

# EMBER WOOD FIRED GRILL

## PRIVATE DINNER MENU

Choice between Buffet & Plated

\$60 PP + Tax & Gratuity

### SALAD

Choose One Salad Option

Garden Salad

Caesar

Greek

- add \$2 per person

### ENTRÉES

Choose 3 Entrée Options

Grilled Marinated Steak Tips

- Additional portions - \$8 PP

Chicken Saltimboca

- Additional Portions - \$8 PP

Grilled Jerk Chicken

with Mango Salsa

- Additional Portions - \$5 PP

Baked Rigatoni

Primavera, Ragu, or Vodka Sauce

- Additional Portions - \$4 PP

Roasted Marinated Pork Loin

- Additional Portions - \$5 PP

Stuffed Shells

Vegetable, Braised Chicken, or Beef & Sausage

- Braised Chicken add \$1 PP | Beef & Sausage add \$2 PP

Roasted Sirloin

-- add \$10 PP

Additional Portions - \$4 PP

All Entrées - excluding pastas - can be made gluten free upon request

### SIDES

Choose 3 Side Options

Herb Risotto

Crispy Potatoes

Seasonal Vegetable Quinoa

Roasted Broccoli

Glazed Carrots

Whipped Herb

Green Beans

Seasonal Mixed

Potatoes

Grilled Asparagus

Vegetables

Sweet Potato & Kale Hash

### DESSERTS

Choose 1 Dessert Option

NY Cheese Cake

Mini Whoopie Pies

Cannoli

Flourless Chocolate Torte

Pricing does not include Tax or Gratuity - NH Rooms & Meals Tax: 8.5% - Event Gratuity: 20%