



We Take Pride in Serving Only the Finest Foods and Liquors

— PRIVATE EVENT MENU —
CHILLED PASSED APPETIZERS

Priced per piece, 2 dozen minimum order

SALMON POKE ROLLS \$3.50

.

BLT BITES \$3.25

.

AVOCADO TOAST \$3.50

ADD CRAB OR LOBSTER \$5

.

CAPRESE SALAD SKEWER \$3

.

CRUDITE 'BITES" \$2.50

.

WILD RICE PUFFS \$3.50

ADD GOATS CHEESE OR CHICKEN LIVER MOUSSE

.

BEET SKEWER WITH PISTACHIO
& GOATS CHEESE \$3.50

.

SLICED RARE BEEF ON RYE WITH
HORSEY SAUCE \$4

.

SMOKED WHITE FISH ON RYE WITH
HORSEY CREAM \$3.50

ASSORTED DEVEILED EGGS \$3

SMOKED SALMON, ROOSTER,
DEVEILED HAM, BLACK TRUFFLE

SQUASH, RICOTTA & PARMESAN
TOAST \$3

.

POACHED SHRIMP, TOMATO BASIL
SKEWER \$4

.

ASSORTED FINGER SANDWICHES \$3.50
CURRIED EGG SALAD, LOBSTER SALAD, RADISH & TRUFFLE
BUTTER, SMOKED SALMON, BEEF TARTARE

.

MUFFULETTA TOAST \$3.50

.

FRUIT SKEWERS WITH MINT, HONEY
& POPPY SEED \$3

.

OVEN ROASTED TOMATO & CHEESE BRUS-
CHETTA WITH PINE NUT \$3

.

FIRE ROASTED VEGETABLE SKEWER WITH
PASTO AND BALSAMIC \$3

.

PROSCIUTTO WRAPPED
BREADSTICK \$3.50

.

BEEF TARTARE IN ROMAINE \$3.50



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— PRIVATE EVENT MENU —
WARM PASSED APPETIZERS

Priced per piece, 2 dozen minimum order

PEKIN DUCK AND FOIE GRAS
POTSTICKERS \$3.50

.

CHICKEN SATAY WITH
PEANUT SAUCE \$3.50

.

CHEESE EMPANADAS CHIPOTLE
CREAM \$3.50

ADD BEEF OR CHICKEN \$4.25

.

PINEAPPLE RAMAKI \$3.25

.

BRIE AND MACADAMIA STUFFED
MUSHROOM CAP \$2.50

WITH CRAB \$6.00

.

KALUA PIG FRIED SPRING ROLL
"DA KINE HULI SAUCE" \$3.50

.

PETITE WALLEYE CAKE \$3.50

CRAB & CHEESE TOAST \$5.00

BBQ SHRIMP SKEWERS \$4
ADD HOUSEMADE SAUSAGES \$5.00

.

MINI TRUFFLED GRILLED CHEESE
WITH LOCAL HONEY \$3.50

.

'LOADED' FINGERLING POTATOES \$3.50

.

GRILLED PETITE TENDERLOIN
SKEWERS \$5.00

.

WILD MUSHROOM SKEWERS \$4.75

.

PROSCIUTTO WRAPPED GRILLED
ASPARAGUS MANCHEGO CHEESE
AIOLI \$5

.

CREAM CHEESE WANTON \$3
ADD CRAB \$1.50

.

ASPARAGUS AND GOAT CHEESE
TOAST \$3



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APPETIZER PLATTERS

Serves approximately 25 guests

FRESH FRUIT \$80

Mint, Honey-Poppy Seed Dressing

.

BAKED BRIE \$75

Pecans, Maple Syrup, Scallion, Toasted Baguette

.

ASSORTED DOMESTIC CHEESES \$125

Housemade Crackers and Chutney

.

IMPORTED CHEESES \$165

Housemade Crackers and Chutney

.

HOUSE MADE CURED MEATS \$130

Boar Sausage, Smoked Pork Loin, Beef Summer Sausage, "Spam", Mustards, Housemade Pickles, Crackers

.

IMPORTED DRY CURED MEATS \$180

Salami, Prosciutto, Speck, Soppressata, Housemade Pickles and Mustards

.

CHILLED BEEF TENDERLOIN \$250

Roasted, Chilled and Sliced Beef Tenderloin, Pickled Red Onion, Horseradish Cream,

.

BRUSCHETTA BAR \$250

Assorted Imported Meats, Marinated Mozzarella, Herbed Ricotta, Olive Tapenade, Tomato Relish, Green Chile Pesto, Grilled Bread

.

HOUSE SMOKED FISH \$150

Salmon and Whitefish Spread, Trout Filet Crackers and Classic Deli Garnish

.

SIDE OF SMOKED SALMON \$175

Classic Deli Garnish, Vodka Crème Fraiche, Rye Crackers

ADD CAVIAR, 56G \$180

ADD SALMON ROE, 56G \$50

CHEESY CAULIFLOWER DIP \$75

Add Lobster \$75

.

PHILLY CHEESESTEAK DIP \$125

.

GRILLED VEGETABLE PLATTER \$125

Truffle Aioli and Serrano Pesto

.

SHRIMP COCKTAIL \$300

75 pcs Domestic Shrimp, Cocktail, Horseradish, Lemon

.

ASSORTED SHELL FISH DISPLAY MARKET PRICE

Oysters, Shrimp Cocktail, Crab, Lobster Louis Cocktail Sauce, Mignonette, Horseradish, Lemon

DISPLAYED IN CUSTOM ICE CARVING

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ASSORTED CHILLED FINGER SANDWICHES \$75

Per 2 dozen

Radish & Truffle Butter, Curried Egg Salad, Deviled Ham, Beef Tartare, Smoked Salmon

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ASSORTED SLIDERS ON KINGS ROLLS

Per 2 dozen

ITALIAN SAUSAGE \$120
Mozzarella, Spicy Tomato Sauce

BEEF MEATBALL \$120
Provolone Cheese, Marinara

KALUA PORK "CUBANO" \$120
Pork, Ham, Dill Pickle, Swiss, Mustard

"SPAM" AND CHEESE \$120
Housemade Spiced Ham, Swiss, Maui Mustard, Pickled Pineapple

MUSHROOM AND CHEESE \$120
Mushrooms, Truffle Gouda, Truffle Aioli

MINI "LEX BURGERS" \$145
On a Sesame Bun

CHILLED LOBSTER ROLL \$170
Bibb Lettuce, Mayo, Celery, Green Apple



The Lexington
est. 1935



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THE LEXINGTON \$55

Includes: housemade bread, coffee & tea service

— STARTER —

HOUSE SALAD

Petite Greens, Fresh Herbs, Shaved Seasonal Vegetable, Self Serve Dressing

•

— ENTRÉE —

Pre-selected by guest

6OZ. BISTRO PETITE FILET A LA' DIANE

Cognac Cream

WHITEFISH A LA' GORBACHEV

Pecan-Crusted, Smoked Tomato Butter

PAN ROASTED CHICKEN BREAST

Garlic Jus

VEGETABLE INVOLTINI

Seasonal Vegetable Rolled in Egg Pasta with Tomato Sauce, Pine Nut

•

— STARCH —

Host to choose one option for the group

POTATO: ROASTED, WHIPPED, FINGERLING, GERMAN STYLE

GRAIN: CHEESE AND PEPPER GRITS, TRUFFLE FARINA, WILD RICE PILAF, MIXED GRAIN COMPOTE

•

— VEGETABLE —

CHEF'S CHOICE FRESH SEASONAL VEGETABLE

•

— DESSERT —

Host to choose one option for the group

CHOCOLATE CAKE A LA' JULIA CHILD

CRÉME BRULEE

SEASONAL FRUIT TART

SAINT PAUL CHEESECAKE



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— PRIVATE EVENT MENU —

THE GRAND \$69

Includes: housemade bread, coffee & tea service

— STARTER —

Host to choose one option for the group

CAESAR SALAD - OR - SOUP DU JOUR

ONION BOULLION - OR - LEX SALAD

•

— ENTRÉE —

Pre-selected by guest

OVEN-ROASTED SALMON

Bearnaise

SMOKED PORK CHOP

Cracked Pepper Sauce

STUFFED CHICKEN BREAST

Truffle Mousse

SMOKED STRIPLOIN OF BEEF

Garlic Jus

•

— STARCH —

Host to choose one option for the group

POTATO: ROASTED, WHIPPED, FINGERLING, GERMAN STYLE

GRAIN: CHEESE & PEPPER GRITS, TRUFFLE FARINA, WILD RICE PILAF, MIXED GRAIN COMPOTE

•

— VEGETABLE —

CHEF'S CHOICE FRESH SEASONAL VEGETABLE

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— DESSERT —

Host to choose one option for the group

CHOCOLATE CAKE A LA' JULIA CHILD

CRÉME BRULEE

SEASONAL FRUIT TART

SAINT PAUL CHEESECAKE



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— PRIVATE EVENT MENU —

THE SUMMIT \$90

Includes: housemade bread, coffee & tea service

— STARTER —

Host to choose one option for the group

BROILED SHRIMP WITH GARLIC, CHILE, OLIVE OIL

BEEF TARTARE

CRAB CAKES

SHRIMP COCKTAIL

SALMON TARTARE

•

— SALAD / SOUP —

MIXED GREEN & HERB

CAESAR SALAD

LEX SALAD

CHEF'S SEASONAL SOUP - OR - ONION BOUILLON

•

— ENTRÉE —

Pre-selected by guest

ROASTED DUCK BREAST

Cherry Sauce

SALMON WELLINGTON

Red Wine Sauce

MUSHROOM CRUSTED BEEF TENDERLOIN

Porchini Jus

LOBSTER IMPERIAL

Drawn Butter

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— CUSTOM SIDE & SEASONAL VEGETABLE —

CHEF'S CHOICE

•

— DESSERT —

ASSORTED MINI DESSERTS



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UPGRADES

You may substitute or add any of the following items for your entire party. Substitute/Add-on pricing listed.

— APPETIZERS —

BROILED SHRIMP WITH GARLIC, CHILE, OLIVE OIL \$8
BEEF TARTARE \$7
CRAB CAKES \$10
SHRIMP COCKTAIL \$8
SALMON TARTAR \$6

.

— SOUP OR SALAD —

ONION BOULLION \$4
CHEFS SEASONAL INSPIRATION \$4
CELERY CAESAR SALAD \$4
BEET AND ARUGULA \$4
LEX SALAD \$4

.

— ENTRÉES —

SMOKED PORK CHOP \$8
SMOKED STRIPLOIN OF BEEF \$10
8OZ PORCINI CRUSTED BEEF TENDERLOIN WITH TRUFFLE BUTTER \$16
16OZ NY STRIP STEAK \$12
16 OZ RIBEYE \$18
FIVE SPICE ROASTED DUCK \$10
SALMON OSCAR \$6
LOBSTER IMPERIAL ½ \$6-\$12
CRAB CRUSTED TROUT \$12



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DESSERTS

Priced per person

ASSORTED MINI DESSERTS \$10

Approximately 2.5 pieces per person

CHEESECAKE . FLOURLESS CHOCOLATE TORTE . SEASONAL CUSTARD . SEASONAL CAKE

.

ASSORTED PETITE "ONE BITE" DESSERTS \$8

Approximately 3 pieces per person

CHEESECAKE TRIANGLES . FLOURLESS CHOCOLATE TORTE . TRUFFLES . SANDWICH COOKIE . SEASONAL CAKE

.

ASSORTED MINI CUPCAKES \$8

Approximately 3 pieces per person

VANILLA . CHOCOLATE . CARROT CAKE . LEMON . SPICE CAKE

.

COOKIES & BARS \$6

Cookies

- Choose two -

CHOCOLATE CHIP

PEANUT BUTTER

SHORTBREAD

OATMEAL RAISIN

GINGERSNAP

Bars

- Choose two -

BROWNIES

WHITE CHOCOLATE-MACADAMIA NUT BLONDIES

SNICKERDOOLE

KEY LIME