



*est. 2003*

# DRESSLER'S

WELCOME BACK

“There is nothing better than a great party. Thank you for considering Dressler’s Birkdale to host your next get together. We look forward to working with you to create a unique and memorable evening”

JON DRESSLER

*Our private room seats up to 48 guests.*



## 3 COURSE DINNER

(\$69/pp // COFFEE + SOFT DRINKS INCLUDED)

### SALADS

*(choice of one)*

#### THE CLASSIC CAESAR

*crisp romaine, caesar dressing, shaved parmesan, & house-made croutons*

#### THE WEDGE

*iceberg lettuce, maytag bleu cheese dressing, applewood smoked bacon, red onion, & bleu cheese crumbles*

#### G'S HOUSE

*mixed field greens, balsamic vinaigrette, caramelized onions, candied walnuts, & goat cheese*

### ENTRÉES

*(choice of three)*

#### SAUTÉED CHICKEN

#### MARYLAND LUMP CRAB CAKES

#### ROASTED SALMON

#### 8 OZ. FILET MIGNON // +\$5pp

#### CHEF'S CATCH

#### BRAISED BEEF SHORT RIB

#### 16 OZ. NY STRIP // +\$5pp

*add to any entrée*

#### LOBSTER TAIL // +\$MP

### FAMILY STYLE SIDES

*(choice of two for the table, each additional +\$4pp)*

#### GRILLED ASPARAGUS

#### FINGERLING POTATOES

#### BROCCOLINI

#### SEASONAL RISOTTO

#### MASHED POTATOES

### DESSERTS

#### MOM'S CHEESECAKE

#### CHOCOLATE ESPRESSO CAKE

#### MOM'S CARROT CAKE



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF

## 4 COURSE DINNER

(\$79/pp // COFFEE + SOFT DRINKS INCLUDED)

### APPETIZERS

*(choice of two for the table. each additional +\$4pp)*

THAI PEANUT CALAMARI  
SPICED BEEF MEDALLIONS  
NEW ORLEANS STYLE SHRIMP  
PIMENTO CHEESE  
GOAT CHEESE & GARLIC

### ENTRÉES

*(choice of three)*

SAUTÉED CHICKEN  
MARYLAND LUMP CRAB CAKES  
ROASTED SALMON  
8 OZ. FILET MIGNON (+5pp)  
CHEF'S CATCH  
BRAISED BEEF SHORT RIB  
16 OZ. NY STRIP (+5pp)

*add to any entrée*

LOBSTER TAIL // +\$MP

### SALADS

*(choice of one)*

THE CLASSIC CAESAR  
*crisp romaine, caesar dressing, shaved parmesan, & house-made croutons*

THE WEDGE  
*iceberg lettuce, maytag bleu cheese dressing, applewood smoked bacon, red onion, & bleu cheese crumbles*

G'S HOUSE  
*mixed field greens, balsamic vinaigrette, caramelized onions, candied walnuts, & goat cheese*

### FAMILY STYLE SIDES

*(choice of two for the table, each additional +\$4pp)*

SEASONAL RISOTTO  
GRILLED ASPARAGUS  
BROCCOLINI  
FINGERLING POTATOES  
MASHED POTATOES

### DESSERTS

MOM'S CHEESECAKE  
CHOCOLATE ESPRESSO CAKE  
MOM'S CARROT CAKE



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## COCKTAIL STYLE HORS D'OEUVRES

*(priced per piece)*

CHICKEN SATAY // \$2  
MINI CRAB CAKES // \$4.5  
BACON WRAPPED SCALLOP // \$4.5  
SMOKED SALMON CANAPES // \$2  
SPICED BEEF MEDALLIONS // \$4  
SHRIMP COCKTAIL // \$3  
GOAT CHEESE CROSTINI // \$2  
CAPRESE SKEWERS // \$2  
STUFFED MUSHROOMS // \$2.50  
(VEGAN OPTION AVAILABLE)  
TOMATO BRUSCHETTA CROSTINI // \$2

## GROUP STATIONARY HORS D'OEUVRES

SPINACH AND ARTICHOKE DIP // \$75  
LOW COUNTRY CRAB DIP // \$200  
WHOLE BEEF TENDERLOIN // \$350  
GRILLED COLD WATER LOBSTER TAILS // \$MP  
(MINIMUM ORDER OF 30 TAILS)  
WHOLE PORK TENDERLOIN // \$175  
CRUDITÉS // \$4pp  
CHEESE AND FRUIT // \$4pp  
CHARCUTERIE // \$10pp



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## ADDITIONAL INFORMATION

### Allergies/Dietary Restrictions

*Chef and servers are all very experienced with dietary preferences and/or allergies. We can accommodate gluten free, vegetarian, vegan and pescatarian diets.*

### Wine Offerings

*We have options at the following price points: \$40, \$50, \$60 for red, white, rose, and/or sparkling that our wine director will choose for your event*

*If you would like something specific, we can also put you in touch before the date to go over options and special orders*

**Private room seats up to 48 guests**

**Complimentary valet parking**

**No room charges**

**Screen available for presentations (\$25)**

**LCD Projector available (\$125)**

**55" WiFi compatible monitor (\$150)**

**Customizable table configurations**



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