

# PRIVATE DINING MENUS



## The Classic

Per Person **\$59**

- Caesar Salad, Mixed Green Salad, or Lobster Bisque
- 8oz. Filet Mignon, Roasted Chicken Breast, 16oz. Pork Chop, Organic King Salmon, or Vegetable Risotto
- Crème Brulee, Apple Tart, Ice Cream, or Sorbet

## The Select

Per Person **\$69**

- Baby Spinach Salad, Prosciutto Wrapped Mozzarella, or Lobster Bisque
- 8oz. Filet Mignon, 16oz. Dry Aged Strip Steak, Roasted Chicken Breast, Jumbo Lump Crab Cakes, or Vegetable Risotto
- Crème Brulee, Apple Tart, Ice Cream, or Sorbet

## The Choice

Per Person **\$79**

- Shrimp Cocktail, Tuna Tartare, Roasted Beets and Goat Cheese, or Lobster Bisque
- 8oz. Filet Mignon, 16oz. Dry Aged Strip Steak, Jumbo Lump Crab Cakes, Twin Cold Water Lobster Tails, or Roasted Chicken Breast
- Crème Brulee, Apple Tart, Ice Cream, or Sorbet

## The Prime

Per Person **\$89**

- Applewood Smoked Bacon, Chipotle Orange Scallops, Crab Martini, or Iceberg Wedge
- 8oz. Filet Mignon, 16oz. Dry Aged Strip Steak, Crab Stuffed Shrimp, Classic Surf & Turf, or Roasted Chicken Breast
- Crème Brulee, Apple Tart, Ice Cream, or Sorbet

85 Church St. New Brunswick, NJ

(732) 247-8585

Steakhouse85.com

### SIDE SELECTIONS

*please choose two*

Yukon Gold Mashed	Vidalia Onion Rings
Scalloped Potatoes	Sautéed Mushrooms
Sweet Potato Casserole	Sautéed Broccoli
Mac & Cheese	Creamed Spinach
Shoestring Fries	Broccoli Au Gratin
Steak Cut Fries	Sautéed Asparagus
Lobster Risotto (\$12)	Truffle Tater Tots (\$9)
Lobster Mashed (\$18)	Lobster Mac (\$12)

### TOWERS OF SEAFOOD

#### Two Tier Tower

1 pound snow crab  
8 green lip mussels  
3 shrimp cocktail  
8 assorted oysters  
6 clams on the half shell

**\$75**

#### Grand Tower

2 pounds snow crab  
16 green lip mussels  
6 shrimp cocktail  
16 assorted oysters  
12 clams on the half shell

**\$125**

- Menus include soft drinks, coffee, tea, and fresh baked rolls
- 6.625% sales tax and 20% service charge is additional

**CANDICE SINANAN**

EVENT COORDINATOR

(732) 247-8585

candice@steakhouse85.com

## Audio Visual Needs

---

LCD Projector	\$250
<i>Compatible hook up to a DVD, VCR, or laptop (stereo sound not included)</i>	
AV Tripod Screen	\$75
TV Screen <i>(ATR Private Dining Room Only)</i>	\$200
Fully Charged & Compatible Laptop	\$50
Wired Microphone	\$50
Powered Speaker & Stand	\$125
Flip Chart, Easel, & Marker	\$50

◦ A \$60 Delivery/Setup/Strike down fee is added to the total amount of any Audio Visual order, **not including** AV Screen or LCD Projector

## Hors d'oeuvre Selections

---

Fresh Vegetable Crudite	\$5 per person
Imported and Domestic Cheese Platter	\$7 per person
Antipasti (assorted cured meats and salumi)	\$9 per person
Shrimp Cocktail	\$39 per dozen
Tuna Tartare on Crispy Guafrette	\$30 per dozen
Portabella Parmesan Puff	\$30 per dozen
Mini French Onion Soup Boule	\$32 per dozen
Crispy Vegetable Spring Rolls	\$24 per dozen
Parmesan Risotto Croquettes	\$24 per dozen
Mini Lump Crab Cakes	\$34 per dozen
Grilled Filet Mignon Kebobs	\$30 per dozen
Mini Lobster Bisque Boule	\$36 per dozen
Potato and White Truffle Croquette	\$24 per dozen
Tempura Shrimp and Sweet Chili Glaze	\$36 per dozen
Scallops Wrapped in Bacon	\$36 per dozen
Grilled Lollipop Lamb Chops and Mint Bearnaise	\$48 per dozen

## BAR SELECTION

---

- Full Consumption
  - Featured Price-Point Wine and Beer
  - Featured Price-Point Wine
    - \$30 Whites
    - \$30 Reds
    - \$40 Whites
    - \$40 Reds
    - \$50 Whites
    - \$50 Reds
- *please ask about our full wine list*

## The Little Ones *(children 12 and under)* \$13

---

Chicken Tenders & Fries	Pasta with Marinara
Burger & Fries	Pasta with Butter
Sirloin Tips & Fries	Mac & Cheese

◦ Each entree includes ice cream and soft drinks

## Optional Dessert Add-On

---

Ice Cream Sundae Bar	\$5 per person
----------------------	----------------

**Ask About our Custom Cakes!**

Private Dining Rooms  
Available for  
**10-85 Guests**

Event Questionnaire



Large Party Planner

Date of Event: \_\_\_\_\_

Number in Party: \_\_\_\_\_

Time of Event: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Phone Number: \_\_\_\_\_

E-mail: \_\_\_\_\_

Address: \_\_\_\_\_

Would you like to offer any *Hors D'oeuvres* for a cocktail hour before dinner?

Yes/No If yes, please provide:

\_\_\_\_\_

Which **MENU** would you like to offer?

*The Classic* (\$59 pp) *The Select* (\$69 pp) *The Choice* (\$79 pp) *The Prime* (\$89 pp)

Please choose **2 side dishes**:

\_\_\_\_\_

What would you like to offer for your **BAR**?

- **Full Consumption** (*Items billed on a per drink basis*)
- **Featured Wine**  
*Please select a price point: \$30 \$40 \$50*
- **Featured Wine and Beer**

Credit Card Information

(please note: the CC will NOT be charged until end of the event, unless you choose to provide a CC at the end of event)

Name on Card: \_\_\_\_\_

Card Number: \_\_\_\_\_

Exp. Date: \_\_\_\_\_

Type of Card: \_\_\_\_\_

Necessary Details: \_\_\_\_\_

\_\_\_\_\_