

Group and Event Dining



WHAT'S GOOD NOW

Seasons 52
FRESH | GRILL 52



Seasons 52 has the fresh appeal of a farmer's market, serving ingredients at their peak of ripeness, prepared with rustic cooking techniques like brick-oven roasting and grilling over an open fire of oak and mesquite. With an award-winning wine list carefully crafted by our Master Sommelier, and fresh cocktails infused with seasonal fruits and herbs, there's always something new to discover.

A FRESH TAKE ON GROUP AND EVENT DINING



From our chef's table to semi-private spaces and private dining rooms, the sophistication of our Frank Lloyd Wright inspired architecture offers a warm, welcoming atmosphere for social gatherings and business meetings alike.

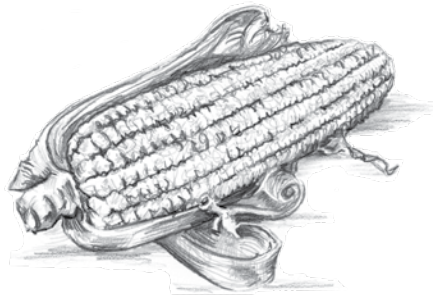




GROUP AND EVENT DINING MENUS



Your personal event coordinator will ensure no detail is overlooked. Each private dining space features complimentary audiovisual capabilities, in addition to separate music, lighting and temperature controls. Your meeting will be every bit as flawless as your dining experience.



WHAT'S GOOD THIS SUMMER

Seasons 52 is all about what's good now. From using ingredients at their peak of freshness to rustic cooking techniques that bring out natural flavors. And right now, that means new dishes that celebrate summer. Heirloom Tomato & Haas Avocado Salad. Seasonal fruits and vegetables like watermelon and sweet summer corn. Delicious Caramelized Grilled Sea Scallops and Summer Corn Soup. You'll wish the season would go on forever. Discover what's good now this summer at Seasons 52.

- Caramelized Grilled Sea Scallops with sweet corn risotto, snap peas and toybox tomatoes
- Summer Corn Soup with crispy bacon and chives
- Heirloom Tomato & Haas Avocado Salad with arugula, 15-year aged balsamic and grilled bruschetta
- Sweet Corn & Ricotta Ravioli with roasted red peppers, bacon and chives
- BBQ Chicken Salad with baby spinach, romaine, sweet corn, roasted red peppers, sunflower seeds, gorgonzola and a cumin-lime vinaigrette

DISCOVER WHAT'S GOOD NOW
ON OUR SUMMER MENU

Seasons
FRESH | GRILL **52**

P I N O T G R I G I O
L U N C H M E N U

SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato
Garlic Pesto Chicken
Blackened Steak & Blue Cheese
Artichoke & Laura Chenel Goat Cheese

LUNCH ENTRÉES

-- Select two of the following for guests to choose from --

- Plated entrées include individual choice of side •
- Sharing platter entrées include sides for the table •

BBQ Grilled Chicken Salad
Crab Cake Sandwich
Grilled Chicken Caprese Sandwich
Signature Burger

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included
Wine pricing and pairings available upon request

\$32 PER PERSON

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.



SIGNATURE

LUNCH MENU

SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato
Garlic Pesto Chicken
Blackened Steak & Blue Cheese
Artichoke & Laura Chenel Goat Cheese

LUNCH ENTRÉES

-- Select two of the following for guests to choose from --

- Plated entrées include individual choice of side •
- Sharing platter entrées include sides for the table •

Vegetarian Black Bean & Roasted Pepper Soft Taco
BBQ Grilled Chicken Salad
Wood-Grilled Flat Iron Steak Salad
Sesame Grilled Salmon Salad
Grilled Chicken Caprese Sandwich
Signature Burger

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included
Wine pricing and pairings available upon request

\$37 PER PERSON

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.



C H A R D O N N A Y

L U N C H M E N U

SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato
Garlic Pesto Chicken
Blackened Steak & Blue Cheese
Artichoke & Laura Chenel Goat Cheese

SOUP OR SALAD

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)
Organic Field Greens Salad

LUNCH ENTRÉES

-- Select three of the following for guests to choose from --

BBQ Grilled Chicken Salad
Sesame Grilled Salmon Salad
Boneless Beef Short Ribs
Cedar Plank-Roasted Salmon
Wood-Grilled Pork Tenderloin

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included
Wine pricing and pairings available upon request

\$42 PER PERSON

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

Seasons
FRESH | GRILL 52[®]

P I N O T N O I R

D I N N E R M E N U

SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato
Garlic Pesto Chicken
Blackened Steak & Blue Cheese
Artichoke & Laura Chenel Goat Cheese

SOUP OR SALAD

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)
Organic Field Greens
Seasonal Spinach Salad
Crisp Romaine & Kale Caesar

DINNER ENTRÉES

-- Select three of the following for guests to choose from --

Southern-Style Shrimp and Grits
All-Natural Roasted Half Chicken
Boneless Beef Short Rib
Wood-Grilled Pork Tenderloin
Caramelized Grilled Sea Scallops
Cedar Plank-Roasted Salmon

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included
Wine pricing and pairings available upon request

\$55 PER PERSON

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

Seasons
FRESH | GRILL 52[®]

SIGNATURE DINNER MENU

SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato
Garlic Pesto Chicken
Blackened Steak & Blue Cheese
Artichoke & Laura Chenel Goat Cheese

SOUP OR SALAD

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)
Organic Field Greens
Crisp Romaine & Kale Caesar
Seasonal Spinach Salad

DINNER ENTRÉES

-- Select three of the following for guests to choose from --

All-Natural Roasted Half Chicken
Caramelized Grilled Sea Scallops
Cedar Plank-Roasted Salmon
Boneless Beef Short Rib
Wood-Grilled Filet Mignon

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included
Wine pricing and pairings available upon request

\$65 PER PERSON

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

Seasons
FRESH | GRILL 52[®]

C A B E R N E T S A U V I G N O N

D I N N E R M E N U

SIGNATURE FLATBREADS

-- Select three of the following to share --

Roasted Roma Tomato
Garlic Pesto Chicken
Blackened Steak & Blue Cheese
Artichoke & Laura Chenel Goat Cheese

APPETIZERS

-- Select two of the following to share --

Spinach Stuffed Mushroom Caps
Chilled Shrimp Cocktail
Grilled Chicken Yakitori Skewers

SOUP OR SALAD

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)
Organic Field Greens
Seasonal Spinach Salad
Crisp Romaine & Kale Caesar

DINNER ENTRÉES

-- Select three of the following for guests to choose from --

Boneless Beef Short Rib
Lobster Ravioli
Wood-Grilled Filet Mignon
Asian-Glazed Chilean Sea Bass
Caramelized Grilled Sea Scallops
Cedar Plank-Roasted Salmon
Chef's Seasonal Fish

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included
Wine pricing and pairings available upon request

\$75 PER PERSON

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

Seasons 52
FRESH | GRILL

R E C E P T I O N

M E N U

SIGNATURE FLATBREADS

-- Priced per flatbread --

Roasted Roma Tomato \$8.9

Garlic Pesto Chicken \$9.8

Blackened Steak & Blue Cheese \$10.8

Artichoke & Laura Chenel Goat Cheese \$10.3

Lobster & Mozzarella \$15.9

HORS D'OEUVRES

-- Priced by the dozen --

Braised Beef Crostini \$27

Wood-Grilled Meatballs \$20

Chilled Shrimp Cocktail \$31

Bamboo Skewered Sea Scallops \$32

Pan Seared Tuna Tataki Amuse \$20

Grilled Chicken Yakitori Skewers \$26

Spinach Stuffed Mushroom Caps \$21

Seasonal Ratatouille Amuse \$13

Truffle & Roasted Mushroom Tart \$21

Kona-Crusted Lollipop Lamb Chops \$38

MINI INDULGENCES & DESSERT WINE PARTY

-- Individual servings of classic desserts --

Flight of Mini Indulgences (7 minis) \$21

Mini Indulgence Celebration Tower (18 minis) \$50

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.



C H E F ' S T A B L E M E N U

AMUSE

Chef's Amuse Bouche

FIRST COURSE

Chef's Seasonal Flatbread

Lobster & Mozzarella

roasted sweet peppers, slivered scallion, and lobster sour cream

SECOND COURSE

Caramelized Grilled Scallops

with seasonal risotto

THIRD COURSE

Seasonal Spinach Salad

FOURTH COURSE

Seasonal Ravioli

FIFTH COURSE

Filet & Lobster Tail

seasonal vegetables, Yukon Gold mash, red wine sauce

DESSERT

Mini Indulgence Desserts

Individual servings of classic desserts

\$82 PER PERSON

MASTER SOMMELIER WINE PAIRINGS AVAILABLE UPON REQUEST

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

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