

## 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

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**PATSY'S**  
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PRIME SEAFOOD & STEAKS

**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



## 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)

# 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

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## 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

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## 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 **(\$60)**, Terlato Pinot Grigio **(\$45)**, Hanna Sauvignon Blanc **(\$52)**, Morgan Chardonnay **(\$56)**, La Crema Pinot Noir **(\$66)**, Marietta Cellars, Cabernet Sauvignon **(\$56)**

### 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.