



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

(\$65/pp // COFFEE + SOFT DRINKS INCLUDED)

SALADS

(choice of one)

THE CLASSIC

THE WEDGE

G'S HOUSE

ENTRÉES

(choice of three)

SAUTÉED CHICKEN

MARYLAND LUMP CRAB CAKES

ROASTED SALMON

FILET MIGNON

BLACKENED HEART OF RIBEYE

CHEF'S CATCH

BRAISED BEEF SHORT RIB

16OZ PRIME KC STRIP

add to any entrée

LOBSTER TAIL // +\$MP

FAMILY STYLE SIDES

(choice of two)

GRILLED ASPARAGUS

FINGERLING POTATOES

BROCCOLINI

SEASONAL RISOTTO

MASHED POTATOES

DESSERTS

(choice of three)

MOM'S CHEESECAKE

CHOCOLATE ESPRESSO CAKE

MOM'S CARROT CAKE

MOM'S APPLE CAKE



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF

4 COURSE DINNER

(\$75/pp // COFFEE + SOFT DRINKS INCLUDED)

APPETIZERS

(choice of two for the table)

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
FILET MIGNON
BLACKENED HEART OF RIBEYE
CHEF'S CATCH
BRAISED BEEF SHORT RIB
16 OZ PRIME KC STRIP

add to any entrée

LOBSTER TAIL // +\$MP

SALADS

(choice of one)

THE CLASSIC
THE WEDGE
G'S HOUSE

FAMILY STYLE SIDES

(choice of two)

SEASONAL RISOTTO
GRILLED ASPARAGUS
BROCCOLINI
FINGERLING POTATOES
MASHED POTATOES

DESSERTS

(choice of three)

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



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF

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 // \$325

GRILLED COLD WATER LOBSTER TAILS // \$MP
(MINIMUM ORDER OF 30 TAILS)

WHOLE PORK TENDERLOIN // \$175

CRUDITÉS // \$2pp

CHEESE AND FRUIT // \$4pp

CHARCUTERIE // \$10pp



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF



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



8630 LINDHOLM DR, HUNTERSVILLE, NC 28078

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