



PRIVATE PARTY DINNER MENU

FOR GROUPS OF 15 TO 30 GUESTS.

~~HORS D'OEUVRES SAMPLER~~

(PER PERSON)

DUNGENESS CRAB CAKE WITH PEPPER-SHALLOT AIOLI
MINI BEEF WELLINGTON
BRIE, APPLE AND PROSCIUTTO SLIDER
ARTICHOKE BRUSCHETTA
\$12

~~SALADS~~

GUESTS WILL CHOOSE SALAD PRIOR TO DINNER.

MIXED GREENS

FRIED GREEN TOMATOES, FETA AND MANZANILLA OLIVES
PICKLED RED ONIONS AND SPICED ALMONDS
GREEN GODDESS DRESSING
\$7

OR

HEARTS OF ROMAINE CAESAR

CRISP LETTUCE, HOUSE-MADE DRESSING
ANCHOVIES AND SHAVED PARMIGIANO-REGGIANO
\$9

~~ENTRÉES~~

GUESTS WILL CHOOSE ENTRÉE PRIOR TO DINNER.

THE FIREHOUSE FILET MIGNON

CHARGRILLED BEEF TENDERLOIN
RED WINE-INFUSED DEMI-GLACÉ
\$39

"DAY BOAT" FRESH FISH

ONLY THE FRESHEST CATCH FROM AROUND THE WORLD
ASK YOUR SERVER FOR TODAY'S SELECTION
\$32

CAJUN CHICKEN PAELLA

SMOKED PAPRIKA RUB AND SWEET PEPPER RELISH
SAFFRON RISOTTO WITH ENGLISH PEAS
LINGUIÇA AND ROMA TOMATOES
\$22

PORK TENDERLOIN ADOBO

CHARGRILLED WITH GARLIC, CHILIES, LIME AND QUESO FRESCO
CRISP FRIED POLENTA WITH BLACK BEAN VINAIGRETTE
ROASTED CORN SALSA
\$24

VEGETARIAN OPTION AVAILABLE UPON REQUEST.

~~CHOICE OF DESSERTS~~

\$8.50

ONE DESSERT MAY BE SELECTED FOR ENTIRE GROUP.

CRÈME BRÛLÉE

VANILLA CRÈME BRÛLÉE WITH MIXED BERRY CHUTNEY

NEW YORK BERRY CHEESECAKE

GRAHAM CRACKER CRUST AND DEVONSHIRE CREAM

GIANDUJA MOUSSE BOMBE

CHOCOLATE MOUSSE CAKE, HAZELNUT ROYALTINE CRUST
RASPBERRY-ZINFANDEL SORBET AND COCOA NIB CRÈME FRAÎCHE

DENE B WILLIAMS ~ EXECUTIVE CHEF

NICHOL SANTISTEVEN ~ PASTRY CHEF

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE.

SPLIT ENTRÉES NOT PERMITTED. ~ A TAXABLE SERVICE CHARGE OF 20% AND SALES TAX WILL BE ADDED.

A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.

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WWW.FIREHOUSEOLDSAC.COM