

ELBOW ROOM

BAR & GRILL

2026
**PRIVATE
DINING MENU**

Jessica Atikian
Banquet Manager



GREAT PRIVATE DINING | PRIVATE PARTIES 20 OR MORE | GREAT CELEBRATIONS



ELBOW ROOM

B A R & G R I L L

Appetizer Buffet

Enjoy a 90-minute customizable buffet that is constantly replenished during your event for guest enjoyment.

BUFFET SELECTIONS

Choose from the following options:

Pick 4: \$39.99 per person

Pick 6: \$45.99 per person

Pick 8: \$50.99 per person

SELECTIONS MAY INCLUDE:

House Salads or Caesar Salads

Fruit Salad

Grain Bowl

Ceviche

Calamari

Steak Bites

Portobello Mushrooms

Jalapeño Cheese Bread

Antipasto Platter

Sourdough Rounds

Brussels Sprouts

Shrimp Cocktail

Deviled Eggs



ELBOW ROOM

BAR & GRILL

Plated Lunch Option 1

ENTRÉE

Select **two** entrées to be served for the entire party.

Entrée counts required.

\$39 per person

8OZ. CENTER CUT BISTRO STEAK

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

LEMON GARLIC CHICKEN OR (+\$4) HERB ROASTED HALF CHICKEN

Served with seasonal vegetables and whipped potatoes or jasmine rice

FILET MIGNON MEATLOAF

Topped with mushroom Bordelaise

Served with seasonal vegetables and whipped potatoes or jasmine rice

ATLANTIC SALMON

Fresh fish lightly seared

Served with seasonal vegetables and whipped potatoes or jasmine rice

SHRIMP SCAMPI PASTA

Garlic, shallots, capers, citrus butter, linguine

CHICKEN CAESAR SALAD

SPICY THAI CHICKEN SALAD

Soba noodles, red cabbage, Thai peanut dressing

MENU ENHANCEMENTS

Starter Salad: Caesar salad or house salad \$9

Premium Sides Per Person: Mac n' Cheese \$4, herb roasted potatoes \$3, grilled asparagus \$5, portobello mushrooms \$4, brussel sprouts \$3, ponzu \$3

Final Count is due 14 days out from the event with final payment. This package includes non-alcoholic beverages. (Excludes fresh squeezed juices and bottled water.)

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Plated Lunch Option 2

ENTRÉE

Select **two** entrées to be served for the entire party.
Entrée counts required.

\$46 per person

8OZ. CENTER CUT BISTRO STEAK & SHRIMP SCAMPI

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

8OZ. CENTER CUT BISTRO STEAK & LEMON GARLIC CHICKEN

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

ATLANTIC SALMON & SHRIMP SCAMPI

Fresh fish lightly seared

Served with seasonal vegetables and whipped potatoes or jasmine rice

BERKSHIRE BONE-IN PORK CHOP

Hoisin marinated

Served with seasonal vegetables and whipped potatoes or jasmine rice

SALMON SALAD

Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette

SHRIMP LOUIE

Iceberg lettuce, asparagus, avocado, egg, 1000 island

MENU ENHANCEMENTS

Starter Salad: Ceasar salad or house salad \$9

Premium Sides Per Person: Mac n' Cheese \$4, herb roasted potatoes \$3, grilled asparagus \$5, portobello mushrooms \$4, brussel sprouts \$3, ponzu \$3

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Plated Lunch Option 3

ENTRÉE

Select **two** entrées to be served for the entire party.

Entrée counts required.

\$60 per person

12OZ. NEW YORK STEAK

Served with seasonal vegetables and whipped potatoes or jasmine rice

8OZ. CENTER CUT FILET MIGNON

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

ATLANTIC SALMON

Topped with crab and lemon beurre blanc

Served with seasonal vegetables and whipped potatoes or jasmine rice

ALASKAN HALIBUT

Fresh fish lightly seared

Served with seasonal vegetables and whipped potatoes or jasmine rice

CRAB LOUIE

Iceberg lettuce, asparagus, avocado, egg, 1000 island

MENU ENHANCEMENTS

Starter Salad: Caesar salad or house salad \$9

Premium Sides Per Person: Mac n' Cheese \$4, herb roasted potatoes \$3, grilled asparagus \$5, portobello mushrooms \$4, brussel sprouts \$3, ponzu \$3

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Plated Lunch Option 4

ENTRÉE

Select **two** entrées to be served for the entire party.

Entrée counts required.

\$81 per person

8OZ. FILET MIGNON & SHRIMP SCAMPI

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

12OZ. NEW YORK & SHRIMP SCAMPI

Served with seasonal vegetables and whipped potatoes or jasmine rice

8OZ. FILET MIGNON OSCAR

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

8OZ. FILET MIGNON & LEMON GARLIC CHICKEN

Served with seasonal vegetables and whipped potatoes or jasmine rice

ALASKAN HALIBUT WITH LUMP CRAB

Served with seasonal vegetables and whipped potatoes or jasmine rice

MENU ENHANCEMENTS

Starter Salad: Ceasar salad or house salad \$9

Premium Sides Per Person: Mac n' Cheese \$4, herb roasted potatoes \$3, grilled asparagus \$5, portobello mushrooms \$4, brussel sprouts \$3, ponzu \$3

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Plated Dinner Option 1

SALAD

Select **one** to be served:
Elbow Room house salad or Caesar salad
Served with a Crostini

ENTRÉE

Select **two** entrées to be served for the entire party.
Entrée counts required.
\$56 per person

8OZ. CENTER CUT BISTRO STEAK

All-natural Black Angus
Served with seasonal vegetables and whipped potatoes or jasmine rice

LEMON GARLIC CHICKEN OR (+\$4) HERB ROASTED HALF CHICKEN

Served with seasonal vegetables and whipped potatoes or jasmine rice

FILET MIGNON MEATLOAF

Topped with mushroom Bordelaise
Served with seasonal vegetables and whipped potatoes or jasmine rice

SHRIMP SCAMPI PASTA

Garlic, shallots, capers, citrus butter, linguine

ATLANTIC SALMON

Fresh fish lightly seared
Served with seasonal vegetables and whipped potatoes or jasmine rice

MENU ENHANCEMENTS

Premium Sides Per Person: Mac n' Cheese \$4, herb roasted potatoes \$3, grilled asparagus \$5, portobello mushrooms \$4, brussel sprouts \$3, ponzu \$2

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ELBOW ROOM

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Plated Dinner Option 2

SALAD

Select **one** to be served:

Elbow Room house salad or Caesar salad

Served with a Crostini

ENTRÉE

Select **two** entrées to be served for the entire party.

Entrée counts required.

\$65 per person

8OZ. CENTER CUT BISTRO STEAK & SHRIMP SCAMPI

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

8OZ. CENTER CUT BISTRO STEAK & LEMON GARLIC CHICKEN

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

ATLANTIC SALMON & SHRIMP SCAMPI

Fresh fish lightly seared

Served with seasonal vegetables and whipped potatoes or jasmine rice

BERKSHIRE BONE-IN PORK CHOP

Hoisin marinated

Served with seasonal vegetables and whipped potatoes or jasmine rice

MENU ENHANCEMENTS

Premium Sides Per Person: Mac n' Cheese \$4, herb roasted potatoes \$3, grilled asparagus \$5, portobello mushrooms \$4, brussel sprouts \$3, ponzu \$2

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Plated Dinner Option 3

SALAD

Select **one** to be served:

Elbow Room house salad or Caesar salad

Served with a Crostini

ENTRÉE

Select **two** entrées to be served for the entire party.

Entrée counts required.

\$76 per person

12OZ. NEW YORK STEAK

Served with seasonal vegetables and whipped potatoes or jasmine rice

8OZ. CENTER CUT FILET MIGNON

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

ATLANTIC SALMON

Topped with crab and lemon beurre blanc

Served with seasonal vegetables and whipped potatoes or jasmine rice

ALASKAN HALIBUT

Fresh fish lightly seared

Served with seasonal vegetables and whipped potatoes or jasmine rice

MENU ENHANCEMENTS

Premium Sides Per Person: Mac n' Cheese \$4, herb roasted potatoes \$3, grilled asparagus \$5, portobello mushrooms \$4, brussel sprouts \$3, ponzu \$2

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Plated Dinner Option 4

SALAD

Select **one** to be served:

Elbow Room house salad or Caesar salad

Served with a Crostini

ENTRÉE

Select **two** entrées to be served for the entire party.

Entrée counts required.

\$100 per person

8OZ. FILET MIGNON & SHRIMP SCAMPI

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

12OZ. NEW YORK & SHRIMP SCAMPI

Served with seasonal vegetables and whipped potatoes or jasmine rice

8OZ. FILET MIGNON OSCAR

All-natural Black Angus

Served with seasonal vegetables and whipped potatoes or jasmine rice

8OZ. FILET MIGNON & LEMON GARLIC CHICKEN

Served with seasonal vegetables and whipped potatoes or jasmine rice

ALASKAN HALIBUT WITH LUMP CRAB

Served with seasonal vegetables and whipped potatoes or jasmine rice

MENU ENHANCEMENTS

Premium Sides Per Person: Mac n' Cheese \$4, herb roasted potatoes \$3, grilled asparagus \$5, portobello mushrooms \$4, brussel sprouts \$3, ponzu \$2

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Chef's Five Course Wine Cellar Dinner

\$125 per person

STARTER COURSE

(choice of one)

LOBSTER SHOOTER

CRAB COCKTAIL

with sides of lemon wedges, cocktail sauce, and dijonnaise

SALAD COURSE

(choice of one)

GARDEN WEDGE SALAD

STRAWBERRY SPINACH SALAD

Topped with goat cheese, candied pecans, and poppy seed dressing

APPETIZER COURSE

(choice of one)

PAN SEARED CRAB CAKE

Pan seared with a shaved fennel, orange segment, and arugula salad dressed with citrus dressing

BRUSSEL SPROUTS

Goat cheese puree, bourbon glaze, bacon

ENTRÉE COURSE

(choice of one)

CRAB STUFFED SALMON

Topped with crab and lemon beurre blanc

BERKSHIRE BONE-IN PORK CHOP

Hoisin marinated
Served with grilled asparagus and herb roasted potatoes

7OZ. DRY AGED NEW YORK STEAK

Served with grilled asparagus and herb roasted potatoes

8OZ. CENTER CUT FILET MIGNON

All-natural Black Angus
Served with grilled asparagus and herb roasted potatoes

DESSERT COURSE

(choice of one)

CREME BRÛLÉE

with fresh berries

CHOCOLATE MOUSSE

Served on a sweetened whipped mascarpone cheese, topped with fresh berries and mint, with a light dusting of cocoa powder on the plate

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Brunch Buffet Option 1

ENTRÉE | \$ 35

SCRAMBLED EGG

BACON OR HAM

SOURDOUGH ROUND

FRUIT

POTATO

Enhancements

• AVOCADO TOAST | \$5 •

Peanut, pepitas, pistachio, crème de brie, on La Boulangerie seeded bread

• YOGURT PARFAIT | \$5 •

Layers of Organic Greek yogurt, berry compote, and fresh berries. Topped with chocolate espresso granola and a drizzle of honey

• CHILAQUILES ROJA | \$5 •

Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero salsa, queso fresco, cilantro

• CRÈME BRÛLÉE FRENCH TOAST | \$8 •

Yummy Vermont maple syrup, fresh berries

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Brunch Buffet Option 2

ENTRÉE | \$ 35

FRITTATA ROMESCO

Caramelized onion and fennel, roasted red bell pepper, Italian sausage, fresh herbs, grana Padano cheese, romesco sauce, side salad

BACON OR HAM

SOURDOUGH ROUND

FRUIT

POTATO

Enhancements

• AVOCADO TOAST | \$5 •

Peanut, pepitas, pistachio, crème de brie, on La Boulangerie seeded bread

• YOGURT PARFAIT | \$5 •

Layers of Organic Greek yogurt, berry compote, and fresh berries. Topped with chocolate espresso granola and a drizzle of honey

• CHILAQUILES ROJA | \$5 •

Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero salsa, queso fresco, cilantro

• CRÈME BRÛLÉE FRENCH TOAST | \$8 •

Yummy Vermont maple syrup, fresh berries

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Brunch Buffet Option 3

ENTRÉE | \$ 35

CARNITAS BREAKFAST BURRITO

Carnitas, cheese, scrambled egg

FRUIT

POTATO

GUAC

PICO

Enhancements

• AVOCADO TOAST | \$5 •

Peanut, pepitas, pistachio, crème de brie, on La Boulangerie seeded bread

• YOGURT PARFAIT | \$5 •

Layers of Organic Greek yogurt, berry compote, and fresh berries. Topped with chocolate espresso granola and a drizzle of honey

• CHILAQUILES ROJA | \$5 •

Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero salsa, queso fresco, cilantro

• CRÈME BRÛLÉE FRENCH TOAST | \$8 •

Yummy Vermont maple syrup, fresh berries

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Desserts

Select **one**.
Desserts counts required.

CHOCOLATE CHIP COOKIE

Two per guest.

\$6

BOURBON BANANA BREAD PUDDING

Dusted in powdered sugar and caramel sauces.

\$9

CHOCOLATE MOUSSE

Served on a sweetened whipped mascarpone cheese, topped with fresh berries and mint with a light dusting of cocoa powder on the plate

\$10

DESSERT FEE

Outside dessert service is available.

\$2 per person

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Banquet Notes



ELBOW ROOM

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Event Policies

ROOM AVAILABILITY

Wine Cellar and Vineyard Patio are available all year except on Holidays.

SEATING CAPACITY

- Wine Cellar: 24
- Vineyard Indoor Patio (Covered & Temperature Controlled): 50
- Vineyard Outdoor Patio (Sun Shade, Heaters & Coolers): 30
- Vineyard Indoor & Outdoor Patios: 80
- Main Patio & Dining Room are not available for private bookings

BANQUET MENU CHOICES

- Vegetarian and other special menus available upon request
- Iced teas and sodas are included with banquet meals

DEPOSIT

- A function is only confirmed upon receipt of a deposit
- **\$500 Deposit** will be taken at time of booking
- 14-days or closer to the event it's non-refundable

Customer initials: _____

CORKAGE

- A corkage fee of \$25 per bottle and \$50 per magnum will be applied to bill
- Guests may bring in a maximum of 2 bottles per event, if they are not on our current wine list. Prior arrangement is required.

LINENS

- Standard included linen: white table cloths and black linen napkins
- Multiple colors and sizes available
- Advance notice is required
- Additional fee may apply for specialty
- linens or colors

PRICING

- Menu prices are subject to change without notice
- Prices arranged 30 days prior to any function will be honored
- **All prices are subject to the local sales tax and a 20% gratuity.**
- **Pricing is subject to change for December**
- **Holiday pre-tax minimum subject to change***

DINNER PRIVATE EVENT MONDAY- THURSDAY

Pre-Tax Minimums

- Vineyard Patio 50-80 Guests - \$3,500
- Vineyard Patio 31-49 Guests - \$2,200
- Vineyard Patio 1-30 Guests - \$1,300
- Wine Cellar Private - \$2,500

LUNCH PRIVATE EVENT MONDAY- THURSDAY

Pre-Tax Minimums

- Vineyard Patio 50-80 Guests - \$3,100
- Vineyard Patio 31-49 Guests - \$1,900
- Vineyard Patio 1-30 Guests - \$1,100
- Wine Cellar Private - \$1,500

PRIVATE EVENT FRIDAY- SATURDAY

Pre-Tax Minimums

- Vineyard Patio Lunch - \$3,500
- Vineyard Patio Dinner - \$5,500
- Wine Cellar Dining Room Lunch - \$1,500
- Wine Cellar Dining Room Dinner - \$2,500

PRIVATE EVENT SUNDAY

Pre-Tax Minimums

- Vineyard Patio Brunch - \$3,500
- Vineyard Patio Dinner - \$1,500
- Wine Cellar Dining Room Lunch - \$1,500
- Wine Cellar Dining Room Dinner - \$2,500

DECORATIONS

- Centerpieces and decorations are the client's responsibility
- We prohibit confetti, glitter and lit candles. There will be a \$200 cleaning fee for the use of confetti or glitter
- It is the responsibility of the customer for any items, rentals, and anything else left behind upon conclusion of event

DESSERTS

- Specialty desserts may be brought in from a retail bakery. Items may not be
- homemade per health department.
- Outside dessert service is available: **\$2 per person**

GUARANTEE

- A minimum guaranteed number of guests is due at initial booking
- If the number of guests falls below the minimum guaranteed number of guests, the client will be charged for the minimum guarantee
- A final guaranteed number of guests and menu choices are required 14 days prior to your function

PAYMENT

- 100% of payment is due 14 days before your event
- Payment for final guaranteed menu and guest count, including sales tax and operational fee is required **14 days prior to event**

Customer Initials: _____

METHODS OF PAYMENT

- Payments can be made with cash, Master Card, VISA, American Express or Discover cards
- Business checks are accepted and must be arranged prior to any event with Elbow Room management
- Gift cards or paper gift certificates of any type will not be accepted as payment for any banquet or catered event. This includes certificates purchased at Elbow Room, or any donation gift cards, paper gift certificates or promotional cards.

Customer Initials: _____

I, (Print Name) _____

Agree to all terms and conditions as set forth in this catering or banquet contract.

Event Date and Time: _____ Minimum Guest Guarantee _____

Venue: _____ Event Name: _____

I, (Print Name) _____ have reviewed and agree with the information stated above.

Signature: _____ Date: _____

Phone Number: _____ Email Address: _____

ELBOW ROOM

BAR & GRILL

Let the Elbow Room host your next special event in a private banquet setting.



Scan QR Code for details and private dining options.

MICHAEL SHIRINIAN, OWNER

DANIEL MCGEE, GENERAL MANAGER/OPERATING PARTNER

ERIC RODRIGUEZ, CHEF DE CUISINE

NICK MCCOY, CORPORATE CHEF

AARON MEIER, MANAGER

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