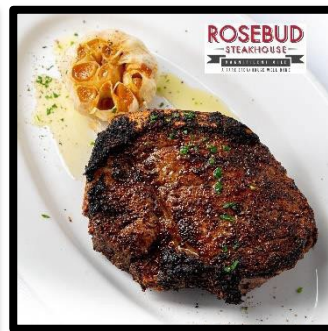
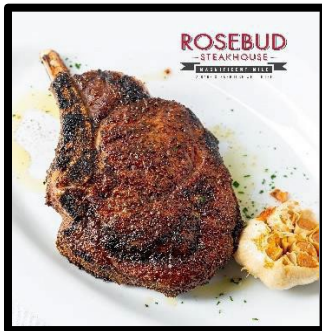
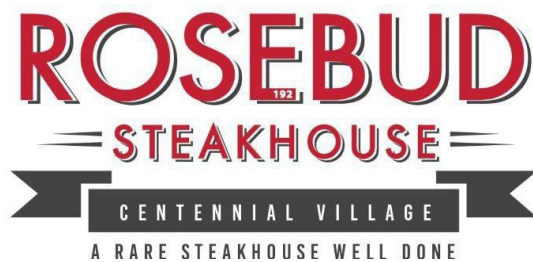




ROSEBUD STEAKHOUSE

EVENT DINING MENU



PETITE DINNER PACKAGE

\$ 70.00 Per Person

SOUP OR SALAD *Guest to choose one at time of event (Individually plated)*

House Salad

Jalapeño Corn Chowder

ENTREES *Host to choose three items (Individually plated)*

Filet Mignon

Chicken (limon, marsala, calabrese)

Berkshire Pork Chop

Salmon Broiled or Piccata

ACCOMPANIMENTS *Host to choose two items (Served family style)*

French Fries

Mashed Potatoes

Corn off the Cobb

Sauteed Mushroom & Onion

DESSERT *Guest to choose one at time of event (Individually plated)*

Blueberry Cheesecake

Sorbet

PRIME DINNER PACKAGE

\$ 80.00 Per Person

APPETIZER *Host to choose two items (Served family style)*

Meatballs
Maryland Crab Cake
Fork & Knife Bacon
Sausage & Peppers

SOUP OR SALAD *Guest to choose one at time of event- (Individually plated)*

House Salad
Jalapeño Corn Chowder

ENTREES *Host to choose three items- (Individually plated)*

Filet Mignon
Berkshire Pork Chops
Broiled Sea Bass
Chicken Calabrese
Salmon Broiled

ACCOMPANIMENTS *Host to choose two items (Served family style)*

Mac & Cheese
Mashed Potatoes
Grilled Asparagus
Crispy Brussel Sprouts

DESSERT *Guest to choose one at time of event (Individually plated)*

Blueberry Cheesecake
Sorbet



DELMONICO DINNER PACKAGE

\$ 90.00 Per Person

APPETIZER *Host to choose two items (Served family style)*

Shrimp Cocktail
Maryland Crab Cake
Lamb Chop Lollipop
Fork & Knife Bacon

SOUP OR SALAD *Guest to choose one at time of event (Individually plated)*

Individually Plated

House Salad
Prime Wedge Salad
Jalapeño Corn Chowder

ENTREES *Host to choose three items (Individually plated)*

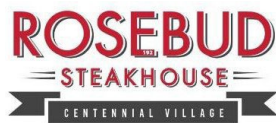
Filet Mignon
NY Strip Steak
Lamb Chops
Berkshire Pork Chops
Sea Bass

ACCOMPANIMENTS *Host to choose two items (Served family style)*

Mac & Cheese
Mashed Potatoes
Grilled Asparagus
Crispy Brussel Sprouts

DESSERT *Host to choose two items (Individually plated)*

Blueberry Cheesecake
Carrot Cake
Chocolate Cake



PRIME SIGNATURE DINNER PACKAGE

\$ 130.00 Per Person

APPETIZER *Host to choose four items (Served family style)*

Lamb Chop Lollipops
Maryland Crab Cake
Lobster Got
Sausage & Peppers
Iron Skillet Shrimp & Pork Dumplings

SOUP OR SALAD *Guest to choose one at time of event (Individually plated)*

Caesar Salad
Prime Wedge Salad
Jalapeño Corn Chowder

ENTREES *Host to choose four items (Served family style)*

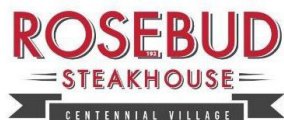
Filet Mignon
Delmonico Ribeye
Broiled Double Cut Lamb Chops
Sea Bass
Lobster Tail

ACCOMPANIMENTS *Host to choose two items (Served family style)*

Mac & Cheese
Mashed Potatoes
Grilled Asparagus
Crispy Brussel Sprouts

DESSERT *Guest to choose one at time of event (Individually plated)*

Blueberry Cheesecake
Carrot Cake
Chocolate Cake
Butter Cake



COCKTAIL RECEPTION

Hors D'oeuvres

Priced per Dozen - Minimum 2 dozen

Seasonal Brochettes - \$48

Tomato and Mozzarella Brochettes - \$48

Fork & Knife Bacon Bites - \$70

Sausage & Pepper Skewers - \$40

Mini Meatballs - \$45

Chicken Croquettes - \$45

Stuffed Mushrooms - \$39

Mini Crab Cakes - \$84

Rosebud Steakhouse Cheddar Sliders on Brioche - \$72

Chilled Shrimp Cocktail - \$120

Lamb Chop Lollipops - \$168

Fresh Vegetable Crudités Platter - \$135

Assorted Cheeses & Seasonal Fruits & Crackers - \$150

Assorted Chef's Selection of Petite Sweets - \$155

Charcuterie Meat Platter - \$175

Package Upgrade

Seafood Platter Bouquet - \$28 Per Person - Served Family Style

Chilled Shrimp Cocktail, Chilled Lobster Cocktail, & Oysters



LIQUOR PACKAGES

Beer and Wine

Beers: Miller Lite ▪ Peroni ▪ Peroni ▪ Heineken

Wines: Knotty Vines Cabernet ▪ Oyster Bay Sauvignon Blanc

2 Hours - \$32.00/person 3 Hours - \$37.00/person

Call Liquors

Beers: Miller Lite ▪ Peroni ▪ Peroni ▪ Heineken

Wines: Canyon Road Cabernet ▪ Knotty Vines Cabernet ▪ Oyster Bay Sauvignon Blanc

Call Liquors: Amsterdam Vodka ▪ Miles Gin ▪ Bacardi Rum ▪ Seagram's VO Whiskey ▪ Jim Beam Whiskey ▪ Dewar's Scotch ▪ El Jimador Tequila

2 Hours - \$39.00/person 3 Hours - \$47.00/person

Premium Liquors

Beers: Miller Lite ▪ Peroni ▪ Heineken ▪ Pilsner Uquell ▪ Revolution Anti Hero ▪ Modelo ▪ Lagunitas IPNA N/A ▪ 3 floyds Zombie Dust

Wines: Robert Mondavi Merlot ▪ Oyster Bay Pinot Noir ▪ Kim Crawford Sauvignon Blanc ▪ Wente Chardonnay

Premium Liquors: Tito's Vodka ▪ Tanqueray Gin ▪ Bacardi Rum ▪ Johnny Walker Red Scotch ▪ Jameson Irish Whiskey ▪ Patron Silver Tequila

2 Hours - \$44.00/person 3 Hours - \$51.00/person

Super Premium Liquors

Beers: Miller Lite ▪ Peroni ▪ Heineken ▪ Pilsner Uquell ▪ Revolution Anti Hero ▪ Modelo ▪ Lagunitas IPNA N/A ▪ 3 floyds Zombie Dust

Wines: Daou Cabernet ▪ Ruffino Chianti ▪ 7 Cellars Chardonnay ▪ Chateau St. Michelle Riesling

Super Premium Liquors: Grey Goose Vodka ▪ Hendricks Gin ▪ Captain Morgan Spiced Rum ▪ Woodford Reserve Bourbon ▪ Crown Royal Canadian Whisky ▪ Don Julio Anejo Tequila

2 Hours - \$49.00/person 3 Hours - \$56.00/person

Upgrades: Martini Bar - add \$2.00 per person per hour

