

est. 2003

# DRESSLER'S

WELCOME BACK

"There is nothing better than a great party. Thank you for considering Dressler's Birkdale to host your next get together. We look forward to working with you to create a unique and memorable evening"

JON DRESSLER



# 3 COURSE DINNER (\$55/pp)

SALADS

*(choice of one)* 

THE CLASSIC

#### ENTRÉES

(choice of three)

SAUTÉED CHICKEN

MARYLAND LUMP CRAB CAKES

BRAISED BEEF SHORT RIB

ROASTED SALMON

FILET MIGNON

BLACKENED HEART OF RIBEYE

SAUTÉED MAHI // +\$3pp

BONE-IN KANSAS CITY STRIP // +\$5pp

PAN SEARED SCALLOPS // +\$3pp

#### FAMILY STYLE SIDES

(choice of three)

GRILLED ASPARAGUS
FINGERLING POTATOES
SAUTÉED SPINACH
MAC & CHEESE
BRUSSELS SPROUTS
MASHED POTATOES
SEASONAL RISOTTO

#### DESSERTS

(choice of three)

MOM'S CHEESECAKE
CHOCOLATE MOUSSE CAKE
MOM'S CARROT CAKE
MOM'S APPLE CAKE
CHEERWINE POUND CAKE



# 4 COURSE DINNER (\$65/pp)

#### APPETIZERS

(choice of three for the table)

THAI PEANUT CALAMARI
BAKED PIMENTO CHEESE
ROASTED GOAT CHEESE & GARLIC
CAJUN STYLE SHRIMP

#### SALADS

*(choice of one)* 

THE CLASSIC THE WEDGE

# ENTRÉES

(choice of three)

SAUTÉED CHICKEN

MARYLAND LUMP CRAB CAKES

BRAISED BEEF SHORT RIB

ROASTED SALMON

FILET MIGNON

BLACKENED HEART OF RIBEYE

SAUTÉED MAHI // +\$3pp

BONE-IN KANSAS CITY STRIP // +\$5pp

PAN SEARED SCALLOPS // +\$3pp

#### FAMILY STYLE SIDES

*(choice of three)* 

MAC & CHEESE
GRILLED ASPARAGUS
SAUTÉED SPINACH
BRUSSELS SPROUTS
FINGERLING POTATOES
MASHED POTATOES
SEASONAL RISOTTO

#### DESSERTS

(choice of three)

MOM'S CHEESECAKE
CHOCOLATE MOUSSE CAKE
CARROT CAKE
MOM'S APPLE CAKE
CHEERWINE POUND CAKE
SEASONAL TART



# COCKTAIL STYLE HORS D'ŒUVRES

(priced per piece)

CHICKEN SATAY // \$1.50

MINI CRAB CAKES // \$3

BACON WRAPPED SCALLOP // \$4

GRILLED SAUSAGES // \$1.50

AHI TUNA CRACKERS // \$2

SPICED BEEF MEDALLIONS // \$4

SHRIMP COCKTAIL // \$2.50

FRIED OYSTERS // \$2.50

GOAT CHEESE CROSTINI // \$2

CAPRESE SKEWERS // \$2

PIMENTO CHEESE CROSTINI // \$2

STUFFED MUSHROOMS // \$2.50

(VEGAN OPTION AVAILABLE)

TOMATO BRUSCHETTA CROSTINI // \$2

# GROUP STATIONARY HORS D'ŒUVRES

SPINACH AND ARTICHOKE DIP // \$75
LOW COUNTRY CRAB DIP // \$150
BEEF TENDERLOIN // \$275
AHI TUNA PLATTER // \$150
GRILLED COLD WATER LOBSTER TAILS //
\$10/TAIL (MINIMUM ORDER OF 30 TAILS)
PORK TENDERLOIN // \$175
CRUDITÉS // \$2pp
CHEESE AND FRUIT // \$3pp
CHARCUTERIE // \$10pp





# ADDITIONAL INFORMATION

# Two private rooms available

First room - seats up to 28 Second room - seats up to 45 Combined seating - up to 75 Reception style - up to 100

#### Full restaurant buy-out

Seats - up to 210 Reception style - up to 400

Complimentary valet parking

No room charges

Screen available for presentations (\$25)

LCD Projector available (\$125)

Customizable table configurations

