



Private Seated Dinner Menus

MENU ONE • \$40* PER PERSON

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

for more information, contact:

Thomas M. Jones, **EVENT COORDINATOR**

E tom@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*

CHILLFIREGRILL.COM



*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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