

# DINNER

*Includes appetizer(s), Lexingtonian salad, Malone's bread & boursin, guests' choice of entrée, Chef selection vegetable, Yukon Gold whipped potatoes and dessert.*

## JUSTIFY \$125 per person

*Host pre-selects three classic or signature appetizers plus one dessert.  
Guest selects entrée at event.*

### ENTRÉES

- |   |   |
|---|---|
| Prime Bone-in Ribeye 19 oz <sup>GF</sup>        | Blue Crab Linguini                            |
| Prime Manhattan Strip 10 oz<br>w/ Creole Shrimp | Catch of the Day                              |
| Filet Mignon Oscar Style 8 oz <sup>GF</sup>     | Atlantic Salmon <sup>GF</sup>                 |
| Chef's Vegetarian Special                       | Prime Center Cut NY Strip 14 oz <sup>GF</sup> |
| Bluegrass Chicken                               | Bone-in Filet 12 oz <sup>GF</sup>             |

## AMERICAN PHAROAH \$95 per person

*Host pre-selects one classic & one signature appetizers plus one dessert.  
Guest selects entrée at event.*

### ENTRÉES

- |                                  |   |
|----------------------------------|---|
| Prime Ribeye 16 oz <sup>GF</sup> | Prime Center Cut NY Strip 14 oz <sup>GF</sup> |
| Filet Mignon 8 oz                | Catch of the Day                              |
| Bluegrass Chicken                | Atlantic Salmon <sup>GF</sup>                 |
| Blue Crab Linguini               | Prime Center Cut Sirloin 10 oz <sup>GF</sup>  |
| Chef's Vegetarian Special        | Twin Filets Oscar Style 9 oz <sup>GF</sup>    |

## SECRETARIAT \$75 per person

*Host pre-selects one classic appetizers plus one dessert.  
Guest selects entrée at event*

### ENTRÉES

- |  |                                 |
|--|---------------------------------|
| Twin Filets w/ Henry Bain 9 oz <sup>GF</sup> | French Quarter Alfredo          |
| Prime Center Cut Sirloin 10 oz <sup>GF</sup> | Chef's Vegetarian Special       |
| Atlantic Salmon <sup>GF</sup>                | Filet Mignon 8 oz <sup>GF</sup> |
| Bluegrass Chicken                            |                                 |

### ENHANCE ANY ENTRÉE *with any package*

- |  |                                    |
|--|------------------------------------|
| Blue Cheese Au Gratin (+\$4/person)    | Oscar Style (+\$15/person)         |
| Creole Blackened Shrimp (+\$10/person) | Chargrilled Lobster (+\$30/person) |

## APPETIZERS

### CLASSIC

- Spinach & Artichoke Dip
- Roasted Red Pepper Hummus
- Sweet & Spicy Calamari

### SIGNATURE

- Shrimp Cocktail <sup>GF</sup>
- Crab Rangoon Dip
- Assorted Sushi
- Panko Crusted Asparagus

### ADDITIONAL APPS

- Beef Carpaccio (+\$6/person)
- Hot Baked Crab Dip (+\$9/person)
- Malone's Deluxe Shellfish Tower (+\$20/person)

## DESSERTS

- Carrot Cake
- Vanilla Bean Cheesecake  
with Strawberry Almond Amaretto
- Vanilla Bean Cheesecake  
with Bourbon Caramel & Chocolate
- Sliced Colossal Chocolate Cake  
(+\$4/person)
- Sundae Bar (+\$6/person)  
(Available for groups of 30 or less)

## BEVERAGE PACKAGES

*Coke products, tea,  
and coffee included*

### CLASSIC

- \$25/person (2 hours)
- \$35/person (3 hours)
- House selection wines and  
imported and domestic beer

### CLASSIC & COCKTAILS

- \$35/person (2 hours)
- \$45/person (3 hours)
- House selection wines, imported  
and domestic beer and call liquors

### OPEN BAR

*Host pays for all drinks  
(per consumption)*

### CASH BAR

*Guest pays for all drinks  
(per consumption)*