



Your Restaurant

A sample banquet menu for a private room: a set menu per person, a choice of mains, and bar packages. Type your own dishes and prices over it.

Private Dining · Your Town, US

BANQUET



SCAN TO VIEW THE LIVE MENU

Your Town, US
Sample menu from Gaslamp. Dishes and prices are examples.

I

Set Menus

20 TO 60 GUESTS

The Standard, per person

65

Passed bites, a salad, a choice of two mains, dessert. Course prices below are à la carte

The Celebration, per person

85

Passed bites, a first course, a choice of three mains, dessert, coffee

Children 12 and under

25

Chicken, pasta, or a smaller main, with dessert

II

Passed Bites

FIRST HALF HOUR

Deviled Eggs

V GF

4

Smoked paprika, chive

Tuna Tartare Cones

6

Sesame, avocado

Mushroom Tartlets

V

5

Gruyère, thyme

III

First

PLATED FOR ALL

Caesar Salad

12

Romaine hearts, Parmesan, garlic croutons

Butternut Squash Soup

V GF

11

Toasted pepitas, crème fraîche

IV

Mains

CHOSEN AHEAD

Filet Mignon GF

48

Potato gratin, green beans, red wine jus

Pan-Roasted Salmon GF

38

Wild rice, lemon beurre blanc

Chicken Marsala

32

Mushrooms, mashed potatoes

Vegetable Lasagna V

28

Ricotta, spinach, marinara

V

Dessert

ONE FOR THE TABLE

Chocolate Layer Cake V

10

Raspberry, whipped cream

New York Cheesecake V

10

Berry compote

Celebration Cake V

12

Your message, ordered 10 days ahead

VI

Bar

PER PERSON, TWO HOURS

Beer and Wine

32

House red, white, sparkling, two draft beers

Full Bar

45

Beer, wine, well and call cocktails

Zero-Proof Package

14

Mocktails, sodas, iced tea, coffee

Champagne Toast

12

One glass per guest