DINNER EVENTS
IMPORTANT NOTES

DINNER EVENTS

All events begin with a light grazing table & cocktail hour.

MENU STYLE:
SIT DOWN - 3-COURSE PRIX FIXE MENU

MINIMUM FOOD & BEVERAGE SPEND COMMITMENT:

13-20 GUESTS: $1500-$2500 NET -
$250 ROOM RENTAL FEE INCLUDED

21-30 GUESTS: $3000- $3500 NET -
$350 ROOM RENTAL FEE INCLUDED

31-40 GUESTS: $4500- $6000 NET -
$450 ROOM RENTAL FEE INCLUDED

TUESDAY- SATURDAY
ARRIVAL 6:30 PM or later - 11:30 PM DEPARTURE

*NET spend is before taxes (13%) and gratuity (20%).
Gratuity is applied to the final bill after taxes.

Please review event package FAQ for more information.

BEVERAGE OFFERING

Please advise our team if you would like to offer the full bar offering, including all cocktails, or if you would like to offer a limited bar package of beer, wine, and bar rail mixed drinks. Pre determining your table wine upon arrival is recommended.

MENU # 1

$87 PER PERSON + TAX & GRATUITY

All events begin with a light grazing table of mixed meats & cheeses.

GLUTEN FREE VEGAN *can be prepared with modifications*

APPETIZER

choice of

GLUTEN FREE **Shy's Caesar Salad**
romaine hearts, pancetta, crispy capers, croutons,
shaved parmigiano

VEGAN GLUTEN FREE **Fried Brussels Sprouts**
golden raisins, toasted caraway, cashews, honey mustard
panko crumble

ENTREE

choice of

GLUTEN FREE **Chicken Parmesan**
buttermilk chicken breast, gluten-free breading, melted parmesan & mozzarella
choice of marinara, alfredo, rosé, or basil pesto capellini

GLUTEN FREE **Lemon Pistacchio Shrimp Fettuccine**
garlic buttered shrimp, lemon cream sauce, red onion jam, arugula,
goat cheese, pistachio crumble

VEGAN GLUTEN FREE **Truffled Mushroom Risotto**
arborio rice, roasted button mushrooms, hemp seeds,
pepitas, Kalamata olives, nutritional yeast,
white truffle oil

DESSERT*

choice of

VEGAN GLUTEN FREE **Chocolate Torte**

Deep Fried French Toast

**Desserts are subject to change without notice based on availability.*

SHY'S Place

MENU # 2

$95 PER PERSON + TAX & GRATUITY

All events begin with a light grazing table of mixed meats & cheeses.

GLUTEN FREE VEGAN *can be prepared with modifications*

APPETIZER

choice of

GLUTEN FREE **Shy's Caesar Salad**
romaine hearts, pancetta, crispy capers, croutons, shaved parmigiano

VEGAN GLUTEN FREE **Fried Brussel Sprouts**
golden raisins, toasted caraway, cashews, honey mustard panko crumble

GLUTEN FREE **Calamari**
dusted & fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime

ENTREE

choice of

GLUTEN FREE **Chicken Marsala**
lightly breaded pan-seared chicken breast, marsala wine reduction sauce roasted mushrooms, mashed potato, seasonal vegetables

Jagershnitzel
breaded pork loin cutlets, mushroom demi cream, braised red cabbage, mashed potato, seasonal vegetables

GLUTEN FREE **Smoked Salmon Capellini**
atlantic smoked salmon, capers, cherry tomatoes, sweet peas, red onions, lemon cream sauce

VEGAN GLUTEN FREE **Truffled Mushroom Risotto**
arborio rice, roasted button mushrooms, hemp seeds, pepitas, kalamata olives, nutritional yeast, white truffle oil

DESSERT*

choice of

VEGAN GLUTEN FREE **Chocolate Torte**

Triple Cholocate Mousse

**Desserts are subject to change without notice based on availability.*

SHY'S Place

MENU # 3

$115 PER PERSON + TAX & GRATUITY

All events begin with a light grazing table of mixed meats & cheeses.

GLUTEN FREE VEGAN *can be prepared with modifications*

APPETIZER

choice of

VEGAN GLUTEN FREE **Morroccan Chickepea Salad**
chickpeas, tomatoes, dates, goat cheese, mango vinaigrette, walnuts, & a curry aioli drizzle

GLUTEN FREE **Maple Garlic Tenderloin Bites**
crispy coated flash-fried tenderloin, maple garlic sauce smoked aioli

GLUTEN FREE **Calamari**
dusted & fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime

ENTREE

choice of

GLUTEN FREE **7oz Steak Tenderloin**
7oz certified angus filet mignon, pan-seared and served medium-medium rare, chimichurri, port wine demi, broccolini , chefs potatoes

GLUTEN FREE **Maple Mustard Salmon**
8 oz oven-roasted atlantic salmon,
maple mustard glaze, mashed potato, seasonal vegetables, citrus cream

GLUTEN FREE **Chicken Marsala**
lightly breaded pan-seared chicken breast, marsala wine reduction sauce
roasted mushrooms, mashed potato, seasonal vegetables

Jagershnitzel
breaded pork loin cutlets, mushroom demi cream,
braised red cabbage, garlic mashed potato, seasonal vegetables

GLUTEN FREE **Penne Alla Sambuca**
chorizo sausage, red onions, white sambuca, rose sauce,
fresh arugula, parmesan

VEGAN GLUTEN FREE **Truffle Mushroom Risotto**
arborio rice, roasted button mushrooms, hemp seeds, pepitas, kalamata olives, nutritional yeast, white truffle oil

DESSERT*

choice of

GLUTEN FREE **Creme Brulee**

Triple Cholocate Mousse

GLUTEN FREE VEGAN **Chocolate Torte**

**Desserts are subject to change without notice based on availability.*

KHY'S Place