

St. Clair Ballroom

DINNER PLATED

25 Guest Minimum

Menu Includes Freshly Baked Bread, Freshly Brewed LaColombe Coffee and Decaffeinated Coffee, Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

STARTERS

Select One Soup or Salad

INTERMEZZO ENHANCEMENT

Select One

Raspberry Sorbet \$5

Lemon Sorbet \$5

Gazpacho (Seasonal) \$5

ENTRÉES

Select Three

8 oz Filet Mignon \$75 | 10 oz Filet Mignon \$85

Roasted Fingerling Potatoes | Seasonal Vegetables | Mustard Demi-Glace

12 oz NY Strip \$75 | 14 oz NY Strip \$85

Garlic Mashed Potatoes | Crispy Onions | Truffle Demi-Glace

16 oz Prime Ribeye \$75

Potato Puree | Haricot Vert | Herb Demi-Glace | Horseradish Crema

Braised Short Ribs \$65

Parsnip Puree | Brussel Sprouts | Braising Jus

Berkshire Double Pork Chop \$65

Spätzle | Mustard Greens | Roasted Apple

Roasted Rack of Lamb \$85

Haricot Vert | Seared Sweet Onions | Chimichurri

Roasted Semi-Boneless Half Chicken \$60

Mushroom Ragout | Ricotta Gnocchi | Seasonal Vegetable

Herb Brined Semi-Boneless Half Chicken \$60

Potato Gratin | Root Vegetables | Garlic Chicken Jus (GF)

Chicken Breast and Confit Thigh \$60

Rice Pilaf | Apple | Baby Spinach | Natural Thyme

Chicken Breast Roulade \$60

Apricot Glaze | Fontina | Almonds | Barley Pilaf | Baby Kale | Fine Herbs

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom | Main: 216.241.4300 | www.StClairBallroom.com/contact

100 St. Clair East | Key Tower | Cleveland, OH 44114

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DINNER PLATED

Continued

ENTRÉES

Steamed & Split Lobster Tail \$85
Drawn Butter | Twice Baked Potato | Haricot Vert

Pan Seared Faroe Island Salmon \$60
Parsnip Puree | Grilled Asparagus | Lemon Capers Butter

Baked Seabass \$75
Herb Fregola Sarda | Sweet Onion Puree

Pan Seared Grouper \$75
Wild Rice Pilaf | Roasted Wild Mushrooms | Beurre Blanc

Crab Stuffed Rainbow Trout \$70
Horseradish Crumb | Barley Pilaf | Haricot Vert | Lemon Thyme Butter

Shrimp & Penne Puttanesca \$60
Kalamata Olives | EVOO | Capers | Anchovies

Pappardelle & Wild Mushrooms \$50
Mushroom Broth | Shallot | Sherry Cream

Stuffed Delicata Squash (Seasonal) \$50
Red Quinoa | Baby Kale | Ricotta Salata | Pepitas

Eggplant Rollatini \$50
Marinara | Parmigiano

Roasted Vegetable Lasagna \$50
Quattro Fromage | Pesto

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DUET ENTRÉES

Surf & Turf \$100

4 oz Lobster – Citrus Beurre Blanc
6 oz Grilled Beef Tenderloin – Demi-Glace
Risotto | Asparagus

6 oz Filet Mignon & Chicken \$85

Garlic Mashed Potatoes | Haricot Vert | Wild Mushroom Sauce

Herb Crusted Filet Mignon & Almond Crusted Grouper \$95
Wild Rice Pilaf | Grilled Asparagus | Béarnaise Sauce

6 oz Grilled Sirloin & Pan Seared Chicken Breast \$80

Roasted Potatoes | Seasonal Vegetables | Mustard Shallot Sauce

Chicken & Salmon \$85

Bell and Evans Chicken Breast | Faroe Island Salmon Filet
Grilled Asparagus | Toasted Farro | Citrus Beurre Blanc

Pan Seared Chicken Breast & Braised Short Ribs \$85

Garlic Mashed Potatoes | Haricot Vert

Chicken & Shrimp \$85

Bell and Evans Chicken Breast | Butter Poached Colossal Shrimp
Wild Rice Pilaf | Seasonal Vegetables | Piccata Sauce

6 oz Filet Mignon & Dungeness Crab Cake \$95

Seasonal Vegetables | Creamy Polenta | Béarnaise

DESSERT

Select One

Chef's Selection of Miniature Desserts – Family Style

Lemon Meringue Tart

Lemon Curd, Meringue | Graham Crumble

Chocolate Mousse Cake

Raspberry Sauce | Caramelized Cocoa Nibs

Vanilla Bean Cheesecake

Strawberry Compote | Chantilly Cream

Carrot Cake

Butter Cream Icing | Candied Walnuts

Salted Caramel Dulcey Tart

Caramel | Peanuts

Il Venetian Doughnuts

Il Venetian Gelato

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