

Seasons
FRESH | GRILL 52®

Celebrate
IN STYLE

GROUP & EVENT DINING




WWW.SEASONS52.COM



Seasons 52 is a casually sophisticated fresh grill and wine bar that invites you to discover the sensational flavors of our seasonally inspired menu. Whether you are planning a social celebration or a corporate gathering, our fresh and flavorful approach to dining is sure to delight your guests. You may select from one of the enclosed menus or we can customize a menu to fit your needs. Together, we will create the event of the season!





 The perfect atmosphere can take your event from ordinary to extraordinary. At Seasons 52, you'll enjoy a warm, welcoming ambiance with rich mahogany accents, custom built wine cellars, and lush greenery that create an air of casual sophistication.





Raise your glass! Whether you're looking for a crisp, light white wine or a big, bold red varietal, our knowledgeable sommeliers will be pleased to create a unique food and wine pairing experience for you and your guests. With an award-winning wine list, we will find the perfect match to complement your fresh, flavorful menu.





Seasons 52
FRESH GRILL

GROUP & EVENT DINING

WE LOOK FORWARD TO HOSTING
YOUR NEXT EVENT AT SEASONS 52
WHERE YOU WILL ENJOY:

PRIVATE & SEMI-PRIVATE DINING

CHEF'S TABLE

STATE-OF-THE-ART AUDIO VISUAL

CUSTOMIZABLE MENUS

EXCEPTIONAL SERVICE

AWARD-WINNING
INTERNATIONAL WINE LIST





GROUP & EVENT DINING

M E N U S

Select from our specially created menus or indulge in “designer dining” where personal customization allows you to style your own event.

Our approach to “perfect pairings” combines the best seasonal selections with interesting new wines for a dining experience that will be as tantalizing as it is memorable!





GROUP & EVENT DINING

PINOT GRIGIO LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread

Garlic Chicken Flatbread

Steak & Cremini Mushroom Flatbread

LUNCH ENTRÉES

Select two of the following

Grilled Chicken Salad

Kalymnos Greek Salad

Roasted Market Vegetable Sandwich

Grilled Chicken Caesar Sandwich

BBQ Steak and Blue Cheese Sandwich

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$29 per person

**not inclusive of alcohol, tax and gratuity*



GROUP & EVENT DINING

SIGNATURE LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread
Garlic Chicken Flatbread
Steak & Cremini Mushroom Flatbread

FAMILY-STYLE LUNCH ENTRÉES

Select three of the following

Roasted Market Vegetable Sandwich
Organic Baby Spinach Salad
Seasonal Grilled Chicken Salad
Shrimp Penne Pasta
BBQ Steak and Blue Cheese Sandwich
Grilled Chicken Caesar Sandwich
Seasonal Grilled Salmon Salad
Blackened Fish Tacos

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$34 per person

**not inclusive of alcohol, tax and gratuity*



GROUP & EVENT DINING

CHARDONNAY LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

- Ripe Plum Tomato Flatbread**
- Garlic Chicken Flatbread**
- Steak & Cremini Mushroom Flatbread**

SOUP OR SALAD

Select one of the following

- Soup of the Day**
- Farmer's Market Vegetable Soup**
- Organic Mixed Greens Salad**

LUNCH ENTRÉES

Select two of the following

- Seasonal Grilled Chicken Salad**
- Seasonal Grilled Salmon Salad**
- Farmer's Market Vegetable Plate**
- Seasonal Vegetable Pasta**
- Blackened Fish Tacos**
- Cedar Plank Salmon**
- Wood-Roasted Pork Tenderloin**

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$39 per person

**not inclusive of alcohol, tax and gratuity*



GROUP & EVENT DINING

PINOT NOIR DINNER MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread
Garlic Chicken Flatbread
Steak & Cremini Mushroom Flatbread

SOUP OR SALAD

Select one of the following

Farmer's Market Vegetable Soup
Soup of the Day
Organic Mixed Greens Salad
Organic Baby Spinach Salad
Organic Arugula Salad

DINNER ENTRÉES

Select three of the following

Farmer's Market Vegetable Plate
All-Natural Grilled Chicken Breast
Wood-Roasted Pork Tenderloin
Caramelized Sea Scallops
Cedar Plank Salmon

DESSERT

Seasons 52's Award-Winning Mini Indulgences
Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$52 per person

**not inclusive of alcohol, tax and gratuity*



GROUP & EVENT DINING

SIGNATURE DINNER MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread
Garlic Chicken Flatbread
Steak & Cremini Mushroom Flatbread

SOUP OR SALAD

Select one of the following

Farmer's Market Vegetable Soup
Soup of the Day
Organic Mixed Greens Salad
Organic Baby Spinach Salad

FAMILY-STYLE DINNER ENTRÉES

Select three of the following to share

All-Natural Grilled Chicken Breast
Wood-Roasted Pork Tenderloin
Caramelized Sea Scallops
Shrimp Penne Pasta
Cedar Plank Salmon
Oak-Grilled Filet Mignon

Family-Style Entrées Served with a Fresh Market Vegetable Bouquetiere

DESSERT

Seasons 52's Award-Winning Mini Indulgences
Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$62 per person

**not inclusive of alcohol, tax and gratuity*



CABERNET SAUVIGNON

DINNER MENU

GROUP & EVENT DINING

SIGNATURE FLATBREADS

Select three of the following

- Ripe Plum Tomato Flatbread**
- Garlic Chicken Flatbread**
- Spicy Chipotle Shrimp Flatbread**
- Steak & Cremini Mushroom Flatbread**

APPETIZER

Select two of the following

- Artichoke-Parmesan Crostini**
- Chilled Shrimp Cocktail**
- Grilled Chicken Skewers**

SOUP OR SALAD

Select one of the following

- Farmer's Market Vegetable Soup**
- Soup of the Day**
- Organic Mixed Greens Salad**
- Organic Baby Spinach Salad**
- Organic Arugula Salad**

DINNER ENTRÉES

Select three of the following

- Farmer's Market Vegetable Plate**
- All-Natural Grilled Chicken Breast**
- Wood-Roasted Pork Tenderloin**
- Oak-Grilled Filet Mignon**
- Caramelized Sea Scallops**
- Cedar Plank Salmon**
- Chef's Inspiration Seasonal Grilled Fish**

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$72 per person

**not inclusive of alcohol, tax and gratuity*



GROUP & EVENT DINING

RECEPTION MENU

SIGNATURE FLATBREADS

Priced per Flatbread

Ripe Plum Tomato Flatbread	\$8.10
Garlic Chicken Flatbread	\$8.85
Spicy Chipotle Shrimp Flatbread	\$9.95
Steak & Cremini Mushroom Flatbread	\$9.20

HORS D'OEUVRES

Priced by the dozen

Artichoke-Parmesan Crostini	\$16
Chilled Shrimp Cocktail	\$27
Lemongrass Sea Scallops	\$32
Chicken or Shrimp Quesadilla	\$19
Tuna Tartare Sushi Roll	\$24
Pork Tenderloin Medallions	\$28
BBQ Chicken Skewers	\$26
Spinach Stuffed-Mushrooms	\$22

MINI INDULGENCES & DESSERT WINE PARTY

Individual servings of classic desserts

Flight of Mini Indulgences (9 minis)	\$22.50
Mini Indulgence Celebration Tower (18 minis)	\$42.50
Dessert wines and after dinner cordials	(menu pricing)

**not inclusive of alcohol, tax and gratuity*



GROUP & EVENT DINING

CHEF'S TABLE MENU

WINE PAIRING

BY

MASTER SOMMELIER GEORGE MILIOTES

AMUSE

Seared Tuna with Ginger Relish

MARQUES DE GELIDA, BRUT, CAVA '06/'07

FIRST COURSE

Artichoke & Goat Cheese Flatbread

with leaf spinach, balsamic onions, and roasted peppers

Chipotle Shrimp Flatbread

with roasted poblanos, grilled pineapple and feta cheese

AVELEDA VINHO VERDE, PORTUGAL 2009

SECOND COURSE

Organic Salmon and Lemongrass Sea Scallop on a Cedar Plank

MER SOLEIL CHARDONNAY, CENTRAL COAST 2008

THIRD COURSE

Organic Arugula Salad

with grilled portobello, pine nuts, parmesan cheese and truffle dressing

SINSKEY PINOT NOIR, CARNEROS 2007

FOURTH COURSE

Sonoma Goat Cheese Ravioli

with roasted garlic, basil and light tomato broth

RETROMARCIA CHIANTI CLASSICO 2008

FIFTH COURSE

Mesquite-Grilled Lamb T-bone Chop and Roasted Artichoke Stuffed Shrimp

with truffle mashed potatoes and seasonal vegetables

MARKHAM PETITE SIRAH, NAPA 2004

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

\$119 per person with wine pairings | \$79 menu only

**not inclusive of alcohol, tax and gratuity*

Menu pricing subject to change. Food and beverage minimums may apply.