

GROUP AND EVENT DINING

Seasons 52
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.

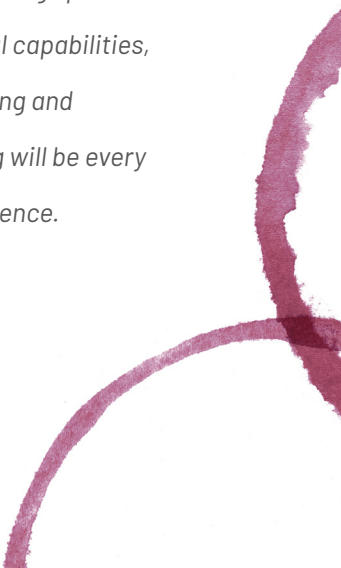
From our chef's table to semi-private spaces and private dining rooms, the sophistication of our Frank Lloyd Wright-inspired architecture offers a warm, welcoming atmosphere for social gatherings and business meetings alike.



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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

\$35 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 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

\$40 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 VEGETABLE GNOCCHI

tomatoes, zucchini, tomato-basil sauce

CEDAR PLANK-ROASTED SALMON*

French green beans, lemon-parsley marble potatoes, dill-mustard sauce

WOOD-GRILLED DRY-RUBBED PORK CHOP*

roasted cauliflower mash, asparagus, grilled lemon-honey glaze

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 CAESAR

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CLASSIC DINNER

\$60 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*

FIELD GREENS

ROMAINE CAESAR

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

BRICK-OVEN VEGETABLE GNOCCHI

tomatoes, zucchini, tomato-basil sauce

CEDAR PLANK-ROASTED SALMON*

French green beans, lemon-parsley marble potatoes, dill-mustard sauce

WOOD-GRILLED FILET MIGNON*

French green beans, lemon-parsley marble potatoes, 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

\$70 PER PERSON

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

ROASTED TOMATO

PESTO CHICKEN AND FRESH MOZZARELLA

SEASONAL SELECTION

SOUP OR SALAD *Select one of the following*

SEASONAL CUP OF SOUP

FIELD GREENS

ROMAINE CAESAR

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

BRICK-OVEN VEGETABLE GNOCCHI

tomatoes, zucchini, tomato-basil sauce

CEDAR PLANK-ROASTED SALMON*

French green beans, lemon-parsley marble potatoes, dill-mustard sauce

WOOD-GRILLED FILET MIGNON*

French green beans, lemon-parsley marble potatoes, red wine sauce

WOOD-GRILLED DRY-RUBBED PORK CHOP*

roasted cauliflower mash, asparagus, grilled lemon-honey glaze

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

\$80 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

LUMP CRAB CAKE
GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS

SOUP OR SALAD *Select one of the following*

SEASONAL CUP OF SOUP
FIELD GREENS
ROMAINE CAESAR

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

BRICK-OVEN VEGETABLE GNOCCHI
tomatoes, zucchini, tomato-basil sauce
WOOD-GRILLED DRY-RUBBED PORK CHOP*
roasted cauliflower mash, asparagus, grilled lemon-honey glaze
CAMELIZED GRILLED SEA SCALLOPS
French green beans, mascarpone risotto
WOOD-GRILLED FILET MIGNON*
French 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 \$11

PESTO CHICKEN AND FRESH MOZZARELLA \$11.5

LOBSTER AND FRESH MOZZARELLA \$17

SEASONAL SELECTION

HORS D'OEUVRES *Priced by the dozen*

AHI TUNA TARTARE* \$23

KOREAN BBQ BEEF SKEWERS \$39

GINGER-SESAME CHICKEN SKEWERS \$27

AVOCADO-LIME CREMA AND CHEDDAR CRISPS \$19

MARYLAND-STYLE CRAB CAKES *with mustard sauce* \$26

PROSCIUTTO-WRAPPED SEA SCALLOPS \$39

SEASONAL SOUPS \$19

SPINACH-STUFFED CREMINI MUSHROOM CAPS \$22

KONA-CRUSTED LAMB* *with 15-year aged balsamic* \$39

MINI INDULGENCES *Individual servings of classic desserts*

FLIGHT OF MINI INDULGENCES (8 minis) \$21

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