HoSPITALITY
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


SALADS
(choice of one)
THE CLASSIC
THE WEDGE

## E N T RÉES

(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

## D E S S ERTS

(choice of three)
MOM'S CHEESECAKE
CHOCOLATE MOUSSE CAKE MOM'S CARROT CAKE

MOM'S APPLE CAKE
CHEERWINE POUND CAKE


## A P P E T I Z E R S

(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

## E N T R ÉE S

(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

## D E S S ERTS

(choice of three)
MOM'S CHEESECAKE
ChOCOLATE MOUSSE CAKE
CARROT CAKE
MOM'S APPLE CAKE
CHEERWINE POUND CAKE
SEASONAL TART


COCKTAIL STYLE HORS D'⿷匚VRES
(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 // \$2.5O
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'GUVRES

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


