

# THE RESERVE



*Your Exclusive Destination For Special Events*

## BEVERAGE PRICING

### HOSTED BAR

*Per Serving, Based Upon Consumption*

Deluxe Label Cocktails  
\$6 per drink

Premium Label Cocktails  
\$7 per drink

On The Rocks 3 oz serving  
\$2 extra per drink

Handcrafted Beers  
\$4 per pint

Mineral Waters/Juices/Soft Drinks  
\$3 per drink

Cordials & Cognacs  
\$9 - \$25 per drink

*Upgrades to this available upon request for an additional fee.  
See your sales person for details.*

Domestic House Wines  
\$35 per bottle

The Reserve House Pour  
\$35 per bottle

The Reserve House Sparkling  
\$39 per bottle

### SERVICE FEE

\$100 per Bartender

Service fee will be waived if receipts exceed \$350 per bar.

Cash Bar prices are inclusive of tax and service charge, and are subject to a \$400 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for that amount.

### PACKAGE BAR

*Per Hour, Per Person*

#### STANDARD BAR PACKAGE

**First Hour: \$12.95**

**Additional Hours: \$4**

Burnett's Vodka & Flavors  
New Amsterdam Gin  
Bacardi Rum  
Jack Daniels  
Margaritaville Tequila  
Dewar's White Label  
Canadian Mist  
Christian Brothers Brandy

#### DELUXE BAR PACKAGE

**First Hour: \$15.95**

**Additional Hours: \$5**

Svedka Vodka Flavors  
Stolichnaya Vodka  
New Amsterdam Gin  
Bacardi Rum  
Margaritaville Tequila  
Captain Morgan  
Jack Daniels  
Dewar's White Label  
Canadian Mist  
Christian Brothers Brandy

#### PREMIUM BAR PACKAGE

**First Hour: \$18.95**

**Additional Hours: \$6**

Grey Goose Vodka  
Stolichnaya Vodka Flavors  
Bombay Sapphire Gin  
Gentleman Jack  
Chivas Regal  
Crown Royal  
Ansac Cognac  
1800 Silver Tequila  
(Deluxe Package Brands Included)

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## **HORS D'OEUVRES**

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### **COLD CHOICES: PACKAGE 1**

**All Selections are \$100 per 50 pieces**

House Smoked Salmon Rillettes, Crisp French Bread  
Chicken Liver Paté on Melba

### **COLD CHOICES: PACKAGE 2**

**All Selections are \$150 per 50 pieces**

Orange Glazed Duck, Soy Pancake  
Asparagus, Melon and Prosciutto Roulade

### **COLD CHOICES: PACKAGE 3**

**All Selections are \$200 per 50 Pieces**

Big Rock Chophouse Russian Stout Poached Shrimp  
King Crab and Nori Bundle, Wasabi Tobiko  
Lobster and Sevruga Rice Wrap, Sriracha Pepper Coulis  
House Made Country Pate  
Smoked Ostrich, Endive and Currants  
Spicy Crab California Rolls

### **HOT CHOICES: PACKAGE 1**

**All selections are \$100 per 50 Pieces**

Beef Tenderloin Meatballs, BBQ Glaze  
Fried Vegetable or Chicken Egg Rolls, Apricot Sauce

### **HOT CHOICES: PACKAGE 2**

**All selections are \$150 per 50 Pieces**

Crisp Fried Vegetable Samosa, Curry Yogurt  
Chicken or Beef Satay, Thai Mango Salsa  
Wild Mushroom and Maytag Bleu Phyllo Tart  
Baby Spinach and Feta Cheese Spanakopita  
Mini Chicken Wellington  
Mini Maryland Crab Cakes, Remoulade

### **HOT CHOICES: PACKAGE 3**

**All Selections are \$200 Per 50 Pieces**

Baked Oyster Rockefeller, Pernod Cream  
Grilled New Zealand Lamb Chops  
Braised Beef Short Ribs, Cheddar Grits  
Asian Beef Pot Sticker, Yuzu Ponzu  
Seared Scallop, Cucumber Kim Chee  
Coconut Shrimp, Oriental Citrus Glaze  
Mini Beef Wellington  
Steamed Pheasant Dumpling

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## CHEF'S ARTISTRY

### PLATTERS

#### **Cheese Platter 5**

Imported and Domestic Cheese with Berries,  
Grapes, Breads and Crackers

#### **Crudités Platter 4**

Seasonal Vegetables Served with Bleu Cheese  
and Assorted Dips

#### **Sushi Platter 6**

Assorted Nigiri, Hand Rolls, Futomaki,  
Traditional and Inside Out Rolls  
Served with Soy, Wasabi and Pickled Ginger

#### **Baked Brie Cheese 150 (serves 50 guests)**

Double Brie in Puff Pastry and Stuffed  
with Port Soaked Dried Fruits and Nuts

#### **Salmon Platter 8**

Aquavit Cured, Hot and Cold Smoked Salmon  
Garnished with Capers, Chopped Eggs,  
Red Onion and Crackers

#### **Seasonal Fruit Platter 5**

Assortment of the Best Fruits of the Season

#### **Charcuterie Platter 8**

House Made Pate's, Terrines, Sausages and Sliced  
Cured Meat Served with Gherkins, Chutney and  
Pickled Vegetables

### CHILLED SEAFOOD

*We'll get in the freshest seafood available from Today's  
Market Place therefore talk with us for the latest pricing.*

Poached Jumbo Gulf Shrimp  
East and West Coast Oysters  
Crab Claws and Legs  
Maine or Australian Lobster Tails  
True Caviar from the Black Sea  
Fish Roe from around the Globe

### CARVING STATIONS

*All Stations Include Breads, Sauces and Appropriate  
Accompaniments. There is a \$100 Chef's Carving Fee per  
100 guests. Stations will operate for an hour and a half.*

#### **Pesto Crusted Beef Tenderloin 14**

Garlic Mashed Potato, Natural Jus

#### **Smoked Berkshire Pork Loin 9**

Wild Rice Pilaf, Dijon Sauce

#### **Roast Whole Tom Turkey 8**

Cranberry-Jalapeno Relish,  
Goat Cheese Bread Pudding

#### **Colorado Lamb Rack Persillade 6 (Per Chop)**

Garlic-Rosemary Nagê, Mint Jelly and Potato Cake

#### **Grilled New Zealand Lamb Rack 4 (Per Chop)**

Rosemary Cous Cous, Natural Jus

#### **Herb Roasted Top Round of Beef 8**

Olive Oil Roasted Potato, Wild Mushroom Sauce

#### **Slow Roasted Prime Rib of Beef 12**

Mashed Potato, Horseradish Crème Fraîche

#### **Hawaiian Pineapple and Clove Glazed Virginia Ham 8**

Cheddar Biscuits, Big Rock Chophouse Bourbon Stout  
and Apple Sauce

#### **Togarashi Crusted Yellow Fin Tuna Loin 12**

Seaweed Salad, Ponzu

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## **CHEF'S ARTISTRY (CONTINUED)**

### STATION DISPLAYS

#### **Salad Station 7**

The Reserve Salad, Caesar-Classic Style with Garlic Croutons, Spinach Salad with Feta, Red Onion, Olive and Poppy Seed Dressing, Beef Steak Tomato and Mozzarella with Aged Balsamic and Basil

#### **Pasta Station 10**

Penne and Farfalle Pasta; Fresh Vegetables, Tomato and Alfredo Sauces

Served with Toasted Garlic Baguettes

Add Cheese Tortellini, Chicken and Shrimp 3

#### **Asian Wok Station 12**

Stir-Fry Vegetables, Hoisin Chicken and Rock Shrimp  
Citrus Glaze and Sweet and Sour Sauce

#### **Wild and Cultivated Mushrooms Sauté 12**

Three varieties of True Wild Mushrooms along with Three Varieties of Cultivated Mushrooms each sautéed with its own unique complementing seasoning.

Served with Brioche, Baguette and Chutney

#### **NOLA Bayou 12**

Red Beans and Rice, Seafood Gumbo, Cornbread, Fried Pickles, Duck Confit and Oyster Po Boys, Steamed Gulf Shrimp and Fresh Shucked Oyster with Hot Sauce

*There is a \$100 Chef Attendant Fee per 100 guests.  
Stations will operate for an hour and a half.*

### SWEET TABLES

#### **Mini Package 8**

Three Mini Pastries  
Cookies and Brownies  
Coffee Station

#### **Deluxe Package 10**

Four Mini Pastries  
Cookies and Brownies  
Mini Crème Bruleé, Chocolate Truffles  
Fresh Fruit and Berries Platter  
Coffee Station

#### **Grand Sweets Table 18**

French Mini Pastries  
Cookies, Brownies, Bars  
Chocolate Covered Fruits, Chocolate Mousse Cups  
Mini Crème Bruleé, Chocolate Truffles  
Assorted Tartlets, Flans, Cheesecake, Gateaux  
Warm Bread Pudding  
Coffee Station

#### **Dessert Enhancements**

Warm Bread Pudding, Butter Rum Sauce 5  
Seasonal Fruit Cobbler, ala Mode 6  
Blueberry Buckle, Warm Blueberry Sauce 6  
Chocolate Bread Pudding, Chocolate Fudge ala Mode 7  
Chocolate Dipped Strawberries 30 per dozen  
Chocolate Truffles 30 per dozen

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## STARTER COURSES

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### SALADS

**Radicchio, Belgium Endive and Frisée 8**  
Gorgonzola, Candied Pecans, Pears  
and Red Wine Vinaigrette

**Caesar Salad 8**  
Romaine Hearts, Garlic Croutons, Shaved Parmesan  
and House Made Peppered Caesar Dressing

**Heirloom Tomato 9**  
Arugula, Maytag Bleu, Candied Pecans  
and Aged Balsamic

**Baby Field Greens 8**  
Black Diamond Cheddar, Port Soaked Fruit  
with Balsamic Vinaigrette and Ranch

**Tossed Green Salad 7**  
Mixed Greens, Carrot, English Cucumber  
and Tomato

### SOUPS

**Asparagus, Hazelnut Oil 8**

**Five Onion and Platinum Blonde Ale Broth 8**

**Mushroom Bisque 8**

**Chicken, Sherry and Orzo Pasta Broth 8**

**Corn and Maryland Crab Chowder 8**

### APPETIZERS

**Maryland Crab, Melon and Prosciutto Cocktail 10**

**Smoked Muscovy Duck Breast 10**  
Quinoa and Orange Glaze

**Big Rock Chophouse**  
**Strong Scotch Ale Poached Gulf Shrimp 12**  
Celery Root Slaw, Spiced Cherry Sauce

**Seared Jumbo Scallop 10**  
Tropical Chutney and Curry Sauce,  
Spinach and Wild Mushrooms

**Maine Lobster Ravioli 12**  
Edamame and Miso Broth

**Rotisserie Chicken and Gnocchi Sauté 10**  
French Herb Cheese Sauce

### INTERMEZZO SORBET COURSE

**Champagne-Raspberry 3**

**Verbena-Citrus 3**

**Passion Fruit 3**

**Granny Smith Apple 3**

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## MAIN COURSE SELECTIONS

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*Main Course selections are presented with rolls, butter and our chef's choice of seasonal accompaniments.*

### BEEF

**Grilled 9 oz. Filet 48**  
Wild Mushrooms and Cognac

**Grilled 6 oz. Petite Filet 40**  
Wild Mushrooms and Cognac

**Slow Roasted Prime Rib of Beef 45**  
Dijon Crusted, Horseradish Crème Fraîché and Au Jus

**Braised Short Ribs of Beef 42**  
Red and Port Wine Braised, Red Currant Sauce

**Grilled Delmonico 45**  
Shallot and Madeira Sauce

### VEAL

**Veal Chop 56**  
Morel Mushroom Cream

**Veal Loin Medallions 52**  
English Mustard Sauce

### POULTRY

**Half Roasted Chicken 28**  
De-Boned, Natural Herb Glaze

**Half Roasted Duck 35**  
De-Boned, Orange Soy Glaze

**Pecan Crusted Free Range Chicken 34**  
Caramelized Onion and Platinum Blonde Ale Sauce

**Grilled Maple Brined Free Range Chicken 36**  
Natural Chicken Jus

### SEAFOOD

**Togarashi Crusted Salmon 36**  
Ginger Soy Sauce

**Seafood Stuffed Lemon Sole 38**  
Champagne Cream

**Grilled Mahi Mahi 34**  
Vernor's BBQ Sauce

**Grilled Gulf Shrimp and Scallops 41**  
Citrus Crust, Tomato Coriander Coulis

**Herb Crusted Chilean Sea Bass 46**  
Pernod Rockefeller Sauce

### VEGETARIAN

*Available upon Request due to Seasonality of Ingredients*

### COMBINATION

**Petite Grilled Filet and  
Pecan Crusted Free Range Chicken 47**  
Platinum Blonde Brewed Onion Coulis

**Petite Grilled Filet  
and Vernors Glazed Mahi 45**

**Petite Filet and  
Barbeque Seared Salmon 47**  
Armagnac Sauce

**Seared Salmon and  
Pecan Crusted Free Range Chicken 35**  
Boursin Cream Sauce

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## **DESSERT COURSES**

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### **Cheese Cake 7**

Chocolate or Strawberry Sauce

### **Raspberry Crunch Torte 8**

Chocolate Peanut Butter Crust with Layers of Chocolate Butter Cream Cake and Raspberry Mousse

### **Chocolate Ganache 8**

Whipped Ganache and Dark Chocolate Cake

### **Strawberry Short Cake 6**

Lemon Pound Cake, Strawberry Marmalade and Strawberry Bavarian

### **Fresh Fruit Flan 7**

Fresh Pastry Cream, Fruit and Berries with Apricot Glaze

### **Blueberry Buckle 8**

Warm with Vanilla Ice Cream and Blueberry Sauce

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## **THE RESERVE WEDDING & SPECIAL OCCASION PACKAGES**

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### **\$75 PACKAGE INCLUDES:**

*4 Hour Standard Bar Service, Plated Starter Course, Entrée Course, Chef's Choice of Vegetable and Starch, Rolls and Butter, Wedding Cake, Coffee and Tea Service*

#### **Starter Course**

##### **Mixed Baby Field Greens Salad**

English Cucumber, Carrot and Tomato with Balsamic Vinaigrette and Ranch Dressing

*Or*

##### **Mushroom Bisque**

#### **Main Course**

*Choice of two*

##### **Grilled 8 oz. Filet**

Red Wine Sauce

*Or*

##### **Herb Glazed De-Boned Half Chicken**

Natural Jus

*Or*

##### **Grilled Salmon**

Vernors Barbeque Glazed

#### **Basic Wedding Cake**

#### **Standard Bar Package**

Burnett's Vodka & Flavors, New Amsterdam Gin, Bacardi Rum, Jack Daniels  
Margaritaville Tequila, Dewar's White Label, Canadian Mist, Christian Brothers Brandy

House Wines

House Brewed Beer

Soft Drinks

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## **THE RESERVE WEDDING & SPECIAL OCCASION PACKAGES**

### **\$95 PACKAGE INCLUDES:**

*Champagne Toast, 5 Hour Deluxe Bar Service, 1 Hour Passed Hors D'oeuvres, Plated Starter Course, Entrée Course, Chef's Choice of Vegetable and Starch, Rolls and Butter, Wedding Cake, Coffee and Tea Service*

### **Passed Hors D'Oeuvres**

*(Choice of three)*

Orange Glazed Duck, Soy Pancake  
Asparagus, Melon and Prosciutto Roulade  
Spicy Crab California Rolls  
Chicken or Beef Satay, Thai Mango Salsa  
Wild Mushroom and Maytag Bleu Phyllo Tart  
Mini Maryland Crab Cakes, Remoulade

### **Starter Course**

*(Choice of one)*

Asparagus Soup, Hazelnut Oil  
Mushroom Bisque  
Mixed Baby Field Greens  
Caesar Salad

### **Main Course**

*(Choice of two)*

#### **Grilled 9 oz. Filet**

Wild Mushrooms and Cognac

*Or*

#### **Pecan Crusted Free Range Chicken**

Caramelized Onion and Platinum Blonde Ale Sauce

*Or*

#### **Togarashi Crusted Salmon**

Ginger Soy Sauce

*Or*

#### **Petite Filet and Barbeque Seared Salmon**

Armagnac Sauce

### **Dessert**

Basic Wedding Cake  
Assorted Mini Pastries  
Coffee Service

### **Deluxe Bar Package**

Svedka Vodka Flavors, Stolichnaya Vodka, New Amsterdam Gin, Bacardi Rum  
Margaritaville Tequila, Captain Morgan, Jack Daniels, Dewar's White Label  
Canadian Mist, Christian Brothers Brandy  
House Wines  
House Brewed Beer  
Soft Drinks

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## **SHOWER PACKAGES**

*All packages include Rolls and Butter, Mini Muffins, Soft Drinks, Coffee and Tea Service.*

### **PACKAGE 1: \$22**

#### **First Course**

Mixed Baby Field Greens, English Cucumber,  
Carrot and Tomato, Ranch and Balsamic Vinaigrette

*Or*

Soup du Jour

#### **Main Course**

Bibb and Field Greens Salad  
Carrots, Radish, Tomato with Grilled Chicken  
Ranch and Balsamic Vinaigrette

*Or*

Chicken, Sherry and Vegetable Strudel  
Grilled Vegetable Salad, Mushroom Coulis

#### **Dessert Course**

Assorted Cookies and Brownies

### **PACKAGE 2: \$27**

#### **First Course**

Mixed Baby Field Greens, English Cucumber,  
Carrot and Tomato, Ranch and Balsamic Vinaigrette

*Or*

Soup du Jour

#### **Main Course**

Togarashi Crusted Salmon  
Basmati Rice and Stir Fry Vegetable, Ponzu Sauce

*Or*

Chicken Pasta  
Chilled Orzo, Feta, Sun Dried Tomato, Olive and Asparagus

#### **Dessert Course**

Key Lime Pie

*Or*

Cheesecake with Strawberry or Chocolate Sauce

### **PACKAGE 3: \$32**

*Packages will Include Fruit Punch,  
Vegetable Egg Rolls and Wild Mushroom Bleu Cheese Tarts*

#### **First Course**

Asparagus Soup, Hazelnut Oil

*Or*

Mixed Baby Field Greens Salad

#### **Main Course**

Petite Filet  
Red Wine Sauce, Garlic Mashed Potato and Vegetable

*Or*

Gulf Shrimp Pasta  
Penne, Spinach, Sun-Dried Tomato,  
Herbs and Goat Cheese

*Or*

Grilled Free Range Chicken  
Brown Rice Pilaf, Tomato Coriander Coulis

#### **Dessert**

Fresh Fruit Flan or Chocolate Ganache

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