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## Private Dining Guide

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[www.thenarrowsrestaurant.com](http://www.thenarrowsrestaurant.com)

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# Luncheon Menu (Seated)

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## MENU

### Salad

Mixed Field Greens -or-  
Traditional Caesar

### Entrees

Jumbo Lump Crab Cake (1) | garlic  
mashed potatoes, seasonal vegetable

Petite Filet Mignon | garlic mashed  
potatoes, frizzled onions, cabernet demi-  
glace

Herb Encrusted Baked Salmon Filet |  
sautéed spinach and lemon garlic aioli

Grilled Chicken Breast | garlic mashed  
potatoes, rosemary infused brown sauce,  
mushrooms, sweet peas

\*\*Vegetarian option available.\*\*

### Dessert

Chocolate Bread Pudding -or-  
Lemon Tres Leches Cake

## PRICING

Monday - Wednesday

\$50 per person

\$250 Room Fee

\$1,200 Minimum

Thursday - Sunday

\$50 per person

\$300 Room Fee

\$1,500 Minimum

Non-alcoholic beverages and bread  
and butter included.

# Luncheon Menu (Buffet)

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## MENU

### Salad (plated)

Mixed Field Greens -or-  
Traditional Caesar

### Entrees

Pork BBQ Sliders (2pp)

Chicken Salad Sliders (2pp)

Greek Pasta Salad -or- Macaroni &  
Cheese (pick one)

Crab & Artichoke Dip

Chilled Shrimp Cocktail (2pp)

### Dessert

Chocolate Bread Pudding -or-  
Lemon Tres Leches Cake

## PRICING

Monday - Wednesday

11AM - 4PM ONLY

30 person max

\$50 per person

\$250 Room Fee

\$1,200 Minimum

Seated Buffet

Thursday - Sunday

11AM - 4PM ONLY

30 person max

\$50 per person

\$300 Room Fee

\$1,500 Minimum

Seated Buffet

Non-alcoholic beverages and bread  
and butter included.

# Brunch Menu (Buffet)

## MENU

Fresh Fruit Display

### Salad (plated)

Mixed Field Greens -or-

Traditional Caesar

### Breakfast Eggs

Scrambled Eggs -or-

Cheesy Egg Bake

### Breakfast Meat (Choose 2)

Sliced Honey Ham

Crispy Bacon Strips

Breakfast Sausage Links

Sliced Canadian Bacon

### Breakfast Entree 1 (Choose 1)

Crab Imperial Melt

Baked Salmon Rockefeller

Shrimp & Grits with Tasso Ham Cream

### Breakfast Entree 2 (Choose 1)

Hot Honey Chicken & Waffles

Brioche French Toast Casserole w/

Nutella & Strawberries

Beef Tenderloin Tips w/

Mushroom Demi Glace

Grilled Chicken Breast w/

Rosemary Demi Glace & Peas

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## MENU (cont.)

### Sides (Choose 2)

Traditional Home Fries

Oven Roasted Red Potatoes

Cheesy Jalapeno Grits

Pasta Salad

Spanish Rice

Cole Slaw

Garlic Mashed Potatoes

Potato Pancakes

Seasonal Vegetables

### Dessert (Choose 1)

Lemon Tres Leche Cake with Blueberries

Warm Chocolate Bread Pudding

Assorted Cookies & Brownies

### Beverages

Freshly Brewed Coffee

Assorted Teas

Assorted Juices

Non-alcoholic beverages and bread and butter included.

# Brunch Pricing (Buffet)

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## PRICING

Monday - Wednesday

10AM - 3PM ONLY

30 person max

\$60 per person

\$250 Room Fee

\$1,200 Minimum

Seated Buffet

Thursday - Sunday

10AM - 3PM ONLY

30 person max

\$60 per person

\$300 Room Fee

\$1,500 Minimum

Seated Buffet

# Dinner Menu (Seated)

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## MENU

### Salad

Mixed Field Greens -or-  
Traditional Caesar

### Entrees

Grilled Filet Mignon | 8 oz. tenderloin,  
cabernet demi-glace, garlic mashed  
potatoes, seasonal vegetable

Petite Filet Mignon & Broiled Crab Cake | 5  
oz. tenderloin, cabernet demi-glace, jumbo  
lump crab cake, garlic mashed potatoes,  
seasonal vegetable

Herb Encrusted Baked Salmon | sauteed  
spinach, garlic mashed potatoes, aioli

Grilled Chicken Breast | garlic mashed  
potatoes, light brown sauce, sweet peas

Crab Cake Platter | (2) jumbo lump crab  
cakes, dijon sauce, garlic mashed  
potatoes, seasonal vegetables

\*\*Vegetarian option available.\*\*

### Dessert

Chocolate Bread Pudding -or-  
Lemon Tres Leches Cake

## PRICING

Monday - Wednesday

\$75 per person

\$350 Room Fee

\$2,000 Minimum

Thursday - Sunday

\$75 per person

\$500 Room Fee

\$2,500 Minimum

Non-alcoholic beverages and bread  
and butter included.

# Deluxe Buffet

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## MENU

### Salad (plated)

Mixed Field Greens -or-  
Traditional Caesar

### Entrees

Jumbo Lump Crab Cakes | 3 oz crab cakes,  
dijon sauce (1pp)

Petite Filet Mignon | 3 oz cabernet demi  
glace (1pp)

Herb Encrusted Baked Salmon Filet | 3 oz  
filet, sautéed spinach, lemon garlic aioli  
(1pp)

Sliced Grilled Chicken Breast |  
light brown sauce, sweet peas (1pp)

Garlic Mashed Potatoes

Seasonal Vegetable

### Dessert

Chocolate Bread Pudding -or-  
Lemon Tres Leches Cake

Non-alcoholic beverages and bread and  
butter included.

## PRICING

Monday - Wednesday  
11AM - Close  
30 person max

\$75 per person  
\$350 Room Fee  
\$2,000 Minimum  
Seated Buffet

Thursday - Sunday  
11AM - Close  
30 person max

\$75 per person  
\$500 Room Fee  
\$2,500 Minimum  
Seated Buffet

Non-alcoholic beverages and bread  
and butter included.

# Cocktail Reception

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## MENU

Baked Oyster Imperial - 2pp

Baked Oysters Rockefeller - 2pp

Mini Crab Balls - 2pp

Crab & Artichoke Dip - 2qts

Chicken Sate' - 2pp

Spanakopita - 2pp

Thai Chicken Spring Rolls - 2pp

Sliced Beef Tenderloin Sliders - 2pp

Fruit & Cheese Tray

Chilled Shrimp Cocktail - 2pp

## Dessert

Chocolate Bread Pudding -or-

Lemon Tres Leches Cake

## PRICING

Monday - Wednesday

11AM - Close

40 person max

\$75 per person

\$350 Room Fee

\$2,000 Minimum

Thursday - Sunday

\$75 per person

\$500 Room Fee

\$2,500 Minimum

Non-alcoholic beverages included.

# FINE PRINT

These menus are only available in our 40-person private banquet room.

A soup/appetizer course can be added and priced accordingly. Bar service is available and will be billed by consumption. Other food or beverages ordered will be added to the final tab.

Final count and all meal selections are due 7 days before the event. Salad and dessert selections are for the entire party.

These packages are subject to a 6% food sales tax, 9% alcohol sales tax and a 20% gratuity.

The room fee is required upon booking and non-refundable 30 days prior to the event.

Time reserved is 3 hours + ½ hour for set up.

It is the guests responsibility to confirm all details and any special arrangements.

One check for all parties. No separate checks. Final payment is due at the time of event.

Prices are subject to change.