**APPETIZER PACKAGES**

**A Casual Affair**

If a sit-down lunch or dinner doesn’t fit your needs, we can still accommodate your group with our more casual Cocktail Party package. Depending on your needs, you may select 4, or 7 items from our Appetizers and Pizza menu. Your selections will be presented on platters that will be stationed throughout the room so that your guests are free to roam around and mingle.

**7 Appetizer Package**$18.25 per person

**4 Appetizer Package**$14.50 per person

**Appetizers**

Chicken Lettuce Wraps  
Flash Fried Brussel Sprouts  
Loaded Tater Tots  
Thai Pork Mac and Cheese  
BBQ Pulled Pork Sliders

Pulled Pork Nachos  
Boneless Wings  
Artichoke and Spinach Dip  
Stuffed Banana Peppers  
Chicken and Cheese Quesadilla

**Flatbreads**

Margherita

Pittsburgh

Meat N’ Mushroom

Artichoke and Spinach

Pepperoni  
Buffalo Chicken

**LUNCHEON PACKAGES**

**Sandwiches and Salad Luncheon**

You choose 4 sandwiches and 2 small salads from the list below.

Soft drinks, coffee, or iced tea included. **$16.50 per person**

SANDWICHES

**Traditional Reuben**

Marble rye, sauerkraut, swiss cheese, 1000 island dressing

and toasted to perfection

**California Turkey Wrap**

Roasted turkey, goat cheese, honey-cup mustard, field greens, tomato,

candied bacon, avocado, wheat wrap

**Shaved Prime Rib Sandwich**

Hot pepper rings, mushrooms and provolone cheese on a Parisian baguette

**Buffalo Chicken Wrap**

Grilled chicken, buffalo sauce, cheddar cheese, lettuce,

tomato, in a jalapeno wrap

**Turkey Club**

Roasted turkey, candied bacon, cranberry relish, field greens, cheese,

tomato and honey aioli

SALADS

**Caesar Salad**

Romaine, asiago cheese, croutons tossed in caesar dressing

**Roasted Beet Salad**

Mesclun field greens tossed with in-house roasted beets, caramelized walnuts

and gorgonzola with herb balsamic vinaigrette

**Caramelized Walnut Salad**

Field greens, sliced pears, caramelized walnuts, sundried cranberries,

goat cheese, herb balsamic vinaigrette

**LUNCHEON PACKAGES**

**Land and Sea Luncheon**

You may choose 3 entrees from the list below.

Your choices include a **House** or **Caesar Salad** and 1 side dish.

Soft drinks, coffee, or iced tea included. **$16.50 per person**

ENTREES

**Parmesan Crusted Chicken\***

Served with potato gnocchi and a tomato basil cream sauce

**Wild Mushroom Chicken**

In a light cream sauce

**Salmon Balsamico**

Char grilled, cooked to a medium temperature, marinated roma

tomatoes, goat cheese, basil and balsamic reduction

**Lightly Crusted Atlantic Cod**

Crispy shredded potato, horseradish-herb crust,

old bay remoulade lump crab relish

**Marinated Sirloin**

Marinated with oak and burgundy, grilled medium,

topped with crispy onions

**[\****Denotes an item that comes with a House or Caesar Salad only****]***

SIDE DISHES

Please select one side dish to be served with **ALL** of your

entrée selections from the following list.

Vegetable du Jour Baked Sweet Potato Chef Starch

Baked Potato French Fries Sweet Potato Fries

**LUNCHEON PACKAGES**

**Hearty Salads Luncheon**

You may choose 3 entrees from the list below.

Soft drink, coffee, or iced tea included.

**$16.95 per person**

**Caramelized Walnut Salad with Grilled Chicken**

Field greens, sliced pears, caramelized walnuts, sundried cranberries,

goat cheese, herb balsamic vinaigrette

**Chopped Cobb Salad**

Mixed greens, grilled chicken, bacon, avocado, cucumber,

red onion, tomato, egg and gorgonzola

**Strawberry Balsamico Salad with Grilled Chicken**

Field greens, balsamic marinated strawberries, goat cheese,

candied almonds and balsamic reduction

**Caesar Salad with Grilled Chicken**

Romaine, fresh parmesan, herb garlic croutons tossed in caesar dressing

**Roasted Beet Salad with Grilled Chicken**

Field greens tossed with in-house roasted beets, caramelized walnuts,   
and gorgonzola with herb balsamic vinaigrette

**LUNCHEON PACKAGES**

**Desserts**

With any of our Dinner Packages you may elect to add a selection

of 3 desserts from our dessert menu listed below.

**$4.25 per person**

**Brownie Works / Caramelized Walnut Ball / Crème Brule / Cheesecake Duo**

*[Should you elect to bring in your own dessert, we will apply a $1.00 fee per person to your final bill for cutting & plating. If you plate and serve the dessert yourself, there will be no charge.]*

**ALTERNATE LUNCHEON PACKAGE OPTION**

**My Luncheon My Way Menu**

Soft drinks, coffee, or iced tea included. Price is to be decided.

If you are interested in creating a custom menu item for your function, our staff is able to assist you in your selection and the pricing of the menu item of your choice.

**DINNER PACKAGES**

**Chef’s Choice Package**

Your choice of 3 entrees. Includes **House** or **Caesar Salad** and 2 Side Dishes.

Soft drinks, coffee, or iced tea included.

**$33.75 per person**

ENTREES

**Balsamic Grilled Chicken**

Balsamic Grilled Chicken Marinated roma tomatoes, basil, mozzarella, and balsamic glaze

**Jumbo Lump Crab Cakes**

Complemented with Old Bay Remoulade

**Filet Mignon and Crab Cake**

Complemented with gorgonzola-bacon butter

and a jumbo lump crab cake

**Marinated Sirloin and Shrimp**

Marinated with oak and burgundy, grilled medium, topped

with crispy onions and complimented with grilled shrimp

**Crab Stuffed Shrimp**

Five large shrimp stuffed with our lump crab meat

and baked with garlic-infused butter

SIDE DISHES

Please select two side dishes to be served with **ALL** of your

entrée selections from the following list.

Vegetable du Jour Baked Sweet Potato Chef Starch

Baked Potato Asparagus

**DINNER PACKAGES**

**Walnut Grill’s Favorites Package**

Your choice of 3 entrees. Includes **House** or **Caesar Salad** and 2 Side Dishes.

Soft drinks, coffee, or iced tea included

**$25.95 per person**

ENTREES

**Parmesan Crusted Chicken**

Served with potato gnocchi and a tomato basil cream sauce

**Wild Mushroom Chicken**

In a light cream sauce

**Lightly Crusted Atlantic Cod**

Crispy shredded potato, horseradish-herb crust, old bay remoulade,

chilled lump crab relish

**Marinated Sirloin**

Marinated with oak and burgundy, grilled medium and

topped with crispy onions

**Salmon Balsamico**

Char grilled, marinated roma tomatoes, goat cheese,

basil and balsamic reduction

**Shrimp Scampi Vermicelli**

Shrimp, white wine garlic-butter sauce, tomato, vermicelli pasta

SIDE DISHES

Please select two side dishes to be served with **ALL** of your entrée selections

from the following list. Pasta dishes do not include a side dish.

Vegetable du Jour Baked Sweet Potato Chef Starch

Baked Potato Asparagus

**DINNER PACKAGES**

**Desserts**

With any of our Dinner Packages you may elect to add a selection

of 3 desserts from our dessert menu listed below.

**$4.25 per person**

**Brownie Works / Caramelized Walnut Ball / Crème Brule / Cheesecake Duo**

*[Should you elect to bring in your own dessert, we will apply a $1.00 fee per person to your final bill for cutting & plating. If you plate and serve the dessert yourself, there will be no charge.]*

**ALTERNATE DINNER PACKAGE OPTION**

**My Dinner My Way Menu**

Soft drink, coffee, or iced tea included. Price is to be decided.

If you are interested in creating a custom menu item for your function, our staff is able to assist you in your selection and the pricing of the menu item of your choice.