



**celebration menu**

Soup  
Seafood Bisque or Chef's Soup Du Jour

Salad  
House or Caesar

Entrées  
8 oz Filet Mignon  
14 oz New York Strip  
16 oz Ribeye  
Chef's Fresh Fish of the Day  
Lump Crabcakes  
Statler Chicken Breast

surf up your turf with optional\* add-ons  
Sautéed Jumbo Shrimp or Lump Chesapeake Bay Crab Cake  
\*Additional \$24.50/person  
Pan Seared Sea Scallops Cold Water Lobster Tail Meat  
\*Additional \$21.50/person \*Additional \$24.95/person

Sides  
Garlic Mashers & Sautéed Vegetables

Dessert  
Chef's Choice

Served with Freshly Baked Bread with Butter  
Choice of Coffee or Tea

\$89.95 per Person\* Without Add-Ons

\*All Food & Beverage Subject to Sales Tax & 18% Service Charge

Prices Subject to Change



**festivity menu**

Soup  
Seafood Bisque or Chef's Soup Du Jour

Salad  
House with Basil Vinaigrette  
Caesar with Classic Caesar Dressing  
Iceberg Wedge with Blue Cheese Dressing

Entrées  
12 oz Filet Mignon  
18 oz Cowboy Cut Ribeye  
14 oz New York Strip Au Poivre  
Double-Cut Free Range Chicken Breast  
Blackened Mahi Mahi  
Lump Crabcakes  
Vegetarian Pasta

surf up your turf with optional\* add-ons  
Sautéed Jumbo Shrimp or Lump Chesapeake Bay Crab Cake  
\*Additional \$24.50/person  
Pan Seared Sea Scallops Cold Water Lobster Tail Meat  
\*Additional \$21.50/person \*Additional \$24.95/person

Sides  
Grilled Asparagus and Twice Baked Potato

Dessert  
Chocolate Torte  
Fresh Seasonal Berries with Crème Anglaise  
New York Style Cheesecake with Seasonal Berries

*Served with fresh Bread & Honey Butter  
Includes Coffee, Iced Tea or tap Water.*

\$107.95 Per Person\* Without Add-Ons

\*All Food and Beverage Subject to Sales Tax & 18% Service Charge

Prices Subject to Change

# Schlesinger's

## group luncheon menu

*(Parties over 15) LUNCH ONLY*

### Chapter One

Soup du Jour Or House Or Caesar Salad

### Chapter Two

Broiled Chicken Breast topped with Roasted Garlic & Parmesan Cream

Lump Crab Cake sautéed with our special seasonings

Chef's Fresh Fish Selection

Sliced Sirloin with mushroom demi glace

Filet Mignon (add \$20.50 per person)

All entrees accompanied by Roasted Garlic Mashers,

Sautéed Vegetables and Rolls & Butter

Choice of Coffee, Tea

### VEGETARIAN OPTION

Pasta Pomodoro

Pasta with Garlic, Tomatoes, Asparagus, Artichokes

Squash & Zucchini; sautéed and finished with traditional tomato sauce

& Shredded Parmesan

### Chapter Three

Choice of Three Chef Dessert Selections

Prices Subject to Change

All Food and Beverages are subject to Meals & Sales Tax and 18% Gratuity

A customized menu is available.

**First & Second Symphonies \$30.95pp**

**Add the Third Symphony \$37.95pp**

**Include Filet \$58.45pp**

*YOUR MEAL IS SERVED WITH ICED TEA, COFFEE, OR WATER.*

*Additional Beverages Available for A La Carte Pricing*

*All Food and Beverage Subject to Sales Tax & 18% Service Charge*

*Prices Subject to Change*

# Schlesinger's

## appetizer towers

### #1 Seafood Lovers

Scallops Appetizer (3 pcs)

Shrimp Cocktail (12pcs)

Crabcakes (4-2oz Cakes))

New Orleans BBQ Shrimp (5pcs)

\$175

### #2 Best Of

Ahi Tuna (4oz)

New Orleans BBQ Shrimp (5pcs)

Fried Calamari (8oz)

Vegetable Napoleon (1)

Beer Battered Onion Rings

\$135

### #3 Sampler

Shrimp Cocktail (8pcs)

Crab Cakes (4-2oz Cakes)

Fried Calamari (8oz)

Vegetable Napoleon (1)

Beer Battered Onion Rings

\$155

### Add-Ons:

Lobster Scampi (6oz) \$37.95

Shrimp Opus (3pcs) \$24.50

Scallops (3pcs) \$21.50

Crab Cakes (2-2oz) \$27.95

*Each Tower Serves 6-8 Guests Prices Subject to Change*

# Schlesinger's

## sunday brunch buffet

### CHEF'S CARVING STATION

Two Selections Featured Weekly

Prime Rib \* Roasted Turkey \* Fresh Baked Ham \* Pork Loin

### BELGIAN WAFFLE & OMELET STATION

Butter, Warm Maple Syrup &

All the Fixings for International Omelets

### COLD OFFERINGS

Smoked Salmon & Fresh Bagels Accompanied by

Cream Cheese, Capers, Onions, Hardboiled Egg

Varied Weekly Salads May Include

Baby Green Salad \* Caesar Salad \* Broccoli Salad \* Pasta Salad

Shrimp Salad \* Cole Slaw \* Potato Salad \* Tomato-Mozzarella Salad

### HOT BRUNCH OFFERINGS

Eggs Schlesinger \* Chef's Fresh Vegetable Frittata

Bacon & Assorted Sausages \* Cheese Grits \* Home Fries

Sautéed Vegetables \* Fresh Seafood \* Chicken Selection...

And More!

### DESSERTS

Ghirardelli Chocolate Fountain with Fresh Fruit, Cake & Other Items

for Dipping An Array of House Made Desserts

May Include Assorted Danish, Fresh Muffins & Croissants

Berry Trifle, Bread Pudding, Cobbler, and Much More!

*Consuming raw or undercooked meats (\*Eggs Benedict)*

*(\*Smoked Salmon is Uncooked) poultry, seafood, shellfish, or eggs*

*may increase risk of food borne illness, especially with certain medical conditions.*

Brunch Hours: Sundays 11:00-2:30

Adults \$49.95 (Includes Coffee or Iced Tea) Children 6-12 \$21.95 (Includes Milk or Soda)

Children Under 5 Dine Free!

*Prices Subject to Change*

# Schlesinger's

## banquet & catering menu

*Based on parties of 20, five pieces per person (100)*

### Hot Hors D'Oeuvres

Scallops Wrapped in Bacon \$375

Balsamic Glazed Chicken \$325

Spanakopita with garlic butter \$335

Spring Rolls with ponzu dipping sauce \$325

Mini Crab cakes with red pepper aioli \$650

Cocktail Lamb Chops with apricot and mint chutney \$625

Hot Crab Dip with crackers \$395

### Cold Hors D'Oeuvres

Shrimp Cocktail \$395

Oysters on the Half Shell \$275

Melon and Asparagus wrapped with Prosciutto \$275

Smoked Salmon Pinwheels with herbed cream cheese \$325

Red Pepper and Mozzarella Crostini with Pesto \$250

### Platters

Vegetable Tray with dip and crackers \$135

Fruit Tray with an orange poppy seed yogurt dressing \$150

Cheese Tray with fruit garnish \$175

### Displays

Baked Brie with Raspberries and a coulis \$225

Smoked Salmon with red onions, egg whites

egg yolks, capers and crackers \$295

Antipasta with Italian meats, cheeses

vegetables and condiments \$225

### Carving Board

*Market Price*

Beef Tenderloin Turkey Breast

NY Sirloin Pork Loin

Gold Medal Ham

All Meats served with Rolls, Horseradish Cream, Pommery Dijon & Mayonnaise

*Prices Subject to Change*