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HOT HORS D' OEUVRES

12 pieces per order

MINI CHICKEN CHIPOTLE TARTS

\$24

GRILLED PANCETTA-WRAPPED SHRIMP & SCALLOP SKEWERS

\$40

SOY WASABI GLAZED BLACK ANGUS MEATBALLS

\$24

ROAST TENDERLOIN ON CROSTINI

\$36

CHICKEN SATAY

\$24

ESPRESSO-ENCRUSTED BEEF TENDERLOIN SATAY

\$36

FILET SLIDERS

With gorgonzola and balsamic onions

\$38

MINI RED POTATOES

Stuffed with vegetables and cheddar

\$20

MINI CRABCAKES

With Creole remoulade sauce

\$36

BAKED GOAT CHEESE ON CROSTINI

With roasted garlic, oven dried tomatoes, kalamata olive

\$30

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DISPLAYED HORS D' OEUVRES

price per guest

VEGETABLE CRUDITE

With smoked tomato cream dipping sauce

\$3

FRESH SEASONAL FRUIT DISPLAY

With honey yogurt dipping sauce

\$4

ASSORTED DOMESTIC CHEESE DISPLAY

With assorted crackers and flatbreads

\$5

SPINACH AND ARTICHOKE DIP

With assorted crackers and breads

\$3

CRAB, SPINACH AND ARTICHOKE DIP

With assorted crackers and breads

\$5

CRACKLIN' CALAMARI

with lemon caper aioli and cocktail sauce

\$18 per pound

SIDE OF SMOKED SALMON

serves up to 25 guests

with traditional accompaniments

\$100/each

BAKED BRIE WHEEL IN A PUFF PASTRY

serves up to 20 guests

\$50/each

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THE MONROE LUNCHEON

SALAD

House Salad

With crisp greens, tomatoes, cucumbers, red onions, carrots, croutons and house dressing

ENTREE SELECTIONS

Bread service included

Sirloin Silders

three medallions of beef, gorgonzola, balsamic onions

Blackened Fish Sandwich

lettuce, tomato, red onion, remoulade, ciabbata

Chicken Club Sandwich

*grilled chicken breast, bacon, avocado, lettuce, tomato, pepper jack, smoked onion ranch, wheat
kaiser roll*

DESSERT

Choose one

Peach and Almond Buckle

Grillroom Carrot Cake

Flourless Chocolate Cake

\$25 per guest

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THE
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THE STATE LUNCHEON

STARTER

House salad
with crisp greens, tomatoes, cucumbers, red onions, carrots, croutons and house dressing

Soup of the day

ENTREE SELECTIONS

Bread service included

Tuscan Peppersteak Sandwich
rosemary Tuscan rubbed steak, grilled onion, mushrooms, hollandaise sauce gratin,

Grilled Salmon
grilled, seasoned, served with Grillroom rice and vegetable medley

Grilled Chicken Breast
roasted vegetable medley, angel hair pasta, basil pesto, parmesan

DESSERT

Choose one

Peach and Almond Buckle

Grillroom Carrot Cake

Flourless Chocolate Cake

\$35 per guest

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THE
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THE GOODMAN

SALAD

House Salad

With crisp greens, tomatoes, cucumbers, red onions, carrots, croutons and house dressing

ENTREE SELECTIONS

Bread service included

Grilled Chicken breast
roasted vegetable medley, angel hair pasta, basil pesto parmesan

Chef's Fresh Fish
freshly grilled and seasoned fish with Grillroom rice and vegetable medley

Small Filet Mignon
With mashed potatoes, vegetable medley

Cheese Ravioli
white bean sauce, arugula, portabello mushroom, fried leeks, parmesan

DESSERT

Choose one

Peach and Almond Buckle

Grillroom Carrot Cake

Flourless Chocolate Cake

\$50 per guest

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THE
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THE ORIENTAL

SALAD

choose one

House salad

with crisp greens, tomatoes, cucumbers, red onions, carrots, croutons and house dressing

Iceberg Wedge

wedge of lettuce, bacon, tomato, onion, hard-boiled egg, blue cheese dressing

ENTREE SELECTIONS

Bread service included

Grilled Chicken breast

roasted vegetable medley, angel hair pasta, basil pesto parmesan

Chef's Fresh Fish

freshly grilled and seasoned fish with Grillroom rice and vegetable medley

Small Filet Mignon

With mashed potatoes, vegetable medley

New York Strip

With mashed potatoes, vegetable medley

Cheese Ravioli

white bean sauce, arugula, portabello mushroom, fried leeks, parmesan

DESSERT

Choose one

Peach and Almond Buckle

Grillroom Carrot Cake

Flourless Chocolate Cake

\$65 per guest

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THE CADILLAC

PASSED HORS D' OEUVRES

Shrimp Scampi Skewers

Marinated Steak & Mushroom

Heirloom Tomatoes & Fresh Mozzarella Bruschetta

SALAD

Choose one

House Salad

Caesar Salad

ENTREE SELECTIONS

Bread service included

Grilled Chicken Breast

roasted vegetable medley, angel hair pasta, basil pesto, parmesan
Grilled Salmon

grilled, seasoned, served with Grillroom rice and vegetable medley
Small Cut Filet
With mashed potatoes, vegetable medley

New York Strip
With mashed potatoes, vegetable medley

DESSERT

Choose one

Peach and Almond Buckle

Grillroom Carrot Cake

Flourless Chocolate Cake

\$85 per guest

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THE
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BEVERAGE ARRANGEMENTS

HOST BAR

all beverages will be charged upon consumption

CASH BAR

*each individual guest pays for their own drink as it is ordered
\$75 bartender fee will be applied to all cash bars*

BEVERAGE PACKAGES

*all packages are per person per hour
two hour minimum*

BEER, WINE AND SODA

Includes domestic beer, house wine and soda
\$10

HOUSE BRAND LIQUOR PACKAGE

Includes house brand liquor, domestic beer, house wine and soda
\$12

PREMIUM BRAND LIQUOR PACKAGE

Includes premium brand liquor, domestic and imported beer, house wine and soda
\$14



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