



Private Dining General Information

Thank you for considering CityGate Grille for your special event. For your information, we have included an outline of standard policies and answers to commonly asked questions.

Guarantee

A final confirmation of the guaranteed number of guests is required by 1:00 PM, three (3) business days prior to the function. The number will be considered final and charges will be made accordingly. Otherwise, the guarantee listed on your contract will be considered the final count. CityGate Grille will prepare for 5% over your guarantee.

Confirmations/Deposits

Our facilities may be held for 72 hours on a tentative basis. After this time, the facilities must be confirmed with a credit card number and a signed contract or they will be released.

Service Charge and Tax

All food and beverage prices are subject to a 22% service charge and 8.25% sales tax.

Room Charge

Room Charges will vary. The amount is determined according to several factors, such as weekday/weekend, location and demand.

Menus

Final menu selections must be received by 1:00 PM, ten (10) business days prior to the function. Menu items and preparations are subject to market availability.

Vendors

All outside vendors of services not provided by CityGate Grille (DJs, bands, bakers, etc.) must schedule their delivery, set-up and breakdown with the catering director.

"A Perfect Event"

We would be happy to help you with planning or providing information for floral or decorative needs, A/V equipment rental or any other outside service you may need. Advance notification is required and additional charge may apply.

Our two semi-private rooms are located off of the main dining room and can accommodate groups from 10-65 people comfortably. Our private room is located downstairs with floor to ceiling windows and a patio (weather permitting). The private area seats up to 225. Enjoy a taste of the Mediterranean while celebrating birthdays, weddings, showers, corporate events or just because!

Let us create something exceptional with you...

Hors D'Oeuvres

25 Pieces Per Order

Cold

\$ 65 - Smoked Salmon

Tarragon & Citrus on Rye

\$ 75 - Seared Ahi Tuna

Soy-Sesame w/ Wasabi Cream on Crisp Wonton

\$ 42 - Prosciutto Melon

Balsamic Syrup & Cracked Pepper

\$ 32 - Bruschetta

Tomato, Basil & Avocado

\$ 25 - Roasted Garlic Hummus

Garlic & Parsley Hummus on Crisp Pita Chip

\$ 30 - Caprese Skewer

Mini Fresh Mozzarella, Grape Tomatoes, Basil & Balsamic Reduction

\$ 60 - Shrimp Cocktail Shooter

Poached Shrimp w/ a Tabasco-Horseradish Cocktail Sauce

Hot

Spanakopita - \$55

Spinach & Feta Wrapped in Phyllo

Vegetable Spring Rolls - \$25

Sweet Chili Sauce

Beef or Chicken Satay - \$40

Moroccan Spice w/ Date Jam

Bacon Wrapped Dates - \$65

Chorizo Stuffed w/ Jalapeno Cream

Beef Tenderloin Skewers - \$35

Grilled Skewers w/ Spanish Onion, Green Pepper & Country Mustard

Wild Mushroom Canapé - \$55

Crisp Flatbread, Thyme Goat Cheese & Mushroom Duxelle

Lamb Brochette - \$60

Grilled Lamb w/ Fig Demi Glace

Asparagus & Prosciutto - \$40

Grilled Asparagus & Shaved Prosciutto w/a Pomegranate Glaze

Mini Crab Cakes - \$55

Seared Crab Cakes w/ Roasted Pepper Aioli

Steak & Mascarpone Crostini - \$65

Garlic Crostini w/ Rare Strip Steak & Chive Mascarpone

All prices are subject to a 22% service charge and 8.25% sales tax
All prices and seasonal ingredients are subject to change with notice

Lunch Options

Soup & Salad

Lobster Bisque - \$6

Lobster, Sherry, Tomato & Cream

Crab Corn Chowder w/ Smoked Bacon - \$5

Blue Crab, Sweet Corn, Smoked Bacon, Potato & Cream

Roasted Tomato w/ Basil & Goat Cheese - \$5

Plum Tomatoes, Sweet Basil, Garlic & Goat Cheese

Roasted Red Pepper Bisque - \$5

Charred Bell Peppers, Cream & Fresh Thyme

Sweet Onion Bisque w/ Crispy Leeks - \$5

Sweet Onions, Cream, Roasted Garlic & Crisp Leeks

Smoked Ham w/ White Bean with Gorgonzola - \$5

Braised Ham, Rosemary, Tender White Beans & Melted Gorgonzola

Truffle Mushroom Cream - \$6

Black Truffle, Wild Mushrooms & Cream

\$6 - Arugula & Spinach Salad

Baby Arugula, Grilled Vegetables, Ricotta Salata Cheese & Citrus Vinaigrette

\$7 - Caesar Salad

Romaine, Brioche Croutons, White Anchovies, Shaved Zamorano Cheese & Classic Caesar Dressing

\$7 - Spinach & Goat Cheese Salad

Shaved Pear, Pecans & Dried Cranberries w/ a White Balsamic-Pomegranate Vinaigrette

\$6 - Chopped Salad

Romaine, Yukon Gold Potatoes, Tomatoes, Smoked Bacon, Roasted Red Peppers, Green Onions & Cheddar in Honey-Dijon Dressing

\$7 - Bulgur Wheat Salad

Arugula, Toasted Bulgur Wheat, Fennel, Grape Tomatoes & Citrus Vinaigrette

\$7 - Greek Salad

Spinach, Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta Cheese & Red Wine Vinaigrette

\$7 - Mediterranean Salad

Mixed Greens, Roasted Red Peppers, Artichoke, Onion, Kalamata Olives, Feta & Balsamic Vinaigrette

\$6 - Iceberg Wedge

Smoked Bacon, Grape Tomatoes, Scallions & Bleu Cheese Dressing

\$9 - Caprese Salad

Beefsteak Tomatoes, Fresh Mozzarella, Honey-Balsamic Reduction & Basil Pesto

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Lunch Options

Cold Sandwiches

Mediterranean Chicken Wrap - \$10

Sun-Dried Tomato Wrap, Grilled Chicken Breast, Hummus, Roasted Pepper, Spinach, Onion & Feta

Italian Sub - \$9

Pepperoni, Ham, Salami, Provolone & Basil Mayo on Garlic Hoagie

Ham & Swiss - \$9

Honey Ham, Swiss & Roasted Pepper Aioli on Wheat

Turkey & Pepper Jack - \$9

Shaved Smoked Turkey, Pepper Jack & Chipotle-Lime Mayo on Wheat

Grilled Chicken & Pesto - \$11

Grilled Chicken, Provolone, Basil Pesto & Shaved Prosciutto Ham on Tomato Focaccia

Roast Beef - \$10

Shaved Roast Beef, Aged Cheddar & Horseradish Cream on Ciabatta

Calamos Club - \$11

Ham, Turkey, Bacon, Cheddar, Lettuce, Tomato & Basil Mayo on Wheat

Hot Sandwiches

\$12 - All American Burger

Certified Angus Beef on a Brioche Bun, Choice of Cheese

\$9 - Smoked Turkey

Shaved Turkey, Provolone, Artichoke, Caramelized Onions & Sun-Dried Tomato Mayo on Sourdough

\$9 - Chicken Caprese

Grilled Chicken Breast, Fresh Mozzarella, Tomato & Basil

\$9 - Honey Ham

Honey Cured Ham, Swiss & Mayo on Sourdough

\$9 - Turkey Reuben

Shaved Turkey, Swiss, Sauerkraut & 1000 Island on Marbled Rye

\$12 - Philly Ribeye

Shaved Ribeye, Caramelized Onions, Peppers & Cheddar on a Wheat Hoagie

\$9 - Grilled Vegetable

Seasonal Grilled Vegetables, Provolone and Basil Mayo on Tomato Focaccia

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Lunch Options

Entrees

\$15 - Chicken Marsala

Crimini Mushroom-Marsala Wine Sauce, Roasted Yukon Gold Potatoes & Garlic Rapini

\$17 - Blackened Swordfish

Cajun Spiced, Grilled Asparagus, Yukon Gold Potatoes & Citrus Vinaigrette

\$16 - Asiago Gnocchi

Grape Tomatoes, Shallots, Garlic, Basil & Crispy Eggplant

\$16 - Scottish Salmon

Toasted Bulgur Wheat Salad w/ Fennel & Grape Tomatoes

\$18 - Bistro Steak

Truffle Pomme Frites, Grilled Asparagus & Demi Glace

\$19 - Grilled Red Grouper

Charred Red Pepper Coulis w/ Melted Leek & Rapini Risotto

Dessert Options

Crème Brulee – \$7

Vanilla Custard Baked & Topped w/ Caramelized Sugar

Bourbon Pecan Pie – \$8

Sugared Pecan Halves baked in Caramel Custard, Topped w/ Bourbon Glaze

Chocolate Cheesecake – \$9

Dark Chocolate Cheesecake Served w/ Raspberry Coulis

Carrot Cake – \$8

Six Layers of Carrot Cake Filled and Iced w/ Sweetened Cream Cheese

New York Cheesecake - \$8

Granola Crust topped w/ Vanilla Cheesecake served w/ Strawberry Sauce

Death By Chocolate - \$8

Flourless Chocolate Cake Topped w/ a Layer of Chocolate Mousse and a Thin Layer of Ganache

Ice Cream or Sorbet - \$6

Seasonal Selections

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Dinner Options

Appetizers

\$10 - Filet Skewers

Country Mustard Dipping Sauce

\$10 - Buttermilk Calamari

Crisp Fried Calamari w/ Tomato Ouzo Sauce & Sweet Chili Sauce

\$13 - Oysters on the Half Shell

Raw or Char Grilled w/ Garlic-Tarragon Butter

\$10 – Baked Bleu Cheese Chips

Homemade Chips, Bleu Cheese-Brandy Cream & Melted Bleu Cheese Crumbles

\$14 – Black & Blue Tuna

Seared Sushi Grade Tuna Loin, Dijon-Soy Dipping Sauce

\$12 – Crabcakes

Sun Dried Tomato Couscous Salad w/ Kalamata & Saffron Aioli Duo

\$8 - Hummus Trio

Chef's Selection w/ Marinated Olives & Grilled Pita

\$10 - Slider Trio

Crab Cake w/ Saffron Aioli, Skirt Steak w/ Demi Glace or Burger w/ Country Mustard on Brioche

Truffle Mushroom Flatbread - \$10

Thyme Scented Mushrooms, Truffle Cream, Parmesan & Fresh Mozzarella

Steakhouse Flatbread – \$12

Skirt Steak, Bacon, Caramelized Onion, Bleu Cheese Cream & Roasted Garlic

Mediterranean Chicken Flatbread – \$11

Spinach, Artichoke, Sun Dried Tomato, Smoked Chicken, Kalamata Olives & Feta Cheese

Caprese Flatbread – \$10

Tomato, Fresh Basil & Fresh Mozzarella

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Soup & Salad

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Lobster, Sherry, Tomato & Cream

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Blue Crab, Sweet Corn, Smoked Bacon, Potato & Cream

Roasted Tomato w/ Basil & Goat Cheese - \$5

Plum Tomatoes, Sweet Basil, Garlic & Goat Cheese

Roasted Red Pepper Bisque - \$5

Charred Bell Peppers, Cream & Fresh Thyme

Sweet Onion Bisque w/ Crispy Leeks - \$5

Sweet Onions, Cream, Roasted Garlic & Crisp Leeks

Smoked Ham w/ White Bean with Gorgonzola - \$5

Braised Ham, Rosemary, Tender White Beans & Melted Gorgonzola

Truffle Mushroom Cream - \$6

Black Truffle, Wild Mushrooms & Cream

\$6 - Arugula & Spinach Salad

Baby Arugula, Grilled Vegetables, Ricotta Salata Cheese & Citrus Vinaigrette

\$7 - Caesar Salad

Romaine, Brioche Croutons, White Anchovies, Shaved Zamorano Cheese & Classic Caesar

\$7 - Spinach & Goat Cheese Salad

Shaved Pear, Pecans & Dried Cranberries w/ a White Balsamic-Pomegranate Vinaigrette

\$11 - Niçoise Salad

Mixed Greens, Seared Tuna, Green Beans, Tomato, Potato, Chopped Egg & Olives in a Tapenade Vinaigrette

\$6 - Chopped Salad

Romaine, Yukon Gold Potatoes, Tomatoes, Smoked Bacon, Roasted Red Peppers, Green Onions & Cheddar in Honey-Dijon Dressing

\$7 - Bulgur Wheat Salad

Arugula, Toasted Bulgur Wheat, Fennel, Grape Tomatoes & Citrus Vinaigrette

\$7 - Mediterranean Salad

Mixed Greens, Roasted Red Peppers, Artichoke, Onion, Kalamata Olives, Feta & Balsamic Vinaigrette

\$6 - Iceberg Wedge

Smoked Bacon, Grape Tomatoes, Scallions & Bleu Cheese Dressing

\$9 - Caprese Salad

Beefsteak Tomatoes, Fresh Mozzarella, Honey-Balsamic Reduction & Basil Pesto

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Dinner Options

Entrees

CityGate Favorites

\$25 - Steak Risotto

8 oz. Sliced Skirt Steak, Porcini Mushrooms, Arugula & Balsamic Grilled Cippolini Onions

\$17 - Roasted Chicken

1/2 Roasted Chicken w/ Lemon, Garlic & Pearl Onions Roasted Yukon Gold Potatoes & Wilted Arugula

\$26 - Pan-Seared Duck Breast

Thyme Scented Duck, Sun-Dried Cherry-Port Glaze Saffron-Almond Couscous & French Green Beans

\$16 - Penne & Grilled Chicken

Penne Pasta, Grilled Chicken, Crimini Mushrooms & Sweet Peas in a Lemon-Parmesan Cream

\$16 - Asiago Gnocchi

Fresh Grape Tomatoes, Shallot, Garlic & Basil w/ Fresh Mozzarella

\$32 - Pan Seared Boneless Lamb Loin

Rosemary & Balsamic Marinated Lamb, Whole-Grain Mustard Demi, Garlic Rapini & Bleu Cheese Potato Gratin

\$29 - Veal & Rock Shrimp

Veal Scallopine & Rock Shrimp w/ Pernod Butter, Mashed Potatoes & Garlic Spinach

\$16 - CityGate Pastitsio

Beef, Lamb & Spinach Bolognese w/ Bucatini Pasta & Parmesan Béchamel

\$17 - Chicken Pomodoro

Pan Seared Chicken Breast w/ Charred Tomato, Basil & Garlic

From The Grille

Served w/ Choice of 2 Sides

8 oz. Angus Filet Mignon - \$35

14 oz. Angus Ribeye - \$34

12 oz. Angus New York - \$30

12 oz. Veal Chop - \$30

20 oz. Angus Bone In Ribeye - \$48

8 oz. Skirt Steak - \$23

16 oz. Double-Cut Pork Chop - \$28

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Dinner Options

Entrees

Seafood Specialties

\$23 - Pan Seared Scottish Salmon

Herbed White Corn Polenta, Garlic Spinach & Pernod Beurre Blanc

\$29 - Grilled Yellowfin Tuna

Sushi Grade Tuna Grilled Rare, Scallion-Shiitake Crepe, Baby Green Beans & Wasabi-Lime Vinaigrette

\$29 - Seared Diver Scallops

Asparagus, Fresh Sweet Corn, Bell Pepper & Cilantro Risotto

\$28 - Linguine Puttanesca

Mussels, Shrimp & Scallops w/ Tomato, Garlic, Olives, Capers & Basil

\$28 - Grilled Red Grouper

Charred Red Pepper Coulis w/ Melted Leek & Rapini Risotto

On The Side - \$3

Whipped Potatoes

Bleu Cheese Gratin

Fingerling Potato Trio

Truffle Pomme Frites

Herbed White Corn Polenta Cakes

Roasted Yukon Gold Potatoes

Glazed Baby Carrots

Garlic Spinach

French Green Beans w/ Shallots

Grilled Asparagus

Garlic Rapini

Steamed Broccoli

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Butcher Block Carving Station

A Uniformed Chef is Required at a \$75.00 Per Chef, Per Hour Charge

Roast Turkey Breast - \$8 Per Person

Housemade Cranberry-Orange Sauce & Brioche Rolls

Maple Sugar Roasted Pork Loin - \$10 Per Person

Dijon-Rosemary Jus & Brioche Rolls

English Prime Rib - \$15 Per Person

Horseradish Cream & Brioche Rolls

Hors D'Oeuvres Displays

Domestic & Imported Cheese Display - \$8 Per Person

Domestic & Imported Cheeses Served w/ Carr's Crackers, Artisan Breads, Nuts & Seasonal Fruit

Fresh Fruit - \$10 Per Person

Selection of Seasonal Fruit

Chilled Seafood - \$15 Per Person

Chilled Clams, Mussels, Shrimp, Crab Claws & Oysters w/ Cocktail Sauce, Horseradish Sauce & Lemon Wedges

Vegetable Crudités Display - \$7 Per Person

Assorted Fresh Garden Vegetables w/ Carr's Crackers and Dill Dip

Chips & Dip - \$5 Per Person

Pico de Gallo, Black Bean Dip & Garlic Hummus Served w/ Pita Triangles & Crispy Tortilla Chips

Mediterranean Display - \$9 Per person

Fresh Mozzarella, Grape Tomatoes, Traditional Hummus, Olive Tapenade, Green, Black and Spanish Olives, Sun Dried Tomato Tapenade, Lavash, Pita Triangles

Antipasto Display - \$9 Per Person

Salami, Prosciutto, Capicola Ham, Provolone Cheese, Black & Green Olives, Marinated Mushroom and Artichoke Hearts, Roasted Peppers, Pepperoncini and French Baguettes

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Bar Packages

Call Brands

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Jose Cuervo Gold Tequila
- Seagram's 7
- Jim Beam Bourbon
- Cutty Sark Scotch

Choice of 2 Domestic & 2 Import Beers

- Budweiser
- Bud Light
- MGD 64
- Miller Lite
- Heineken
- Amstel Light
- Corona
- O'Douls N/A

- Alamos Cabernet Sauvignon
- Alamos Chardonnay
- Torresella Pinot Grigio

\$19 Per Person for Two Hours
 \$8 Per Person Each Additional Hour

Premium Brands

- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Captain Morgan Spiced Rum
- 1800 Reposado Tequila
- Seagram's 7
- Jack Daniels Whiskey
- Dewar's White Label Scotch
- Kahlúa
- Bailey's Irish Cream Liqueur

Choice of 2 Domestic & 2 Import Beers

- Budweiser
- Bud Light
- MGD
- Miller Lite
- Heineken
- Amstel Light
- Corona
- O'Douls N/A

- Alamos Cabernet Sauvignon
- Alamos Chardonnay
- Torresella Pinot Grigio

\$23 Per Person for Two Hours
 \$9 Per Person Each Additional Hour

Bar Options

Cash Bar- Guests pay individually for their beverages at the bar or with the server

Package Bar- Beverages are charged based on the predetermined package and price

Host Bar- Beverages are charged based on consumption and will be placed on the final bill

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Wine Tier Upgrades

Tier 1

Alamos Chardonnay
Alamos Cabernet
Torresella Pinot Grigio

Included in Premium & Top Shelf
Packages

Tier 2

Rutherford Chardonnay
Markham Sauvignon Blanc
Torresella Pinot Grigio
Montoya Cabernet
Rodney Strong Cabernet
Raymond Merlot

\$9 Additional Per Person

Tier 3

Ferrari – Carano Chardonnay
Kim Crawford Sauvignon Blanc
Santa Margherita Pinot Grigio
Franciscan Cabernet
Rutherford Merlot
Rodney Strong Pinot Noir

\$14 Additional Per Person

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