



The Diner Private Events – Dinner

For parties of 20 – 40 people
4pm – 10pm
Back Dining Room

Menu Pricing:

3-Course Price Menu: \$25 per person

Includes choice of three appetizers, four entrees and two desserts

Prices do not include sales tax and 20% service charge*

* The Service Charge includes wages paid to the service staff who work during your event, as well as booking fees, coordination fees and commissions which are not paid to the service staff.

Beverages:

3 hour top shelf open bar: **\$20 per person**

Choice of 5 Passed Hors d'oeuvres during pre-dinner reception - **\$10pp**

1st Course

Caesar Salad with Romaine, Focaccia Croutons & Pecorino Romano

Chopped Salad Romaine, Tomato, Cucumbers, Carrots, Fennel, Olives, Feta, Sherry Vinaigrette

Pear and Maytag Blue Cheese Mixed Lettuce, Walnuts, Tomatoes & Balsamic Vinaigrette

Macaroni and Cheese

Goat Cheese and Chicken Quesadilla Guacamole, Pico de Gallo, Sour Cream, Chipotle Aioli

Crispy Semolina Calamari with Roasted Garlic & Citrus Dipping Sauce

2nd Course

The Diner Burger with Cheese, Bacon, Sauteed Onions on Toasted Brioche Bun

Homemade Grilled Veggie Burger Guacomole, Sprouts, Herb Mayonnaise on English Muffin

Homemade Chicken Burger with Chipotle Sauce, Guacomole, on Toasted Brioche Bun

Seared Tuna Sandwich Roasted Red Peppers, Arugula, Basil Aioli on Toasted Seven Grain

Spaghetti and Meatballs Tomato Sauce and Parmigiano Reggiano

Fish and Chips Beer Battered Cod Fish, French Fries and Tartar Sauce

Boneless Fried Chicken Mashed Sweet Potatoes & Sauteed Spinach

Blackened Catfish Brown Rice, Corn and Black Bean Succotash and Chipotle Aioli

Meatpacking Meatloaf Mashed Potatoes, Gravy and Onion Rings

Desserts

New York Cheesecake

Warm Apple Pie a la mode

Warm Banana Bread Pudding