prasino

private dining menus

enclosed are specific menu options for *hor d'oeuvres & dinner*

all parties 12 or more must choose a pre-set menu

banquet room, set as two tables of 10
max capacity of 30 seated

executive room, set as two tables of 8
max capacity of 18 seated

appetizer platters

priced to feed by the dozen

small platter to feed ~12 guests
large platter to feed ~ 24 guests
combine the two for an XL platter

*these are suggested for cocktail style events & are great to add to any seated event, also available for pick up and delivery**

light starts

fresh fruit $50/$100
strawberries, cantaloupe, blueberries, honeydew, grapes, strawberries, & rough-chopped pineapple

hummus $24/$48
pita, crudités

tzatziki with pita $25/$50

guacamole $45/$90
pita, tortilla chips

extra pita $15/$30

mixed greens salad $50/$100

heartier options
(12 pc. / 24 pc.)

short rib tacos $42/$84
pico de gallo, cotija cheese, avocado gf

chicken skewers $48/$96
mediterranean pico, tzatziki gf

moroccan filet skewer $60/$120
tzatziki & mediterranean pico relish

chicken caprese sliders $30/60
tomato, arugula, mozzarella, pesto grilled ciabatta bread

turkey burger sliders $30/$60
bleu cheese, caramelized onions sautéed apples, spinach, multigrain bun

prasino burger sliders $60/120
smoked gouda, tomato jam, arugula, pickled onion

& more

wood-fire grilled wings
24 pc for $36
48 pc for $72
chili garlic oil, parsley, basil, spicy feta dip gf

decadent selections

tuna tartare $72/$144
(12 pc / 24 pc)
avocado, wonton, firecracker sauce

dungeness crab cakes $72/$144
(12 pc / 24 pc)
pan seared, yogurt remoulade

crispy shrimp $50/$100
(to feed 12/ to feed 24)
buffalo vinaigrette
bleu cheese mousse
(measured in weight)

mini dessert platter $72/$144
(18pc or 36 pc)
mini chocolate molten cakes & mini seasonal dessert.
custom options also available

famous flat breads

4 flat breads *(32 sm. pieces)* for $48
8 flat breads *(64 sm. pieces)* for $96

farm flat bread
cheese blend, chives, truffle honey

bacon flat bread
caramelized onions
white cheddar, thyme

mushroom flat bread
cheese blend, arugula
port reduction

margherita flat bread
pesto, mozzarella, tomato, basil

pepperoni flat bread
rustic tomato sauce, mozzarella

assorted flatbreads / chefs' choice

chef's choice

to serve12 / to serve 24

lobster avocado $240/$480
mango salsa, chili beurre blanc gf

charcuterie platter $72/$144
artesian breads & cheese served alongside with chef selected meats & accompaniments

cheese platter $45/$90

oysters
on the half shell
and or
rockefeller style
market price

sushi platters

available everyday after 5 pm & from 11am – 3 pm tuesday – saturday

signature rolls: $54/$108
24 pcs or 48 pcs

killer dragon roll
shrimp tempura, crab, cucumber unagi, avocado, dragon sauce

lava roll *gf*
spicy tuna, blue crab, avocado tempura panko, firecracker

spicy tuna roll
jalapenos, sriracha, yellow pickles, sprouts cucumber, topped with avocado

geisha roll
shrimp, cucumber, avocado, topped with tuna, yellow pickle, radish sprouts, mango & unagi sauce

spicy salmon roll
california roll topped with avocado spicy salmon salad

also available california & vegetarian rolls!

the plated dinner

available from 5 pm - close
coffee, ice tea & pepsi soda included in per person price

select the best options for your guest to choose from

no individual orders needed ahead of time

view full item descriptions from our dinner menu online

v – vegan
vg – vegetarian (may contain egg)
gf – gluten free

optional additions

appetizers – see platters page
grilled bread - $3 per person
upgrade to premium salad - $6 per person
add dessert - sorbet $5 – premium $8

dinner menu 1
$35 per guest

first course
mixed greens *gf vg*

entree course
*(select **5** options for guests to choose from)*

fish tacos *gf*
chorizo seitan tacos *v*
beef short ribs tacos *gf*
shrimp tacos *gf*
chicken caprese sandwich
prasino burger
turkey burger
newman farms pork burger
steak sandwich
bricked chicken *gf*
st. louis pork steak
seasonal vegetarian pasta (chorizo seitan) *vg*

dinner menu 2
$40 per guest

first course
mixed greens *gf vg*

entree course
*(select **5** options for guests to choose from)*

fish tacos *gf*
chorizo seitan tacos *v*
beef short rib tacos *gf*
shrimp tacos *gf*
chicken caprese sandwich
prasino burger
steak sandwich
bricked chicken *gf*
st. louis pork steak
seasonal vegetarian pasta (chorizo seitan) *vg*
salmon *gf*

dessert course
*(select **1** for guests)*

seasonal ice cream *gf*
seasonal sorbet *gf*

dinner menu 3
$50 per guest

first course
*(select up to **2** for guests to choose from)*

seasonal soup
greek salad *vg*
kale & spinach salad

entree course
*(select up to **5** for guests to choose from)*

beef short rib tacos *gf*
prasino burger
shaved steak sandwich
bricked chicken *gf*
st. louis pork steak
seasonal pasta w/chorizo seitan *vg*
atlantic salmon *gf*
lobster ravioli

dessert course
*(select **1** for guests)*

molten chocolate cake *gf*
premium seasonal dessert

pork steak

optional additions
appetizers – see page 2
grilled bread - $3 per person
add a soup course in
addition to salads - $5
add more first course
or dessert options - $3 per person

dinner menu 4
$60 per guest

first course
*(select up to **3** for guests to choose from)*

seasonal soup
greek salad *vg*
prasino salad *vg*
kale & spinach caesar

entrée course
*(select up to **5** for guests to choose from)*

bricked chicken *gf*
st. louis pork steak
seasonal pasta w/chorizo seitan *vg*
atlantic salmon *gf*
lobster ravioli
braised short rib entree
filet *gf*

dessert course
*(select up to **2** for guests to choose from)*

molten chocolate cake *gf*
seasonal dessert

chef's choice dinner

$80 per guest

small bites course
tuna tartare
crispy shrimp
moroccan filet skewers

greens
prasino salad served with grilled bread

entrée course
guest's choice of…

atlantic salmon
honey onion marmalade
sweet wine risotto, sautéed asparagus

filet steak
red potato hash, mushroom, kale, garlic clove
bleu cheese, dijon crème

lobster ravioli
maine lobster, escarole , squash
mascarpone creme, parmesan

dessert course
chef's choice with premium seasonal ingredients

optional additional course choice before salads

$15 per guest
two crab cakes per guest

also available…

plan a 5-course dinner
masterfully paired with
select wines by our
in-house sommelier

coffee, ice tea & soda included in price, inquire further for custom menu alterations for dietary restrictions

let us make your experience at

p r a s i n o

customized to your needs!

be sure to ask about our information about beverages options custom desserts & flowers

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catering & other services

bring the Prasino experience into your home or your place of business!

Prasino can offer buffet style catering chef stations & passed appetizers.

we can deliver boxed lunches & platters

delivered orders have a $50 service fee & have a minimum expenditure

we also offer pick up orders for no additional charge.

please inquire to view our catering information.

more about *your* menus…

- all menus are printed on cardstock and will be placed at each place setting. guests will order from their server when group is seated and ready.
- menu will list full entrée descriptions / side.
- kids are always welcome to order from the children's menu and will be charged accordingly.
- the number of guests present will be charged, as long as there is a 75% attendance rate*
- custom headings & drink menus are available upon request, add your business logo or invitation style ask for pricing

contact information

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complete restaurant buyouts

a restaurant buyout will allow you complete customization.
you can have cocktail areas, seated dinners, dj, dance floor, satellite bars, tapas stations, anything you can imagine!

buyouts are great for groups of 150-200

capacity of entire restaurant
(includes both private dining rooms, bar area and patio)
200 guest seated or
400 stand up cocktail style event