

# Serrato's

## STEAKHOUSE

*Thank you for considering Serrato's Steakhouse for your upcoming event! We're excited for the opportunity to work with you.*

*For parties of 12 or more, we typically recommend a Prix Fixe menu to ensure a smooth and enjoyable experience. That said, any group booked through our Special Events Coordinator is welcome to select from our Prix Fixe options, regardless of size.*

*Attached are our current Prix Fixe menu offerings. Feel free to browse through, or use the Table of Contents to navigate more easily. If you have something specific in mind, please don't hesitate to reach out to the Special Events Manager – we're happy to explore customizations to best suit your needs.*

*We look forward to helping you create a memorable and seamless event!*

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# LUNCH MENUS

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## THE LUNCH SOCIAL: SANDWICHES & SALADS .....\$35 per person

*All non-alcoholic beverages, including soft drinks, coffee, tea, and water (bottled flat and sparkling water excluded) are included in this menu package.*

Select 4 from the following menu items:

### **Cheeseburger\***

*Double-stacked beef patties, American cheese, lettuce, tomatoes, red onions, pickles, zesty burger sauce*

### **Steak Sandwich\***

*Filet mignon, cheese blend, grilled peppers and onions, garlic mayo, ciabatta roll, creamy horseradish*

### **Grilled Chipotle Chicken Sandwich\***

*Chicken breast, pepperjack cheese, crispy bacon, avocado, lettuce, tomatoes, red onions, pickles, pesto mayo*

### **Grilled Cheese Sandwich\***

*Challah bread, garlic butter, crispy bacon, roasted tomatoes, sharp cheddar cheese, avocado*

### **Black Bean Burger\***

*House made black bean patty, cheddar cheese, lettuce, tomato, red onion, pickles, zesty burger sauce*

### **Steak Salad**

*Sliced sirloin, hard boiled eggs, avocado, heirloom tomatoes, applewood smoked bacon, shaved parmesan, blue cheese crumbles, horseradish dressing*

### **Caesar Sald with Grilled Chicken or Salmon**

*Shaved parmesan, garlic croutons, Caesar dressing*

### **House Salad with Grilled Chicken or Salmon**

*Romaine, arcadia blend, heirloom cherry tomatoes, watermelon radishes, carrot ribbons, cheddar cheese, bacon, garlic croutons, house roasted jalapeno honey dressing*

\*Sandwiches served with a choice side of French fries, sweet potato fries, or a side house salad

## LUNCH MENUS

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### THE LUNCH TABLE: LUNCH ENTRESS .....\$65 per person

*This lunch package includes garlic bread, house salad, and Caesar salad as starters.*

*All non-alcoholic beverages, including sodas and soft drinks, coffee, tea, and water (bottled flat and sparkling water excluded) are included in this menu package.*

Please select 4 from the following lunch-portioned entree options:

#### **Chicken Piccata**

*Lemon caper butter piccata sauce, asparagus*

#### **Seared Salmon**

*Citrus aioli and basil-infused oil*

#### **Bourbon Glazed Pork Chop**

*French cut, topped with bourbon glaze, honey creole mustard, and candied bacon, asparagus*

#### **Shrimp Scampi**

*Linguine pasta, scampi sauce, capers, tomatoes fresh parmesan*

#### **Seasonal Vegetable Pasta**

*Linguine pasta, house marinara sauce, roasted seasonal vegetables, shaved parmesan*

#### **6oz Filet Mignon**

*Hand-cut, topped with rosemary garlic butter, salt, and pepper*

#### **1/2 Rack BBQ Ribs**

*Slow-cooked, bbq sauce*

## THE LUNCH TABLE: LUNCH ENTREES (continued)

Select 3 from the following side dish options:

**Garlic Mashed Potatoes**

**Roasted Asparagus**

**Truffled Mac and Cheese**

**Crispy French Fries**

**Pan Seared Brussels Sprouts**

**Vegetable Medley**

Select 2 from the following dessert options:

**New York Cheesecake** | *Raspberry sauce*

**Flourless Chocolate Torte** | *Caramel drizzle, chocolate sauce*

**Chocolate Layer Mousse Cake** | *Dark chocolate mousse, caramel drizzle, chocolate sauce*

**Italian Lemon Cream Cake** | *Fresh lemon zest*

# DINNER MENUS

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## THE CLASSIC DINNER MENU: .....\$85 per person

*This dinner package includes garlic bread, house salad, and Caesar salad as starters.*

*All non-alcoholic beverages, including soft drinks, coffee, tea, and water (bottled flat and sparkling water excluded) are also included in this menu package.*

Select 4 from the following dinner entree options:

### **Chicken Piccata**

*Lemon caper butter piccata sauce, asparagus*

### **Seared Salmon**

*Citrus aioli and basil-infused oil*

### **Bourbon Glazed Pork Chop**

*French cut, topped with bourbon glaze, honey creole mustard, and candied bacon, asparagus*

### **Shrimp Scampi**

*Linguine pasta, scampi sauce, capers, tomatoes, fresh parmesan*

### **Seasonal Vegetable Pasta**

*Linguine pasta, house marinara sauce, roasted seasonal vegetables, shaved parmesan*

### **8oz Filet Mignon**

*Hand-cut, topped with rosemary garlic butter, salt, and pepper*

### **Mushroom Risotto**

*Sauteed mushrooms, shaved parmesan, truffle oil*

## THE CLASSIC DINNER MENU: (continued)

Select 3 from the following side dish options:

**Garlic Mashed Potatoes**

**Roasted Asparagus**

**Truffled Mac and Cheese**

**Pan Seared Brussels Sprouts**

**Vegetable Medley**

Select 2 from the following dessert options:

**New York Cheesecake** | *Raspberry sauce*

**Flourless Chocolate Torte** | *Caramel drizzle, chocolate sauce*

**Italian Lemon Cream Cake** | *Fresh lemon zest*

**Chocolate Layer Mousse Cake** | *Dark chocolate mousse, caramel drizzle, chocolate sauce*

# DINNER MENUS

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## THE REFINED DINNER MENU:.....\$95 per person

*This dinner package includes garlic bread, house salad, and Caesar salad as starters.*

*All non-alcoholic beverages, including soft drinks, coffee, tea, and water (bottled flat and sparkling water excluded) are also included in this menu package.*

Select 4 from the following dinner entree options:

### **Chicken Piccata**

*Lemon caper butter piccata sauce, asparagus*

### **Blackened Salmon with Crab or Shrimp**

*Cajun lobster sauce*

### **Shrimp Scampi**

*Linguine pasta, scampi sauce, capers, tomatoes, fresh parmesan*

### **Seasonal Vegetable Pasta**

*Linguine pasta, house marinara sauce, roasted seasonal vegetables*

### **Filet Mignon served Oscar Style**

*Hand-cut filet, lobster claw meat, shaved asparagus, lobster sauce*

### **Mushroom Risotto**

*Sauteed mushrooms, shaved parmesan, truffle oil*

### **Full Rack BBQ Ribs**

*Slow-cooked, bbq sauce*

### **14oz Prime New York Strip**

*Hand-cut, topped with rosemary garlic butter, salt, and pepper*

## THE REFINED DINNER MENU: (continued)

Select 3 from the following side dish options:

**Garlic Mashed Potatoes**

**Roasted Asparagus**

**Truffled Mac and Cheese**

**Roasted Fingerling Potatoes**

**Pan Seared Brussels Sprouts**

**Hot Honey Glazed Carrots**

Select 2 from the following dessert options:

**New York Cheesecake** | *Raspberry sauce*

**Flourless Chocolate Torte** | *Caramel drizzle, chocolate sauce*

**Carrot Cake** | *Bourbon glaze drizzle*

**Chocolate Layer Mousse Cake** | *Dark chocolate mousse, caramel drizzle, chocolate sauce*

**Italian Lemon Cream Cake** | *Fresh lemon zest*



# DINNER MENUS

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## THE PREMIERE DINNER MENU .....\$105 per person

*This dinner package includes garlic bread, house salad, and Caesar salad as starters.*

*All non-alcoholic beverages, including soft drinks, coffee, tea, and water (bottled flat and sparkling water excluded) are also included in this menu package.*

Select 4 from the following dinner entree options:

### **Chicken Piccata**

*Lemon caper butter piccata sauce, asparagus*

### **Wild Caught Alaskan Halibut**

*Topped with jumbo shrimp, lemon beurre blanc, and strawberry mango salsa*

### **Shrimp and Scallop Scampi**

*Linguine pasta, scampi sauce, capers, tomatoes, fresh parmesan, garlic bread*

### **6oz Filet Mignon & Maine Lobster Tail**

*Hand-cut, topped with rosemary garlic butter, salt, and pepper*

### **Mushroom Risotto**

*Sauteed mushrooms, shaved parmesan, truffle oil*

### **Full Rack BBQ Ribs**

*Slow-cooked, bbq sauce*

### **18oz Bone-in Ribeye**

*Topped with rosemary garlic butter, salt, and pepper*

## THE PREMIERE DINNER MENU: (continued)

Select 3 from the following side dish options:

**Garlic Mashed Potatoes**

**Roasted Asparagus**

**Lobster Mac and Cheese**

**Loaded Baked Potato**

**Pan Seared Brussels Sprouts**

**Hot Honey Glazed Carrots**

Select 2 from the following dessert options:

**New York Cheesecake** | *Raspberry sauce*

**Peanut Butter Layered Cake** | *Shaved chocolate, chocolate sauce*

**Flourless Chocolate Torte** | *Caramel drizzle, chocolate sauce*

**Carrot Cake** | *Bourbon glaze drizzle*

**House Made Tiramisu** | *Custard, Leiper's Fork whiskey-soaked lady fingers, espresso chocolate*

## PRIX FIXE MENU ADD-ONS

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Customize your menu with the following suggested items\*:

**Cup of Crab Bisque..... 6 per person**

*Added as an additional optional starter*

**Jumbo Shrimp (Surf and Turf) ..... 12 per person**

*Add four jumbo shrimp as an accompaniment to create a surf & turf dish*

**Crab-Stuffed Jumbo Shrimp (Surf and Turf) ..... 7 per person**

*Add a crab-stuffed shrimp as an accompaniment to create a surf & turf dish*

**6oz Maine Lobster Tail (Surf and Turf) ..... 24 per person**

*Add a 6oz Maine lobster tail as an accompaniment to create a surf & turf dish*

**8oz Maine Lobster Tail (Surf and Turf) ..... 38 per person**

*Add an 8oz Maine lobster tail as an accompaniment to create a surf & turf dish*

**Half Maine Lobster Tail (Surf and Turf) ..... 19 per person**

*Add a half Maine lobster tail as an accompaniment to create a surf & turf dish*

**Cake Cutting..... 20 flat rate**

*Presented according to guest preference, cut and served individually*

**Champagne Toast (5oz) ..... 20 per person**

*Moët & Chandon Impérial Brut, Champagne, France*

*~Must be 21 years old to partake with valid proof of age*

**Prosecco Toast (5oz) ..... 11 per person**

*La Marca, Prosecco, Italy*

*~Must be 21 years old to partake with valid proof of age*

*\*Additional customizations can be made by request*

## APPETIZERS AND COCKTAIL HOUR

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### SHARED/SOCIAL PLATES

**Mini Crab Cakes..... 200**

*Jumbo lump crab, stone mustard, chipotle aioli  
(32 per platter)*

**Large Charcuterie Board ..... 100**

*Artisan cheeses, cured meats, olives, fruit, dried nuts, assorted crackers and spreads  
(Approximately 4.5 regular boards)*

**Shrimp Cocktail ..... 185**

*Jumbo shrimp, cocktail sauce  
(50 per platter)*

**Stuffed Artichoke Hearts ..... 33**

*Artichoke hearts stuffed with goat cheese, lightly breaded & fried, citrus garlic aioli  
(12 per platter)*

**Goat Cheese Turnovers ..... 36**

*Phyllo pastry, hot honey  
(12 per platter)*

**Mushroom Arancini ..... 27**

*Fried Italian rice balls, mushrooms, parmesan, truffle aioli  
(12 per platter)*

**Classic Deviled Egg ..... 24**

*Smoked paprika  
(12 per platter)*

## SHARED/SOCIAL PLATES (continued)

**Smoked Salmon Bites ..... 33**

*Rye toast, dill crème fraîche, salmon roe*

*(12 per platter)*

**Mini Carnitas Tostada ..... \$18**

*Avocado crema, salsa verde*

*(12 per platter)*

**Mini Shrimp Quesadillas ..... \$27**

*Red bell pepper sauce, crema*

*(12 per platter)*

**Ahi Tuna Poke Wonton ..... \$30**

*Wasabi aioli, avocado, tobiko caviar, crispy wonton*

*(12 per platter)*

**Mini BLTs ..... \$15**

*Focaccia, tomato, lettuce, crispy bacon, garlic aioli*

*(12 per platter)*

*\*Please kindly note that these appetizers selections are exclusive to Private Dining Events and require at least ten days advanced ordering.*

# DESSERTS

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## SHARING DESSERTS/ BITES

### **Mini Citrus Cheesecakes.....40**

*Assorted cheesecake bites of lemon blueberry, key lime, and strawberry margarita  
(24 per platter)*

### **Mini Chocolate Cheesecakes .....40**

*Assorted cheesecake bites of dulce de leche, mocha cappuccino, and decadent turtle  
(24 per platter)*

### **Mini Pecan Tart .....80**

*Flakey crust, candied pecans, whipped cream  
(24 per platter)*

### **Assorted Macaroons .....50**

*Assorted flavors of chocolate, strawberry, pistachio, vanilla, lemon, and caramel  
(24 per platter, 4 of each flavor)*

### **House Baked Chocolate Chip Cookies .....45**

*(24 per platter)*

### **House Baked Mini Brownies .....30**

*(24 per platter)*

### **Mini Dessert Cups .....175**

*Chocolate (chocolate ganache, chocolate mousse, cocoa sauce, white chocolate shavings)*

*Lemon Meringue (crumble, lemon mousse, meringue, semi-confit lemon zest)*

*Tiramisu-Style (coffee-soaked biscuits, mascarpone mouse, Chantilly cream, cocoa powder)*

*Vanilla and Raspberry (raspberry-soaked biscuits, vanilla sabayon, raspberry jelly, chopped pistachios)  
(36 per platter, 9 of each flavor)*