

# GROUP AND EVENT DINING

*Seasons 52*<sup>SM</sup>  
FRESH GRILL | WINE BAR





# A FRESH TAKE ON GROUP AND EVENT DINING

**Seasons 52 is a fresh grill and wine bar** that offers a seasonally inspired menu. Ingredients are sourced at their peak and are thoughtfully prepared to enhance their natural flavor. Paired with over 100 wines and artisanal cocktails, there's always something new to discover at Seasons 52.

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.



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## 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.*

# CLASSIC LUNCH

\$32 PER PERSON

## **SIGNATURE FLATBREADS** *Select two of the following for your table*

ROASTED TOMATO

PESTO CHICKEN AND FRESH MOZZARELLA

SEASONAL SELECTION

## **LUNCH ENTRÉES**

NAKED CHEDDAR BURGER\*

LUMP CRAB CAKE SANDWICH

BBQ CHICKEN SALAD

## **DESSERT**

MINI INDULGENCE DESSERTS

*Individual servings of classic desserts*

## **COFFEE, TEA AND SOFT DRINKS INCLUDED**

*Wine pricing and pairings available upon request*

### **SOUP OR SALAD +\$5pp** *Select one of the following*

SEASONAL CUP OF SOUP

FIELD GREENS SALAD

ROMAINE AND KALE CAESAR

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

*\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*

# SIGNATURE LUNCH

\$37 PER PERSON

**SIGNATURE FLATBREADS** *Select two of the following for your table*

ROASTED TOMATO

PESTO CHICKEN AND FRESH MOZZARELLA

SEASONAL SELECTION

## LUNCH ENTRÉES

BRICK OVEN-ROASTED HALF CHICKEN

*lemon-parsley marble potatoes, roasted green beans, shallot-herb jus*

CEDAR PLANK-ROASTED SALMON\*

*lemon-parsley marble potatoes, roasted green beans, dill-mustard sauce*

BISTRO STEAK\*

*lemon-parsley marble potatoes and roasted green beans, red wine sauce*

## DESSERT

MINI INDULGENCE DESSERTS

*Individual servings of classic desserts*

## COFFEE, TEA AND SOFT DRINKS INCLUDED

*Wine pricing and pairings available upon request*

**SOUP OR SALAD +\$5pp** *Select one of the following*

SEASONAL CUP OF SOUP

FIELD GREENS SALAD

ROMAINE AND KALE CAESAR

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# CLASSIC DINNER

\$57 PER PERSON

**SIGNATURE FLATBREADS** *Select two of the following for your table*

ROASTED TOMATO

PESTO CHICKEN AND FRESH MOZZARELLA

SEASONAL SELECTION

**SALAD** *Select one of the following for guests to choose from*

FIELD GREENS

ROMAINE AND KALE CAESAR

**DINNER ENTRÉES** *Select two of the following for guests to choose from*

BRICK OVEN-ROASTED HALF CHICKEN

*lemon-parsley marble potatoes, roasted green beans, shallot-herb jus*

CEDAR PLANK-ROASTED SALMON\*

*lemon-parsley marble potatoes, roasted green beans, dill-mustard sauce*

WOOD-GRILLED FILET MIGNON\*

*lemon-parsley marble potatoes and roasted green beans, red wine sauce*

**DESSERT**

MINI INDULGENCE DESSERTS

*Individual servings of classic desserts*

**COFFEE, TEA AND SOFT DRINKS INCLUDED**

*Wine pricing and pairings available upon request*

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# SIGNATURE DINNER

\$65 PER PERSON

## **SIGNATURE FLATBREADS** *Select three of the following for your table*

ROASTED TOMATO

PESTO CHICKEN AND FRESH MOZZARELLA

FOUR-MUSHROOM

SEASONAL SELECTION

## **SOUP OR SALAD** *Select one of the following*

SEASONAL CUP OF SOUP

FIELD GREENS

ROMAINE AND KALE CAESAR

## **DINNER ENTRÉES**

BRICK OVEN-ROASTED HALF CHICKEN

*lemon-parsley marble potatoes, roasted green beans, shallot-herb jus*

CEDAR PLANK-ROASTED SALMON\*

*lemon-parsley marble potatoes, roasted green beans, dill-mustard sauce*

WOOD-GRILLED FILET MIGNON\*

*lemon-parsley marble potatoes, roasted green beans, red wine sauce*

## **DESSERT**

MINI INDULGENCE DESSERTS

*Individual servings of classic desserts*

## **COFFEE, TEA AND SOFT DRINKS INCLUDED**

*Wine pricing and pairings available upon request*

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# PREMIER DINNER

\$75 PER PERSON

**SIGNATURE FLATBREADS** *Select three of the following for your table*

ROASTED TOMATO  
PESTO CHICKEN AND FRESH MOZZARELLA  
LOBSTER AND FRESH MOZZARELLA  
SEASONAL SELECTION

**APPETIZERS** *Select two of the following*

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS  
WHOLE ROASTED CAULIFLOWER  
GRILLED SHRIMP AND AVOCADO COCKTAIL

**SOUP OR SALAD** *Select one of the following*

SEASONAL CUP OF SOUP  
FIELD GREENS  
ROMAINE AND KALE CAESAR

**DINNER ENTRÉES** *Select three of the following for guests to choose from*

BRICK OVEN-ROASTED CHILEAN SEA BASS  
*roasted green beans, wild rice pilaf, ginger-sesame glaze*  
KONA-CRUSTED LAMB LOIN\*  
*roasted green beans, Yukon mash, balsamic sauce*  
BRICK OVEN-ROASTED HALF CHICKEN  
*lemon-parsley marble potatoes, roasted green beans, shallot-herb jus*  
WOOD-GRILLED FILET MIGNON\*  
*roasted green beans, Yukon mash, red wine sauce*

**DESSERT**

MINI INDULGENCE DESSERTS  
*Individual servings of classic desserts*

**COFFEE, TEA AND SOFT DRINKS INCLUDED**

*Wine pricing and pairings available upon request*

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# RECEPTION MENU

## **SIGNATURE FLATBREADS**

*Priced per flatbread / Each signature flatbread serves three guests*

ROASTED TOMATO \$10

PESTO CHICKEN AND FRESH MOZZARELLA \$10

LOBSTER AND FRESH MOZZARELLA \$16

SEASONAL SELECTION

## **HORS D'OEUVRES** *Priced by the dozen*

AHI TUNA TARTARE\* \$22

GINGER-SESAME CHICKEN SKEWERS \$26

KOREAN-STYLE SHORT RIBS\* \$38

AVOCADO-LIME CREMA AND CHEDDAR CRISPS \$18

MARYLAND-STYLE CRAB CAKES *with mustard sauce* \$25

PROSCIUTTO-WRAPPED SEA SCALLOPS \$38

SEASONAL SOUPS \$18

SPINACH-STUFFED CREMINI MUSHROOM CAPS \$21

GRILLED SHRIMP AND AVOCADO COCKTAIL \$31

KONA-CRUSTED LAMB\* *with 15-year aged balsamic* \$38

## **MINI INDULGENCES** *Individual servings of classic desserts*

FLIGHT OF MINI INDULGENCES (8 minis) \$21

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