

OPUS STEAKHOUSE

SILVER MENU

SEASONAL SALAD

Gotham Greens

Farm Carrot Crudite, Raw Almonds, Avocado, Radish, Champagne-Poppy Vinaigrette

Bufala Classica Mozzarella & Lucky Tomatoes

Artisanal Fresh Mozzarella & Field Grown, Sun-ripened Tomatoes

ENTREE

Prime Filet Mignon

with Olive Oil Mashed Potatoes

Prime Sirloin Steak

with Olive Oil Mashed Potatoes

Roasted Organic Chicken

with Yukon Gold Lemon Parsley Potatoes

Scottish Wild Salmon

over Lobster Orzo

Grilled Mediterranean Branzino

with Kabocha Squash, Petite Vegetables, Yuzu-Pepper Emulsion

ACCOMPANIED BY

Creamed Spinach

DESSERT

Mascarpone Vanilla Bean Cheesecake

Dark Chocolate Gold

Gelato or Sorbetto

BEVERAGES

Organic Coffee ~ Specialty Teas~ Cappuccino ~ Espresso

Soda~ Fresh Brewed Iced Tea

There is a sales tax of 8.625%. A 16% banquet gratuity will be distributed to the servers assigned to your event.
A 6% administrative fee will be applied. The administration fee is for the administration of the banquet, special function or package.
It is not a gratuity or a tip and will not be distributed as gratuity or tips to the employee who provided any service to the guest.

OPUS STEAKHOUSE

PLATINUM DINNER MENU

COCKTAIL RECEPTION

Passed Canapés & Premium Open Bar

See Menu for Six Selection

SIT DOWN DINNER

STARTER

Seasonal Salad-Gotham Greens

Farm Carrot Crudite, Raw Almonds, Avocado, Radish, Champagne-Poppy Vinaigrette

Bufala Classica Mozzarella, & Lucky Tomatoes
Artisanal Fresh Mozzarella & Field Grown, Sun-ripened Tomatoes

Shrimp Cocktail

ENTREE

Prime Sirloin Steak with Olive Oil Mashed Potatoes

Prime Filet Mignon with Olive Oil Mashed Potatoes

Roasted Organic Chicken with Yukon Gold Lemon Parsley Potatoes

Scottish Wild Salmon Over Lobster Orzo

Chilean Sea Bass with Roasted Cauliflower Puree

Grilled Mediterranean Branzino with Kabocha Squash, Petite Vegetables, Yuzu-Pepper Emulsion

Gigli Pasta with Wagyu Short Rib

Brown Beech mushroom, Vidalia Onion, Cave Aged Castelmagno Cheese & Italian Black Truffle Butter

ACCOMPANIED BY

Creamed Spinach

DESSERT

Mascarpone Vanilla Bean Cheesecake | Dark Chocolate Gold | Gelato | Sorbetto

COCKTAILS & BEVERAGES

Premium Open Bar | Eight Sommelier Selected Wines

Sixteen Imported & Domestic Draught Beers

Organic Coffee ~ Specialty Teas ~ Cappuccino ~ Espresso ~ Soda ~ Brewed Iced Tea

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OPUS STEAKHOUSE

PLATINUM COCKTAIL PARTY

COCKTAIL RECEPTION

PASSED CANAPES & PREMIUM OPEN BAR

*Each Individually Plated by Our Chef's and Passed by Our Professional Staff
*See Menu for Six Selection**

MAIN COURSE

SALAD TRIO

Mediterranean Salad ~ Chopped Salad ~ Seasonal Salad

SPECIALTY PASTA STATION

(Host Selects One)

Seafood Risotto with Shrimp, Scallops, Clams, Peas, Leeks with Saffron & White Wine
Gigli Pasta with Broccoli, Pancetta, Cannellini & Parmigiano Reggiano
Garganelli with Shrimp, Cherry Tomatoes, Asparagus in Pink Sauce

CARVING STATION

(Host Selects Two)

Prime Filet Mignon ~ Prime Rib
Whole Branzino ~ Scottish Wild Salmon ~ Roasted Turkey Breast

ACCOMPANIED BY

Yukon Gold Potatoes with Lemon, Parsley & Olive Oil
Creamed Spinach

DESSERT BAR

Pastry Chef Prepared Desserts
Hand Crafted Petit Fours & Fresh Fruit

COCKTAILS & BEVERAGES

Premium Open Bar
Eight Sommelier Selected Wines
Sixteen Imported & Domestic Draught Beers
Organic Coffee ~ Specialty Tea ~ Cappuccino ~ Espresso ~ Soda ~ Brewed Iced Tea

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OPUS
STEAKHOUSE

PASSED CANAPÉS

Included with Cocktail Hour

Selection of Six:

One North Crab Cake
Yellow Pepper Vinaigrette

Spanakopita
Oven Baked with Cucumber & Garlic Yogurt

Wagyu Sliders
Grilled & Served on freshly Baked Brioche Buns
Cheddar Cheese, Bacon & Onion Jam

Wagyu Franks, En Croute
Wagyu Beef enrobed in a Flaky Crust
Brushed with Spicy Mustard

Octopus Alla Plancha
Green Olive, Corn, Piquillo Peppers
with Lemon Dill

Pastrami Sliders
Pretzel Brioche, Dijon Mustard, Emmental Swiss

Coconut Encrusted Shrimp
Sweet Thai Chili

Filet Mignon Crostini
Date Puree, Humboldt Fog Blue Cheese
House-made Ricotta Crostini
Peas, Asparagus, Lemon Gremolata

Prosciutto Crostini
Goat Cheese, Caramelized Onions,
Balsamic Reduction

Herbed Goat Cheese Crostini
Seasonal Vegetable Ratatouille

Avocado Crostini
Avocado Crème with Lucky Tomato

Tomato Crostini
Classic Tomato Bruschetta

Truffle Grilled Cheese
Texas Toast with Truffled Pecorino,
Swiss Mozzarella and Dijon

Mini Corn Taco
Chicken, Mole, Queso Fresco

Mini Wonton Taco
Tuna Poke with Spicy Mayo Crème

Mini Shrimp Taco
Shrimp Ceviche, Mango Salsa, Lime Crema

Sesame-Beef Negamaki
Unagi Sauce, Scallion, White Soy

Chorizo & Pineapple
Crispy Crepe, Lime Aioli

Artichoke Fritters
Stuffed with Robiola Cheese
Over Tomato Emulsion

“Free Bird” Chicken and Waffles
Spiced Vermont Maple Syrup

Peking Duck Spring Roll
with Sweet Thai Sauce

Vegetarian Summer Rolls
Mint, Basil, Cucumber, Daikon, Peppers
Asparagus, Vermicelli Noodle

“Free Bird” Chicken Kebobs
Oregano & Lemon Marinated, Dill
With Parsley Chimichurri

ENHANCEMENTS/4

One North Lobster Roll
Warm Maine Lobster Salad with Garlic, Lemon
Peel & Butter on Brioche

Baby Lamb Lollipops
New Zealand Rack of Lamb, Yogurt Dill Sauce

Jumbo Shrimp Cocktail
Served with Classic Cocktail Sauce

OPUS STEAKHOUSE

GOLD MENU

STARTER

Grilled Spanish Octopus
White Shrimp Cocktail
Bufala Classica Mozzarella with Lucky Tomatoes

SEASONAL SALAD

Gotham Greens
Farm Carrot Crudite, Raw Almonds, Avocado, Radish, Champagne-Poppy Vinaigrette

Petit Romaine
Focaccia Croutons, Parmigiano Reggiano, Caesar Dressing

ENTREE

Prime Sirloin Steak
with Olive Oil Mashed Potatoes

Prime Filet Mignon
with Olive Oil Mashed Potatoes

Roasted Organic Chicken
Yukon Gold Lemon Parsley Potatoes

Scottish Wild Salmon
over Lobster Orzo

Chilean Sea Bass
With Roasted Cauliflower Puree

Grilled Mediterranean Branzino
with Kabocha Squash, Petite Vegetables, Yuzu-Pepper Emulsion

ACCOMPANIED BY

Creamed Spinach

DESSERT

Mascarpone Vanilla Bean Cheesecake
Dark Chocolate Gold
Gelato or Sorbetto

BEVERAGES

Organic Coffee ~ Specialty Teas ~ Cappuccino ~ Espresso
Soda ~ Fresh Brewed Iced Tea

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OPUS STEAKHOUSE

GOLD COCKTAIL PARTY

Three Hours Consisting Of:

PASSED CANAPES

Each Individually Plated by Our Chef's & Passed by Our Professional Staff
*See Canape Menu for Six Selections

FROM OUR FRESH MOZZARELLA BAR

Bufala Classica Mozzarella and Lucky Tomatoes
18 Month Aged Parma Prosciutto, Roasted Peppers and Caponata alla Sicilliana

Focaccia

DESSERT BAR

Pastry Chef Prepared

Hand Crafted Petit Fours
Fresh Seasonal Fruit

COCKTAILS & BEVERAGES

Premium Open Bar
Eight Sommelier Selected Wines
Sixteen Imported & Domestic Draught Beers
Organic Coffee, Specialty Tea, Fresh Brewed Iced Tea & Soda

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OPUS

STEAKHOUSE

AFTERNOON COCKTAIL HOUR

COCKTAIL HOUR

CANAPES

Each Individually Plated by Our Chef's and Passed by Our Professional Staff

*See Menu for Six Selections

FROM OUR FRESH MOZZARELLA BAR

Bufala Classica, 18 Month Aged Parma Prosciutto, Lucky Tomatoes, Roasted Peppers, Caponata alla Sicilliana, Assorted Olives & Carciofini, Artisanal Breads

MAIN COURSE

SALAD TRIO

Mediterranean Salad ~ Chopped Salad ~ Seasonal Salad

GRILLED MARINATED FRESH VEGETABLES

Grilled Zucchini, Squash & Grilled Mushrooms: Beech, Maitaki, King Oyster

SPECIALTY PASTA STATION

(Host Selects Two)

Seafood Risotto with Shrimp, Scallops, Clams, Peas, Leeks with Saffron & White Wine

Gigli Pasta with Broccoli, Pancetta, Cannellini & Parmigiano Reggiano

Garganelli with Shrimp, Cherry Tomatoes, Asparagus in a Pink Sauce

CARVING STATION

(Host Selects Two)

Prime Filet Mignon ~ Prime Rib

Whole Branzino ~ Scottish Wild Salmon ~ Roasted Turkey Breast

ACCOMPANIED BY

Yukon Gold Potatoes with Lemon, Parsley & Olive Oil

Creamed Spinach

DESSERT BAR

Pastry Chef Prepared Petit Fours

COCKTAILS & BEVERAGES

Premium Open Bar

Two Signature Drinks

Eight Sommelier Selected Wines

Sixteen Imported & Domestic Draught Beers

Organic Coffee ~ Specialty Tea ~ Cappuccino ~ Espresso ~ Soda ~ Fresh Brewed Iced Tea

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OPUS

STEAKHOUSE

AFTERNOON AFFAIR

COCKTAIL HOUR

CANAPES

Each Individually Plated by Our Chef's and
Passed by Our Professional Staff
*See Menu for Six Selections

FROM OUR FRESH MOZZARELLA BAR

Bufala Classica, 18 Month Aged Parma
Prosciutto, Lucky Tomatoes, Roasted
Peppers, Caponata alla Sicilliana,
Assorted Olives & Carciofini, Artisanal Breads

DUET

(Host Selects One)

Seasonal Salad with
Jumbo Lump Crab Cake
Organic Arcadian Greens, Carrot Crudite,
Raw Almonds, Avocado, Radish,
Champagne Poppy Vinaigrette

Greek Salad with Octopus Carpaccio
Tomatoes, Cucumbers, Red Onion,
Colossal Olives, Red Wine Vinaigrette
with Flavorful, Thinly Sliced Octopus

Lobster Bisque & Straciatella Crostini
Classic Creamy Bisque with creamy
Straciatella "the goodness inside of Burrata"
on a Fresh Baked Crostini

Watermelon Salad with Grilled Shrimp
Seedless Watermelon with Feta, Mint,
Grilled Marinated Shrimp with
Aged Balsamic Vinaigrette

MAIN COURSE

Prime Sirloin Steak
with Olive Oil Mashed Potatoes

Prime Filet Mignon
with Olive Oil Mashed Potatoes

Roasted Organic Chicken
with Yukon Gold Lemon Parsley Potatoes

Scottish Wild Salmon
over lobster Orzo

Chilean Sea Bass
with Roasted Cauliflower Puree

Grilled Mediterranean Branzino
with Kabocha Squash, Petite, Vegetables,
Yuzu-Pepper Emulsion

Gigli Pasta with Wagyu Short Rib
Brown Beech Mushroom, Vidalia onion,
Cave Aged Castelmagno Cheese &
Italian Black Truffle Butter

Grilled Marinated Fresh Vegetables
Swiss Chard, Zucchini, Squash, Chic Peas,
Roasted Tomatoes, Quinoa & Tzatziki

ACCOMPANIED BY

Creamed Spinach

PASTRY CHEF

PREPARED DESSERTS

Mascarpone Vanilla Bean Cheesecake
Dark Chocolate Gold | Gelato or Sorbetto

COCKTAILS & BEVERAGES

Premium Open Bar | Two Signature Drinks
Eight Sommelier Selected Wines
Sixteen Imported & Domestic Draught Beers
Organic Coffee ~ Specialty Tea ~ Cappuccino Es-
presso ~ Soda ~ Fresh Brewed Iced Tea

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OPUS STEAKHOUSE

SHOWER MENU

PASSED CANAPES : FIRST 1/2 HOUR

Selection of 4 - see menu

SIT DOWN LUNCH

SEASONAL SALAD

Gotham Greens

Farm Carrot Crudite, Raw Almonds, Avocado, Radish, Champagne-Poppy Vinaigrette

ENTREE

Prime Filet Mignon

with Olive Oil Mashed Potatoes

Roasted Organic Chicken

with Yukon Gold Lemon Parsley Potatoes

Scottish Wild Salmon

over Lobster Orzo

Grilled Mediterranean Branzino

with Kabocha Squash, Petite Vegetables, Yuzu-Pepper Emulsion

ACCOMPANIED BY

Creamed Spinach

DESSERT

Mascarpone Vanilla Bean Cheesecake

Dark Chocolate Gold

BEVERAGES

Organic Coffee ~ Specialty Teas ~ Soda

Prosecco ~ Mimosa~Pinot Grigio ~ Cabernet Sauvignon ~Sangria

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