

STETSONS MENU #1 (3-Course Dinner)



FIRST COURSE

CAESAR SALAD

romaine lettuce, anchovies, garlic croutons, parmesan cheese, caesar dressing



SECOND COURSE ENTRÉE – GUEST CHOICE OF

14OZ HERB SALT AND PEPPER ROASTED BUCKHEAD PRIME RIB*
house-made horseradish and au jus

OR

10OZ PAN SEARED ATLANTIC SALMON

cherry tomatoes on the vine, crispy watercress & fennel salad, lemon

OR

BRICK ROAST 1/2 CHICKEN

fresh herbs, grilled lemons

OR

SOFT CORN POLENTA

aged balsamic roasted seasonal vegetables, mascarpone cheese, semi-dried tomato & basil (vegetarian & vegan without the cheese)



family style sides

fresh herbs & white wine sautéed mushrooms

sour cream, butter, heavy cream whipped potatoes

sautéed spinach with onions and garlic



\$65.00 PER PERSON

NOT INCLUSIVE OF SERVICE
CHARGE AND TAXES

*Temperature to Be Pre-Determined

THIRD COURSE DESSERT

OPERA CAKE

chocolate sauce, espresso bean

STETSONS MENU #2 (4-Course Dinner)



FIRST COURSE – FAMILY STYLE
MUSHROOM BISQUE SOUP

SECOND COURSE – PLANNER’S CHOICE OF CAESAR SALAD

romaine lettuce, anchovies, garlic croutons, parmesan cheese, caesar dressing*

OR

WEDGE SALAD

wisconsin mindoro blue cheese, roasted tomatoes, fried onions and caramelized pecans, basil ranch dressing



THIRD COURSE ENTRÉE – GUEST CHOICE OF

14oz HERB SALT AND PEPPER ROASTED BUCKHEAD PRIME RIB*
house-made horseradish and au jus

OR

8oz BROILED BUCKHEAD CENTER CUT FILET MIGNON*

OR

10oz PAN SEARED ATLANTIC SALMON

cherry tomatoes on the vine, crispy watercress & fennel salad, lemon



OR

BRICK ROAST 1/2 CHICKEN

fresh herbs, grilled lemon



OR

SOFT CORN POLENTA

aged balsamic roasted seasonal vegetables, mascarpone cheese, semi-dried tomato & basil (vegetarian & vegan without the cheese)



family style sides

**sour cream, butter, heavy cream whipped potatoes
sautéed spinach with onions and garlic
fresh herbs & white wine sautéed mushrooms**

\$85.00 PER PERSON

NOT INCLUSIVE OF SERVICE
CHARGE AND TAXES

*Temperature to Be Pre-Determined

FOURTH COURSE DESSERT

maple cheesecake tart
roasted pecans, maple sauce

STETSONS MENU #3 (4-Course Dinner)



FIRST COURSE – SERVED FAMILY STYLE

JUMBO SHRIMP, KING CRAB LEGS, SEASONAL OYSTERS, AMERICAN PADDLEFISH CAVIAR
classic mignonette, cocktail sauce

SECOND COURSE – PLANNER’S CHOICE OF SALAD OR SOUP

CAESAR SALAD, romaine lettuce, anchovies, garlic croutons, parmesan cheese, caesar dressing*

OR

MUSHROOM BISQUE SOUP

THIRD COURSE ENTRÉE – GUEST CHOICE OF

14OZ HERB SALT AND PEPPER ROASTED BUCKHEAD PRIME RIB*
house-made horseradish and au jus

OR

BROILED BUCKHEAD PRIME NEW YORK STRIP*

OR

12OZ BROILED BUCKHEAD RIB EYE FILET*

OR

10OZ PAN SEARED CHILEAN SEA BASS
cherry tomatoes on the vine, crispy watercress & fennel salad, lemon

OR

BRICK ROAST 1/2 CHICKEN
fresh herbs, grilled lemon

OR

SOFT CORN POLENTA
aged balsamic roasted seasonal vegetables, mascarpone cheese, semi dried tomato & basil
(vegetarian & vegan with the cheese)

HOUSE SAUCES

morel mushroom • chimichurri

family style sides

sautéed spinach with onions & garlic
fresh herbs & white wine sautéed mushrooms

truffle mashed potatoes with truffle butter, cream, and sea salt

FOURTH COURSE DESSERT

CHOCOLATE FLOURLESS CAKE
raspberry mousse, white chocolate sauce, raspberries



\$100.00 PER PERSON

NOT INCLUSIVE OF SERVICE
CHARGE AND TAXES

*Temperature to Be Pre-Determined

HORS D'OUERVES and SUSHI



served family style

FRUIT & BRIE CROUSTADE

MINI BEEF WELLINGTONS

HONEY SRIRACHA CHICKEN MEATBALLS

FRIED COCONUT SHRIMPS

HORS D'OUERVES - \$12.00 PER PERSON

INCLUDES 3 HORS D'OUERVES PER PERSON
NOT INCLUSIVE OF SERVICE CHARGE AND TAXES

*Temperature to Be Pre-Determined

