

Thank you for your interest in hosting your next event at Cleveland Chop.

Our Chef has created a variety of exciting menu options to suit your group needs, whether you’re hosting a cocktail party, special occasion, business meeting or formal affair. With private and semi-private options, our team is committed to making your event memorable!

Our location in downtown’s Warehouse District makes us easily accessible to fantastic hotels, the new Convention Center, Cleveland’s Global Center for Health Innovation, sporting venues, museums and more.

For more information, please contact Margaret Brubaker at 216-696-2467, or by email at info@clevelandchop.com.

**BAR PACKAGES**

**OPEN BAR PACKAGES**

***House Package***

2 Hours $20.00 per person

3 Hours $30.00 per person

Chop Blonde or Wheat, Douglas Hill Cabernet or Chardonnay, well gin, vodka, whiskey, tequila or scotch.

***Call Package***

2 Hours $30.00 per person

3 Hours $40.00 per person

Any draft beer, any neighborhood favorite wine, Absolute, Jack Daniels, Jose Cuervo, Tanqueray, Bacardi or Dewars.

***Premium Package***

2 Hours $40.00 per person

3 Hours $50.00 per person

Any draft beer, any liquor or any wine offered by the glass.

**HOST PAID OPEN BAR**

Guest orders what they would like and it is placed on the final bill.

**HORS D’OEUVRES**

***Price is per dozen. A two dozen minimum order is required for each selection***

Bacon Wrapped Shrimp $26 Fresh Fruit Kabobs $18

Miniature Crab Cakes $26 Chipotle Deviled Egg $20 Sausage Stuffed Mushrooms $24 Buffalo Chicken Spring Roll $22

Seared Tuna Sashimi Wonton $28 Antipasto Skewers $18

**Appetizer Party**

***Chose 5 from the following appetizers $24 per person 2 hours***

 Antipasto Skew Margarita Pizza

Steak Cigars Beef Crostini

Loaded Chicken Tenders Ahi Poke Wontons

Fruit Kabobs Buffalo Chicken Spring Roll

Stuffed Mushrooms St Clair Spinach Dip

**PLATED DINNER**

***Please select three of the following entrees to offer your guests.***

***We will custom print menus for your event***

***Dinners are inclusive of garden salad, freshly baked cornbread, & white cheddar mashed potatoes***

**BLEU FILET**

 Gorgonzola, Worcestershire cream sauce $42

**14. OZ GRILLED NEW YORK STRIP**

 Classic cognac cream sauce $39

**FILET MIGNON**

 Demi-glace $39

**PAN- ROASTED WALLEYE**

Macadamia crusted walleye, lobster beurre blanc $28

**FAROH ISLAND SALMON**

 Citrus chive butter $27

**JUMBO LUMP CRAB CAKES**

 Chipotle aioli $28

**CHICKEN PICCATA**

Sun-dried tomato, asparagus, caper berry, lemon butter $22

**BERKSHIRE PORK CHOP**

Double-cut, sweet chili glazed $26

**TENDERLOIN TIPS & MUSHROOMS**

Stout demi-glace, mushrooms $28

**LOUISIANA SHRIMP & RISOTTO**

Sautéed shrimp, Louisiana butter sauce, spinach & crab risotto $30

**WHISKEY BRAISED SHORT RIBS**

 $24

**LOBSTER & BLACKENED SHRIMP GNOCCHI**

 Cherry tomato, sweet corn, asparagus, garlic cream sauce $25

**ANGEL HAIR** **GLUTEN FREE**

 Smoked tomatoes, basil, goat cheese, pine nuts $20

**DESSERT MENU**

 **PLATED DESSERTS**

*Please select one of the following:*

*$7.50 per person*

**Chocolate Mousse Cake**

Triple chocolate mousse cake served with fresh whipped cream

**Brownie Bites Sundae**

Brownies, vanilla ice cream

**NY Style Cheesecake**

Served with fresh berries

**DINNER PACKAGES**

***All dinner packages are inclusive of salad, freshly baked cornbread and white cheddar mashed potatoes***

**DINNER PACKAGE #1**

$48.00 per person

**APPETIZERS**

Buffalo Chicken Wontons

Crispy Calamari with apricot ginger glaze

**ENTRÉES**

 **8oz SIRLOIN**

 Worcestershire cream sauce

 **FAROH ISLAND SALMON**

Citrus chive butter

**CHICKEN PICCATA**

Sun-dried tomato, asparagus, caper berry, lemon butter

**DESSERT SAMPLER**

A selection of mini cheesecake bites,

Cookies, dessert bars and brownies

Served family style

**DINNER PACKAGE #2**

$55.00 per person

**APPETIZERS**

Beef Crostini

Ahi Poke Wontons with roasted Chile salsa

**ENTRÉES**

**8 oz. FILET**

 Classic demi- glace

**14 oz. NY STRIP**

 House made steak sauce

**WALLEYE**

Macadamia crusted walleye, lobster beurre blanc

**CHICKEN PICCATA**

Sun-dried tomato, asparagus, caper berry, lemon butter

**DESSERT SAMPLER**

A selection of mini cheesecake bites,

Cookie dessert bars, and brownies

Served family style

**DINNER PACKAGE #3**

$65.00 per person

**APPETIZERS**

Beef Crostini

Ahi poke wontons with a roasted Chile salsa

**ENTRÉES**

**8 oz. FILET OSCAR**

 Crab, asparagus and béarnaise

**14 oz. BONELESS RIBEYE**

**USDA PRIME STEAK**

 Worcestershire sauce & gorgonzola

**LOUISIANA SHRIMP RISOTTO**

 Sautéed shrimp, Louisiana butter sauce, spinach & crab risotto

**DESSERT SAMPLER**

A selection of mini cheesecake bites,

Cookies, dessert bars, and brownies

Served family style

**PLATED LUNCH MENU**

***Please select three of the following entrees to offer your guests.***

***We will custom print menus for your event***

***All lunch items served with white cheddar mashed potatoes***

**CHOP BURGER**

 Gruyere blue cheese bacon compote 15

**CLASSIC BURGER**

 Lettuce, tomato, red onion 13

Add bacon or cheese 14

**CHICKEN CLUB**

Chicken, bacon, Havarti, lettuce, tomato, honey mustard 14

**SPINACH SALAD**

Chicken, spinach, toasted goat cheese, tomato, cucumber, strawberry, house vinaigrette 13

 **CHOP CHICKEN**

 Plum chicken, red pepper, tomato, cucumber, carrot, gorgonzola, candied walnuts, balsamic vinaigrette 14

**TENDERLOIN TIPS**

Stout demi-glace, wild mushrooms 17

**WHISKEY BRAISED SHORT RIBS** 19

Slow roasted in a whiskey demi-glace

**8 oz. TOP SIRLOIN**

 Worcestershire cream, bleu cheese 25

**FAROH ISLAND SALMON**

 Citrus chive butter 18

**CHICKEN PICCATA**

Sun-dried tomato, asparagus, caper berry, lemon butter 15

**ANGEL HAIR PASTA**

 Smoked tomatoes, basil, goat cheese, pine nuts 14

**Chop Breakfast Buffet**

**$20 per adult**

 **$10 children 4-10 years of age**

Scrambled Eggs

Hash Brown Potatoes

Spinach and Mushroom Quiche

Blueberry French toast Bake

Bacon

Sausage Links

Eggs Benedict

 Fresh Fruit

Cinnamon Rolls

**Non Alcoholic Drinks included for $2.95 per person**

**Add a dessert display $5 per person**

**BOOKING INFORMATION**

We have a variety of dining options available to suit your group needs. Please contact Margaret Brubaker for specific information.

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A credit card is required to reserve our private dining areas and we require a two week advance notice for cancellations. A service charge of $200 for all lunch functions and $500 for all dinner functions will be assessed for all cancellations under the two week requirement.

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Tax is 8%

Gratuity is 20%

One check is required (*sorry, no exceptions)*

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Payment is required at the conclusion of the event in the form of company check, cash or credit card. If no payment is presented, the credit card on file will be charged for all incurred charges.

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Prices are not inclusive of sales tax and gratuity.

\*Prices are subject to change