

FIVE WEST

KITCHEN + BAR

PLATTERS

Priced per platter/pan
Serves approximately 40 guests

HOUSE SALAD

Mixed greens, red onion, diced tomato, croutons, shaved parmesan & choice of two dressings: ranch, French, champagne vinaigrette, or balsamic vinaigrette 60

CAESAR SALAD

Romaine, croutons, cornichons, parmesan & creamy Caesar dressing 60

ALMOND CHERRY SALAD

Mixed greens, toasted almonds, dried cherries, apple, parmesan & creamy maple dressing 75

POPPY SALAD

Grilled chicken, mixed greens, strawberries, bleu cheese crumbles, candied walnuts & poppyseed dressing 105

ANCHO CHICKEN SALAD

Ancho grilled chicken, romaine, black bean puree, guacamole, pico de hallo, queso fresco, tortilla strips & citrus cilantro vinaigrette 105

SEASONAL FRUIT 85

FRESH VEGETABLE

Dill dip 70

MAC & CHEESE 65

SMOKED SALMON

Smoked side of salmon with egg whites & yolks, capers, red onions, bell peppers, lemons & remoulade MP

CHIPS WITH GUACAMOLE & SALSA 70

HUMMUS

Pita & marinated vegetables 95

ARTISAN MEAT & CHEESE CRACKERS 125

CHOOSE UP TO 6 OPTIONS

PRIVATE DINING MENU

All options must be chosen 7 days in advance from event date

HORS D'OEUVRES

Priced per dozen

COLD HORS D'OEUVRES

CAPRESE SKEWERS

Olive oil, balsamic reduction & sea salt 24

TOMATO BASIL MOZZARELLA CROSTINIS

Balsamic reduction 20

BRIE CROSTINIS

Cranberry apple chutney 24

SMOKED SALMON CROSTINIS

Dill cream cheese 30

BEEF TENDERLOIN CANAPES

Horseradish cream MP

THAI CHICKEN LETTUCE WRAPS

Grilled chicken, soy peanut sauce & sesame citrus slaw 30

CRAB DEVILED EGGS

Classic deviled eggs topped with a crab salad 36

ASSORTED WRAPS

Choice of 3: Italian, turkey & bacon, buffalo chicken, chicken Caesar or Greek vegetarian 48

SHRIMP COCKTAIL

House-made cocktail sauce MP

HOT HORS D'OEUVRES

CRAB CAKES

Cajun remoulade MP

CRAB STUFFED MUSHROOMS

Herbed cream cheese, balsamic reduction & shaved parmesan MP

BURGER SLIDERS

American, tomato & garlic mayo 36

PULLED PORK SLIDERS

Topped with coleslaw 30

BEEF TENDERLOIN SLIDERS

Caramelized onions & horseradish cream MP

CHICKEN SATAY

Choice of bourbon BBQ, buffalo, or Sriracha mango 28

MEATBALLS

Bourbon BBQ 16

MINI TWICE BAKED POTATOES

Cheese, bacon, sour cream & green onion 20

BUFFALO CHICKEN WONTONS

Cream cheese, shredded chicken, celery & green onion 28

QUINOA CAKES

Dried cranberries & creamy maple dressing 25

BONELESS WINGS

Choice of bourbon BBQ, buffalo, or Sriracha mango 18

BACON WRAPPED SCALLOPS

Sea salt and cracked pepper MP

PRIVATE DINING MENU

All options must be chosen 7 days in advance from event date

ENTREES

Priced per plate. Price includes bread service & choice of house salad or Caesar salad.

Sub almond cherry salad for an additional \$1 per guest. Choose up to three entrees for your guests to select from.

SELECT ONE SALAD:

HOUSE

Mixed greens, red onion, diced tomato, croutons, shaved parmesan & champagne vinaigrette

CAESAR

Romaine, croutons, cornichons, parmesan & creamy Caesar dressing

ALMOND CHERRY

Mixed greens, toasted almonds, dried cherries, apple, parmesan & creamy maple dressing

SELECT THREE ENTREES:

HOUSE SMOKED

BEEF SHORT RIB

Bourbon BBQ glaze, mashed potatoes & grilled asparagus MP

STEAK FETTUCCINE

Blackened filet mignon, portabella mushroom, herbs, spinach, red peppers & red wine demi-glace MP

FILET MIGNON

6 oz. filet, boursin mashed potatoes, wilted spinach, haystack onions & red wine demi-glace MP

N.Y. STRIP

12 oz. wood grilled strip, smoked gouda risotto cake, grilled asparagus & chipotle beurre blanc MP

BOURSIN CHICKEN

Airline chicken breast, mushroom risotto, grilled asparagus, boursin cream sauce 26

SALMON RICE BOWL

Seared salmon, soy ginger rice, roasted carrots, bell peppers, Sriracha aioli and fried egg 28

LOBSTER MAC & CHEESE

Seasoned bread crumbs & parmesan cheese MP

POTATO CRUSTED WALLEYE

Honey Sriracha potatoes, sweet crunchy slaw and red pepper tartar sauce 31

WOOD ROASTED PORK CHOP

Yukon gold potatoes, red onion, spinach, bacon, caramelized onion vinaigrette & sweet spicy mustard 27

TRUFFLE RISOTTO

Onions, portabella mushrooms, parmesan & arugula 24

DESSERT

Priced per person.

Choose one dessert for your guests.

BUTTERSCOTCH CRÈME BRULÉE

Whipped cream 4

CHOCOLATE CHIPPERS

Warm chocolate chip cookies, chocolate sauce, whipped cream, powdered sugar & vanilla bean ice cream 4

CHEESECAKE

Seasonal house made cheesecake 4

BRUNCH BUFFET

Includes coffee & juice

\$18
PER PERSON

SCRAMBLED EGGS

BACON & SAUSAGE

FRENCH TOAST BAKE

CHEESY HASH

BROWNS

FRESH FRUIT

\$23
PER PERSON

EGGS BENEDICT

CORNED BEEF HASH

SCRAMBLED EGGS

BACON & SAUSAGE

FRENCH TOAST BAKE

CHEESY HASH

BROWNS

FRESH FRUIT

*Consuming raw or undercooked foods could cause potential health risks