

GROUP AND EVENT DINING

*Seasons 52*SM
FRESH GRILL | WINE BAR





A FRESH TAKE ON GROUP AND EVENT DINING

Seasons 52 is a fresh grill and wine bar that offers a seasonally inspired menu. Ingredients are sourced at their peak and are thoughtfully prepared to enhance their natural flavor. Paired with over 100 wines and artisanal cocktails, there's always something new to discover at Seasons 52.

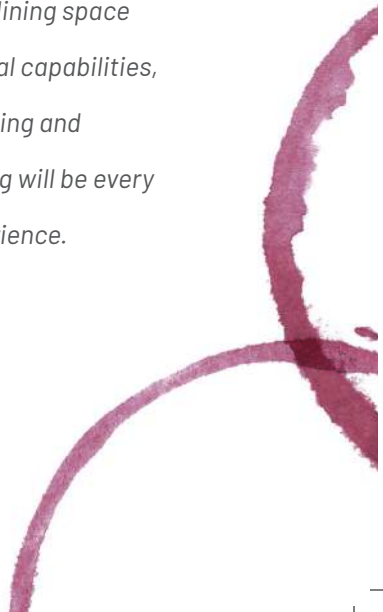
From our chef's table to semi-private spaces and private dining rooms, the sophistication of our Frank Lloyd Wright-inspired architecture offers a warm, welcoming atmosphere for social gatherings and business meetings alike.



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GROUP AND EVENT DINING MENUS

Your personal event coordinator will ensure no detail is overlooked. Each private dining space features complimentary audiovisual capabilities, in addition to separate music, lighting and temperature controls. Your meeting will be every bit as flawless as your dining experience.



CLASSIC LUNCH

\$33 PER PERSON

SIGNATURE FLATBREADS *Select two of the following for your table:*

ROASTED TOMATO

ALL-NATURAL PEPPERONI

PESTO CHICKEN AND FRESH MOZZARELLA

SEASONAL SELECTION

LUNCH ENTRÉES

NAKED CHEDDAR BURGER*

LUMP CRAB CAKE SANDWICH

BBQ CHICKEN SALAD

Vegetarian/vegan option available upon request.

DESSERT

MINI INDULGENCE DESSERTS

Individual servings of classic desserts

COFFEE, TEA AND SOFT DRINKS INCLUDED

Wine pricing and pairings available upon request

SEASONAL CUP OF SOUP +\$5pp

Menu pricing is subject to change and is not inclusive of alcohol, tax and gratuity.

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*

SIGNATURE LUNCH

\$38 PER PERSON

SIGNATURE FLATBREADS *Select two of the following for your table:*

ROASTED TOMATO

ALL-NATURAL PEPPERONI

PESTO CHICKEN AND FRESH MOZZARELLA

SEASONAL SELECTION

LUNCH ENTRÉES

ROTISSERIE HALF CHICKEN

French green beans, lemon-parsley marble potatoes, grilled lemon-honey glaze

BRICK-OVEN SEASONAL GNOCCHI

blistered marinated tomatoes, pesto, mozzarella, herb salad

CEDAR PLANK-ROASTED SALMON*

French green beans, lemon-parsley marble potatoes, dill-mustard sauce

DESSERT

MINI INDULGENCE DESSERTS

Individual servings of classic desserts

COFFEE, TEA AND SOFT DRINKS INCLUDED

Wine pricing and pairings available upon request

SOUP OR SALAD +\$5pp *Select one of the following:*

SEASONAL CUP OF SOUP

FIELD GREENS SALAD

ROMAINE CAESAR

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CLASSIC DINNER

\$58 PER PERSON

SIGNATURE FLATBREADS *Select two of the following for your table:*

ROASTED TOMATO

ALL-NATURAL PEPPERONI

PESTO CHICKEN AND FRESH MOZZARELLA

SEASONAL SELECTION

SALAD *Select one of the following:*

FIELD GREENS

ROMAINE CAESAR

DINNER ENTRÉES *Select two of the following for guests to choose from:*

ROTISSERIE HALF CHICKEN

French green beans, lemon-parsley marble potatoes, grilled lemon-honey glaze

CEDAR PLANK-ROASTED SALMON*

French green beans, lemon-parsley marble potatoes, dill-mustard sauce

WOOD-GRILLED FILET MIGNON*

French green beans, lemon-parsley marble potatoes, red wine sauce

Vegetarian/vegan option available upon request.

DESSERT

MINI INDULGENCE DESSERTS

Individual servings of classic desserts

COFFEE, TEA AND SOFT DRINKS INCLUDED

Wine pricing and pairings available upon request

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SIGNATURE DINNER

\$68 PER PERSON

SIGNATURE FLATBREADS *Select two of the following for your table:*

ROASTED TOMATO

ALL-NATURAL PEPPERONI

PESTO CHICKEN AND FRESH MOZZARELLA

SEASONAL SELECTION

SOUP OR SALAD *Select one of the following:*

SEASONAL CUP OF SOUP

FIELD GREENS

ROMAINE CAESAR

DINNER ENTRÉES *Select three of the following for guests to choose from:*

ROTISSERIE HALF CHICKEN

French green beans, lemon-parsley marble potatoes, grilled lemon-honey glaze

CEDAR PLANK-ROASTED SALMON*

French green beans, lemon-parsley marble potatoes, dill-mustard sauce

WOOD-GRILLED FILET MIGNON*

French green beans, lemon-parsley marble potatoes, red wine sauce

WOOD-GRILLED DRY-RUBBED PORK CHOP*

grilled lemon-honey glaze , braised red cabbage, golden raisins

Vegetarian/vegan option available upon request.

DESSERT

MINI INDULGENCE DESSERTS

Individual servings of classic desserts

COFFEE, TEA AND SOFT DRINKS INCLUDED

Wine pricing and pairings available upon request

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PREMIER DINNER

\$78 PER PERSON

SIGNATURE FLATBREADS *Select two of the following for your table:*

ROASTED TOMATO
ALL-NATURAL PEPPERONI
PESTO CHICKEN AND FRESH MOZZARELLA
CHIPOTLE BBQ SHRIMP
SEASONAL SELECTION

APPETIZERS

LUMP CRAB CAKE
GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS

SOUP OR SALAD *Select one of the following:*

SEASONAL CUP OF SOUP
FIELD GREENS
ROMAINE CAESAR

DINNER ENTRÉES *Select three of the following for guests to choose from*

ROTISSERIE HALF CHICKEN
French green beans, lemon-parsley marble potatoes, grilled lemon-honey glaze
WOOD-GRILLED DRY-RUBBED PORK CHOP*
grilled lemon-honey glaze, braised red cabbage, golden raisins
CAMELIZED GRILLED SEA SCALLOPS
French green beans, mascarpone risotto
WOOD-GRILLED FILET MIGNON*
French green beans, lemon-parsley marble potatoes, red wine sauce

Vegetarian/vegan option available upon request.

DESSERT

MINI INDULGENCE DESSERTS
Individual servings of classic desserts

COFFEE, TEA AND SOFT DRINKS INCLUDED

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WINE DINNER MENU

\$95 PER PERSON

Experience our five-course wine dinner paired with our Sommelier's favorites for you and your guests this season.

AMUSE

CHEF'S AMUSE-BOUCHE

FIRST COURSE *La Crema, Chardonnay, Monterey '21*

PHILLY CHEESESTEAK FLATBREAD

beef tenderloin, cipollini onions, wood-grilled red peppers, provolone cheese sauce

SECOND COURSE *Les Légendes by Lafite, Sauvignon Blanc, Bordeaux, France '21*

POTATO LEEK SOUP

crispy applewood bacon, chives

THIRD COURSE *Flowers, Pinot Noir, Sonoma Coast '21*

SPINACH AND STRAWBERRY SALAD

spring strawberries, toasted almonds, Gorgonzola, white balsamic vinaigrette

FOURTH COURSE *Faust, Cabernet Sauvignon, Napa Valley, CA '20/'21*

FILET & MAINE LOBSTER TAIL*

French green beans, marble potatoes, herb butter

FIFTH COURSE

MINI INDULGENCE DESSERTS

Individual servings of classic desserts

COFFEE, TEA AND SOFT DRINKS INCLUDED



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RECEPTION MENU

SIGNATURE FLATBREADS

Priced per flatbread / Each signature flatbread serves three guests

ROASTED TOMATO \$11

ALL-NATURAL PEPPERONI \$12

PESTO CHICKEN AND FRESH MOZZARELLA \$11

CHIPOTLE BBQ SHRIMP \$14

PHILLY CHEESESTEAK \$14.5

SEASONAL SELECTION

HORS D'OEUVRES *Priced by the dozen*

AHI TUNA TARTARE* \$22

SLOW-ROASTED MEATBALLS \$35

GINGER-SESAME CHICKEN SKEWERS \$26

AVOCADO-LIME CREMA AND CHEDDAR CRISPS \$18

MARYLAND-STYLE CRAB CAKES *with mustard sauce* \$25

PROSCIUTTO-WRAPPED SEA SCALLOPS \$38

SEASONAL SOUPS \$18

SPINACH-STUFFED CREMINI MUSHROOM CAPS \$21

KONA-CRUSTED LAMB* *with 15-year aged balsamic* \$38

MINI INDULGENCES *Individual servings of classic desserts*

FLIGHT OF MINI INDULGENCES (8 minis) \$25

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