

Private Dining Menus



PATSY'S
AMERICAN

Randy's
PRIME SEAFOOD & STEAKS

Patsy's

Lunch \$49/guest
Dinner \$59/guest

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

STARTERS

Fresh Oysters w/ blood orange mignonette
Jumbo Shrimp Cocktail & cocktail sauce
Point Judith Calamari w/ lobster ginger sauce
Hot Spinach & Artichoke Dip w/ Reggiano parmesan

Extra: Seafood Tower \$79

Extra: Triple Decker \$128

SOUP OR SALAD CHOICE (select one)

Corn & Crab Chowder
Chop House Salad w/ buttermilk herb dressing
Field Greens Salad w/ champagne vinaigrette

ENTRÉE CHOICE (select one)

Filet Mignon (6oz L | 8oz D)
Patsy's Prime Rib
Jumbo Lump Crab Cakes
Short Smoked Salmon Filet
Bell & Evans Twin Bone-In Chicken Breasts
Penne Primavera

SIDES TO SHARE

Mashed Potatoes
Fresh Asparagus
Crispy Brussels Sprouts

DESSERT STATION

Best Buns Bakery Assortment...cupcakes, cookies,
cinnamon rolls & vanilla milkshake shots

Extra: Whole Chocolate Cake \$84

Extra: Whole Patsy's Carrot Cake \$72



Patsy's & Randy's

Lunch \$89/guest
Dinner \$99/guest

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

Private Dining Menus



STARTERS

Steak Tartare

Spinach & Artichoke Dip w/ Reggiano parmesan

Point Judith Calamari w/ lobster ginger sauce

Seafood Tower of oysters, clams, shrimp, mussels & 1/2 Maine lobster served w/ blood orange mignonette & Grand Marnier aioli

SOUP OR SALAD CHOICE (select one)

Patsy's Lobster Bisque

Caesar Salad...mildly spicy w/ Caesar dressing

Field Greens Salad w/ champagne vinaigrette

ENTRÉE CHOICE (select one)

Prime Filet Mignon (7 oz L | 10 oz D)

Prime NY Strip Steak

Prime Ribeye

Patsy's Prime Rib

Broiled Chilean Sea Bass w/ miso-mango glaze

Jumbo Lump Crab Cakes

Short Smoked Salmon Filet

Bell & Evans Twin Bone-In Chicken Breasts

Penne Primavera

SIDES TO SHARE

Mashed Potatoes

Fresh Asparagus

Crispy Brussels Sprouts

DESSERT STATION

Best Buns Bakery Assortment...cupcakes, cookies, cinnamon rolls and vanilla milkshake shots

White Chocolate Cheesecake, Chocolate Cake & Sundae...vanilla ice cream, hot fudge & pecans

Private Dining Menus



Randy's Prime

Lunch \$139/guest
Dinner \$149/guest

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

STARTERS

Steak Tartare

Crispy Fried Point Judith Calamari...smoked tomato sauce, almond pesto & grilled artichokes
Mixed Baby Gold & Red Beets w/ whipped goat cheese & Marcona almonds
Triple Decker... oysters, clams, shrimp, mussels & 1 lb Maine lobster
served w/ blood orange mignonette & Grand Marnier aioli

SOUP OR SALAD CHOICE (select one)

Lobster Bisque w/ sherry glazed lobster
Baby Kale & Quinoa w/ balsamic vinaigrette
Soft Greens Salad with raspberry vinaigrette

ENTRÉE CHOICE (select one)

Prime Filet Mignon
Snake River Farms® Wagyu Filet Mignon
Prime NY Strip Steak
Snake River Farms® Wagyu NY Strip Steak
Prime Ribeye
Snake River Farms® Wagyu Ribeye
Randy's Prime Rib
Lobster-Crab Cake w/ lobster beurre blanc
Ora King Salmon...w/ French lentils
Broiled Chilean Sea Bass w/ miso-mango glaze
Bell & Evans Twin Bone-In Chicken Breasts
Penne Primavera

SIDES TO SHARE

Loaded Mashed Potatoes | Fresh Asparagus | Wild Mushrooms
Honey Roasted Rainbow Carrots

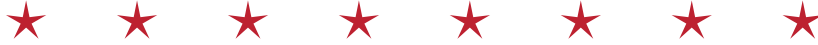
DESSERT STATION

Best Buns Bakery Assortment...cupcakes, cookies,
cinnamon rolls and vanilla milkshake shots
White Chocolate Cheesecake, Chocolate Cake & Sundae...vanilla ice cream, hot fudge & pecans

PRIVATE DINING MENU

...41 Guests or more

\$49 Lunch | \$59 Dinner



SALAD

Field Greens Salad...with champagne vinaigrette

ENTREES

Penne Primavera

Short Smoked Salmon Filet

Wood Grilled Chicken Breasts

5 Star Reserve® Prime Rib

Filet Mignon

SHARED ACCOMPANIMENTS

Mashed Potatoes | Fresh Asparagus | Crispy Brussels Sprouts

DESSERTS

Best Buns Bakery Assortment...cupcakes, cookies, cinnamon rolls & vanilla milkshake shots

Elevate Your Event

(additional menu choices)

APPETIZERS

(3 dozen minimum)

Lobster Bisque Shooters...topped w/ lobster foam \$15/dz

Patsy's Smoked Salmon Bites...House smoked salmon w/ remoulade on poblano-cheddar crisp \$18/dz

Tex Mex Eggrolls...w/ avocado dipping sauce...\$30/dz

Mini Lobster Rolls...Maine lobster salad on a grilled roll \$95/dz

Smoked BBQ Pulled Pork Slider...w/ creamy cole slaw \$3/ea

Veggie Burger Slider...brown rice, rainbow quinoa, black beans & beets with chipotle mayo, tomato, havarti & guacamole...\$4/ea

Filet Mignon Slider...thinly sliced w/ Tiger horseradish sauce \$6/ea

Certified Angus Beef Burger Slider...w/ Tillamook cheddar (dinner only) \$4/ea

Prime Wagyu Burger Slider...Gruyere, caramelized onions & béarnaise aioli (dinner only) \$5/ea

Lump Crab Cake Slider...w/ remoulade (dinner only) \$10/ea

RAW BAR

Hand Shucked Oyster Platter \$3/each *(3 dz. minimum)*

Jumbo Shrimp Cocktail Platter \$2/each *(3 dz. minimum)*

Seafood Tower...oysters, clams, shrimp, smoked "Dutch Style" mussels & a Maine lobster served with blood orange oyster sauce & Grand Marnier aioli \$79

The Triple Decker... oysters, clams, shrimp, smoked "Dutch Style" mussels & a one pound Maine lobster served with blood orange oyster sauce & Grand Marnier aioli \$128

SWEETS

Chocolate Cake

half...\$42 whole...\$84

Patsy's Carrot Cake

half...\$36 whole...\$72

PATSY'S
AMERICAN

Randy's
PRIME SEAFOOD & STEAKS



Cocktail Party Menu

Private Dining Menus



PASSED APPETIZERS

priced per dozen; 3 dozen minimum

Tex Mex Eggrolls...w/ avocado dipping sauce...\$30

Lobster Bisque Shooters...topped w/ lobster foam...\$15

Patsy's Smoked Salmon Bites...House smoked salmon w/ remoulade on poblano-cheddar crisp...\$18

Mini Lobster Rolls...Maine lobster salad on a grilled roll...\$95

SLIDERS

priced each; 3 dozen minimum

Smoked BBQ Pulled Pork...w/ creamy cole slaw...\$3

Veggie Burger...brown rice, rainbow quinoa, black beans & beets with chipotle mayo, tomato, havarti & guacamole...\$4

Filet Mignon...thinly sliced w/ Tiger horseradish sauce...\$6

Certified Angus Beef Burger...w/ Tillamook cheddar (dinner only)...\$4

Prime Wagyu Burger...Gruyere, caramelized onions & béarnaise aioli (dinner only)...\$5

Crab & Shrimp Cakes...Asian slaw & citrus mayo (dinner only)...\$5

Lump Crab Cake...w/ remoulade (dinner only)...\$10

DISPLAYED APPETIZERS & RAW BAR

Hand Shucked Oyster Platter...\$3/each (3 dz. minimum)

Jumbo Shrimp Cocktail Platter...\$2/each (3 dz. minimum)

Seafood Tower...selected oysters, clams, shrimp, smoked "Dutch Style" mussels & Maine lobster served w/ blood orange oyster sauce & Grand Marnier aioli...\$79

The Triple Decker... selected oysters, clams, shrimp, smoked "Dutch Style" mussels & one pound Maine lobster, served w/ blood orange oyster sauce & Grand Marnier aioli...\$128

BEST BUNS BAKERY DESSERTS

ASSORTED CUPCAKES

priced each; 3 dozen minimum

Minis...\$2 | Large...\$4

ASSORTED COOKIES

Small \$36 (serves 12-15 ppl) | Large...\$59 (serves 20-25 ppl)



BAR & BEVERAGE PACKAGE

Bar & Beverage Package

Beverages will be billed to the host of the event based upon consumption.



BEVERAGE PACKAGE

Sodas, juice, iced tea and coffee \$5/guest.

(Automatically added to each open bar package)

PREMIUM OPEN BAR

Liquor - Grey Goose Vodka, Jefferson's Reserve Bourbon, Hendrick's Gin, Ron Zacapa 23yr Rum, Oban 14yr Scotch, Casamigos Reposado Tequila **(\$9-\$18)**

Beer - Miller Lite **(\$6)**, Corona **(\$6.75)**, Stella Artois **(\$7)**

Wine - Roederer Sparkling **(\$56)**, Terlato Pinot Grigio **(\$42)**, Hanna Sauvignon Blanc **(\$44)**, Morgan Chardonnay **(\$52)**, La Crema Pinot Noir **(\$60)**, Ferrari Carano Cabernet Sauvignon **(\$60)**

CALL OPEN BAR

Liquor - Tito's Vodka, Maker's Mark Bourbon, Tanqueray Gin, El Dorado 3YR Rum, Johnnie Walker Black Scotch, Olmeca Altos Plata Blanco Tequila **(\$7.5-\$11)**

Beer - Miller Lite **(\$6)**, Corona **(\$6.75)**, Stella Artois **(\$7)**

Wine - Zardetto Prosecco **(\$35)**, Stella Pinot Grigio **(\$25)**, Kim Crawford Sauvignon Blanc **(\$42)**, Sonoma-Cutrer Chardonnay **(\$45)**, Erath Pinot Noir **(\$45)**, Duckhorn Decoy Cabernet Sauvignon **(\$46)**

HOUSE OPEN BAR

Liquor - Gordon's Vodka, Jim Beam Bourbon, Gilbey's Gin, Bacardi Light Rum, Dewar's Scotch, Sauza Blanco Tequila **(\$5.75-\$8)**

Beer - Miller Lite **(\$6)**, Corona **(\$6.75)**, Stella Artois **(\$7)**

Wine - Zardetto Prosecco **(\$35)**, Stella Pinot Grigio **(\$25)**, Yealands Sauvignon Blanc **(\$31)**, Chateau St. Michelle Chardonnay **(\$29)**, McMurray Ranch Pinot Noir **(\$39)**, Canoe Ridge Cabernet Sauvignon **(\$39)**

BEER & WINE OPEN BAR

Beer and wines from the house, standard or premium bar package.