

*Thank you for hosting your event with Fitzgerald's! Below you will find a selection of catering possibilities, and our team will work with you to create a delicious and unique menu for your event. Adjustments can be made to accommodate your guests in case of dietary restrictions, allergies, and the like; just ask and our team will work to create a menu that all of your guests can enjoy. Cheers!*

## HORS D'OEUVRES

*pre-set or butler passed  
priced per two (2) dozen, minimum 2½ pieces*

### SKEWERS

**CHICKEN YAKITORI** {GF}  
scallions, ginger soy glaze | 96

**BEEF YAKITORI** {GF}  
scallions, ginger soy glaze | 96

**BOCONCINI** {GF}  
fresh mozzarella, sun-dried tomato,  
basil, kalamata olives | 72

**CURRIED SHRIMP** {GF}  
lemon, mint, olive oil, greek yogurt | 96

**GRILLED SEASONAL VEGETABLES** {GF}  
miso-glazed, sesame seeds | 72

**SWEET CHILI SHRIMP** {GF}  
chilled, marinated shrimp, avocado purée | 96

**HOUSE MEETBALLS**  
beef, pork, veal, marinara, parmesan | 96

### CANAPES

**GOAT CHEESE CROSTINI**  
olive tapenade, roasted red pepper relish | 90

**BEEF TENDERLOIN CROSTINI**  
medium-rare chilled beef, blue cheese,  
red onion marmalade | 125

**CRAB TARTLETS**  
jumbo lump crab, sweet chili sauce,  
scallions, phyllo tart | 100

**BABA GANOUSH** {GF}  
roasted eggplant, feta, endive cup | 72

**ROASTED CHICKEN LETTUCE CUPS** {GF}  
labneh, ras el hanout | 96

**FITZ BURGER SLIDERS**  
american cheese, lettuce, dill pickle,  
russian dressing | 120

**BLACK BEAN BURGER SLIDERS**  
tomato jam, arugula, fried shallots | 120

**TUNA CRISPS**  
tuna tartar, wonton crisps, ginger soy | 125

# DISPLAY PLATTERS

*priced per platter • serves 25*

## CHICKEN WINGS

buffalo, house dry rub, or sweet chili-lime | 125

## FRIED ST. LOUIS-STYLE RIBS

buffalo, mustard bbq, or sweet chili-lime | 175

## DEVEILED EGGS {GF}

dry-cured chorizo, smoked paprika, chives | 75

## ARTISAN CHEESE {GF}

chef's selection of fruits and berries, lavosh, imported and specialty cheeses | 150

## ARTISAN MEATS

chef's selection of locally cured meats and accompaniments | 175

## VEGETABLE CRUDITE {GF}

seasonal vegetables, ranch dressing, hummus dip | 120

## SEASONAL FRESH FRUIT {GF}

assorted seasonal fruit and berries | 130

## HOUSEMADE SPREADS & PITA CHIPS

select one: | 95

spinach & artichoke dip

baba ganoush

hummus

## CHILLED SHRIMP {GF}

horseradish cocktail, lemon | 175

# RECEPTION STATIONS

*Round out hearty appetizers with a Reception Station  
for your guests! Minimum 25 guests, priced per guest.*

## NACHOS

choice of chicken or beef, chipotle cheese sauce, tortilla chips, jalapeños,  
black olives, shredded lettuce, salsa, sour cream | 17

## SLIDERS

choice of two meats: braised beef, pulled chicken, pulled pork  
house slaw, barbeque sauce, rolls | 15

## PENNE PASTA

choice of alfredo or marinara | 24  
add sautéed vegetables 2, meatballs 2, chicken 4

*\* You may elect to host Chef-Attended Reception Stations for an additional 150 per hour \**

# PLATED DINNER

Create your custom three-course plated dinner with a choice of salad, entrée, and dessert.

Events with 35 guests or less do not require a pre-order. Select two entrées for your guests to choose from the night of your event.

Events with 35 guests or more require a pre-order on entrées. Select three entrées for your guests to pre-select prior to the event.

Final selections must be made at least 10 days prior to the event.

## FIRST COURSE

*select one for all guests*

### CAESAR SALAD

lemon, anchovy, garlic, olive oil,  
seasoned croutons | 7

### SOUTHWESTERN CHOP SALAD {GF}

romaine, avocado, bacon, cheddar, tomato, black  
bean and roasted corn relish, chipotle ranch | 8

### MIXED GREENS SALAD {GF}

baby mixed greens, apple,  
roasted garlic vinaigrette | 7

## SECOND COURSE

*without pre-order: select 2      with pre-order: select 3*

### FARFALLE

shrimp, broccoli, tomato, garlic, chili | 27

### SEARED SALMON {GF}

polenta cake, blood orange, mushroom conserva | 33

### NEW YORK STRIP {GF}

potato purée, maître d'hôtel | 47

### FETTUCINE

alfredo sauce, sun-dried tomato, asparagus | 25

### NEW YORK STRIP + GRILLED SHRIMP {GF}

potato purée, maître d'hôtel | 60

### BONELESS PORK CHOP {GF}

8oz. boneless loin chop, cornichon cream sauce,  
dijon, potato purée, seasonal vegetables | 33

### ROASTED CHICKEN {GF}

boneless half chicken, potato purée,  
seasonal vegetables, pan jus | 32

### CHAR-BROILED BISTRO FILET {GF}

8oz. bistro filet, red wine demi-glace,  
potato purée, seasonal vegetables | 34

### BISTRO FILET + SALMON {GF}

red wine demi-glace, potato purée, seasonal vegetables | 54

## THIRD COURSE

*select one for all guests*

### VANILLA BEAN CHEESECAKE

graham cracker crust, berry coulis | 9

### FLOURLESS CHOCOLATE TORTE

chocolate ganache, whipped cream, berry coulis | 9

### DESSERT DUO

vanilla bean cheesecake, flourless chocolate torte,  
whipped cream, berry coulis | 11

### CHOCOLATE ESPRESSO POT DE CRÈME

whipped cream, feuilletine | 8

### SEASONAL FRUIT CUSTARD

brown butter streusel, berry compote | 9

### FRESH FRUIT TART

seasonal fruit, pastry cream, apricot glaze | 8

## KIDS MENU

*served with french fries* | 15

## CHICKEN FINGERS

MAC & CHEESE

## CHEESEBURGER

GRILLED CHEESE

# BUFFET

*Delight your guests with a buffet of hearty New American specialties.  
Minimum 25 guests, priced per guest.*

## SALADS

*select a minimum of one*

### CAESAR

lemon, anchovy, garlic, olive oil, seasoned croutons | 6

### MIXED GREENS {GF}

baby mixed greens, apple, roasted garlic vinaigrette | 6

### PASTA

salami, mozzarella, kalamata olive, tomato, red onion,  
roasted garlic, red wine vinaigrette | 5

### SOUTHWESTERN COBB {GF}

romaine, avocado, bacon, cheddar, tomato, black bean  
and roasted corn relish, chipotle ranch | 8  
add chicken 2

## VEGETABLES

*select a minimum of one*

SAUTÉED GREEN BEANS {GF} | 5

SEASONAL ROASTED VEGETABLES {GF} | 5

GRILLED BROCCOLI {GF} | 5

ASPARAGUS {GF} | 5

## STARCHES

*select a minimum of one*

POTATO SALAD {GF} | 5

WILD RICE PILAF {GF} | 6

POTATO PURÉE {GF} | 6

HERB-ROASTED RED POTATOES {GF} | 6

## ENTRÉES

*select a minimum of two*

### ROASTED PORK LOIN {GF}

dijon, cornichon cream sauce  
4oz. 9 | 6oz. 11

### FRIED ST. LOUIS-STYLE RIBS

buffalo, mustard bbq, or sweet chili-lime  
two ribs 7 | four ribs 11

### STEAMED COD {GF}

white wine lemon butter or lemon dill cream  
4oz. 9 | 6oz. 11

### MEATLOAF

brown sugar glaze | 10

### BEEF BURGUNDY

red-wine braised, mushrooms  
4oz. 12 | 6oz. 14

### CHICKEN MARSALA {GF}

red-wine braised, mushrooms  
5oz. 7 | 7oz. 9

### MACARONI & CHEESE

aged cheddar, bread crumbs | 9  
add chicken 2

### FARFALLE

shrimp, broccoli, tomato, garlic, chili | 13

## DESSERTS

*select a minimum of one*

### CHOCOLATE ESPRESSO POT DU CRÈME

whipped cream, feuilletine | 6

### SEASONAL FRUIT CUSTARD

brown butter streusel, berry compote | 5

### PETITE PASTRIES, BARS & COOKIES

chef's selection | 5

### FLOURLESS CHOCOLATE TORTE

chocolate ganache, whipped cream, berry coulis | 6

### VANILLA BEAN CHEESECAKE

graham cracker crust, berry coulis | 6

### BREAD PUDDING

crème anglaise, seasonal selection | 6