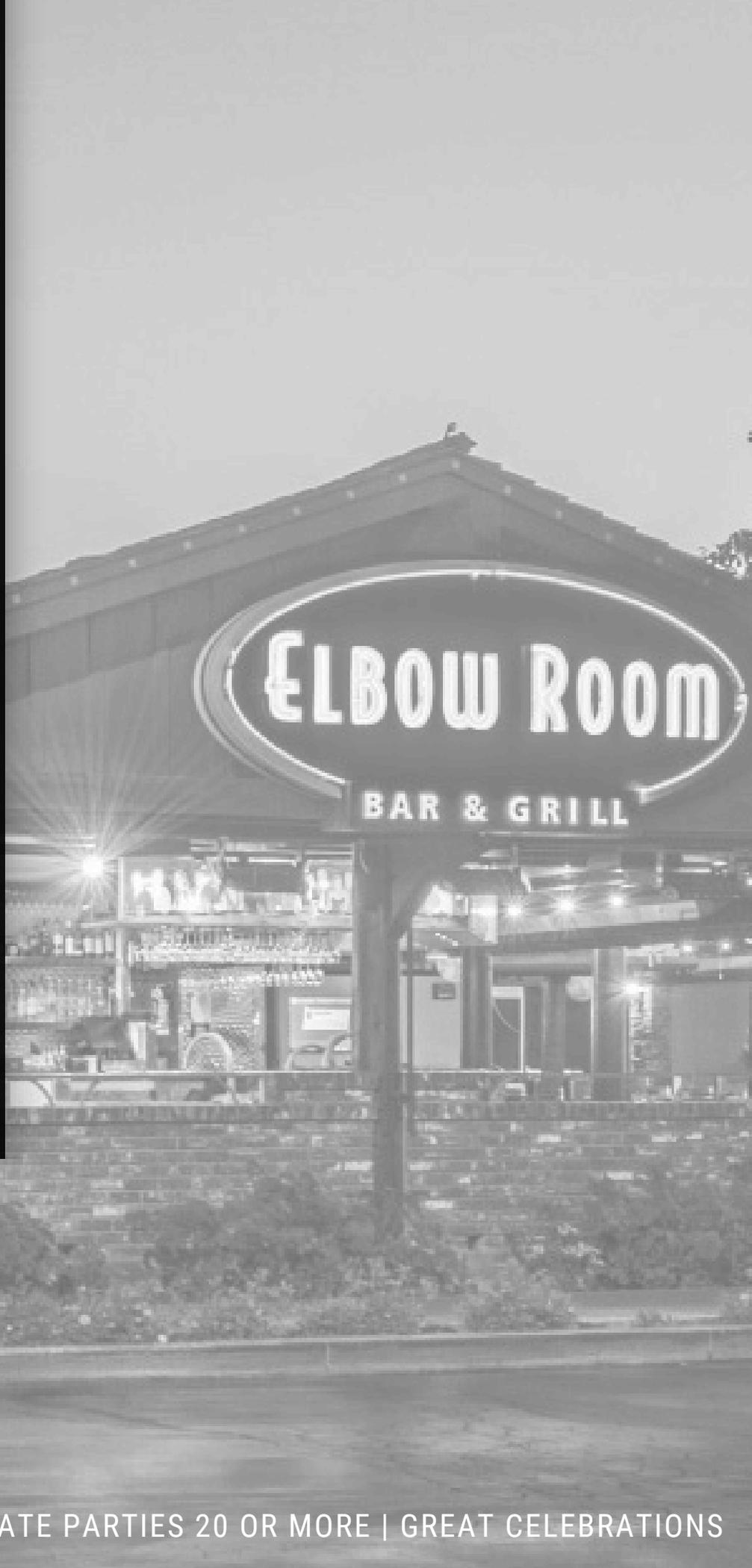


**ELBOW ROOM**  
BAR & GRILL

*2026*  
**PRIVATE  
DINING MENU**

Jessica Atikian  
**Banquet Manager**



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





# ELBOW ROOM

BAR & GRILL

## 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

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.)

# 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 \$2, grilled asparagus \$4, portobello mushrooms \$4, brussel sprouts \$2, ponzu \$2

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(Excludes fresh squeezed juices and bottled water.)

# ELBOW ROOM

BAR & GRILL

## 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 \$2, grilled asparagus \$4, portobello mushrooms \$4, brussel sprouts \$2, ponzu \$2

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.)

# ELBOW ROOM

BAR & GRILL

## 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: Ceasar salad or house salad \$9

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

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.)

# ELBOW ROOM

BAR & GRILL

## 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

### COCONUT MANGO 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 \$2,  
grilled asparagus \$4, portobello mushrooms \$4, brussel sprouts \$2, ponzu \$2

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.)

# ELBOW ROOM

BAR & GRILL

## 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 \$2, grilled asparagus \$4, portobello mushrooms \$4, brussel sprouts \$2, ponzu \$2

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.)

# ELBOW ROOM

BAR & GRILL

## 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 \$2, grilled asparagus \$4, portobello mushrooms \$4, brussel sprouts \$2, ponzu \$2

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.)

# ELBOW ROOM

BAR & GRILL

## 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

### COCONUT MANGO 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 \$2, grilled asparagus \$4, portobello mushrooms \$4, brussel sprouts \$2, ponzu \$2

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.)

# ELBOW ROOM

BAR & GRILL

## 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

### COCONUT MANGO 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 \$2, grilled asparagus \$4, portobello mushrooms \$4, brussel sprouts \$2, ponzu \$2

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.)

# ELBOW ROOM

BAR & GRILL

## *Chef's Five Course Wine Cellar Dinner*

**\$125 per person**

### **STARTER COURSE**

(choice of one)

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#### **LOBSTER SHOOTER**

with sides of lemon wedges, cocktail sauce, and dijonaise

#### **CRAB COCKTAIL**

with sides of lemon wedges, cocktail sauce, and dijonaise

### **SALAD COURSE**

(choice of one)

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#### **GARDEN WEDGE SALAD**

#### **STRAWBERRY**

#### **SPINACH SALAD**

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

### **APPETIZER COURSE**

(choice of one)

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#### **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)

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#### **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)

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#### **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

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.)

# ELBOW ROOM

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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 lightusting of cocoa powder on the plate

**\$10**

### DESSERT FEE

Outside dessert service is available.

**\$2 per person**

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.)

# ELBOW ROOM

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## *Banquet Notes*



# ELBOW ROOM

BAR & GRILL

## 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.**

#### 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**

**EMMERSON PARREIRA, FLOOR MANAGER**

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