



## Private Seated Dinner Menus

**MENU ONE • \$40\* PER PERSON**

Parties larger than 30 people will be served buffet style.

for more information, contact:

Thomas M. Jones, **EVENT COORDINATOR**

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

### Appetizer Course

*served family style*

#### **JUMBO SHRIMP COCKTAIL**

with tequila-lime cocktail sauce

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

garlic, onion, four cheese baked baguette

#### **CHILLFIRE WINGS**

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

### Second Course

#### **TOSSED SALAD**

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

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

### Third Course

*choice of:*

#### **PECAN CHICKEN**

pecan crusted, Dijon honey glaze

#### **CHILLFIRE SIGNATURE MEDALLIONS**

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

#### **CHARBROILED ATLANTIC SALMON**

with tomato-lime salsa, Dijon cream, roasted vegetables, Yukon Gold mashed potatoes

### Dessert Course

*choice of:*

#### **BREAD PUDDING**

#### **NY CHEESECAKE**

[CHILLFIREGRILL.COM](http://CHILLFIREGRILL.COM)



\*Does not include beverages, tax or gratuity.



# Private Seated Dinner Menus

MENU TWO • \$50\* PER PERSON

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## Appetizer Course

*served family style*

### **JUMBO SHRIMP COCKTAIL**

with tequila-lime cocktail sauce

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

garlic, onion, four cheese baked baguette

### **CHILLFIRE WINGS**

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

## Second Course

### **TOSSED SALAD**

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

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

## Third Course

*choice of:*

### **SLOW ROASTED GARLIC RUBBED PRIME RIB OF BEEF**

12 ounce cut, Yukon Gold mashed potatoes, roasted medley of vegetables

### **PECAN CRUSTED BREAST OF CHICKEN**

crushed pecans, gently fried, lemon-maple-dijon glaze, Yukon Gold mashed potatoes, roasted medley of vegetables

### **MID-ATLANTIC CRAB CAKES**

lump crab baked and served with house-made tartar, Yukon Gold mashed potatoes, roasted medley of vegetables

## Dessert Course

*choice of:*

### **WHITE CHOCOLATE BREAD PUDDING**

### **NY CHEESECAKE**

CHILLFIREGRILL.COM



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# Private Seated Dinner Menus

MENU THREE • \$60\* PER PERSON

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## Appetizer Course

*served family style*

### **SHANGHAI SHRIMP**

sweet, tangy glazed shrimp, crisp iceberg lettuce

### **MOZARELLA GRILLE**

wrapped in prosciutto, romaine leaf, grilled, tomato-basil concasse, balsamic glaze

### **CHILLFIRE WINGS**

marinated, deep fries crisp, bleu cheese dip

## Second Course

### **CLASSIC CAESAR SALAD**

shredded romano, herbed croutons

## Third Course

*choice of:*

### **CENTER CUT FILET MIGNON**

garlic-horseradish whipped potatoes, vegetable roast with lemon-herb butter

### **HORSERADISH & ASIAGO CRUSTED SALMON**

tomato, onion, avocado salad, tomatillo-avocado sauce, mashed potatoes, 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**

baked, lemon-grained mustard remoulade, roasted vegetables, Yukon Gold mashers

## Dessert Course

*choice of:*

### **NY CHEESECAKE**

### **DOUBLE DECKER CHOCOLATE MOUSSE TORTE**

CHILLFIREGRILL.COM



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