

*Neighborhood Grills*

your neighborhood bar and grill

# PRIVATE DINING MENU

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**NEIGHBORHOODGRILLS.COM**

# BREAKFAST

*All prices are per person.*

## Traditional Breakfast Buffet

*18.50 per person*

- Caffe Umbria Coffee, Rishi Organic Teas, Iced Tea, Sodas
- Scrambled Eggs with White Cheddar and Grills Fine Herbs
  - Fresh Seasonal Fruit
  - Isernio's Chicken Sausage (1pp)
  - Hickory Smoked Bacon (1.5pp)
- Brioche French Toast with Honey Butter and Syrup or Raspberry Sauce (1pp)
  - Herbed Breakfast Potatoes

## Top Deck Breakfast Buffet

*22.50 per person*

- Caffe Umbria Coffee, Rishi Organic Teas, Iced Tea, Sodas
  - Classic Ham Eggs Benedict (1pp)
- Choice of Specialty Scramble: Foragers, Cheddar or Farmers Scramble
  - Isernio's Chicken Sausage (1pp)
  - Hickory Smoked Bacon (1.5pp)
  - Fresh Seasonal Fruit
- Brioche French Toast with Honey Butter and Syrup or Raspberry Sauce (1pp)
  - Herbed Breakfast Potatoes

## Ala Carte Breakfast Items

*All prices are per person.*

Scrambled Eggs with White  
Cheddar and Grills Herbs 4.50

Brioche French Toast 4.75  
Add Seasonal Topping 1.00

Buttermilk Pancakes 4.00  
Add Blueberries, Bacon Bits and/or  
Chocolate Chips 1.00 each

Hickory Smoked Bacon 4.00

Isernio's Chicken Sausage 4.00

Fresh Fruit 3.50

Herbed Breakfast Potatoes 3.50

Scrambled Eggs 3.00

Toast, English Muffins 2.00

*\*Eating raw or under cooked foods may increase your risk of food borne illness.*

# APPETIZERS

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**BEEF & PORK** - priced per dozen

**CHEESY CLASSIC SLIDER** - Kobe beef blend patty, Cheddar, Swiss on a fresh baked brioche bun and 1,000 island on the side 60.00

**WESTERN SLIDER** - Kobe beef blend patty, Cheddar, bacon, grilled onions, BBQ sauce, on a fresh baked Brioche bun 60.00

**BACON BACON SLIDER** - Kobe beef blend patty, bacon, white Cheddar and bacon ranch on a fresh baked Brioche bun 60.00

**BULGOGI BEEF BITE** - Tender bulgogi beef on crispy rice cake with kimchi and green onions 28.00

**MEATBALLS WITH CREAMY POLENTA** - Seasoned pork and beef meatballs topped with red pepper tomato sauce over creamy parmesan polenta 30.00

**CORIANDER CRUSTED RIB EYE SKEWERS** - Tender skewers, cooked medium, served with a creamy horseradish dipping sauce 42.00

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**POULTRY** - priced per dozen

**JAMAICAN JERK CHICKEN SKEWERS** - Grilled Jamaican Jerk spiced chicken skewers served with cilantro crema 24.00

**LEMON HERB CHICKEN SKEWERS** - Grilled lemon herb chicken skewers served with zesty Sriracha yogurt 24.00

**CHICKEN WINGS** - Garlic buffalo, BBQ or Jamaican Jerk 20.00

**BUFFALO CHICKEN CROSTINI** - Pulled buffalo chicken, blue cheese cream cheese, and blue cheese-celery slaw 18.00

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**SEAFOOD** - priced per dozen

**MINI SHRIMP & GRITS** - Spicy Cajun prawns served over creamy cheddar grits topped with chives 42.00

**SALMON CROSTINI** - Roasted salmon with cream cheese, lemon and Grills herbs 30.00

**TUNA POKE CUP** - Sashimi grade tuna, sweet onion, scallions, tossed in a sweet sesame soy marinade, topped with toasted sesame 38.00

**CRAB & SHRIMP STUFFED MUSHROOMS** - Cremini mushroom stuffed with pimento cheese, sweet red crab and Oregon bay shrimp. Topped with Parmesan cheese and bread crumbs 24.00

**MINI CRAB CAKES** - Topped with a dollop of remoulade sauce 60.00

**COCONUT PRAWNS** - Served with sweet chili aioli dipping sauce 18.00

**VEGETARIAN** - priced per dozen

**GOAT CHEESE & FIG CROSTINI** - 30.00

**BREADS & SPREADS** - Fresh sliced baguette with garlic hummus, and sundried tomato and feta spread 36.00

**SEASONAL VEGGIE PLATTER** - Served with zesty buttermilk herb dipping sauce 28.00

**SEASONAL FRUIT PLATTER** - 36.00

**CAPRESE SKEWERS** - Fresh mozzarella, basil, and cherry tomatoes drizzled with balsamic reduction, olive oil and sea salt 18.00

**MEDITERRANEAN HUMMUS PLATTER** - Homemade garlic hummus, roasted red pepper relish, warm pita bread, cucumber slices and roasted Roma tomatoes 28.00

**SPICY MAC BALL** - Fried panko coated habanero mac and cheese 18.00

**CHIPS & SALSA** - 18.00

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**APPETIZER BUFFETS** - priced per person

**Northwest** - 21.00

- Salmon Crostini
- Mini Crab Cakes
- Cheesy Classic Slider
- Coconut Prawns
- Caesar Salad

**Southern Style** - 22.00

- Spicy Mac Balls
- Buffalo Chicken Crostini
- Mini Shrimp and Grits
- Western Slider
- Crab and Shrimp Stuffed Mushrooms
- Strawberry Spinach Salad

**Mediterranean** - 15.00

- Breads and Spreads
- Caprese Skewers
- Lemon Herb Chicken Skewers
- Meatballs in Creamy Polenta
- Greek Orzo Salad



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# ALA CARTE BUFFET / priced per person (10 person minimum order)

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• *We suggest 1 salad, 1 entrée, 1 pasta or side and 1 dessert per person*

## SALADS

**GREEK ORZO SALAD** - Orzo, herbs, roasted red pepper, Kalamata olive, tomato, feta, olive oil, red wine vinegar 6.00

**SW CHOP** - Romaine lettuce, black bean salsa, grape tomato, queso fresco, crispy tortilla crumb, creamy herb dressing 6.00

**CAESAR SALAD** - Romaine hearts, shaved Parmesan, croutons, creamy homemade dressing 6.00

**WILD GREENS** - Mixed field greens, feta, croutons, herbed balsamic dressing 6.00

**EASTLAKE CHOP** - Ribbon cut romaine, chicken, bacon, blue cheese crumbles, tomato, cucumbers and herbs, buttermilk herb dressing 8.00

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## Entrées / priced per person

### BEEF & PORK

**GRILLED RIB EYE** - 12oz Black Peppercorn & Coriander crusted ribeye with steak sauce butter 22.00

**ST. LOUIS RIBS** - rack of tender, spice rubbed St. Louis style ribs, slathered in BBQ 18.00

**BOURBON MUSTARD MEATLOAF** - Seared homemade meatloaf topped with tangy bourbon mustard glaze 10.00

### CHICKEN (8oz)

**SALTIMBOCCA** - Topped with prosciutto and sage 11.00

**MUSHROOM SHERRY** - 10.00

**LEMON HERB** - 10.00

**BOURBON MUSTARD GLAZE** - Topped with grilled onions 10.00

### SALMON (6oz)

**CEDAR PLANKED** - Fresh salmon roasted over cedar wood, topped with roasted garlic hollandaise sauce, and fresh tomato tarragon salad 13.00

**GRILLED OR BLACKENED** - With your choice of topping 12.00

- **CUCUMBER FENNEL SLAW** - With Lemon Herb Vinaigrette
- **GARLIC LEMON BUTTER**
- **ROASTED GARLIC HOLLANDAISE**

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## PASTA

**BRAISED BEEF PENNE WITH BLUE CHEESE** - Braised beef over penne pasta, tossed in blue cheese cream sauce, spinach, sautéed mushrooms, and caramelized onions 13.00

**CHICKEN SAUSAGE PENNE WITH ROASTED PEPPERS** - Penne pasta, tossed in a light butter sauce with zesty Italian chicken sausage, roasted peppers, caramelized onions, spinach, parmesan cheese and fresh basil 12.00

**ROASTED VEGETABLE PENNE** - Penne pasta tossed in roasted red pepper tomato sauce with sautéed spinach and seasonal vegetables 10.00

**3 PIG MAC & CHEESE** - Rotini pasta tossed with bacon in sharp white cheddar sauce, topped with bread crumbs, tender house-made Kalua pork and crispy prosciutto 13.00

**HABANERO MAC & CHEESE** - Rotini pasta tossed with habanero cheese sauce with jalapeños, red chili chicken, tortilla chip crumble, and cilantro 13.00

## SIDES

- Mashed Potatoes, Roasted Red Potatoes or Parmesan Polenta 3.50
- Sautéed Green Beans, Brussels Sprouts or Seasonal Vegetables 4.00
- Fresh Dinner Rolls 1.50

## DESSERTS

- Mini Dessert Shooters: key lime pie, chocolate banana cream pie, raspberry cheesecake and chocolate raspberry cake (12 each) 24.00
- Flourless Chocolate Cake: raspberry coulis 7.00
- Mini Seasonal Cobbler 5.00
- Assorted Cookies and Dessert Bar (12 each) 24.00



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# PLATED DINNERS

*Choose up to 3 entrées for guest selection. Entrée counts are due 5 days prior to event.  
Includes fresh baked dinner rolls and butter, mixed greens or Caesar salad, coffee, tea and soda.*

**12oz PRIME RIB** - Slow roasted Prime Rib served with mashed potatoes, seasonal veggies, au jus and side of horseradish cream. Minimum 12 people order 45.00

**BEEF POT ROAST** - Tender, slow cooked braised beef, topped with rich gravy 30.00

**GRILLED RIB EYE** - 12oz black peppercorn and coriander crusted rib eye with steak sauce butter, mashed potatoes and seasonal vegetables 35.00

**CEDAR PLANKED SALMON** - Fresh salmon roasted over cedar wood, served with roasted red potatoes, seasonal veggies, topped with roasted garlic hollandaise and fresh tomato tarragon salad 30.00

**MUSHROOM CHICKEN** - Pan seared chicken breast topped with Sherry mushroom sauce. Served with seasonal vegetables and creamy mashed potatoes 28.00

**BOURBON MUSTARD MEATLOAF** - Seared tender meatloaf topped with tangy bourbon mustard glaze and frizzled onions, served with mashed potatoes and seasonal veggies 28.00

**BRAISED BEEF PENNE WITH BLUE CHEESE** - Braised beef over a bed of penne pasta tossed in blue cheese cream sauce with spinach, sautéed mushrooms, and caramelized onions 27.00

**CHICKEN SAUSAGE PENNE WITH ROASTED PEPPERS** - Penne pasta, tossed in a light butter sauce with zesty Italian chicken sausage, roasted peppers, caramelized onions, spinach, parmesan cheese and fresh basil 26.00

**ROASTED VEGETABLE PENNE** - Penne pasta tossed in roasted red pepper tomato sauce with sautéed spinach and seasonal vegetables 25.00



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## FROM THE BAR

*We are happy to offer drink tickets for hosted bars, cash bars, or a mix.*

**NON-ALCOHOLIC** - Coke, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale, Gold Peak Iced Tea, Caffe Umbria Coffee and Rishi Organic Teas. 4

**DRAFT BEERS, CANNED BEER, WINES BY THE GLASS, & WELLS** - 7

## PREMIUM WINES \$9

## PREMIUM SPIRITS \$9

**VODKA** - Absolut, Absolut Mandarin, Absolut Vanilla, Grey Goose, Ketel One

**GIN** - Bombay Sapphire, Beefeater

**BOURBON** - Woodinville Whiskey, Maker's Mark, Jameson, Knob Creek

**TEQUILA** - Sauza Hornitos, Sauza Tres Reposado, Don Julio Añejo

**RUM** - Malibu Coconut, Captain Morgan, Cruzan 151

**SCOTCH** - Johnny Walker Black, Glenlivet 12

## SPECIALTY COCKTAILS \$9

*Pick up to 3 for your party. We can name cocktails after your guest of honor, company or event!*

**CLASSIC MULE** - Pearl Vodka, Gosling's Ginger Beer, lime juice

**RASPBERRY LEMON FIZZ** - Limoncello and fresh raspberry purée topped with Chloe Prosecco

**BOURBON BASIL SPLASH** - Jim Beam, fresh basil, fresh limes, simple syrup, soda

**RASPBERRY MARGARITA** - Sauza Gold tequila, fresh margarita mix, fresh raspberry purée and triple sec, shaken and served up with a sugar rim

**HIBISCUS COOLER** - Blueberry Hibiscus Rishi Tea infused vodka, lemonade and soda with a squeeze of lime

**GRILLS MARGARITA** - Sauza Gold Tequila, triple sec and fresh margarita mix served on the rocks with house made cilantro-lime salt

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