

CLEVELAND'S FAVORITE STEAKHOUSE

Thank you for your interest in the Cleveland Chop.

Chef Dave Gutfranski has created a variety of menu options to accommodate your groups needs, whether hosting a cocktail party, special occasion, business meeting or formal affair. Private and semi-private options are available. Our team is committed to making your event memorable!

Our location in Cleveland's Warehouse District allows easy access to hotels, convention center, First Energy Stadium, Progressive Field and Rocket Mortgage Field House

> Inquiries <u>info@clevelandchop.com</u> <u>margaret@clevelandchop.com</u> 216-696-2467 Clevelandchop.com





Booking Information

A variety of dining options are available. We are happy to suggest the best options to accommodate your guests. Please contact Margaret Brubaker for specific information.

A credit card is required to reserve private areas. A two week advance notice is expected for all cancellations or the credit card will be charged \$200 for all lunch functions and \$500 for all dinner.

Payment is required at the conclusion of the event in the form of cash, credit card or company check. If no payment is presented the credit card on file will be charged.

Tax 8%

Gratuíty 20% One check ís requíred Fínal charge is based on fínal guarantee

Príces are subject to change





Bar Packages House Package

2 hours \$25 per person

3 hours \$35 per person

Draft Beer

Chop Blonde, Chop Wheat

Wíne

Cabernet, Chardonnay, Pínot Noir, Pínot Grígio

Líquor Well vodka, gin, whiskey, rum, scotch

Call Package

2 hours \$30 per person 3 hours \$40 per person

Draft Beer

Choice from current list

Wíne

Cabernet, Chardonnay, Pinot Noir, Pinot Grigio

Líquor Absolute, Tanqueray, Jack Daníels, Bacardí, Dewars

Premíum Package

2 hours \$40 per person 3 hours \$50.00 per person Any current draft, wine by the glass, liquor (excludes super premium)





Hors D' oeuvres

Price is per dozen. Two dozen minimum order is required per selection Bacon Wrapped Shrimp 26 Miniature Crab Cakes 26 Seared Tuna Tacos 28 Spinach & Feta Stuffed Mushrooms 24 Smoked Filet Meatballs 21 Rissotto Balls 20 Thai Chicken Wontons 22 Feta & Spinach Puff Pastry 18

Appetízer Event

Choose 5 of the following. \$24 per person for 2 hours Steak Cigars Loaded Chicken Tenders Buffalo Chicken Dip Spinach & Feta Stuffed Mushrooms Beef Crostini Ahi Poke Tacos Margarita Pizza Shrimp Bruschetta





Plated Dínner

Select three of the following entrees to offer your guests. A custom menu will be printed for your event Dinners are inclusive of garden salad, freshly baked cornbread, white cheddar mashed potatoes Served with white cheddar mash, add grilled asparagus \$3 per person

Bleu Fílet

Gorgonzola, Worcestershire cream sauce 44

New York Strip Steak (GF)

Certified Angus Beef 46

Fílet Mígnon (GF)

Classic Demi-glace 41

Crab Crusted Faroe Island Salmon (GF) Cítrus chíve butter 36

> **Pan Roasted Walleye** Macadamía crusted, beurre blanc 32

Lobster & Jumbo Lump Crab Cakes

Chipotle aíolí, jalapeno creamed corn 38



CHEVELAND *

Stuffed Chícken

Boursin & Prosciutto stuffed, Tomato and garlic sauce 30

Tomahawk Pork Chop

Brandied apples with sundried cranberries, white cheddar mash 38

Lamb Shank

Demí-glace, peas, carrots, mushrooms 38

Whiskey Braised Bone In Short Ríbs

Whískey demí-glace 35

Seafood Gnocchí

Lobster, blackened shrimp, scallops, cherry tomato, asparagus, corn, garlic cream sauce 37

Fínísh

Míní Tastíng 7.5 per person





Dínner Package 1 \$60 per guest

Fírst Course

Thai Chicken Wontons Crispy Calamari with apricot ginger glaze

Second Course

Tossed salad with mustard-sherry vinaigrette Fresh baked cornbread

Thírd Course

Served with white cheddar mash, add grilled asparagus \$3 per person

Fílet Mígnon (GF) Classic Demi-glace

Faroe Island Salmon (GF)

Cítrus chíve butter

Chícken Píccata

Sun-dried tomato, asparagus, caper berry, lemon butter

Fínísh Miní Tasting



CHEVELAND *

Dínner Package 2 \$65 per guest

Fírst Course

Beef Crostíní, Ahí Poke Tacos

Second Course

Tossed salad with mustard-sherry vinaigrette Fresh baked cornbread

Thírd Course

Served with white cheddar mash, add grilled asparagus \$3 per person

Fílet Mígnon (GF) Classic Demi-glace

New York Strip (GF)

Walleye

Macadamía crusted walleye, beurre blanc

Chícken Píccata

Sun-dried tomato, asparagus, caper berry, lemon butter

Fínísh

Míní Tastíng



CHEVELAND *

Dínner Package 3 \$75 per guest

Fírst Course

Beef Crostíní, Ahí Poke Tacos

Second Course

Tossed salad with mustard-sherry vinaigrette Fresh baked cornbread

Thírd Course

Served with white cheddar mash, add grilled asparagus \$3 per person

Fílet Oscar

Crab, asparagus, béarnaíse **USDA Príme Boneless Ríbeye** (GF)

Crab Crusted Faroe Island Salmon (GF)

Blue crab crusted Faroe Island Salmon, lobster butter sauce

Fínísh

Míní Tastíng



CHOP

Plated Lunch

Select three of the following entrees to offer your guests. A custom menu will be printed for your event All lunch items are served with white cheddar mashed potatoes

> **Chop Burger** Gruyere-blue cheese-bacon compote, arugula, fried onions, BBQ_14 **Classic Steak Burger**

> > American, lettuce, tomato, onion 14

Honey Chicken Sandwich Bacon, Swiss, honey mustard, lettuce, tomato 14

Grílled Chícken Salad Míxed greens, goat cheese, tomato, cucumber, strawberríes, almonds 14

Wedge Salad Crispy chicken, tomatoes, blue cheese, onion, bacon, croutons, carrots, cucumbers, radishes, buttermilk garlic 14

> **Atlantíc Salmon** Cítrus chive butter 18

Chícken Píccata

Sun dried tomato, asparagus, caper berry, lemon butter 16

Tenderloín Típs Stout demi-glace, wild mushrooms 17

Beef Braised Short Ribs

Whiskey demi-glace 19





Chop Breakfast Buffet

20 per adult 10 children 4-10 years of age Non-alcoholic drinks included for 2.95 per person

> Scrambled eggs Hash Brown Potatoes Spinach & mushroom quiche Smore French toast bake Bacon Sausage Fresh fruit Cinnamon rolls

The Breakfast Bar Available upon request Bloody Mary Bar, Mimosa Bar

