



SHKODÉ CHOPHOUSE

Reserve Dinner Package | 65 per Person

choose your starters, entrées and sides | our chefs will create your dessert experience

STARTERS

complimentary house made brioche and seasoned butter included

Firecracker Shrimp sweet chili aioli, sesame wonton, fresh herbs

Petite Jumbo Crab Cake cajun remoulade

Mini Beef Wellington mushroom duxelles, puff pastry

SOUP OR SALAD

Caesar Salad romaine lettuce, parmesan crostini, cherry tomato

Shkodé Wedge Salad iceberg lettuce, blue cheese, bacon, egg, tomatoes

Baked French Onion Soup aged sherry, fresh herbs, emmental cheese

ENTRÉES

each entrée is served with accompaniments on the side

6oz Petite Filet Mignon

Grilled Airline Chicken Breast

14oz New York Strip

Loch Duarte Salmon

SIDES

your choice of 2

Mac & Cheese

Market Vegetables

Potato Purée

Brussels Sprouts

DESSERT

our chefs will artfully create a seasonal dessert sampler to finish your meal





SHKODÉ CHOPHOUSE

Elite Dinner Package | 78 per Person

choose your starters, entrées and sides | our chefs will create your dessert experience

STARTERS

complimentary house made brioche and seasoned butter included

Firecracker Shrimp sweet chili aioli, sesame wonton, fresh herbs

Petite Jumbo Crab Cake cajun remoulade

Mini Beef Wellington mushroom duxelles, puff pastry

SOUP OR SALAD

Caesar Salad romaine lettuce, parmesan crostini, cherry tomato

Shkodé Wedge Salad iceberg lettuce, blue cheese, bacon, egg, tomatoes

Baked French Onion Soup aged sherry, fresh herbs, emmental cheese

ENTRÉES

each entrée is served with accompaniments on the side

10oz Petite Filet Mignon

Grilled Airline Chicken Breast

16oz New York Strip

Loch Duarte Salmon

SIDES

your choice of 2

Mac & Cheese

Market Vegetables

Potato Purée

Brussels Sprouts

Parmesan & Truffle Potatoes

Sautéed Mushrooms

DESSERT

our chefs will artfully create a seasonal dessert sampler to finish your meal





SHKODÉ CHOPHOUSE

Holiday Dinner Buffet | 55 per Person

available for full or partial restaurant buyout only minimum of 40 guests

COLD FOODS

complimentary house made brioche and seasoned butter included

Caesar Salad romaine lettuce, parmesan crostini, creamy dressing

Harvest Chopped Salad local greens, spiced pecans, maple ginger vinaigrette

Chilled Shrimp Cocktail traditional cocktail sauce, charred lemon

ENTRÉES

your choice of 2

Roasted and Sliced New York Strip bordelaise sauce

Seared Loch Duarte Salmon creamy polenta, lemon crème (GF)

Herb Crusted Chicken veloute

Grilled Flank Steak chimichurri sauce

Rosemary Roasted Chicken Breast wild mushrooms

Mixed Seafood Risotto crab, shrimp

Roasted Pork Loin currants, pan jus

CHOICE OF 3 SIDES

Loaded Baked Potatoes

Baked Mac & Cheese

Potatoes Au Gratin

Brussels Sprouts

Chef's Mashed Potatoes

Sautéed Mushrooms

DESSERT

chef's display of miniature desserts





SHKODÉ CHOPHOUSE

Holiday Dinner Buffet Enhancements

supplement any holiday meals with the following:

THE GATHERING | 18 PER PERSON

complimentary house made brioche and seasoned butter included

Shkodé Charcuterie Display chef's selection of artisan meats, cheese, pickles, honeycomb

Firecracker Shrimp sweet chili aioli, sesame wonton, fresh herbs

Seasonal Fruit Skewers with dipping sauce

COLD SEAFOOD | 25 PER PERSON

Seafood Ceviche

Mussels

Chilled Seafood Tartar

Clams

Oysters

Chilled Shrimp Cocktail

ADDITIONAL CHEF CARVED ITEMS

chef carved items require a chef fee | 2 hours for \$100

Fire Roasted Tenderloin 18 Per Person
bèarnaise sauce, creamy horseradish, dijon mustard

Rosemary Roasted Prime Rib 15 Per Person
au jus, creamy horseradish

Honey Glazed Country Ham 10 Per Person
honey mustard glaze, seasoned mayonnaise, dijon mustard

Roasted Turkey Breast 10 Per Person
cranberry sauce, chipotle mayo, dijon sauce

Cold or Steamed Alaskan King Crab MKT Per Person
traditional cocktail sauce, mignonette sauce, charred lemon halves

