



Neighborhood Grills

your neighborhood bar and grill

PRIVATE DINING MENU

catering@neighborhoodgrills.com

NEIGHBORHOODGRILLS.COM

BREAKFAST

All prices are per person.

Traditional Breakfast Buffet

18.50 per person

- Caffè Vita Coffee, Rishi Organic Teas, Iced Tea, Sodas
- Scrambled Eggs with White Cheddar and Grills Fine Herbs
 - Fresh Seasonal Fruit
 - Isernio's Chicken Sausage (1pp)
 - Hickory Smoked Bacon (1.5pp)
- Golden Malted Waffle with Butter and Syrup or Fruit Compote (1pp)
 - Herbed Breakfast Potatoes

Top Deck Breakfast Buffet

23.95 per person

- Caffè Vita Coffee, Rishi Organic Teas, Iced Tea, Sodas
 - Classic Ham Eggs Benedict (1pp)
- Choice of Specialty Scramble: Foragers, Cheddar or Farmers Scramble
 - Isernio's Chicken Sausage (1pp)
 - Hickory Smoked Bacon (1.5pp)
 - Fresh Seasonal Fruit
- Golden Malted Waffle with Butter and Syrup or Fruit Compote (1pp)
 - Biscuits and Gravy (1pp)
 - Herbed Breakfast Potatoes

Ala Carte Breakfast Items

All prices are per person.

Scrambled Eggs with White
Cheddar and Grills Herbs 4.50

Herbed Breakfast Potatoes 3.50

Golden Malted Waffle 4.75
Add Seasonal Topping 1.00

Buttermilk Pancakes 4.00
Add Blueberries, Bacon Bits and/or
Chocolate Chips 1.00 each

Hickory Smoked Bacon 4.00

Isernio's Chicken Sausage 4.00

Cinnamon Streusel Coffee Cake 3.50

Fresh Fruit 3.50

Scrambled Eggs 3.00

Biscuits, Toast, English Muffins 2.00

Sausage Gravy 2.00

**Eating raw or under cooked foods may increase your risk of food borne illness.*

APPETIZERS

BEEF & PORK - priced per dozen

CHEESY CLASSIC SLIDER - Kobe beef blend patty, Cheddar, Swiss on a fresh baked brioche bun and 1,000 island on the side 60.00

GREEN CHILI PIMENTO CREAM CHEESE SLIDER - Kobe beef blend patty, house made pimento cheese and roasted Poblano peppers on a fresh baked Brioche bun 60.00

BACON BACON SLIDER - Kobe beef blend patty, bacon, white Cheddar and bacon ranch on a fresh baked Brioche bun 60.00

CHILI BRAISED BEEF & PIMENTO CHEESE TARTLET - Tartlet with homemade pimento cheese and chili braised beef topped with pickled onions and peppers 48.00

MEATBALLS WITH CREAMY POLENTA - Seasoned pork and beef meatballs topped with red pepper tomato sauce over creamy parmesan polenta 30.00

POULTRY - priced per dozen

JAMAICAN JERK CHICKEN SKEWERS - Grilled Jamaican Jerk spiced chicken skewers served with cilantro crema 24.00

LEMON HERB CHICKEN SKEWERS - Grilled lemon herb chicken skewers served with zesty Sriracha yogurt 24.00

CHICKEN WINGS - Garlic buffalo, BBQ or Jamaican Jerk (2 dz) 36.00

BUFFALO CHICKEN CROSTINI - Pulled buffalo chicken, blue cheese cream cheese, and blue cheese-celery slaw (2 dz) 32.00

SEAFOOD - priced per dozen

MINI SHRIMP & GRITS - Spicy Cajun prawns served over creamy cheddar grits topped with chives 42.00

SALMON CROSTINI - Roasted salmon with cream cheese, lemon and Grills herbs 30.00

TUNA POKE CUP - Sashimi grade tuna, sweet onion, scallions, tossed in a sweet sesame soy marinade, topped with toasted sesame 48.00

CRAB & SHRIMP STUFFED MUSHROOMS - Cremini mushroom stuffed with pimento cheese, sweet red crab and Oregon bay shrimp. Topped with Parmesan cheese and bread crumbs (2 dz) 48.00

MINI CRAB CAKES - Topped with a dollop of remoulade sauce 60.00

COCONUT PRAWNS - Served with sweet chili aioli dipping sauce 26.00

VEGETARIAN – priced per dozen

QUINOA ENDIVE CUPS - Crisp Belgium Endive filled with roasted vegetable and herb quinoa 24.00

BREADS & SPREADS - Fresh baked Wild Wheat baguette with garlic hummus, house made pimento cheese spread and spicy mint feta spread 36.00

FRESH VEGGIE PLATTER - Cucumbers, grape tomatoes, carrots, celery and bell peppers served with zesty buttermilk herb dipping sauce 28.00

SEASONAL FRUIT PLATTER - 48.00

CAPRESE SKEWERS - Fresh mozzarella, basil, and cherry tomatoes drizzled with balsamic reduction, olive oil and sea salt (2 dz) 40.00

MEDITERRANEAN HUMMUS PLATTER - Homemade garlic hummus, roasted red pepper relish, warm pita bread, cucumber slices and roasted Roma tomatoes 28.00

SPICY MAC BALL - Fried panko coated habanero mac and cheese (2 dz) 30.00

CHIPS & SALSA - 24.00

APPETIZER BUFFETS - priced per person

Northwest - 21.00

- Quinoa Endive Cups
- Salmon Crostini
- Mini Crab Cakes
- Cheesy Classic Slider
- Coconut Prawns
- Caesar Salad

Southern Style - 22.00

- Spicy Mac Balls
- Buffalo Chicken Crostini
- Mini Shrimp and Grits
- Green Chili Pimento Cheese Slider
- Crab and Shrimp Stuffed Mushrooms
- Strawberry Spinach Salad

Mediterranean - 15.00

- Breads and Spreads
- Caprese Skewers
- Lemon Herb Chicken Skewers
- Meatballs in Creamy Polenta
- Greek Orzo Salad



**Eating raw or under cooked foods may increase your risk of food borne illness.*

ALA CARTE BUFFET / priced per person

• We suggest 1 salad, 1 entrée, 1 pasta or side and 1 dessert per person

SALADS

GREEK ORZO SALAD - Orzo, herbs, roasted red pepper, Kalamata olive, tomato, feta, olive oil, red wine vinegar 6.00

STRAWBERRY SPINACH SALAD - Honey basil vinaigrette, strawberry, cucumber, blue cheese crumbles 6.00

ROASTED BEETS - Golden beets, cucumber, fennel, candied walnuts, feta, blue cheese vinaigrette 7.00

CAESAR SALAD - Romaine hearts, shaved Parmesan, croutons, creamy homemade dressing 6.00

WILD GREENS - Mixed field greens, feta, croutons, herbed balsamic dressing 6.00

EASTLAKE CHOP CHOP - Ribbon cut romaine, chicken, bacon, blue cheese crumbles, tomato, cucumbers and herbs, buttermilk herb dressing 8.00

Entrées / priced per person

BEEF & PORK

8oz NEW YORK STRIP - New York strip steak seasoned with house steak rub and grilled, topped with roasted shallot herb butter 18.00

BRAISED BEEF & PARMESAN POLENTA - Chili braised beef served over creamy parmesan polenta topped with beef demi-glaze 15.00

BOURBON MUSTARD MEATLOAF - Seared homemade meatloaf topped with tangy bourbon mustard glaze 10.00

CHICKEN (8oz)

SALTIMBOCCA - Topped with prosciutto and basil 11.00

MUSHROOM SHERRY - 10.00

HONEY JALAPENO - Topped with frizzled onions 10.00

BOURBON MUSTARD GLAZE - Topped with grilled onions 10.00

SALMON (6oz)

CEDAR PLANKED - Fresh salmon roasted over cedar wood, topped with roasted garlic hollandaise sauce, and fresh tomato tarragon salad 13.00

GRILLED OR BLACKENED - With your choice of topping 12.00

- **CUCUMBER FENNEL SLAW** - With Lemon Herb Vinaigrette
- **GARLIC LEMON BUTTER**
- **ROASTED GARLIC HOLLANDAISE**
- **CITRUS BEURRE BLANC**

**Eating raw or under cooked foods may increase your risk of food borne illness.*

PASTA

BRAISED BEEF PENNE WITH BLUE CHEESE - Chili braised beef over a bed of penne pasta tossed in blue cheese cream sauce with spinach, sautéed mushrooms, and caramelized onions 13.00

CHICKEN SAUSAGE PENNE WITH ROASTED PEPPERS - Penne pasta, tossed in a light butter sauce with zesty Italian chicken sausage, roasted peppers, caramelized onions, baby kale, parmesan cheese and fresh basil 12.00

ROASTED VEGETABLE PENNE - Penne pasta tossed in roasted red pepper tomato sauce with sautéed kale, roasted cauliflower, bell peppers and Brussels sprouts. Topped with fresh mozzarella and basil 10.00

3 PIG MAC & CHEESE - Gobetti pasta tossed with bacon in sharp white cheddar sauce, topped with bread crumbs, tender house-made Kalua pork and crispy prosciutto 13.00

SIDES

- Mashed Potatoes, Roasted Red Potatoes or Parmesan Polenta 3.50
- Sautéed green beans, Brussel sprouts or seasonal vegetables 4.00
- Fresh dinner rolls 1.50

DESSERTS

- Mini Dessert Shooters: key lime pie, chocolate banana cream pie, raspberry cheesecake and chocolate raspberry cake (12 each) 24.00
- Flourless Chocolate Cake: raspberry coulis 7.00
- Mini Seasonal Cobbler 5.00



**Eating raw or under cooked foods may increase your risk of food borne illness.*

PLATED DINNERS

Choose up to 3 entrées for guest selection. Entrée counts are due 5 days prior to event.

Includes fresh baked dinner rolls and butter, mixed greens or Caesar salad, coffee, tea and soda.

12oz PRIME RIB - Slow roasted Prime Rib served with mashed potatoes, seasonal veggies, au jus and side of horseradish cream. Minimum 12 people please 45.00

BRAISED BEEF & PARMESAN POLENTA - Chili braised beef served over creamy parmesan polenta with seasonal veggies, topped with beef demi-glace 30.00

8oz NEW YORK STRIP - New York strip steak seasoned with house steak rub and grilled, served with mashed potatoes and seasonal veggies. Topped with roasted shallot herb butter 35.00

CEDAR PLANKED SALMON - Fresh salmon roasted over cedar wood, served with roasted red potatoes, seasonal veggies, topped with roasted garlic hollandaise and fresh tomato tarragon salad 30.00

MUSHROOM CHICKEN - Pan seared chicken breast topped with Sherry mushroom sauce. Served with seasonal vegetables and creamy mashed potatoes 28.00

BOURBON MUSTARD MEATLOAF - Seared tender meatloaf topped with tangy bourbon mustard glaze and frizzled onions, served with mashed potatoes and seasonal veggies 28.00

BRAISED BEEF PENNE WITH BLUE CHEESE - Chili braised beef over a bed of penne pasta tossed in blue cheese cream sauce with spinach, sautéed mushrooms, and caramelized onions 27.00

CHICKEN SAUSAGE PENNE WITH ROASTED PEPPERS - Penne pasta, tossed in a light butter sauce with zesty Italian chicken sausage, roasted peppers, caramelized onions, baby kale, parmesan cheese and fresh basil 26.00

ROASTED VEGETABLE PENNE - Penne pasta tossed in roasted red pepper tomato sauce with sautéed kale, roasted cauliflower, bell peppers and Brussels sprouts. Topped with fresh mozzarella and basil 25.00



**Eating raw or under cooked foods may increase your risk of food borne illness.*

FROM THE BAR

We are happy to offer drink tickets for hosted bars, cash bars, or a mix.

NON-ALCOHOLIC - Coke, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale, Gold Peak Iced Tea, Caffè Vita Coffee and Rishi Organic Teas. 4

DRAFT BEERS, CANNED BEER, WINES BY THE GLASS, & WELLS - 7

PREMIUM SPIRITS \$9

VODKA - Absolut, Absolut Mandarin, Absolut Vanilla, Grey Goose, Ketel One

GIN - Bombay Sapphire, Beefeater

BOURBON - Woodinville Whiskey, Maker's Mark, Jameson, Knob Creek

TEQUILA - Sauza Hornitos, Sauza Tres Reposado, Don Julio Añejo

RUM - Malibu Coconut, Captain Morgan, Cruzan 151

SCOTCH - Johnny Walker Black, Glenlivet 12

SPECIALTY COCKTAILS \$9

Pick up to 3 for your party. We can name cocktails after your guest of honor, company or event!

LONDON SAGE - Beefeater Gin, elder flower liqueur, lemon juice, simple syrup and sage. Shaken and served up

RASPBERRY LEMON FIZZ - Limoncello and fresh raspberry purée topped with Chloé Prosecco

PRICKLY PEAR MARGARITA - Hornitos Plata Tequila, triple sec, fresh margarita mix and Prickly Pear purée served on the rocks

HIBISCUS COOLER - Blueberry Hibiscus Rishi Tea infused vodka, lemonade and soda with a squeeze of lime

SWEET TENNESSEE - Jim Beam Honey Bourbon and lemonade shaken with fresh rosemary. Served on the rocks with a splash of soda and a squeeze of lime

GREENLAKE MARGARITA - Sauza Gold Tequila, triple sec and fresh margarita mix served on the rocks with house made cilantro-lime salt



catering@neighborhoodgrills.com
neighborhoodgrills.com