



## Private Seated Dinner Menus

**MENU ONE • \$40\* PER PERSON**

For 25 people & under: plated. For 25+: buffet style.

for more information, contact:

**Erica Ballard, EVENT COORDINATOR**

E [erica@chillfiregrill.com](mailto:erica@chillfiregrill.com) • T 704 827 2121

### Course One *served family style*

**JUMBO SHRIMP COCKTAIL**

with tequila-lime cocktail sauce

**COWAN'S FORD CHEESY BREAD**

garlic, minced onion, parsley and spices baked on fresh French bread crostini

**CHILLFIRE WINGS**

marinated, deep fried crisp, bleu cheese dip, house-made hot sauce

### Course Two Selections

**SOUP DU JOUR**

our chef's inspiration, house-made daily

**TOSSED SALAD**

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

Bleu Cheese, Buttermilk Herb (Ranch), Honey Mustard, Balsamic Vinaigrette

### 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, prosciutto and romano

**CHILLFIRE SIGNATURE MEDALLIONS**

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

**CHARBROILED ATLANTIC SALMON**

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**

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

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\*Does not include beverages, tax or gratuity.



# Private Seated Dinner Menus

**MENU TWO • \$50\* PER PERSON**

For 25 people & under: plated. For 25+: buffet style.

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## Course One

*served family style*

### **JUMBO SHRIMP COCKTAIL**

with tequila-lime cocktail sauce

### **COWAN'S FORD CHEESY BREAD**

garlic, minced onion, parsley and spices baked on fresh French bread crostini

### **CHILLFIRE WINGS**

marinated, deep fried crisp, bleu cheese dip, house-made hot sauce

## 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 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 house-made tartar, buttery smashed Yukon Gold potatoes and roasted medley of vegetables

## Course Four Selections

### **WHITE CHOCOLATE BREAD & BUTTER PUDDING**

with bourbon caramel & vanilla bean crème anglaise sauces

### **NEW YORK STYLE CHEESECAKE**

with fresh berry sauce

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# Private Seated Dinner Menus

**MENU THREE • \$60\* PER PERSON**

For 25 people & under: plated. For 25+: buffet style.

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## Course One

*served family style*

### **SHANGHAI SHRIMP**

sweet & tangy glazed shrimp over crisp iceberg lettuce

### **MOZZARELLA GRILLE**

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

### **CHILLFIRE WINGS**

marinated, deep fried crisp, bleu cheese dip, house-made hot sauce

## Course Two Selections

### **SOUP OF THE DAY**

*our chef's inspiration; prepared fresh daily*

### **CLASSIC CAESAR SALAD**

with shredded romano and herbed croutons

### **KALE SALAD ETRUSCA**

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

## Course Three Selections

### **CHARBROILED PETITE FILET MIGNON**

over garlic-horseradish whipped potatoes with cabernet glaze, chef's seasonal vegetable roast and topped with lemon-herb 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, cabernet demiglace, grilled asparagus

### **JUMBO LUMP CRABCAKES**

sweet eastern jumbo lump crabmeat baked & served with lemon-grained mustard remoulade, roasted vegetables & Yukon Gold mashers

## Course Four Selections

### **DOUBLE DECKER CHOCOLATE MOUSSE**

layers of creamy chocolate cheesecake, moist chocolate cake, and rich chocolate mousse finished with a dusting of cocoa powder

### **NEW YORK STYLE CHEESECAKE**

with fresh berry sauce

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