

RARE650
P R I M E S T E A K • S U S H I

Private Dining Menus

Passed Butler Style

Accompaniment to any Lunch or Dinner Package

Ahi Tuna Wonton Tacos

with Mango Slaw & Avocado Crème

Maine Lobster Salad

on Chilled Cucumber

Pulled Chicken & Avocado Taco

Mini Crab Cake

with Chipotle Aioli

BBQ Duck Empanada

Ginger Plum Dipping Sauce

Franks en croute

Wagyu Sliders

Wasabi

Parmesan Truffle Risotto Bites

Coconut Shrimp

with Sweet Chili Mango Dipping Sauce

Roasted Poach Pears

with Blue Cheese Mousse, Roasted Walnut on Crostini

Mini Grilled Cheese

White Cheddar, Applewood Smoked Bacon
& Sun-Dried Tomato

Beef Negimaki

with Teriyaki Sauce

Strachiatella & Cherry Tomato Crostini

topped with Balsamic Pearls

Baby Baked Potatoes

with Sour Cream and Caviar

Lobster Spring Roll

with Asian Slaw & Teriyaki Dip

Shrimp & Avocado on Crisp

Smoked Salmon Shallot Cream Cheese

Pumpernickel, Crème Fraiche, Chive Stick

Baby Lamb Chops - \$4

We only serve dry-aged prime steaks

Available Monday-Tuesday & Wednesday

2 Hours Consisting of:

Passed Hors D'oeuvres

CHOICE OF 6

Ahi Tuna Wonton Tacos

with Mango Slaw & Avocado Crème

Maine Lobster Salad - on Chilled Cucumber

Pulled Chicken & Avocado Taco

Mini Crab Cake - with Chipotle Aioli

BBQ Duck Empanada

Ginger Plum Dipping Sauce

Franks en croute

Wagyu Sliders - Wasabi

Parmesan Truffle Risotto Bites

Coconut Shrimp

with Sweet Chili Mango Dipping Sauce

Roasted Poach Pears

with Blue Cheese Mousse, Roasted Walnut on Crostini

Mini Grilled Cheese - White Cheddar,

Applewood Smoked Bacon & Sun-Dried Tomato

Beef Negimaki - with Teriyaki Sauce

Straciatella & Cherry Tomato Crostini

topped with Balsamic Pearls

Baby Baked Potatoes - with Sour Cream and Caviar

Lobster Spring Roll - with Asian Slaw & Teriyaki Dip

Shrimp & Avocado on Crisp

Smoked Salmon Shallot Cream Cheese

Pumpernickel, Crème Fraiche, Chive Stick

Baby Lamb Chops - \$4

We only serve dry-aged prime steaks

Beverages

Soda Iced Tea

Sommelier Selected Wines

& Draught Beer Included

3 Hours Consisting of:

Passed Hors D'oeuvres

CHOICE OF 6

Ahi Tuna Wonton Tacos

with Mango Slaw & Avocado Crème

Maine Lobster Salad - on Chilled Cucumber

Pulled Chicken & Avocado Taco

Mini Crab Cake - with Chipotle Aioli

BBQ Duck Empanada

Ginger Plum Dipping Sauce

Franks en croute

Wagyu Sliders - Wasabi

Parmesan Truffle Risotto Bites

Coconut Shrimp

with Sweet Chili Mango Dipping Sauce

Roasted Poach Pears

with Blue Cheese Mousse, Roasted Walnut on Crostini

Mini Grilled Cheese - White Cheddar,

Applewood Smoked Bacon & Sun-Dried Tomato

Beef Negimaki - with Teriyaki Sauce

Strachiatella & Cherry Tomato Crostini

topped with Balsamic Pearls

Baby Baked Potatoes - with Sour Cream and Caviar

Lobster Spring Roll - with Asian Slaw & Teriyaki Dip

Shrimp & Avocado on Crisp

Smoked Salmon Shallot Cream Cheese

Pumpernickel, Crème Fraiche, Chive Stick

Baby Lamb Chops - \$4

Sushi Tower

Assortment of Sushi, Sashimi
& Handcrafted Rolls

Dessert Bar

Pastry Chef Selection of Mini Desserts
& Fresh Fruit

Beverages

Soda Iced Tea

Sommelier Selected Wines
& Draught Beer Included

We only serve dry-aged prime steaks

Cocktail Hour

Passed Hors D'oeuvres

CHOICE OF 6

Ahi Tuna Wonton Tacos

with Mango Slaw & Avocado Crème

Maine Lobster Salad - on Chilled Cucumber

Pulled Chicken & Avocado Taco

Mini Crab Cake - with Chipotle Aioli

BBQ Duck Empanada

Ginger Plum Dipping Sauce

Franks en croute

Wagyu Sliders - Wasabi

Parmesan Truffle Risotto Bites

Coconut Shrimp

with Sweet Chili Mango Dipping Sauce

Roasted Poach Pears

with Blue Cheese Mousse, Roasted Walnut on Crostini

Mini Grilled Cheese - White Cheddar,

Applewood Smoked Bacon & Sun-Dried Tomato

Beef Negimaki - with Teriyaki Sauce

Strachiatella & Cherry Tomato Crostini

topped with Balsamic Pearls

Baby Baked Potatoes - with Sour Cream and Caviar

Lobster Spring Roll - with Asian Slaw & Teriyaki Dip

Shrimp & Avocado on Crisp

Smoked Salmon Shallot Cream Cheese

Pumpernickel, Crème Fraiche, Chive Stick

Baby Lamb Chops - \$4

Sushi Display

Grand Plateau of Assorted Sushi,

Sashimi & Hand Crafted Rolls

Dinner

Carving Board HOST SELECTS 2

Filet Mignon, Leg of Lamb, Roast Turkey,

Organic Ora King Salmon

with Roasted Potatoes, Dinner Rolls
and Creamed Spinach

Pasta HOST SELECTS 1

Truffle Mac & Cheese, Pasta Primavera,

Penne A La Vodka

Salad HOST SELECTS 1

RARE650 Salad

Traditional Caesar Salad

Fresh Mozzarella & Beef Steak Tomato

Dessert Tasting

Mini Desserts & Fresh Fruit

Beverages

Soda Iced Tea

Sommelier Selected Wines
& Draught Beer Included

We only serve dry-aged prime steaks

First Course

Spicy Tuna Roll

Traditional Caesar Salad

Fresh Mozzarella & Beef Steak Tomato

RARE650 Salad - Mixed Baby Greens, Strawberries, Candied Pecans, Crumbled Goat Cheese, Strawberry Vinaigrette

Entrée Course

Filet Mignon

with Mashed Potatoes

Roasted Organic Chicken

with Mashed Potatoes

Organic Ora King Salmon

with Roasted Corn

Marinated Char-Grilled Skirt Steak

with Mashed Potatoes & Crispy Onions

Seared Sea Scallops

with Risotto

Special Sushi Roll

Side

Creamed Spinach

Dessert

New York Style Cheesecake

Chocolate Mousse Cake

Häagen-Dazs Ice Cream OR Sorbet

Beverages

Soda Iced Tea Coffee Tea

We only serve dry-aged prime steaks

First Course

Spicy Tuna Roll

Shrimp Cocktail

Fresh Mozzarella & Beef Steak Tomato

Second Course

Traditional Caesar Salad

Entrée Course

Filet Mignon

with Mashed Potatoes

Sirloin Steak

with Mashed Potatoes

Roasted Organic Chicken

with Mashed Potatoes

Organic Ora King Salmon

with Roasted Corn

Chilean Sea Bass

with Sautéed Broccolini & Herb butter

Marinated Char-Grilled Skirt Steak

with Mashed Potatoes & Crispy Onions

Seared Sea Scallops

with Risotto

Special Sushi Roll

Side

Creamed Spinach

Dessert

New York Style Cheesecake

Chocolate Mousse Cake

Häagen-Dazs Ice Cream OR Sorbet

Beverages

Soda Iced Tea Coffee Tea

We only serve dry-aged prime steaks

Passed Hors D'oeuvres

CHOICE OF 6

See Passed Hors D'oeuvres Menu

First Course

Spicy Tuna Roll

Fresh Mozzarella & Beefsteak Tomato

Traditional Caesar Salad

RARE650 Salad - Mixed Baby Greens,
Strawberries, Candied Pecans,
Crumbled Goat Cheese, Strawberry Vinaigrette

Entrée Course

Filet Mignon

with Mashed Potatoes

Sirloin Steak

with Mashed Potatoes

Roasted Organic Chicken

with Mashed Potatoes

Organic Ora King Salmon

with Roasted Corn

Chilean Sea Bass

with Sautéed Broccolini & Herb butter

Marinated Char-Grilled Skirt Steak

with Mashed Potatoes & Crispy Onions

Seared Sea Scallops

with Risotto

Special Sushi Roll

Side

Creamed Spinach

Dessert

New York Style Cheesecake

Chocolate Mousse Cake

Häagen-Dazs Ice Cream OR Sorbet

Beverages

Soda Iced Tea Coffee Tea

Sommelier Wine Selections & Tap Beer

We only serve dry-aged prime steaks

First Course

Spicy Tuna Roll

Fresh Mozzarella & Beefsteak Tomato

Traditional Caesar Salad

RARE650 Salad - Mixed Baby Greens,
Strawberries, Candied Pecans,
Crumbled Goat Cheese, Strawberry Vinaigrette

Entrée Course

Filet Mignon

with Mashed Potatoes

Roasted Organic Chicken

with Mashed Potatoes

Organic Ora King Salmon

with Roasted Corn

Chilean Sea Bass

with Sautéed Broccolini & Herb butter

Marinated Char-Grilled Skirt Steak

with Mashed Potatoes & Crispy Onions

Special Sushi Roll

Side

Creamed Spinach

Dessert

New York Style Cheesecake

Chocolate Mousse Cake

Häagen-Dazs Ice Cream OR Sorbet

Beverages

Soda Iced Tea Coffee Tea

We only serve dry-aged prime steaks

First Course

Shrimp Cocktail

Spicy Tuna Roll

Fresh Mozzarella & Beefsteak Tomato

Second Course

Traditional Caesar Salad

RARE650 Salad - Mixed Baby Greens,
Strawberries, Candied Pecans,
Crumbled Goat Cheese, Strawberry Vinaigrette

Entrée Course

Sirloin Steak
with Mashed Potatoes

Filet Mignon
with Mashed Potatoes

Roasted Organic Chicken
with Mashed Potatoes

Organic Ora King Salmon
with Roasted Corn

Chilean Sea Bass
with Sautéed Broccoli & Herb butter

Special Sushi Roll

Seared Sea Scallops
with Risotto

Marinated Char-Grilled Skirt Steak
with Mashed Potatoes & Crispy Onions

Side

Creamed Spinach

Dessert

New York Style Cheesecake

Chocolate Mousse Cake

Häagen-Dazs Ice Cream OR Sorbet

Beverages

Soda Iced Tea Coffee Tea

We only serve dry-aged prime steaks

Cocktail Hour

**Passed Hors D'oeuvres &
Top Shelf Cocktails**

CHOICE OF 6

See Hors D'oeuvres Menu for Selections

First Course

Shrimp Cocktail, Spicy Tuna Roll

Fresh Mozzarella & Beefsteak Tomato

Second Course

Traditional Caesar Salad

RARE650 Salad - Mixed Baby Greens,
Strawberries, Candied Pecans,
Crumbled Goat Cheese, Strawberry Vinaigrette

Entrée Course

Sirloin Steak

with Mashed Potatoes

Filet Mignon

with Mashed Potatoes

Roasted Organic Chicken

with Mashed Potatoes

Organic Ora King Salmon

with Roasted Corn

Chilean Sea Bass

with Sautéed Broccoli & Herb butter

Special Sushi Roll

Seared Sea Scallops

with Risotto

Marinated Char-Grilled Skirt Steak

with Mashed Potatoes & Crispy Onions

Side

Creamed Spinach

Dessert

Chocolate Lava Cake

New York Style Cheesecake

Häagen-Dazs Ice Cream OR Sorbet

Beverages

Soda Iced Tea Coffee Tea

We only serve dry-aged prime steaks

Cocktail Hour

Brunch Drinks & Passed Hors D'oeuvres in The Lounge

Bellini's, Mimosa's, Bloody Mary's, Prosecco,
Draught Beer & Sommelier Selected Wines

Passed Hors D'oeuvres CHOICE OF 6

See Passed Hors D'oeuvres Menu

Lunch Served in The Conservatory

First Course

RARE650 Salad

Mixed Baby Greens, Strawberries, Candied Pecans,
Crumbled Goat Cheese, Strawberry Vinaigrette

Entrée Course

Filet Mignon

with Mashed Potatoes & Hericot Vert

Roasted Organic Chicken

Sweet Potato Puree, Balsamic Caramelized Cipollini Onions,
Black Truffle Herb Jus

Organic Ora King Salmon

Heirloom Cherry Tomato, Haricot Vert, Lemon Parsley Vinaigrette

Marinated Char-Grilled Skirt Steak

with Mashed Potatoes & Crispy Onions

Dessert Choice

N.Y. Style Cheesecake

Sorbet

Beverages

Soda, Iced Tea, Coffee, Tea

Bellini's, Mimosa's, Bloody Mary's, Prosecco,

Draught Beer & Sommelier Selected Wines

We only serve dry-aged prime steaks

Cocktail Hour

Passed Hors D'oeuvres in The Lounge

CHOICE OF 6

See Passed Hors D'oeuvres Menu

Sushi Display

Grand Plateau of Assorted Sushi,
Sashimi & Hand Crafted Rolls

Lunch Served in The Conservatory

Carving Board HOST SELECTS 2

Filet Mignon

Leg of Lamb

Roast Turkey

Organic Ora King Salmon

with Roasted Potatoes, Dinner Rolls and Creamed Spinach

Pasta HOST SELECTS 1

RARE650 Salad

Traditional Caesar Salad

Fresh Mozzarella & Beefsteak Tomato

Dessert Tasting

Mini Desserts Prepared by RARE650's Pastry Chef & Fresh Fruit

Beverages

Soda, Iced Tea, Coffee, Tea

We only serve dry-aged prime steaks