

# Winston's Grille

## Private Dining Contract and Policies

Please carefully review the following detailed information and initial after each clause:

### CONTRACT AND DEPOSIT

A signed Private Dining Contract and security deposit are required to guarantee the room. Deposits must be made with a credit card or debit card and will be used as a credit towards the bill at the end of the event.

**Client's Initials:** \_\_\_\_\_

### PRIVATE DINING ROOMS

Winston's Grille transforms the general dining space to create spacious private dining spaces to host your event. We offer several rooms, each with its own special layout and seating capacity.

#### **BACK LOUNGE | 22-32 GUESTS | Deposit: \$200**

The Back Lounge is fully enclosed with a glass wall and glass double doors. The Back Lounge can accommodate a minimum of 22 guests and holds up to a maximum of 32 guests.

#### **GALLERY | 32-40 GUESTS | Deposit: \$250**

The Gallery is a semi-private area with one glass wall, and an open entrance to the space. The Gallery accommodates a minimum of 32 guests and holds up to a maximum of 40 guests.

#### **FRONT LOUNGE | 40 -52 GUESTS | Deposit: \$300**

The Front Lounge has an open front entrance that leads into the room. The Sunroom is included and could be used for appetizers, cake and gift table, or seating. The Front Lounge accommodates a minimum of 40 guests and holds up to a maximum of 52 guests.

#### **BACK LOUNGE AND GALLERY | 52 – 72 GUESTS | Deposit: \$350**

The Back Lounge and Gallery is a combination of two dining spaces to create a expansive area for large groups. The Back Lounge and Gallery accommodates a minimum of 52 guests and holds up to a maximum of 72 guests.

**Client's Initials:** \_\_\_\_\_

## GUARENTEED GUEST COUNT

All events must have a guaranteed guest count 7 days prior to the event date. This information gives us the ability to properly plan, order, and prepare the menu selected. Winston's Grille will consider the guaranteed guest count final, and it will not be subject to reduction. Additional guest may be added up to 4 days prior to your event.

**Client's Initials:** \_\_\_\_\_

## EVENT TIMING

All events must begin and end promptly at the times indicated on this contract. The host can access the space 25 minutes prior to the scheduled start time for the event. Guests who arrive early without approval from the Banquet Coordinator cannot be guaranteed access to the event space prior to the reservation time.

Our staff will ensure that the event proceeds in a reasonable, timely fashion. We understand that unexpected delays do arise on the occasion, we ask the host of the event helps to ensure a prompt arrival of all guests.

**Client's Initials:** \_\_\_\_\_

## MENU SELECTION

All events must have their menu selected and confirmed 14 days prior to the event date.

**The Banquet Coordinator and/or Executive Chef will create a menu based on the package selected if we do not receive a confirmed menu 14 days prior to your event.**

*Once your menu is submitted and finalized, you cannot make any changes as product orders are placed with our culinary team.* We are pleased to accommodate guests with dietary restrictions (gluten-free, vegetarian, vegan, food allergies).

### APPETIZERS AND COCKTAIL RECEPTION | \$ 50 PER PERSON

- Available Monday thru Friday for lunch or dinner hours; Saturday available for dinner hours. Appetizer and Cocktail Receptions are scheduled for two-hour time slots.
- Includes six replenishable appetizers (one hour replenishment) of your choice (buffet-style) and non-alcoholic beverage (soft drinks, iced tea, coffee, water) *\*All juices, lemonade, and alcoholic beverages are not included in the package.*

### LUNCH PACKAGE A | \$ 38 PER PERSON

- Available Monday thru Friday from 11 am – 3 pm. Scheduled for 2 ½ hour time slots.
- Includes bread and butter, entrée, dessert, and non-alcoholic beverage (soft drinks, iced tea, coffee, water) *\*All juices, lemonade, and alcoholic beverages are not included in the package.*

## LUNCH PACKAGE B | \$29 PER PERSON

- Available Monday thru Friday from 11 am – 3 pm. Scheduled for 2 ½ hour time slots.
- Includes bread and butter, entrée, and non-alcoholic beverage (soft drinks, iced tea, coffee, water) *\*All juices, lemonade, and alcoholic beverages are not included in the package.*

## DINNER PACKAGE A | \$70 PER PERSON

- Available Monday thru Friday for lunch or dinner hours; Saturday available for dinner hours. Scheduled for 2 ½ hour time slots.
- Includes bread and butter, side house salad, entrée, dessert, and non-alcoholic beverage (soft drinks, iced tea, coffee, water) *\*All juices, lemonade, and alcoholic beverages are not included in the package.*

## DINNER PACKAGE B | \$60 PER PERSON

- Available Monday thru Friday for lunch or dinner hours; Saturday available for dinner hours. Scheduled for 2 ½ hour time slots.
- Includes bread and butter, side house salad, entrée, dessert, and non-alcoholic beverage (soft drinks, iced tea, coffee, water) *\*All juices, lemonade, and alcoholic beverages are not included in the package.*

## KIDS PACAKGE | \$37 PER PERSON

- Available for ages 7 – 12.
- Available Monday thru Friday for lunch or dinner hours; Saturday available for dinner hours. Scheduled for 2 ½ hour time slots.
- Includes bread and butter, side house salad, entrée, dessert, and non-alcoholic beverage (soft drinks, juices, iced tea, coffee, water) *\*Lemonade is not included in the package.*

## KIDS MENU | CHARGE A LA CARTE

- Available for ages 6 and below.
- Available Monday thru Friday for lunch or dinner hours; Saturday available for dinner hours. Scheduled for 2 ½ hour time slots.
- All items ordered from the a la carte kids' menu is charged by the price listed on the menu (per non-alcoholic beverage, salad, entrée, and dessert).

**Client's Initials:** \_\_\_\_\_

## BAR SELECTIONS

Please view our alcohol selections on our website at [www.winstonsgrille.com/menu/](http://www.winstonsgrille.com/menu/)  
Our banquet staff will happily take drink orders and serve guests for the bar service. All alcohol selections need to be confirmed 7 days prior to the event date.

## OPEN BAR

Beer, wine, and cocktails/liquor are charged based on consumption, restaurant pricing. *Host responsible for payment.*

## BEER AND WINE

Beer and wine are charged based on consumption, restaurant pricing. *Host responsible for payment.*

## DRINK TICKETS

Beer, wine, and cocktails/liquor are charged based on consumption, restaurant pricing. Each guest will be provided drink tickets at the beginning of the event. You will be charged for the cost of the beverage if the drink ticket has been redeemed. You can offer drink tickets for any of our bar selections. Many guests limit two drinks per person. *Host responsible for payment.*

## LIMITED OPEN BAR

Beer, wine, and cocktails/liquor are charged based on consumption, restaurant pricing. Hosts can specify a dollar amount of how much they would like to spend on alcohol. Once the limit is reached, a cash bar will begin. *Host responsible for payment.*

## CASH BAR

Beer, wine, and cocktails/liquor are charged based on consumption, restaurant pricing. **All guests are responsible ordering and providing payment for their alcoholic beverages.** They will receive a bill before the ending of the event. (Please notify guests that they will need to have a credit card/debit card on hand to begin their bar tab, even if they wish to pay the final amount via cash.)

## CORKING FEE

We charge a \$25 corking fee per 750 ml bottle that is opened inside the restaurant.

**Client's Initials:** \_\_\_\_\_

## OUTSIDE DESSERTS

All outside desserts brought into Winston's Grille will be charged a \$15 flat fee. This applies to cakes (all occasions), cupcakes, pies, and cookies.

**Client's Initials:** \_\_\_\_\_

## ENTERTAINMENT AND MEDIA

No loud entertainment of any kind will be permitted without consent of the Banquet Coordinator and/or Winston's Grille Management. We welcome your screen projectors, video presentations, microphones to make your event more effective. We do ask that you obtain management approval prior to the event. We have audio/visual equipment that you

can rent for a fee. Please ask if the equipment is available on the date schedule for your event.

**Client's Initials:** \_\_\_\_\_

## DECORATIONS

All décor must be approved by the Banquet Coordinator in advance. **Glitter, feathers, sand, confetti, balloons filled with confetti, and metal balloon arches are prohibited.** Decorations may not be pinned, thumb tacked, glued, or attached to the walls, ceilings, floors, or furnishings.

Balloons and flowers are welcomed. We suggest simple decorating; easy and quick to put together and pull apart. Any materials brought into Winston's Grille by the host and/or vendors are responsible for the setup and removal of décor at the end of the event.

You are allotted 20 minutes prior to the schedule event time to add décor or materials.

**Client's Initials:** \_\_\_\_\_

## CANCELLATION

In the event of a cancellation five (5) days prior to the event date, the deposit will be forfeited. **Deposits made for an event between the dates of December 1<sup>st</sup> - December 31<sup>st</sup> will not receive a refund for cancellation.**

There are no exceptions to this cancellation policy including personal, business, medical, or any other family/guest related issues. **To cancel your event, please reach out to the Banquet Coordinator by email or phone.**

**Client's initials:** \_\_\_\_\_

## TAX AND GRATUITY

All charges are subject to a 21% service charge (gratuity) and N.C. state 8.25% sales tax. Tax and gratuity are not included in the prices listed for our packaged menus.

**Client's initials:** \_\_\_\_\_

## FINAL PAYMENT

Private Dining Client agrees to pay the current menu price as quoted by Final payment must be made at the completion and execution of the event. The event must be on a single check for the food. **No separate checks for food purchases.** Alcohol can be paid on one check or separate checks. **Prices are subject to change without notice.** Payment can be made by cash and debit or credit card. We accept all major credit cards. No personal checks are accepted.

**Client's Initials:** \_\_\_\_\_

**Disclaimers:** Winston's Grille is not responsible for any lost or stolen items. Winston's Grille is not responsible for damages to or the theft of parked automobiles or contents thereof during the scheduled event.

### CONTACT INFORMATION

Host Name/Contact Person: \_\_\_\_\_

Onsite Contact (if different from above): \_\_\_\_\_

Mobile Number: \_\_\_\_\_ | Home/Work Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Company Name: \_\_\_\_\_ | Guest(s) of Honor: \_\_\_\_\_

### EVENT DETAILS

Event Description: \_\_\_\_\_

Date of Event (please list day of the week & date): \_\_\_\_\_

Start Time: \_\_\_\_\_ | End Time: \_\_\_\_\_

Room Reserved: (check all that apply)

Back Lounge

Front Lounge

Gallery

Back Lounge and Gallery

Estimated Guest Count: \_\_\_\_\_ | **Final Guarantee Guest Count is due 7 days prior to the event date!**

### MENU SELECTION

Special Header, Company Logo or Greeting of your choice:

\_\_\_\_\_

**Please select all that apply:**

**Lunch Menu A** (\$38 Per Person)

**Dinner Menu B** (\$60 Per Person)

**Lunch Menu B** (\$29 Per Person)

**Appetizer Cocktail Reception** (\$50 Per Person)

**Kids Package** (\$37 Per Person)

**Dinner Menu A** (\$70 Per Person)

APPETIZERS (Please list appetizers to add on to your packaged menu or if you have selected the Appetizer and Cocktail Reception choice)

1. \_\_\_\_\_

4. \_\_\_\_\_

2. \_\_\_\_\_

5. \_\_\_\_\_

3. \_\_\_\_\_

6. \_\_\_\_\_

**ENTREES** (Please list 4 entrees from the packaged menu selected)

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_

**Any Known Allergies:**

Number of Guest with Allergies: \_\_\_\_\_

**Dietary Restrictions/Special Diets:**

Number of Guests with Dietary Restrictions/Special Diets: \_\_\_\_\_

**KIDS PACKAGED MENU** (Ages 7 – 12) | **How many Children?** (if there are any): \_\_\_\_\_

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_

❖ **Children 6 and under** – regular kids menu charged a la carte (entrée, dessert, beverage)

**BAR SELECTIONS**

(Please select a bar choice. Alcohol is charged a la carte based on consumption)

- Open Bar
- Beer & Wine Only
- Limited Open Bar up to \$\_\_\_\_\_
- Dry Bar/No Alcohol Permitted
- #\_\_\_\_\_ of Drink Tickets Per Person
- Cash Bar
- Cork Fee/Outside Wine

**EVENT ADD-ONS**

Select the arrangements for your private event (All options may not apply to your party)

- Dessert Table & Dessert/Cake Fee (\$15 flat fee for outside desserts)
- Registration Table
- Gift/Additional Table
- Easel (\$5)
- White Tablecloths (\$2 Per Linen)
- White Tea Light Candles (\$0.50 Per Candle)
- Projector (\$150)
- Screen (\$15)
- Microphone and Speaker (\$100)

**DEPOSIT PAYMENT**

Please Check:

VISA

AMEX

MASTCARD

DISCOVER

Name as Appears on Credit Card:

\_\_\_\_\_

Card #: \_\_\_\_\_ Exp. Date: \_\_\_\_/\_\_\_\_

I hereby authorize Winston's Grille to debit the above credit card in the amount of \$\_\_\_\_\_ to be applied as security deposit for the above reservation.

**X** \_\_\_\_\_  
Signature

**X** \_\_\_\_\_  
Date

I, \_\_\_\_\_, hereby reserve the \_\_\_\_\_ (room reserved) for \_\_\_\_\_ (date) from \_\_\_\_\_ (time slot).

You, the client, have read and understand Winston's Grille policies and have agreed to the information within the contract stated. You understand all payment requirements, reservation times, policies, and additional charges within this contract. You understand prices and private dining guidelines are subject to change. Any damages in result of you and/or guests will be charged to credit card or debit card provided.

A signature below indicates that you have read and agreed to the terms as outlined above.

**X** \_\_\_\_\_  
Signature

**X** \_\_\_\_\_  
Date

Please return this contract to Banquet Coordinator, Kerielle Sewell to secure your event. Please email contracts and deposits or stop by the restaurant to secure your reservation.

**E-mail:** [ksewell@winstonsgrille.com](mailto:ksewell@winstonsgrille.com)

**Phone:** (919) 790-0700 **Fax:** (919) 878-8710



# Winston's est. 1986 Appetizers

G R I L L E

- **Dinner Package Appetizers:** Each platter feeds a group of 25 and charged a la carte. Prices are listed above the description of the appetizers.

- ❖ **Crab Dip | \$150**

Homemade Carolina crab dip topped with melted mozzarella cheese, served with toasted crostini.

- ❖ **Crab Balls | \$150**

Bite-sized lump crab cakes rolled in panko breadcrumbs and fried, served with Cajun remoulade.

- ❖ **Crab Mushrooms | \$150**

Baked silver dollar mushrooms stuffed with crab cream cheese.

- ❖ **Bruschetta | \$110**

Toasted crostini topped with warm goat cheese, fresh basil marinated tomatoes and drizzled with balsamic syrup.

- ❖ **Herb Cream Cheese Mushrooms | \$125**

Baked silver dollar mushrooms stuffed with herb cream cheese.

- ❖ **Chicken Wings | \$145**

Smoked and fried chicken wings with your choice of honey BBQ sauce, buffalo sauce, or plain wings, served with ranch and bleu cheese dressings.

- ❖ **Homemade Chicken Tenders | \$150**

Marinated and fried tender pieces of chicken, served with honey mustard and ranch.

- ❖ **Fruit Tray | \$140**

Fresh seasonal fruit.

- ❖ **Vegetable Tray | \$130**

Assorted vegetables served with ranch and bleu cheese dressing.

- ❖ **Chicken Salad Sandwiches | \$130**

Our homemade chicken salad served on a soft yeast roll with lettuce and tomato. *(Contains pecans, onions, and grapes)*

- ❖ **Prime Rib Sandwiches | \$150**

Our slow roasted prime rib, sliced and served on a soft yeast roll with homemade creamy horseradish sauce on the side.

- ❖ **Grilled Chicken Sandwich | \$150**

Marinated grilled chicken, served on a soft yeast roll, with sides of lettuce, tomato, and basil mayonnaise.

- ❖ **Brownie Bites | \$150**

Delicious bite-sized peanut butter brownies topped with whip cream.

- ❖ **Chocolate Covered Strawberries | \$150**

Hand dipped fresh strawberries in Belgium chocolate.

- ❖ **NY Style Cheesecake Bites | \$150**

Delicious homemade cheesecake bites topped with whipped cream.

- ❖ **Key Lime Pie Bites | \$150**

Homemade traditional Key Lime pie bites topped with whipped cream and lime zest.

- **Appetizer Cocktail Reception:** Includes six (6) appetizers and a non-alcoholic beverage. Appetizers are replenishable for an hour within the two-hour time frame. \$50 per person for 6 replenishable appetizers including a non-alcoholic beverage.

**Price does not include tax and gratuity.**

*Winston's*  
GRILLE  
**Lunch Menu**

**Lunch Menu A: \$38** per person  
(Beverage, entrée, and dessert)

**Lunch Menu B: \$29** per person  
(Entrée and beverage)

Prices do not include tax and gratuity.  
Prices are subject to change.

Lunch packages are available 11 am –  
3:30 pm, Monday thru Friday.

**Please select four (4) entrée choices to create your menu for either package A or B.**

**Crabcake Salad**

Fresh house greens, tossed with mandarin oranges, fresh mangos, avocado and tomatoes with a citrus cilantro vinaigrette, topped with a crispy fried lump crab cake, drizzled with Cajun remoulade.

**Caribbean Salad**

Fresh house greens, tossed with mandarin oranges, fresh mango, avocado and tomatoes with a citrus cilantro vinaigrette, topped with fried Jam Jam Shrimp.

**Black and Bleu Salad**

Mixed greens topped with bleu cheese, pecans, blueberries, and strawberries, topped with a blackened chicken breast, served with raspberry vinaigrette.

**Grilled Chicken Salad**

Mixed greens with cheddar and mozzarella cheese, tortilla strips, tomatoes, and cucumbers, topped with a grilled marinated chicken breast.

**Steak Salad**

Grilled flank steak on a bed of mixed greens with onions, carrots, and cucumbers, tossed in ginger soy dressing, drizzled with teriyaki sauce.

**Southwest Chicken Salad**

Mixed greens with cheddar and mozzarella cheese, tortilla strips, tomatoes and cucumbers, avocado, black bean relish, topped with a grilled marinated chicken breast, drizzled with chipotle BBQ.

**Monterey Chicken Sandwich**

Grilled BBQ chicken with bacon, Monterey Jack cheese, basil mayonnaise, lettuce, and tomato on a brioche bun, served with your choice of hand-cut French fries or sautéed vegetables.

**Winston's Country Club**

Turkey, Swiss cheese, bacon, lettuce, tomato, and mayo on a large flaky croissant, served with your choice of hand-cut French fries or sautéed vegetables.

**Ravioli Salute**

Shrimp sautéed with white wine, garlic, and shallots in a creamy marinara sauce with fresh basil, served over cheese filled ravioli.

**Rotisserie Chicken [GF]**

Herb rotisserie roasted half chicken served with homemade mashed potatoes and collards.

**Dessert** - Winston's puff pastry filled with homemade vanilla ice cream, topped with your choice of homemade hot fudge or strawberry sauce.

**Beverages** - Soft Drinks, Iced Tea, Coffee, Water



# Dinner Menu A

## \$70 Per Person

(Includes non-alcoholic beverage, traditional salad, entrée, and dessert)

Price does not include tax or gratuity.  
Prices are subject to change.

**\*Vegetarian options available upon request.**

### Salad

#### **Traditional**

Ranch, Bleu Cheese, Honey Mustard, Italian, Creamy Balsamic

### Entrees

**Please select four (4) entrée options to create your menu.**

#### **Grille" Ribeye [GF]**

14 oz. tender, aged, marinated Ribeye, served with homemade mashed potatoes and green beans.

#### **Maryland Style Crab Cakes**

Homemade crab cakes served over rice pilaf topped with a tropical fruit relish and Cajun remoulade.

#### **Flame Grilled Filet Mignon [GF]**

7oz. Filet mignon bacon wrapped, served with homemade mashed potatoes and green beans.

#### **"Winston's" Prime Rib [GF]**

12 oz. tender, aged, slow roasted prime rib, served with homemade mashed potatoes.

#### **Chicken Caprese [GF]**

Grilled chicken breast topped with basil marinated tomatoes and mozzarella, drizzled with balsamic glaze, served with rice pilaf, and sautéed spinach.

#### **Cashew Salmon**

Fresh salmon encrusted with cashews and pepper with a lemon-lime beurre blanc, served with rice pilaf and sautéed vegetables.

#### **Chicken Portobello Pasta**

Grilled chicken, portobello mushrooms, spinach, sun-dried tomatoes in a sherry garlic cream sauce served over angel hair pasta.

### Dessert

**Winston's Puff Pastry:** Puff pastry filled with homemade vanilla ice cream, topped with your choice of homemade hot fudge or strawberry sauce.

Beverages - **Soft Drinks, Iced Tea, Coffee, Water**



# Dinner Menu B

## \$60 Per Person

(Includes non-alcoholic beverage, traditional salad, entrée, and dessert)

Price does not include tax or gratuity.  
Prices are subject to change.

\*Vegetarian options available upon request.

### Salad

#### **Traditional**

Ranch, Bleu Cheese, Honey Mustard, Italian, Creamy Balsamic

### Entrees

**Please select four (4) entrée options to create your menu.**

#### **Shrimp and Grits [GF]**

Shrimp sautéed with tomatoes, shallots, shiitake mushrooms, basil and apple wood smoked bacon, served over creamy grits.

#### **London Broil [GF]**

Marinated flank steak, grilled to order, topped with a mushroom demi-glace, served with homemade mashed potatoes and sautéed vegetables.

#### **Rotisserie Chicken [GF]**

Herb rotisserie roasted half chicken, served with homemade mashed potatoes and collards.

#### **Grilled Salmon [GF]**

Grilled Salmon topped with a sherry tomato cream sauce, served with rice pilaf, and sautéed vegetables.

#### **Triple Crown**

Beef tenderloin, shrimp, chicken and mushrooms, broccoli, peppers & onions in a ginger teriyaki stir fry sauce served over rice.

### Dessert

**Winston's Puff Pastry:** Puff pastry filled with homemade vanilla ice cream, topped with your choice of homemade hot fudge or strawberry sauce.

Beverages - **Soft Drinks, Iced Tea, Coffee, Water**

# Winston's GRILLE Special Diets

## Gluten Free Dishes

\*Please specify the number of gluten free guests in attendance on the contract.

### **Winston's Prime Rib [GF] | \$70 Menu A**

12 oz. tender, aged, slow roasted prime rib, served with homemade mashed potatoes.

### **Grilled Filet Mignon [GF] | \$60 Menu A**

7oz. Filet mignon bacon wrapped, served with homemade mashed potatoes and green beans.

### **Rotisserie Chicken [GF] | \$52 Menu B**

Herb rotisserie roasted half chicken, served with homemade mashed potatoes and collards.

### **London Broil [GF] | \$52 Menu B**

Marinated flank steak, grilled to order, topped with a mushroom demi-glace, served with homemade mashed potatoes and sautéed vegetables.

### **"Grille" Ribeye [GF] | \$60 Menu A**

14 oz. tender, aged, marinated ribeye, served with homemade mashed potatoes and green beans.

### **Chicken Caprese [GF] | \$60 Menu A**

Grilled chicken breast topped with basil marinated tomatoes and mozzarella, drizzled with balsamic glaze, served with rice pilaf, and sautéed spinach.

### **Grilled Salmon [GF] | \$52 Menu B**

Grilled Salmon topped with a sherry tomato cream sauce, served with rice pilaf and sautéed vegetables.

### **Shrimp and Grits [GF] | \$52 Menu B**

Shrimp sautéed with tomatoes, shallots, shiitake mushrooms, basil and apple wood smoked bacon served over creamy grits.

Fresh fruit or a scoop of vanilla ice cream available for gluten free guests in lieu of the puff pastry.

## Vegetarian & Vegan Dishes

\*Please note on the contract the number of vegetarians or vegans in attendance.

### **Pasta Primavera [Vegetarian]**

Sautéed squash, zucchini, corn, onion, edamame, tomato broccoli and mushrooms in a creamy marinara sauce over angel hair pasta topped with parmesan cheese.

### **Vegetable Stir Fry [Vegan/Vegetarian]**

Peppers, onions, broccoli, mushrooms, and garlic, sautéed in a teriyaki sauce, served over sushi rice, topped with sesame seeds and green onions.

### **Chef's Veggie Bowl [Vegan/Vegetarian]**

Sushi rice topped with sautéed shitake mushrooms, broccoli, spinach, super slaw, roma tomatoes, chef tomatoes, onions, peppers, basil, garlic, shallots, and white wine, topped with a pyramid of asparagus.



# Kids Package

*\$37 per person, includes non-alcoholic beverage, traditional salad, entrée, and dessert.*

Price does not include tax or gratuity.

**Prices are subject to change.**

**Available for ages 6 – 12.**

## Salad

### **Traditional**

Ranch, Bleu Cheese, Honey Mustard, Italian, Creamy Balsamic

## Entrees

**Please select four (4) entrée options to create your menu.**

### **Chicken Fingers**

All white meat chicken, served with French fries and fresh fruit.

### **Grilled Cheese**

Toasted grilled cheese sandwich served with French fries and fresh fruit.

### **Pasta**

Elbow Macaroni, served with your choice of marinara or creamy alfredo, side of fruit.

### **Steak**

3 1/2 oz. of tender flame grilled steak, served with homemade mashed potatoes, broccoli, and fresh fruit.

### **Minnie Winnie Cheeseburger**

3 oz. fresh ground chuck, grilled and topped with American cheese, served with French fries and fresh fruit.

### **Grilled Salmon**

3 oz. fresh grilled salmon, served with homemade mashed potatoes, broccoli, and fresh fruit.

Dessert - **Winston's Puff Pastry:** Puff pastry filled with homemade vanilla ice cream, topped with your choice of homemade hot fudge or strawberry sauce.

Beverages - **Apple Juice, Cranberry Juice, Orange Juice, Soft Drinks, Iced Tea, Water, Milk**

**\*Regular Kids Menu (charged a la carte): For ages 5 and under**