

**Dinner Package 1**

**$65 per guest**

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**First Course**

Beef Crostini

Crispy Calamari with apricot ginger glaze

**Second Course**

Tossed salad with mustard-sherry vinaigrette

Fresh baked cornbread

**Third Course**

Served with white cheddar mash, add grilled asparagus $3 per person

**Filet Mignon** (GF)

Classic Demi-glace

**Faroe Island Salmon** (GF)

Citrus chive butter

**Chicken Piccata**

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

**Beyond Bolognese Gluten Free Pasta**

Beyond Beef Bolognese, garlic whipped goat cheese, fried basil

**Fourth Course**

Crème Brulee Cheesecake **OR** Chocolate Mousse with berries

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**Dinner Package 2**

**$70 per guest**

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**First Course**

Beef Crostini

Crispy Calamari with apricot ginger glaze

**Second Course**

Tossed salad with mustard-sherry vinaigrette

Fresh baked cornbread

**Third Course**

Served with white cheddar mash, add grilled asparagus $3 per person

**Filet Mignon** (GF)

Classic Demi-glace

**New York Strip** (GF)

**Faroe Island Salmon**

Creole shrimp butter sauce

**Chicken Piccata**

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

**Beyond Bolognese Gluten Free Pasta** (GF,V)

Beyond Beef Bolognese, garlic whipped goat cheese, fried basil

**Fourth Course**

Crème Brulee Cheesecake **OR** Chocolate Mousse with berries

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**Dinner Package 3**

**$75 per guest**

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**First Course**

Beef Crostini

Crispy Calamari with apricot ginger glaze

**Second Course**

Tossed salad with mustard-sherry vinaigrette

Fresh baked cornbread

**Third Course**

Served with white cheddar mash, add grilled asparagus $3 per person

**Filet Oscar**

Crab, asparagus, béarnaise

**USDA Prime Boneless 14 oz. Ribeye** (GF)

**Seabass**

Pan seared with a lobster cream sauce

**Chicken Picatta**

Sun dried tomatoes, asparagus, caper berry, lemon butter

**Beyond Bolognese Gluten Free Pasta** (GF,V)

Beyond beef Bolognese, garlic whipped goat cheese, fried basil

**Fourth Course**

Creme Brulee Cheesecake **OR** Chocolate Mousse with berries

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**Plated Dinner**

**Select three of the following entrees to offer your guests. A custom menu will be printed for your event**

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

**Served with white cheddar mash, add grilled asparagus $3 per person**

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**Bleu Filet**

Gorgonzola, Worcestershire cream sauce 45

**New York Strip Steak** (GF)

Certified Angus Beef 46

**Filet Mignon** (GF)

Classic Demi-glace 42

**Crab Crusted Faroe Island Salmon** (GF)

Citrus chive butter 36

**Stuffed Chicken**

Boursin & Prosciutto stuffed,

Tomato and garlic sauce 30

**Tomahawk Pork Chop**

Brandied apples with sundried cranberries 38

**Whiskey Braised Bone in Short Ribs**

Whiskey demi-glace 39

**Seafood Gnocchi**

Lobster, blackened shrimp, scallops, cherry tomato, asparagus,

corn, garlic cream sauce 37

**Dessert**

Crème Brulee Cheesecake 7.5

**Or**

Chocolate Mousse with fresh berries 7.5

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**Plated Lunch**

**Select three of the following entrees to offer your guests. A custom menu will be printed for your event**

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

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**Chop Burger**

Gruyere-blue cheese-bacon compote, arugula, fried onions, BBQ 14

**Classic Steak Burger**

American, lettuce, tomato, onion 14

**Honey Chicken Sandwich**

Bacon, Swiss, honey mustard, lettuce, tomato 14

**Grilled Chicken Salad**

Grilled chicken, spinach, red onion, dried cranberries,

Feta, cherry tomatoes, candied walnuts, balsamic vinaigrette 15

**Wedge Salad**

Crispy chicken, tomatoes, blue cheese, onion, bacon, croutons,

carrots, cucumbers, radishes, buttermilk garlic 14

**Atlantic Salmon**

Citrus chive butter 18

**Chicken Piccata**

Sun dried tomato, asparagus, caper berry, lemon butter 16





**Chop Breakfast**

**Served Family Style**

20 per adult

10 children 4-10 years of age

Non-alcoholic drinks included for 2.95 per person

Scrambled eggs

Hash Brown Potatoes

Spinach & mushroom quiche

Smore French toast bake

Bacon

Sausage

Fresh fruit

Cinnamon rolls

**Available upon request**

Bloody Mary Bar, Mimosa Bar





**Hors D’ oeuvres**

**Price is per dozen**

**Two dozen minimum order is required per selection**

Bacon Wrapped Shrimp 26

Miniature Crab Cakes 26

Seared Tuna Tacos 28

Spinach & Feta Stuffed Mushrooms 24

Smoked Filet Meatballs 21

Risotto Balls 20

Thai Chicken Wontons 22

Feta & Spinach Puff Pastry 18





**Bar Packages**

**House Package**

2 hours $25 per person

3 hours $35 per person

**Draft Beer**

Chop Blonde, Chop Wheat

**Wine**

Cabernet, Chardonnay, Pinot Noir, Pinot Grigio

**Liquor**

Well vodka, gin, whiskey, rum, scotch

**Call Package**

2 hours $30 per person

3 hours $40 per person

**Draft Beer**

Choice from current list

**Wine**

Cabernet, Chardonnay, Pinot Noir, Pinot Grigio

**Liquor**

Absolute, Tanqueray, Jack Daniels, Bacardi, Dewars

**Premium Package**

2 hours $40 per person

3 hours $50.00 per person

Any current draft, wine by the glass, liquor (excludes super premium)





**Booking Information**

**A variety of dining options are available. We are happy to suggest the best options to accommodate your guests. Please contact Margaret Brubaker for specific information.**

**A credit card is required to reserve private areas.**

**A two-week advance notice is expected for all cancellations or the credit card will be charged $200 for all lunch functions and $500 for all dinner.**

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

**Tax 8%**

**Gratuity 20%**

**One check is required**

**Final charge is based on final guarantee**

**Prices are subject to change**



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**Thank you for your interest in the Cleveland Chop.**

**Chef Dave Gutfranski has created a variety of menu options to accommodate your groups needs, whether hosting a cocktail party, special occasion, business meeting or formal affair. Private and semi-private options are available. Our team is committed to making your event memorable!**

**Our location in Cleveland’s Warehouse District allows easy access to hotels, convention center, First Energy Stadium, Progressive Field and Rocket Mortgage Field House**

**Inquiries**

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