

Steve Fields

STEAK & LOBSTER LOUNGE



- 3 ½ Stars – Dallas Morning News
- Top 20 Restaurant in Dallas/Ft. Worth – Toprestaurants.com
- Best Seafood Restaurant in Dallas – Dallas-Best-Restaurants.com
 - 1st Place –Readers Choice Awards of Plano “Most Romantic”
 - 1st Place –Readers Choice Awards of Plano “Best Steakhouse”
- 4 ½ Stars – Best of City Search Winner
 - 5 Stars –AOL.com

Thank you for thinking of Steve Fields’ to host your special event!
The enclosed private dining guidelines and menus have been designed in order to assist you in planning your special occasion and ensure your event will be a great success.

Jodi L. Nelson *Special Events Coordinator*
TEL 972 596 7100 FAX 972 599 3950 jnelson@stevefields.com

APPETIZER OFFERINGS

Appetizers are served on platters for your guests to share at the table or may be served buffet style if you wish to have a reception prior to sitting down for dinner.

FRESH FROM THE SEA...

Chilled Alaskan King Crab Legs 8 oz. per person \$30.00

Chilled Jumbo Shrimp 3 per person \$9.00

PLATTERS FOR PLENTY...

Prices per person

International Fruit & Cheese \$7.00

A beautiful array of fresh fruits, domestic and international cheeses, hand selected by our Chef!

Vegetable Crudite \$6.50

A selection of fresh seasonal vegetables with homemade dip

Seasonal Fruit Assortment \$7.00

All the freshest fruits served chilled

Mini Crabcakes 2 per person \$7.00

With tarter sauce

TASTY APPETIZERS...

\$5.00 each per person

Fried Calamari *served with fresh warm marinara and spicy mustard sauce.*

Stuffed Mushrooms *stuffed with crab, lobster, Risotto rice and Parmesan cheese*

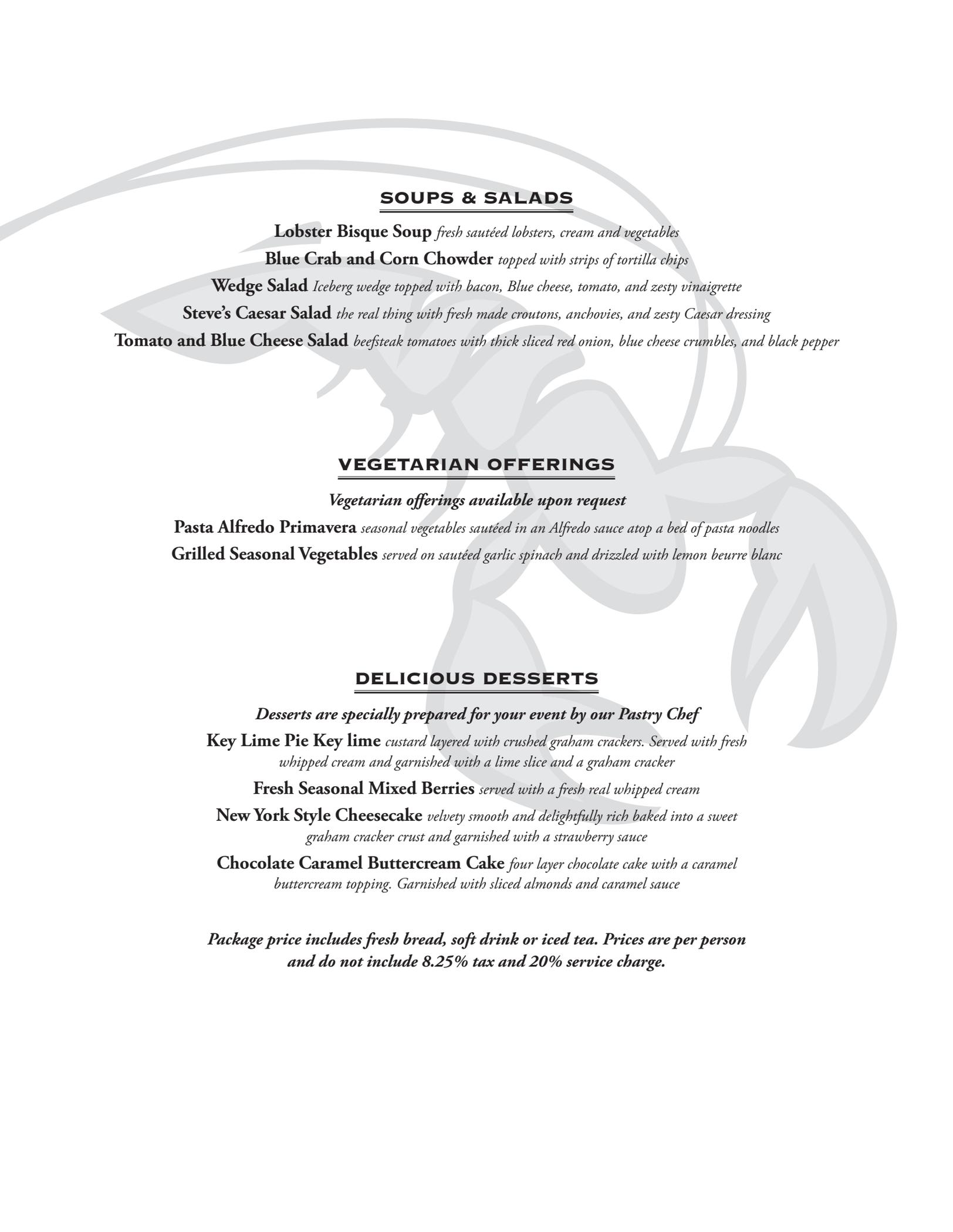
Lobster & Crab Dip *served with baguettes*

Beef Crostinis *toast point with tender beef topped with béarnaise sauce and pico de gallo*

House-Made Potato Chips *served with a ranch Brie dipping sauce*

Crunchy Lobster Pizza *cannot be served buffet style, only at the table*

Sautéed Blue Crab Fingers (seasonal) *premium crab fingers in rich tangy sauce with lemon & capers*



SOUPS & SALADS

Lobster Bisque Soup *fresh sautéed lobsters, cream and vegetables*

Blue Crab and Corn Chowder *topped with strips of tortilla chips*

Wedge Salad *Iceberg wedge topped with bacon, Blue cheese, tomato, and zesty vinaigrette*

Steve's Caesar Salad *the real thing with fresh made croutons, anchovies, and zesty Caesar dressing*

Tomato and Blue Cheese Salad *beefsteak tomatoes with thick sliced red onion, blue cheese crumbles, and black pepper*

VEGETARIAN OFFERINGS

Vegetarian offerings available upon request

Pasta Alfredo Primavera *seasonal vegetables sautéed in an Alfredo sauce atop a bed of pasta noodles*

Grilled Seasonal Vegetables *served on sautéed garlic spinach and drizzled with lemon beurre blanc*

DELICIOUS DESSERTS

Desserts are specially prepared for your event by our Pastry Chef

Key Lime Pie *Key lime custard layered with crushed graham crackers. Served with fresh whipped cream and garnished with a lime slice and a graham cracker*

Fresh Seasonal Mixed Berries *served with a fresh real whipped cream*

New York Style Cheesecake *velvety smooth and delightfully rich baked into a sweet graham cracker crust and garnished with a strawberry sauce*

Chocolate Caramel Buttercream Cake *four layer chocolate cake with a caramel buttercream topping. Garnished with sliced almonds and caramel sauce*

Package price includes fresh bread, soft drink or iced tea. Prices are per person and do not include 8.25% tax and 20% service charge.

**LET STEVE FIELDS' HOST YOUR
NEXT PRIVATE LUNCHEON***

LUNCH PRIVATE EVENT MENUS

LUNCH 1: \$40

Caesar Salad, Lobster Bisque or Wedge Salad

ENTRÉES

*Each Entrée comes with our Signature Roasted Garlic
Parmesan Mashed Potatoes and our Mixed Julienne Vegetables.*

6 oz. Center Cut Filet Mignon, Grilled Salmon, or Grilled Chicken

DESSERT

Key Lime Pie or New York Style Cheesecake

LUNCH 2: \$35

Caesar Salad

ENTRÉES

*Each Entrée comes with our Signature Roasted Garlic
Parmesan Mashed Potatoes and our Mixed Julienne Vegetables.*

Medallions, Grilled Salmon, or Grilled Chicken

DESSERT

Key Lime Pie

LUNCH 3: \$30

Caesar Salad
Lobster Bisque

ENTRÉES

*Each Entrée comes with our Signature Roasted Garlic
Parmesan Mashed Potatoes and our Mixed Julienne Vegetables.*

Medallions, Grilled Salmon, or Grilled Chicken

*As we only open for lunch for private parties, there is a minimum of \$600 in food and beverage

DINNER MENU PACKAGE – OPTION 1

\$45.00

SOUPS AND SALADS

Choose Two

Caesar Salad

Wedge Salad

Lobster Bisque

Blue Crab and Corn Chowder

DINNER ENTRÉES

Choose Three

*Each Entrée comes with our Signature Roasted Garlic
Parmesan Mashed Potatoes and our Mixed Julienne Vegetables.*

6 oz. Center Cut Filet Mignon

Grilled Salmon

Grilled Chicken

16 oz. Bone-In Pork Chop

Pecan-Crusted Trout

10 oz. Roasted Prime Rib of Beef

ADDITIONAL SIDES

Are available for \$5 per guest and are served family style.

Choose from:

Broccoli, Asparagus, Spinach, Button Mushrooms,
Baked Macaroni & Cheese, or Creamed Corn

*Or you may serve all your guests our Jumbo Baked Potato with
our mixed Julienne Vegetables, for an additional \$3 per person.*

DESSERTS

Choose Two

Four Layer Chocolate Caramel Cake

Key Lime Pie

New York Style Cheesecake

Fresh Seasonal Mixed Berries

DINNER MENU PACKAGE – OPTION 2

\$58.00

APPETIZERS

Choose two from the Tasty Appetizer selections on page 6

SOUPS AND SALADS

Choose Three

Caesar Salad

Wedge Salad

Lobster Bisque

Blue Crab and Corn Chowder

DINNER ENTREES

Choose Four

Each Entrée comes with our Signature Roasted Garlic Parmesan Mashed Potatoes and our Mixed Julienne Vegetables.

8 oz. Center Cut Filet Mignon

14 oz. Roasted Prime Rib of Beef

Grilled Chicken

Grilled Salmon with Chefs Topping

Mixed Grill (Steak, Shrimp & Chicken)

Steve Field's Daily Fish Special

ADDITIONAL SIDES

Are available for \$5 per guest and are served family style.

Choose from: Broccoli, Asparagus, Spinach, Button Mushrooms, Baked Macaroni & Cheese, or Creamed Corn

Or you may serve all your guests our Jumbo Baked Potato with our mixed Julienne Vegetables, for an additional \$3 per person.

DESSERTS

Choose Three

Four Layer Chocolate Caramel Cake

Key Lime Pie

New York Style Cheesecake

Fresh Seasonal Mixed Berries

DINNER MENU PACKAGE – OPTION 3

\$78.00

APPETIZERS

Choose three from the Tasty Appetizer Selections on Page 6

SOUPS AND SALADS

Choose Three

Caesar Salad

Wedge Salad

Lobster Bisque

Blue Crab and Corn Chowder

Tomato and Blue Cheese

DINNER ENTREES

Choose Four

*Each Entrée comes with our Signature Roasted Garlic
Parmesan Mashed Potatoes and our Mixed Julienne Vegetables.*

10 oz. Center Cut Filet Mignon with Chefs Topping

22 oz. Prime Porterhouse Steak

10 - 12 oz. Australian Lobster Tail

6 oz. Center Cut Filet Mignon with a 6 oz. Lobster Tail

20 oz. Prime Bone-In Ribeye

Steve Fields' Daily Fish Special

ADDITIONAL SIDES

Are available for \$5 per guest and are served family style.

*Choose from: Broccoli, Asparagus, Spinach, Button Mushrooms,
Baked Macaroni & Cheese, or Creamed Corn*

*Or you may serve all your guests our Jumbo Baked Potato with
our mixed Julienne Vegetables, for an additional \$3 per person.*

DESSERTS

Choose Three

Four Layer Chocolate Caramel Cake

Key Lime Pie

New York Style Cheesecake

Fresh Seasonal Mixed Berries

STEVE FIELDS' PRIVATE DINING EXPERIENCE

OUR PRIVATE ROOM

Our private Room is inviting and warm with its rich décor and friendly staff. The room comfortably accommodates up to 66 guests for seated events, 40 for presentation style and 50-75 for standing receptions. We can set the room to create just the feel you are looking for, whether it's a business meeting or wedding reception.

Steve Fields' is open for dinner nightly. Private parties are welcome to reserve the Private Room or the entire restaurant with appropriate food and beverage expenditures or room fee. These minimum expenditures and room fees differ by day, time, and season. Additionally, we are happy to schedule events outside of our normal operating hours.

CUSTOMIZED REQUESTS

We are able to assist you with any needs you may have such as: Floral Arrangements, Decorations, Audio Visual Equipment or any other accommodations.



RESERVATIONS

Your private room reservation will be confirmed upon receipt of your signed credit card authorization form. There will be no charge to your card at that time, though it will be used in the event of a cancellation without a 48 hour notice. We are happy to "hold" dates for our guests, although any date held will be considered tentative until receipt of a signed contract. Payment in full is required at the completion of your event.

To ensure you receive Steve Fields' Steak and Lobster Lounge standard of excellence we request your menu be finalized at least 10 days prior to your event. We also ask for your final guest count 2 business days prior to your event to be certain that we are staffed appropriately. This will assure that we are able to orchestrate the smooth style of service that you have come to know and expect from Steve Fields' Steak and Lobster Lounge.

VALET PARKING

Valet parking is complimentary to our guests.

MENU AND BEVERAGE SELECTIONS

MENUS

At Steve Fields' we're all about fresh! We are so committed to fresh lobster that they are flown in fresh on a daily basis. All of our meats, seafood, and produce are ordered specially for your event and prepared in our kitchen to ensure the finest quality. For this reason, depending on the size of your event, it may be necessary that your menu choices be planned.

We are happy to assist you in planning a menu tailored for your unique event. For your convenience we have provided you with several pre-selected menu options featuring our most popular entrees to choose from. You are also encouraged to explore our menus and create any combination of entrées specifically to your taste.

And our dessert lovers will be delighted by our selection of homemade desserts prepared by our pastry chef! From our wonderful Four Layer Chocolate Cake to our zesty Key Lime Pie, we are sure to please any palate. Special requests and specific dietary needs can be easily accommodated with advance notice. We will confirm menu pricing based on current market availability.



WINE SUGGESTIONS

Steve Fields' Steak and Lobster Lounge offers up to 200 delicious wine selections, and up to 50 wines by the glass. For our adventurous wine connoisseur we feature wines from around the world. Jodi Nelson will be happy to help you select the perfect complement to your evening from our continually evolving wine list and cellar list.

BEVERAGES

We offer Open Bar, Cash Bar, Liquor, Beer, Wine, or a combination of the preceding. All alcoholic beverages are based on consumption, wine is priced per bottle, and there is a \$100 cash bar fee to cover bar staffing. Our pre-selected menu options include, iced tea, and soft drink service.

DIRECTIONS TO STEVE FIELDS'

DALLAS NORTH TOLLWAY (NORTH)

from 635, take Dallas North Tollway heading North to the Park Blvd. Exit. Turn Right onto Park Blvd. Steve Fields' will be on your left about 2 miles. It is before you get to the intersection of Preston Rd.

I-75 NORTH

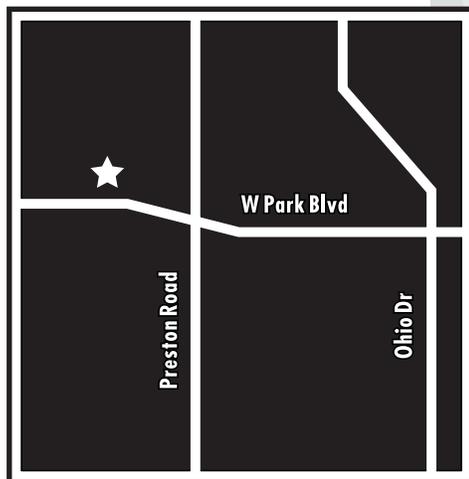
from downtown, take I-75 North to George Bush Turnpike, head West. Exit Preston Rd., take a Right heading North. At the intersection of Park Blvd. you will take a Left. Steve Fields will be on the Right Side of the Street.

DALLAS NORTH TOLLWAY (SOUTH)

from Frisco, take Dallas North Tollway heading South to the Park Blvd. Exit. Turn Left onto Park Blvd. Steve Fields' will be on your left about 2 miles. It is before you get to the intersection of Preston Rd.

OFF OF PRESTON RD

Steve Fields' is located at the Northwest corner of Park Blvd. and Preston Rd. It is South of Parker Rd. and North of The George Bush Turnpike. At Preston Rd. you head West and Steve Fields' is immediately on your right side.



Steve Fields' Steak & Lobster Lounge
5013 W. Park Blvd Plano, Texas 75093
TEL 972 596 7100 FAX 972 599 3950
www.stevefieldsrestaurant.com

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SEAFOOD • STEAK • LOBSTER

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Email jnelson@stevefields.com

BANQUET PLANNING SHEET

This planning sheet will help you and the event coordinator determine your needs and make sure you've made all of your selections fully and properly. Please circle your appropriate choices, unless otherwise specified. Contact Jodi with any questions or for special arrangements not covered in this planning sheet.

1. Room Set up

- a. Ambassador (up to 36 guests)
- b. Banquet Tables of 8 (8 feet tables)
- c. One Large Square Table (up to 16 guests)
- d. Banquet Tables of 6 (8 feet *or* 6 feet tables)
- e. Other _____

2. What are your audio/visual needs?

3. Do you need a sign in table for name tags, guest book, etc?

4. What heading would you like on your menus?

5. Who will be your on-site contact?

6. Do you prefer to use the credit card billing information on file, or will your on-site contact present payment?

7. Would you like floral arrangements? (see Jodi for pricing options)

- a. # of arrangements _____
- b. Color Scheme _____

8. Do you need additional decorations? See Jodi for pricing options.

9. Appetizers (select method of serving)

- a. Buffet Style (Self-Serve)
- b. At tables

10. Menu Option:

Please circle items on option pages you would like

11. Choose a bar set up from the options below:

- a. Open bar- liquor, beer and wine
- b. Open bar- beer and wine
- c. Open bar- wine only
- d. Cash Bar (\$100 fee) - Guests pay for own alcohol: Separate Checks
- e. Other _____

WINES

Your guests may have a choice of 2-3 wines included in the open bar or cash bar.

Budget: (Circle One)

- a. \$35 – \$50 per bottle
- b. \$51 - \$70 per bottle
- c. \$71 - \$90 per bottle
- d. \$91 or above

Wine #1 _____

Wine #2 _____

Wine #3 _____

**Note also that should one or more of your selections become unavailable due to seasonal availability or menu updates, you will be notified as soon as possible, and a comparable substitution shall be offered.*

Thank you for your cooperation in planning your event!

Contact Jodi should you have any questions or special requests.

We look forward to working with you in hosting a successful event!