



SKÅL
RESTAURANT GROUP

PRIVATE EVENTS

04/14/2021



Private Party & Special Events

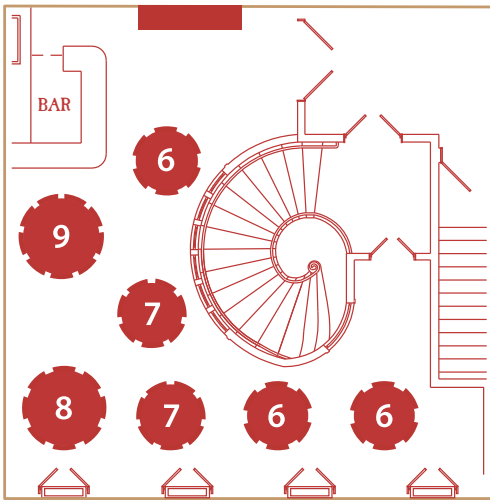
Corporate or Private, Large or Small, Formal Dinners, Cocktail Receptions & Luncheons, Meetings, Business Lunches & Dinners, Birthdays, Reunions, Rehearsals, Wedding Receptions, Communion, Christenings, Bar/Bat Mitzvahs, Baby & Wedding Showers



THE AVENUE ROOM

Whether it's a corporate meeting or milestone celebration, the Avenue Room is a versatile space which features a beautiful solid maple bar exclusively for your use. The room seats up to 55 guests for a sit down dinner and up to 80+ guests for a cocktail event.

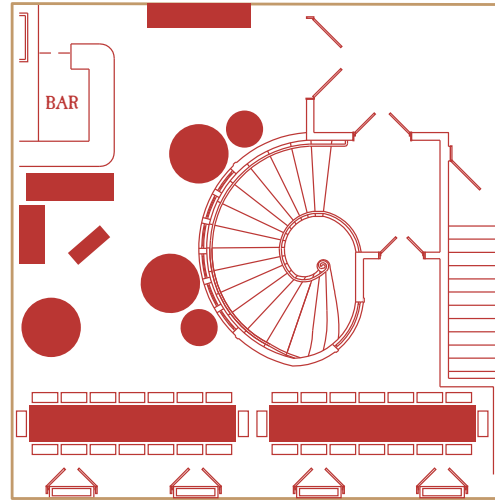
Both sets of doors to the entrance of the room can be closed for your privacy and there is an independent music source for guests to set their own mood.



Setup A

Sample diagram for a sit down event up to 49 guests (maximum capacity)

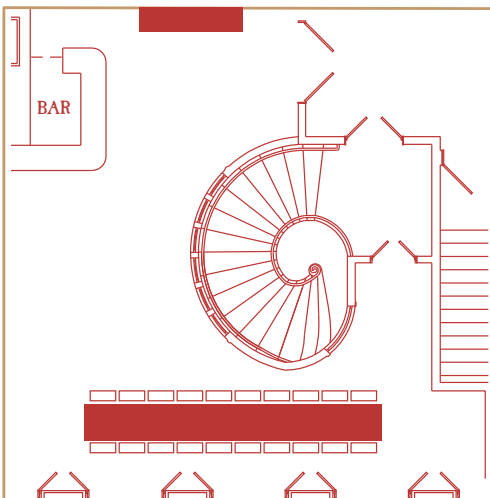
All round tables



Setup B

Cocktail Reception displaying food tables, couches pulled into room near bar area and seating along the Avenue windows for up to 30 guests

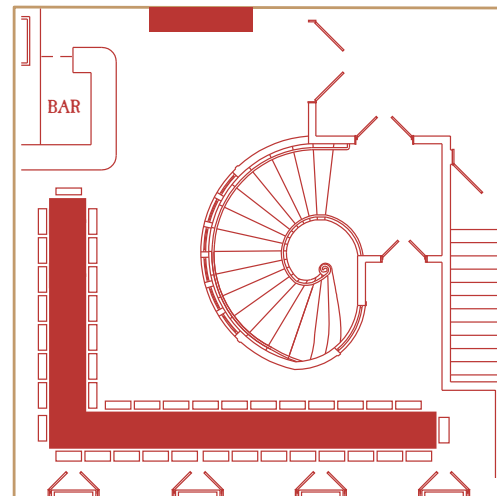
(Room diagrams can be tailored to best fit your needs.)



Setup C

Sample diagram for a sit down event up to 25 guests

One long table along Greenwich Avenue windows



Setup D

Sample diagram for a sit down event up to 55 guests (maximum capacity)

"L" shaped table that runs along Greenwich Avenue windows and throughout Upstairs Dining Room

Bar Packages

Package #1

Bar by Consumption
All brands available.
Guest can regulate price
ranges available for the
event. All beverages
go under one bill to be
added to the final bill.

Package #2

Two Hour Open Bar:
\$35 per person
BEER, HOUSE WINE
& WELL SPIRITS.
Shots are not included

Three Hour Option:
\$50 per person

Package #3

Two Hour Open Bar:
\$60 per person
BEER, all WINE by the
glass & PREMIUM SPIRITS.
Shots are not included

Three Hour Option:
\$75 per person

Package #4

Two Hour Open Bar:
\$30 per person
BEER & HOUSE WINE
Shots are not included

Three Hour Option:
\$45 per person

HORS D'OEUVERS (by the dozen)

\$25 PER DOZEN (TWO DOZEN MINIMUM PER ITEM)

- Korean Style Glazed Wings buttermilk ranch 16 pieces per dozen ordered
- Smoked Short Rib Meatballs IPA BBQ glaze, crumbled Maytag blue cheese
- Grilled Chicken Skewers spicy remoulade
- Chick Pea Fritters red chimichurri
- Vegetable Spring Rolls soy ginger aioli
- Wild Mushroom Rilette goat cheese, grilled bread
- Smokey Chicken Quesadilla queso fresco, cilantro sour cream

\$35 PER DOZEN (TWO DOZEN MINIMUM PER ITEM)

- Shrimp Fritters spicy aioli
- Gingerman Sliders maple wood cheddar, smoked bacon onion jam
- Beef Empanadas smoked paprika aioli & harrisa glaze
- Smoked Salmon Salad artisinal toasted bread
- Braised Short Rib Sliders smoked sea salt
- Baby Lamb Pastrami caramilzed onions, white cheddar, thousand island
- Tuna Tartare cucumber salad, sesame aioli, crispy corn tortillas
- Shrimp Bruschetta tomato & avocado ceviche house made root vegetable chips
- Open Face Shrimp Po'Boy Cajan remoulade
- Pulled Pork Cigars orange soy glaze

THE ABOVE PACKAGES WILL BE A PERFECT OPTION FOR A COMPANY HAPPY HOUR OR A MORE CASUAL STYLE SETTING.

Cocktail Party Options Continued

Stationary Platters

RAW BAR & CHARCUTERIE BOARDS (serves 20 people)

- **Jumbo Shrimp Cocktail \$100 (3 Dozen)**
- **Farm House Cheese \$75**
Chef selected local & artisan farmhouse style cheeses served with fig jam, fruit mostarda, raw honey, walnuts
- **Anti Pasto Cured Meats \$75**
- **Anti Pasto Cured Meats & Farm House Cheese Board \$130**

FLATBREADS

- **The Gingerman Flatbread:**
baby arugula, pesto, homemade pork sausage, cherry peppers | 10
- **Roasted Vegetable Flatbread:** caramelized onions,
12 hour roasted tomatoes, goat cheese-cauliflower puree, salsa verde | 9
- **Cheese Flatbread:** red sauce & mozzarella cheese | 8

STATIONARY PLATTERS

- **Fire Roasted Tomato Salsa & Chips** (serves 15 people) | 35
- **Hummus Platter** (serves 15+ ppl) roasted red peppers, crudites, seasoned pita chips | 65
- **CR Tuna Tartare Nachos** W/ sesame, avocado, cilantro, vegetable noodles & housemade crispy corn chips | 85
- **Truffle Gorgonzola Fondue** served with house-made chips | 40
- **Warm Jumbo Bavarian Pretzels** cheesy beer sauce & spicy mustard | 30
- **Assorted Artisan Cheese & Charcuterie** serves 15+ ppl root vegetable chips, crostini | 100
- **Pesto Mac & Cheese** caved aged Amish cheddar & pesto / Full | 100 Half | 50
- **Kale Salad** peppadew peppers, garbonzas, spiced pecans, parmesan with a creamy ginger vinaigrette/ Full | 100 Half | 50
- **Mixed Green Salad** julienne carrots, tomato, sherry vinaigrette/ Full | 60 Half | 30

THE ABOVE PACKAGES WILL BE A PERFECT OPTION FOR A COMPANY HAPPY HOUR OR A MORE CASUAL STYLE SETTING





Dinner Per Person Options

\$37.00 PER PERSON (TWO COURSES)

FIRST COURSE - FAMILY STYLE APPETIZERS SELECT TWO OR INDIVIDUAL SOUP OR SALAD

SECOND COURSE - ENTREES - SELECT THREE

ADD DESSERT FOR \$5 PER PERSON

\$44.00 PER PERSON (THREE COURSES)

FIRST COURSE - SALAD - SELECT ONE

SECOND COURSE - FAMILY STYLE APPETIZERS - SELECT TWO

THIRD COURSE - ENTREES - SELECT THREE

ADD DESSERT FOR \$5 PER PERSON

\$52.00 PER PERSON (FOUR COURSES)

FIRST COURSE - SALAD - SELECT ONE

SECOND COURSE - FAMILY STYLE APPETIZERS - SELECT TWO

THIRD COURSE - ENTREES - SELECT THREE

FOURTH COURSE - INDIVIDUAL DESSERT - SELECT TWO

Soup or Salad

Soup seasonal

Mixed Green Salad julienne carrots, tomato, sherry vinaigrette

Kale Salad peppadew peppers, chickpeas, spiced pecans, parmesan cheese vinaigrette

Baby Spinach Salad croutons, hard boiled egg, avocado, tomato, goat cheese, sherry vinaigrette

Traditional Caesar Salad house made croutons & parmesan cheese

Family Style Appetizers

Vegetable Flatbread caramelized onions, mushrooms, green peppers, fire roasted tomato sauce

Cheese Flatbread red sauce & mozzarella cheese

Fried Brussel Sprouts honey mustard vinaigrette & goat cheese

Beef Empanadas smoked paprika aioli & harrisa glaze

Smokey Chicken Quesadilla queso fresco, cilantro sour cream

Chick Pea Fritters red chimichurri



Dinner Per Person Options Continued

Entrees

entree sets are prepared seasonally - please inquire about our current set

Penne Vegetables w/ Pesto (vegetarian option available)
red onions, asparagus, tomatoes, grated reggiano. (Add Chicken \$3)

Beer Battered Fish & Chips Pacific cod filet with hand cut fries, cole slaw

Pan Roasted Atlantic Salmon
saffron risotto with asparagus, mushrooms, cherry tomatoes, garlic spinach, parmesan cheese, pesto sauce

Half Chicken (certified humane chicken)
mashed potatoes, grilled asparagus, cherry pepper-lemon sauce

Grilled Marinated Skirt Steak
truffled pecorino fries
Upcharges (minimum eight orders): Ribeye \$8.00 / Filet Mignon \$11.00



Dessert

(All desserts include American Coffee & Tea)

Apple Crisp with vanilla ice cream

Brownie Sundae with vanilla ice cream

Big Dipper's Own Made Ice Cream
ask about current flavors

Family Style Dessert Platter \$40.00
home-made chocolate chip cookies and brownies

Luncheon: \$32 Per Guest

Soup or Salad (choose two)

Soup seasonal

Mixed Green Salad julienne carrots, tomato, sherry vinaigrette

Baby Spinach Salad croutons, hard boiled egg, avocado, tomato, goat cheese, sherry vinaigrette

Traditional Caesar Salad house made croutons & parmesan cheese

Entree (Choose Three)

Penne Vegetables with Pesto (vegetarian option available)
red onions, asparagus, tomatoes, grated reggiano. (Add Chicken \$3)

Kale Salad - ADD: Chicken or Steak
peppadew peppers, chickpeas, spiced pecans, parmesan with a creamy ginger vinaigrette

Grilled Chicken Wrap
arugula, tomato, avocado, cherry pepper aioli

The Ginger Man Burger
lettuce, tomato & onion on a toasted English muffin with hand cut fries

Grilled Chicken BLT Sandwich
bacon, lettuce & tomato on toasted sourdough bread with hand cut fries

Pesto Mac & Cheese
cave aged Amish cheddar & pesto

Pan Roasted Atlantic Salmon
saffron risotto with asparagus, mushrooms, cherry tomatoes, garlic spinach, parmesan cheese, pesto sauce **(Supplement \$8.00 per guest)**

Half Chicken (certified humane chicken)
mashed potatoes, grilled asparagus, cherry pepper-lemon sauce **(Supplement \$8.00 per guest)**

Dessert (Choose One)

(All desserts include American Coffee & Tea)

Apple Crisp with vanilla ice cream

Brownie Sundae with vanilla ice cream

Big Dipper's Own Made Ice Cream
ask about current flavors

Family Style Dessert Platter \$40.00

home-made chocolate chip cookies and brownies



Sunday Brunch: \$30 Per Guest

\$48 Two Hour Bottomless Cocktails Cocktails include: Mimosa, Bellini and Ginger Man Bloody Mary

Soup or Salad

Soup seasonal

Mixed Green Salad julienne carrots, tomato, sherry vinaigrette

Kale Salad peppadew peppers, chickpeas, spiced pecans, parmesan cheese vinaigrette

Baby Spinach Salad croutons, hard boiled egg, avocado, tomato, goat cheese, sherry vinaigrette

Traditional Caesar Salad house made croutons & parmesan cheese



Entree (Choose Three)

Traditional Eggs Benedict on English muffin with Canadian bacon, hollandaise sauce & home fries

Ginger Man Omelette ham, green peppers, onions, mushrooms & cheddar cheese, home fires & sourdough

Chocolate French Toast warm chocolate sauce, whipped cream, served with bacon

The Ginger Man Burger lettuce, tomato & onion on a toasted English muffin with hand cut fries

Grilled Chicken Wrap arugula, tomato, avocado, cherry pepper aioli

Penne Vegetables with Pesto red onions, asparagus, tomatoes, grated parmesan cheese (Add Chicken \$3)

Dessert

(All desserts include American Coffee & Tea)

Apple Crisp with vanilla ice cream

Brownie Sundae with vanilla ice cream

Big Dipper's Own Made Ice Cream
ask about current flavors

Family Style Dessert Platter \$40.00

home-made chocolate chip cookies and brownies

