



# THE STATLER

## PRIVATE DINING SELECTIONS

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TIER TWO:

### THREE COURSE PREMIUM

\$100 per guest not including tax and gratuity

#### STARTER

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Steak Bites or  
Shrimp Cocktail

#### SALAD

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Seasonal Salad with  
Cider Vinaigrette Dressing

#### ENTREE SELECTIONS

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*\*\*\*guest to select one upon arrival\*\*\**

##### FILET MIGNON (GF)

center cut filet mignon, char-grilled,  
topped with cognac and  
cracked peppercorn zip sauce

##### TUSCAN CHICKEN (GF)

brick-seared airline breast,  
summer vegetable ragu,  
tomato-rosemary vinaigrette

##### CHAR-GRILLED FRESH SALMON

shallots, tomatoes, garlic, marinara  
sauce, topped with 2oz lobster and  
served with mashed potatoes with  
crispy leeks

##### ALASKAN HALIBUT

pan seared with roasted potatoes,  
green beans, cherry tomatoes  
sauteed scallions, fried capers,  
white wine butter sauce

#### SIDES

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*\*\*\*host to select two, served family style\*\*\**

whipped potatoes or  
macaroni and cheese

olive oil asparagus or  
fresh green beans

#### DESSERT SELECTIONS

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CHOCOLATE KIT KATE CAKE OR CARROT CAKE

*\*\*\*Please note that all listed prices are exclusive of tax and gratuity  
All beverages will be charged per consumption\*\*\**