



SHAREABLE PLATTERS

Each platter serves 10 guests

FRUIT & CHEESE BOARD	140	BAKED BRIE	120
<i>Dried fruits, nuts, crostini, crackers</i>		<i>Brie en croute, honey, raspberry melba, apples, grapes, almonds, crostini</i>	
MD CRAB & ARTICHOKE DIP	180	OWL BAR WINGS (20)	44
<i>Crostini</i>		<i>Choice of one flavor per order: Buffalo, Old Bay®, Thai Chili, Maple Bourbon BBQ, Brick Oven-Baked Peanut Satay</i>	
DUCK FAT FRIES	75	SLIDERS (10)	85
<i>Fried rosemary, truffle salt, shaved pecorino, truffle aioli</i>		<i>Choice of one per order: Fried Buffalo Chicken, BBQ Pulled Pork, Cheeseburger, Portabella</i>	
NACHOS GF	95	STEAK TACOS (10)	95
<i>Chips, nacho cheese, black beans, corn, sour cream, pico de gallo, guacamole</i>		<i>Salsa verde, sauteed onions, cilantro aioli</i>	
<i>Add: Grilled chicken or Beef +25</i>			
CLASSIC CAESAR SALAD	75		
<i>Chopped romaine, shaved romano, parmesan, asiago cheese, fried capers</i>			
PIZZAS	<i>See selections on last page</i>		



PRIX FIXE MENU

Three courses for \$48 per person

STARTER

Host to select one starter.

CLASSIC CAESAR SALAD

Chopped romaine, shaved romano, parmesan, asiago cheese, fried capers

BELVEDERE SALAD [Ⓥ]

*Seasonal selected greens, grape tomatoes,
English cucumbers, croutons, balsamic vinaigrette*

ENTREE

Host to select three entrees to be served as guests' choice at event.

Served with house-made chips and pickle

OWL BURGER

All beef burger, cheddar cheese, lettuce, tomato, onion

TRUFFLE BURGER

*All beef burger, arugula in truffle oil, Swiss cheese, roasted mushrooms, roasted garlic truffle aioli, brioche
Additional \$2 per person*

BELVEDERE BIRD

Grilled chicken breast, honey mustard, bacon, fried shallots, pepper jack cheese, lettuce, tomato, brioche

SHORT RIB SLIDERS

Horseradish cream, crispy fried shallots

FISH & CHIPS

House-made tartar remoulade, lemon

MEDITERRANEAN STUFFED EGGPLANT [Ⓥ]

Couscous, tomato, feta, roasted tomato sauce

DESSERT

SEASONAL DESSERT



PRIX FIXE MENU

Three courses for \$57 per person

STARTER

Host to select one starter.

CLASSIC CAESAR SALAD

Chopped romaine, shaved romano, parmesan, asiago cheese, fried capers

BELVEDERE SALAD

Seasonal selected greens, grape tomatoes, English cucumbers, croutons, balsamic vinaigrette

CAPRESE SALAD

Heirloom tomatoes, fresh mozzarella, balsamic reduction, basil, sea salt

Additional \$2 per person

SPINACH SALAD

Spinach, bacon, cherry tomatoes, almonds, green apples, warm bacon vinaigrette

Additional \$2 per person

ENTREE

Host to select three entrees to be served as guests' choice at event.

COFFEE-RUBBED FILET

Center-cut filet mignon, wine merchants pan sauce, vegetable of the day, fingerling potatoes

Additional \$11 per person

CABERNET-BRAISED SHORT RIBS

Wild mushroom demi-glace, garlic mashed potatoes, vegetable of the day, roasted baby root vegetables

PENNE ALLA VODKA

Choice of: chicken or shrimp

THYME & PANKO OVEN-FRIED CHICKEN BREAST

Peppercorn sage sauce, vegetable of the day, roasted potatoes

MAPLE & MIRIN GLAZED SALMON

Rice, stir-fried vegetables

MEDITERRANEAN STUFFED EGGPLANT

Couscous, tomato, feta, roasted tomato sauce

DESSERT

SEASONAL DESSERT

Menu prices are not inclusive of 20% service charge and 5% admin fee.



ENHANCEMENTS

SHAREABLES

Add shareables to your prix fixe menu-style event.

Each serves 2-3 guests.

NACHOS GF

Chips, nacho cheese, black beans, corn, sour cream, pico de gallo, guacamole

12

Add: grilled chicken or beef +5

DUCK FAT FRIES

Fried rosemary, truffle salt, shaved pecorino, roasted garlic truffle aioli

9

OWL BAR WINGS (10)

*Choice of: Buffalo, Old Bay®, Maple Bourbon BBQ,
Thai Chili, Brick Oven-Baked Peanut Satay*

22

BAKED BRIE

Brie en croute, honey, raspberry melba, apples, grapes, almonds, crostini

18

ROASTED CAULIFLOWER

Sweet potato red curry sauce

12



ENHANCEMENTS

BRICK OVEN PIZZAS

Add pizzas to your platter-style or prix fixe menu-style event.

ORIGINAL

Marinara sauce, mozzarella, Parmesan, oregano

18

*Add: Pepperoni, Italian Sausage, Bacon, Mushrooms, Onion, Olives, Green Peppers, Jalapeños, Spinach
+2 each*

CAPRESE

Olive oil, fresh mozzarella, roasted tomato, basil

22

MO'S

Olive oil, prosciutto, fresh mozzarella, arugula, Romano blend

24