

CLEVELAND
★
CHOP

MORE THAN A STEAKHOUSE

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

Smoked Gouda Meatballs \$21

Miniature Crab Cakes \$26

Chipotle Deviled Egg \$20

Sausage Stuffed Mushrooms \$24

Buffalo Chicken Wontons \$22

Seared Tuna Sashimi Wonton \$28

Caprese Skewers \$18

Appetizer Party

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

Steak Cigars

Beef Crostini

Loaded Chicken Tenders

Ahi Poke Wontons

Buffalo Chicken Wontons

Margarita Pizza

Stuffed Mushrooms

Shrimp Bruschetta

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

CERTIFIED ANGUS BEEF \$42

14 oz. NEW YORK STRIP

FILET MIGNON

Demi-glace \$39

PAN- ROASTED WALLEYE

Macadamia crusted walleye, beurre blanc \$28

FAROE ISLAND SALMON

Citrus chive butter \$27

JUMBO LUMP CRAB CAKES

Chipotle aioli, tomato corn relish \$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 BEEF BRAISED SHORT RIBS

Whiskey Demi-glace

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

Crème Brulee Cheesecake

Served with raspberry coulis

DINNER PACKAGES

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

DINNER PACKAGE #1

\$50.00 per person

APPETIZERS

Buffalo Chicken Wontons
Crispy Calamari with apricot ginger glaze

ENTRÉES

8oz Filet
Classic Demi-glace

FAROE ISLAND SALMON

Citrus chive butter

CHICKEN PICCATA

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

DESSERT

Triple Chocolate Mousse Cake

Or

Crème Brulee Cheesecake

Served with raspberry coulis

DINNER PACKAGE #2

\$60.00 per person

APPETIZERS

Beef Crostini
Ahi Poke Wontons with roasted Chile salsa

ENTRÉES

8 oz. FILET
Classic demi- glace, White Cheddar mash

CERTIFIED ANGUS BEEF

14 oz. NY STRIP
White Cheddar Mash

WALLEYE

Macadamia crusted walleye, beurre blanc, White Cheddar Mash

CHICKEN PICCATA

Sun-dried tomato, asparagus, caper berry, lemon butter,
White Cheddar mash

DESSERT

Triple Chocolate Mousse Cake

OR

Crème Brulee Cheesecake
Served with raspberry coulis

DINNER PACKAGE #3

\$70.00 per person

APPETIZERS

Beef Crostini
Ahi Poke Wontons with a roasted Chile salsa

ENTRÉES

8 oz. FILET OSCAR
Crab, asparagus and béarnaise, White Cheddar mash

USDA PRIME STEAK
14 oz. Boneless Ribeye
White Cheddar mash

NEW ENGLAND CRAB CRUSTED SALMON
Blue crab crusted Faroe Island Salmon, lobster butter sauce,
White Cheddar mash

DESSERT

Triple Chocolate Mousse Cake
or
Crème Brulee Cheesecake
Served with raspberry coulis

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

CLASSIC CHEESE BURGER

American cheese, lettuce, tomato, red onion 14

CHICKEN CLUB

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

CHICKEN SALAD

Chicken, mixed greens, toasted goat cheese, tomato, cucumber, strawberry, almonds,
house vinaigrette 13

TENDERLOIN TIPS

Stout demi-glace, wild mushrooms 17

WHISKEY BRAISED SHORT RIBS 19

Slow roasted in a whiskey demi-glace

ATLANTIC 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

Smore French toast Bake

Bacon

Sausage Links

Fresh Fruit

Cinnamon Rolls

Non Alcoholic Drinks included for \$2.95 per person

BOOKING INFORMATION

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



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.



Tax is 8%
Gratuity is 20%
One check is required (*sorry, no exceptions*)



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.



Prices are not inclusive of sales tax and gratuity.
*Prices are subject to change