

Katz **21** STEAK & SPIRITS
BY THEO

Dinner Menu

Specialty Stations

Specialty Stations require a minimum of 25 guests and include Freshly Brewed Coffee Service, a Selection of Teas and Iced Tea.

*Please add \$2 for Bottled Waters and Assortment of Diet and Regular Soft Drinks
Please note a \$100 surcharge applies for buffet meals prepared for less than 25 people*



*Menus are Priced Per Guest
Prices are subject to 8.25% Sales Tax
And 20% Event Fee*

Not So Little Italy \$33

Italian Meats and Cheeses

Roasted Peppers and Artichokes with Red Wine Oregano Vinaigrette
Hawaiian Pizza with Tangy Barbecue Sauce, Red Onions and Cilantro
Pepperoni Pizza with Roasted Shallots and Peppers

It's So L.A. \$46

Pan Roasted Chicken Rosemary with a Lemon Garlic Sauce
Caesar Salad with Shaved Parmesan Cheese and Croutons
Short Rib with a Mustard-Caramelized Shallot Glaze
Lobster Roll in Lettuce or Lobster Spring Rolls
Grilled Asparagus with Grilled Lemon and Olive Oil

Idaho Meets Tennessee \$17

*Mashed Idaho Potato Martini Station with Aged Cheddar, Crispy Bacon,
Sour Cream and Green Onions*
*Mashed Sweet Potato Martini Station with
Brown Sugar, Cinnamon and Pecan Bits*

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Cajun In The Big Easy \$41

Blackened Mahi Mahi

Farm Vegetables Sautéed in Garlic and Herbs

Classic Jambalaya with Sliced Andouille Sausage and Cajun BBQ Shrimp

Fried Green Tomatoes topped with Carolina Goat Cheese and Roasted Red Pepper Sauce

Steering It Up In Texas \$48

Pepper Crusted Beef Tenderloin, Horseradish Mustard Remoulade, and natural Au Jus

Chopped Vegetable Salad with Balsamic Vinaigrette

*Risotto *or* Orzo with Mascarpone, Mushroom, Garlic and Thyme*

Haricot Vert, Baby Greens, Goat Cheese, Toasted Peanuts and Basil Vinaigrette

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Refreshments

Teas

Iced Tea	\$2.75
Hot Tea	\$3.00
Flavored Tea	\$3.25

Juice

Apple	\$2.00
Pineapple	\$2.00
Orange	\$2.00
Tomato	\$2.00
Cranberry	\$2.00

Coffees

Regular & Decaf	\$3.00
Espresso	\$6.00
Latte	\$7.00

Bottled Water

Voss	\$4.50
Voss Sparkling	\$4.50

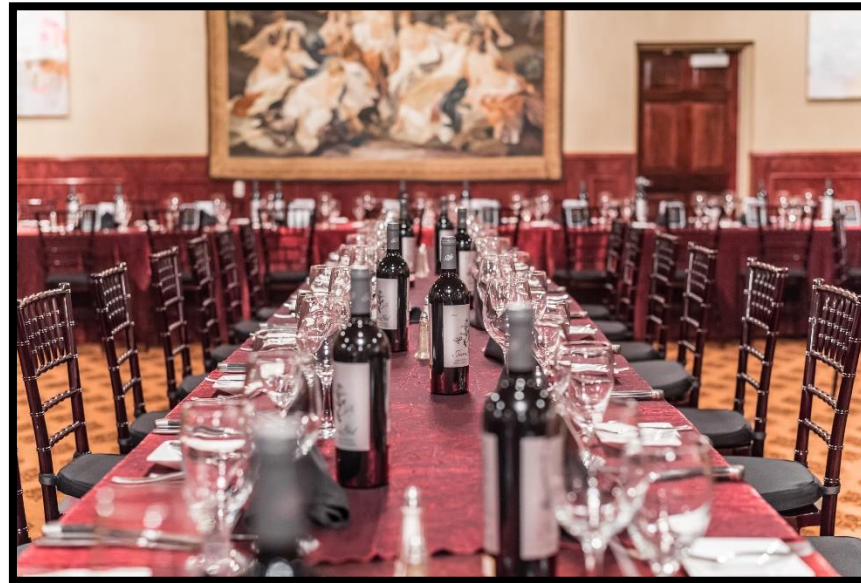
Sodas

Coca Cola	\$2.75
Diet Coke	\$2.75
Diet Dr. Pepper	\$2.75

Dr. Pepper	\$2.75
Root Beer	\$2.75
Sprite	\$2.75

Refreshments are Priced Per Item
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Seated Dinner



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Entrée Selections

Pan Roasted Chicken \$28

Accompanied by

Farm Grilled Vegetables and Yukon Potato Puree

Blackened Chicken \$32

Accompanied by

Sour Cream and Bacon Mashed Potatoes and Grilled Asparagus

Texas Red Fish \$32

With Lemon Caper Buerre Blanc

Accompanied by

Sour Cream & Bacon Mashed Potatoes and Grilled Asparagus

Atlantic Seared Salmon \$28

Accompanied by

Roasted Garlic Broccolini & Creamed Mashed Potatoes, Finished with a Cajun Buerre Blanc

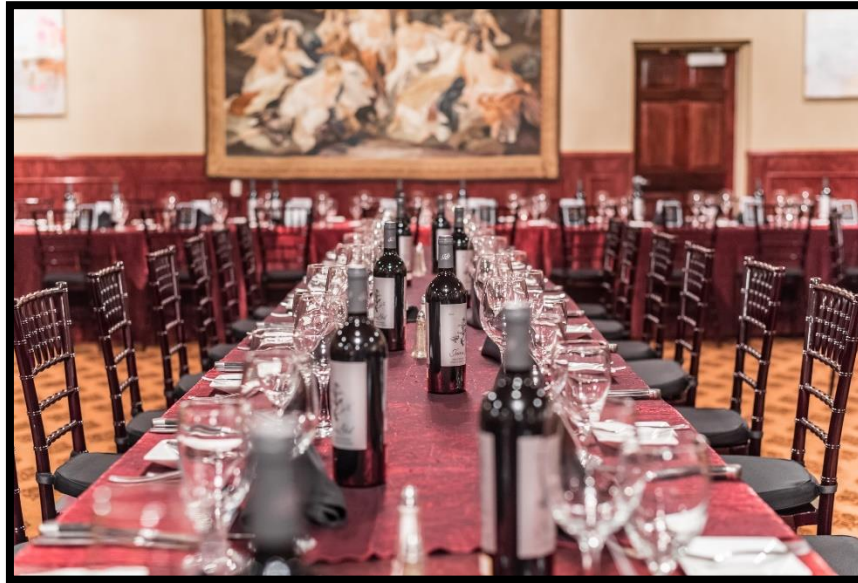
Braised Beef Short Rib \$28

Accompanied by

Sour Cream & Bacon Mashed Potatoes and Grilled Asparagus

Seated Dinner

Tiered Menus



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Tier 1 \$60

First Course - Choose One Soup or Salad

Chicken Tortilla Soup Lobster Bisque Soup
Caesar Salad Mixed Field Greens Salad
Wedge Gorgonzola Salad

Second Course - Choose Three Entrees

12oz Prime Rib 8oz Petit Filet Mignon
Salmon Broil Chicken Marsala or Alfredo
(Served with Pasta)

Choose Two Sides

Roasted Garlic Mashed Potatoes
Asparagus with Hollandaise
Steamed Broccolini

Third Course - Choose One Dessert

New York Style Cheese Cake
Chocolate Mousse

Tier 1 - IV Menus are Priced Per Guest
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Tier II \$70

First Course - Choose One Soup

Chicken Tortilla Soup Lobster Bisque Soup

Second Course - Choose One Salad

Honey Walnut Salad Caesar Salad
Wedge Gorgonzola Salad Mixed Field Greens Salad

Third Course - Choose Three Entrees

8oz Filet Mignon 12oz Prime Rib 12oz Ribeye
Salmon Broil Roasted Chicken Breast

Choose Two Sides

Roasted Garlic Mashed Potatoes Steamed Broccolini
Asparagus Spears with Hollandaise Rice Pilaf

Fourth Course - Choose One Dessert

New York Style Cheese Cake Chocolate Mousse Apple Pie

Tier III \$80

First Course - Choose One Appetizer

Katz Meow Crab Stuffed Mushrooms
Tenderloin Crostini Bruschetta Pomodori

Second Course - Choose One Soup

Chicken Tortilla Soup Lobster Bisque Soup

Third Course - Choose One Salad

Caesar Salad Mixed Field Greens Salad
Wedge Gorgonzola Salad Honey Walnut Salad

Fourth Course - Choose Three Entrees

12oz Filet Mignon 16oz Ribeye 16oz Prime Rib
Salmon Broil Roasted Chicken Breast

Choose Two Sides

Roasted Garlic Mashed Potatoes Steamed Broccolini
Asparagus with Hollandaise Rice Pilaf Sautéed Mushrooms

Fifth Course - Choose One Dessert

New York Style Cheese Cake Chocolate Mousse Apple Pie Berries & Cream

Tier IV \$100

First Course - Choose One Appetizer

*Katz Meow Crab Stuffed Mushrooms
Bruschetta Pomodori Tenderloin Crostini Oysters Rockefeller*

Second Course - Choose One Soup

Chicken Tortilla Soup Lobster Bisque Soup

Third Course - Choose One Salad

*Caesar Mixed Field Greens
Wedge Gorgonzola Honey Walnut*

Fourth Course - Choose Three Entrees

*12oz Filet Mignon 16oz New York Strip Rack of Lamb
Grilled Red Fish Roasted Chicken Breast Surf and Turf (8oz Filet & 4 Jumbo Grilled Shrimp)*

Choose Two Sides

*Roasted Garlic Mashed Potatoes Asparagus with Hollandaise
Steamed Broccolini Rice Pilaf
Potatoes Au Gratin Sautéed Mushrooms*

Fifth Course - Choose One Dessert

New York Style Cheese Cake Chocolate Mousse Apple Pie Pecan Pie Berries & Cream