



BANQUET INFORMATION

PRIVATE PARTIES AT



A reception room with an antique bar and fireplace is where you can entertain your guests before sitting down to a great meal. It's the perfect setting for cocktails, conversation and canapés. You then walk through an arched wall of wine into the room where dinner or lunch will be served. After dinner return to your own private cocktail lounge, if you like, because **YOU** take both rooms to yourself.

"Quintessential 1940's" best describes the ambiance of this room that serves 20 to 80 of your guests privately. Tufted leather and cherry wood chairs, mahogany walls and a vaulted ceiling provide a warm elegance for your guests to enjoy. We only do one party a night at The Precinct and we do it right.



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[FOR YOUR INFORMATION]

MENU SELECTION

Our group packaging offers a wide variety of culinary creations for your consideration. However, if you have any special requests, please ask. It is our pleasure to customize an event to meet your specific needs!

BEVERAGE SELECTIONS

We feature an extensive wine and spirits list to accommodate even our most discriminating guests. All applicable sales tax plus 20% service charge will be added to your check when you are hosting the bar.

SPECIAL SERVICES

We can assist you with all of your event needs from photographers to flowers. It would be our pleasure to create the theme and atmosphere to customize your event.

GUARANTEE

Please notify the sales office before noon two working days prior to all functions with your final guarantee. You will be charged for this number; or the number served, whichever is higher.

PRICES

Packages include seasonal items. Therefore, prices are subject to change.

DEPOSITS/PAYMENTS

Please contact Sales Manager Chris Speeg regarding deposits and/or cancellation policies.



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[ELEGANT MIRROR DISPLAYS]

Priced per person

- Crudite Arrangement with dips \$4.25
- Domestic and Imported Cheeses with fruit garnish served with society crackers \$5.50
- Antipasta Display with Italian meats and cheeses, artichoke hearts, tomato salad, and assorted marinated vegetables \$6.25
- Poached Norwegian Salmon with Lox with sliced onions, tomatoes, chopped eggs and bagel chips \$9.50

[RECEPTION STATIONS]

Priced per person

- Carving Station \$15.95
Tenderloin of beef served with appropriate condiments and miniature rolls
- Roast Beef \$13.75
Served with appropriate condiments and miniature rolls
- Marinated Turkey Breast \$11.95
Served with appropriate condiments and miniature rolls



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[LUNCHEONS]

Priced per person

- Our House "Freddie Salad" is included with each luncheon
- Penne Pasta \$18.95
With grilled shrimp, fresh romano and tomato basil sauce
- Chicken Marsala \$19.95
- Grilled Salmon Filet (8 oz.) \$23.95
With broccoli and wild mushrooms in a lemon tarragon sauce
- Precinct Greek Salad and Caesar Salad \$4.95
- N.Y. Style Cheesecake for Dessert \$5.95
- Death by Chocolate \$5.95
- Carrot Cake \$5.95

Steaks are regular menu prices | 20 person minimum or a \$1500.00 Food & Beverage minimum



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[HOT HORS D'OEUVRES]

Minimum of 20 Pieces / Priced Per Piece

- Szechuan Shrimp \$2.25
- Baked Brie with Raspberry \$2.50
- Chicken Quesadillas/Blackened Tenderloin Quesadillas \$2.25
- Jumbo Lump Crab Cakes \$11.99
- Mini Crab Cakes \$2.50
- Alaskan King Crab Rangoon \$3.95
- Scallops and Bacon \$2.75
- Texas Barbeque Shrimp \$2.75
- Mushrooms Stuffed with Spinach and Pecorino \$2.50
- Mushrooms Stuffed with Crabmeat \$2.75
- Potato Latke with Caviar and Salmon \$3.25



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[COLD HORS D'OEUVRES]

Minimum of 20 Pieces / Priced Per Piece

- Jumbo Mexican Shrimp with Cocktail Sauce Market
- Alaskan King Crab Legs Market
- Specialty Oysters on the Half Shell \$2.25
- Red Potato with Smoked Chicken Salad \$2.25
- Rare Roast Beef with Horseradish Cream Sauce \$2.50
- Steak Tartare \$2.75
- Asparagus, Roasted Red Pepper with Prosciutto \$4.99
- Tomato with Feta and Basil \$2.25
- Canape Cup Stuffed with Spinach and Swiss \$2.25



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[PREMIER DINING PACKAGE **A**]

Please choose one from each category

APPETIZERS

Fettuccine ala Precinct
Barbequed Shrimp
Maryland Crabcakes

SALADS

Caesar
House Freddie

ENTRÉES

Choose 3-4

All of our entrees will include garlic mashed potatoes or baked potato, chef's selection of topping or vegetable, coffee, tea and iced tea service.

Filet Mignon

New York Strip

Roasted Sea Bass - (seasonal)with lobster basil sauce

Roast Salmon Filet - Encased in almond crust with grilled scallops and a dill cream sauce

Chicken Marsala

Vegetarian dish available upon request.

DESSERTS

Choose 1-2

Carrot Cake

Death by Chocolate

Cheesecake with Raspberry Sauce

or

Chef's selection of Assorted Mini Pastries and Tortes

\$62.95 per person



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[PREMIER DINING PACKAGE B]

Please choose one from each category

APPETIZERS

Fettuccine ala Precinct
Shrimp and Crab Saute
Shrimp Cocktail

SALADS

Caesar Salad
House Mixed Greens with your choice of dressing
Steakhouse Tomatoes, Sweet onions, smoked mozzarella, and basil vinaigrette

ENTRÉES

Choose 3-4

All of our entrees will include garlic mashed potatoes or baked potato, chef's selection of topping or vegetable, coffee, tea and iced tea service.

Filet Mignon

Steak Oscar Robertson - N.Y.strip steak with king crab, asparagus, béarnaise and mushroom sauces

Roasted Sea Bass - With lobster basil sauce

Roast Salmon Filet - Encased in almond crust with grilled scallops and a dill cream sauce

Chicken Marsala

Vegetarian dish available upon request.

DESSERTS

Choose 1-2

Carrot Cake

Death by Chocolate

Cheesecake with Raspberry Sauce

or

Chef's selection of Assorted Mini Pastries and Tortes

\$69.95 per person



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[PREMIER DINING PACKAGE C]

Please choose one from each category

APPETIZERS

Shrimp and Crab Saute
Maryland Crabcakes
Shrimp Cocktail

SOUP

Lobster Bisque
Gazpacho (seasonal)
Sweet and Spicy Squash
Wild Rice and Mushroom

SALADS

Award Winning Precinct Greek Salad
Sorbet (seasonal)

ENTRÉES

Choose 3-4

All of our entrees will include garlic mashed potatoes or baked potato, chef's selection of topping or vegetable, coffee, tea and iced tea service.

Steak Collinsworth - Filet mignon with crab, asparagus and sliced mushrooms finished with sauce béarnaise.

Halibut Forte - (Seasonal) Sauteed in butter and white wine with shrimp, crabmeat, mushrooms and shallots.

Steak Oscar Robertson - N.Y. strip with king crab, asparagus, béarnaise and mushroom sauce.

Steak au Roth - Filet mignon pepper crusted with peppercorns, finished with a two peppercorn sauce and cognac.

Vegetarian dish available upon request

DESSERTS

Bananas Foster

\$82.95 per person

\$92.95 Package to include all of the above with the addition of Precinct's Surf and Turf (10oz. medallion of beef coupled with a 9 oz. portion lobster tail) as an option for an entrée selection.



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[PREMIER PERSONALIZED DINING]

Priced Per Order

SALADS

- Caesar \$6.50
- Iceberg Wedge with Bleu Cheese Dressing \$6.50

SIDES

- Creamed Spinach \$5.95
- Mac and Cheese \$8.95
- French Fries \$4.75
- Onion Straws \$5.95

ENTRÉES

***All entrees include your choice of Freddie or Greek Salad, Garlic Mashed or Baked Potato, and Asparagus.*

Choose 3-4

- | | | | |
|------------------------|---------|---|---------|
| • 9 oz Filet Mignon | \$32.95 | • Roasted Sea Bass with Lobster Buerre Blanc | \$29.95 |
| • 12 oz Filet Mignon | \$37.95 | • Bourbon Glazed Wood Grilled Salmon | \$24.95 |
| • 16 oz Filet Mignon | \$43.95 | • Blackened Mahi Mahi | \$24.95 |
| • 14 oz Strip | \$33.95 | • Twin Pork Chops with Mushrooms and Fig Demi Glace | \$26.95 |
| • 20 oz New York Strip | \$39.95 | | |

DESSERTS

\$6.95

- New York Style Cheesecake with Raspberry Sauce
- Death by Chocolate
- Carrot Cake

