



Private Seated Dinner Menus

MENU ONE • \$35 PER PERSON + tax & gratuity

for more information, contact:

Erica Ballard, **EVENT COORDINATOR**

E erica@chillfiregrill.com • T 704 827 2121

Course One Selections

FAMOUS FOUR CHEESE CROUSTADES

our famous four cheese croustades; a blend of four cheeses, garlic, minced onion, parsley and spices baked on fresh French bread crostini

BUFFALO WINGS

with housemade bleu cheese dip

HUMMUS TRIO PLUS

traditional hummus, roasted red pepper hummus, olive & garlic hummus + olive tapenade spread with herb infused oils and grilled naan flatbread

Course Two Selections

SOUP DU JOUR

our chef's daily inspiration

MIXED FIELD GREENS

with cucumbers, tomatoes, carrots, croutons and selection of dressings

Course Three Selections

BASIL GRILLED BREAST OF CHICKEN

topped with warm Mediterranean salad and balsamic glaze

BLACKJACK BOB

cajun blackened breast of chicken over pasta alfredo with broccoli and prosciutto romano

CHILLFIRE SIGNATURE MEDALLIONS

charbroiled with our signature steak sauce, roasted vegetables and Yukon Gold mashed potatoes

CHARBROILED ATLANTIC SALMON FILLET

with tomato-lime salsa & dijon cream, chef's roasted vegetables and Yukon Gold mashed potatoes

Course Four Selections

WHITE CHOCOLATE BREAD & BUTTER PUDDING

with bourbon caramel & vanilla bean crème anglaise sauces

KEY WEST LIME PIE

just right; with Joe & Nellie's key lime juice

CHILLFIREGRILL.COM





Private Seated Dinner Menus

MENU TWO • \$45 PER PERSON + tax & gratuity

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Course One Selections

CHILLFIRED SHRIMP COCKTAIL

poached & chilled and tossed with spiced lime vinaigrette over garden tomato-horseradish coulis

COWANS FORD CHEESY BREAD

garlic, onion and four cheese spread on French baguette croustades

CHILLFIRE WINGS

signature marinated & deep fried crisp with bleu cheese dip

Course Two Selections

SOUP OF THE DAY

our chef's inspiration; prepared fresh daily

CHILLFIRE GARDEN

mixed garden greens, fresh vegetables, potato crisps and selection of dressings

Course Three Selections

SLOW ROASTED, GARLIC RUBBED ROAST PRIME RIB OF BEEF

with caramelized shallot-cabernet jus, buttery smashed Yukon Gold potatoes, herb-roasted medley of vegetables

PECAN CRUSTED BREAST OF CHICKEN

hand breaded breast of chicken in crushed pecans, gently fried and laced with lemon-maple-dijon glaze, mashed potatoes and roasted medley of vegetables

MID-ATLANTIC CRAB CAKES

lump crab baked & served with jalapeño-honey lime tartar sauce

Course Four Selections

COUNTRY CROCK BREAD AND BUTTER PUDDING

with crème anglaise and bourbon caramel sauce

NEW YORK STYLE CHEESECAKE

with fresh berries

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MENU THREE • \$55 PER PERSON + tax & gratuity

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Course One Selections

SHANGHAI SHRIMP

sweet & tangy glazed shrimp over crisp iceberg lettuce

BUFFALO WINGS

marinated and fried with just the right spice; served with bleu cheese dip

MOZZARELLA GRILLE

housemade mozzarella wrapped in prosciutto and romaine lettuce, grilled with tomato basil concasse and finished with balsamic glaze

Course Two Selections

KALE SALAD ETRUSCA

local kale, our gold vinaigrette, romano, croutons and tomatoes

CLASSIC CAESAR SALAD

with shredded romano and herbed croutons

THREE ONION SOUP

steakhouse style; rusk croustade, molten provolone

Course Three Selections

CHARBROILED PETITE FILET MIGNON

over garlic-horseradish whipped potatoes with portabello-cabernet glaze, chef's seasonal vegetable roast and topped with rich brie butter

HORSERADISH & ASIAGO CRUSTED SALMON

tomato, onion, avocado salad, tomatillo-avocado sauce, mashed potatoes and roasted vegetables

HERB SEARED P/JF BREAST OF CHICKEN VINO ROJO

Ashe County cheddar-bacon-garlic-horseradish mashers, pinot demiglace, grilled asparagus

JUMBO LUMP CRABCAKES

sweet eastern jumbo lump crabmeat baked & served with jalapeño-honey lime tartar, roasted vegetables & Yukon Gold mashers

Course Four Selections

CHILLFIRE TALL CHOCOLATE CAKE

layers of decadence

NEW YORK STYLE CHEESECAKE

with fresh berry sauce

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Private Seated Dinner Menus

MENU FOUR • \$65 PER PERSON + tax & gratuity

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Course One Selections

CHILLED JUMBO SHRIMP COCKTAIL

with lemon wedges & spicy cocktail sauce

CHILLFIRE CHEESE TOAST

our famous four cheese spread broiled atop fresh baked croustades

JUMBO LUMP CRABCAKE APPETIZER

sweet lump crab baked and served with lemon butter sauce

MOZZARELLA GRILLE

fresh housemade mozzarella wrapped in shaved prosciutto and wilted romaine then chargrilled with tomato confit and basil-balsamic oil

ANGRY LOBSTER

spicy flash-fried lobster tails with our own jalapeño-honey mustard dip, made with local honey

Course Two Selections

CLASSIC STYLE WEDGE SALAD

crisp iceberg wedge topped with bacon, roquefort crumbles, cucumbers, ripened tomatoes, garlic croutons and roquefort dressing

VELVET LOBSTER BISQUE

decadent & creamy; Chillfire-style laced with aged sherry

Course Three Selections

12 OZ. CENTER CUT FILET MIGNON

sea salt & black pepper crusted, charbroiled and topped with roasted garlic-truffle butter, whipped potatoes and grilled asparagus

BROILED "BABY" LOBSTER TAILS

cold water baby lobster tails, flame broiled with butter and fresh lemon, grilled asparagus & Yukon Gold smashed potatoes

CAJUN SEARED SHRIMP AND GRITS

our classic etouffé style sauce and rich cheddar grits with sautéed jumbo gulf shrimp

PAN SNAPPER BRETONNE'

pan seared snapper fillet with ragout of mushrooms, shrimp, garlic, scallions, butter and white wine, with roasted vegetables, smashed potatoes

SMOKED MUSCADINE DUCK DUET

light smoke & pepper seared duck breast, glazed with a North Carolina muscadine wine sauce, served over duck fried rice

KASHMIR CHICKEN

yogurt, lemon and mustard marinated chicken, pan roasted, served over char-fired zucchini, warm quinoa salad and cilantro curry sauce

Course Four Selections

BOURBON STREET BREAD PUDDING

served warm with bourbon hard sauce and crème anglaise

BRIOCHE L' AUBERGE

cinnamon-spiced French brioche toast, brandied berries and caramel sea salt ice cream

CHILLFIRE CHOCOLATE CAKE

ganache glazed and mousse layered decadence

LEMON BLUEBERRY CHEESECAKE

a Chillfire favorite