



## **THE TARTAN DINNER**

### **FIRST COURSE**

Accompanied by our house sourdough & Swedish limpa breads & butter

### **TAM O'SHANTER SALAD**

Mixed greens with tomato, chopped egg & croutons in our house vinaigrette

### **ENTRÉE (CHOICE OF)**

#### **ROAST PRIME RIBS OF BEEF**

Our California Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach & whipped cream horseradish

Add our 10 oz. Tam O'Shanter Cut of prime rib - \$10 additional per person

Add our 16 oz. Prince Charlie Cut of prime rib - \$14 additional per person

#### **ROASTED CHICKEN**

Free-range chicken, fresh herbs, mashed potatoes, seasonal vegetables, pan jus

#### **PAN ROASTED SCOTTISH SALMON**

A special preparation created daily by our chef, seasonal accompaniments

#### **SEASONAL VEGETARIAN ENTREE**

### **DESSERT**

#### **TRADITIONAL ENGLISH TRIFLE**

\$45 per person, plus tax & gratuity

Add Shrimp Scampi as a second course to Dinner for \$15 per person

Prices & menu options are subject to change.



## **THE ROYAL GUARDS DINNER**

### **HORS D'OEUVRES**

Please choose two of the following

**BACON WRAPPED DATES, DEVEILED EGGS, BRUSCHETTA, LAWRY'S MEATBALLS**

### **FIRST COURSE**

Accompanied by our house sourdough & Swedish limpa breads & butter

### **TAM O'SHANTER SALAD**

Mixed greens with tomato, chopped egg & croutons in our house vinaigrette

### **ENTRÉE (CHOICE OF)**

#### **ROAST PRIME RIBS OF BEEF**

Our California Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach & whipped cream horseradish

Add our 10 oz. Tam O'Shanter Cut of prime rib - \$10 additional per person

Add our 16 oz. Prince Charlie Cut of prime rib - \$14 additional per person

#### **ROASTED CHICKEN**

Free-range chicken, fresh herbs, mashed potatoes, seasonal vegetables, pan jus

#### **PAN ROASTED SCOTTISH SALMON**

A special preparation created daily by our chef, seasonal accompaniments

#### **SEASONAL VEGETARIAN ENTRÉE**

### **DESSERT**

#### **TRADITIONAL ENGLISH TRIFLE**

\$49 per person, plus tax & gratuity

Add Shrimp Scampi as a second course to Dinner for \$15 per person

Prices & menu options are subject to change.



## **THE HIGHLAND DINNER**

### **HORS D'OEUVRES**

Please choose two of the following

**BACON WRAPPED DATES, DEVILED EGGS, BRUSCHETTA, LAWRY'S MEATBALLS,  
CAVIAR AND CRÈME FRAICHE OR MINI CRAB CAKES**

### **FIRST COURSE**

Accompanied by our house sourdough & Swedish limpa breads & butter

#### **TAM O'SHANTER SALAD**

Mixed greens with tomato, chopped egg & croutons in our house vinaigrette

### **SECOND COURSE**

#### **SAUTÉED SHRIMP SCAMPI**

or

#### **BROILED 7OZ COLD WATER LOBSTER TAIL**

(\$10.00 Supplement)

### **ENTRÉE (CHOICE OF)**

#### **ROAST PRIME RIBS OF BEEF**

Our Tam O'Shanter Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach & whipped cream horseradish  
Add our 16 oz. Prince Charlie Cut of prime rib - \$14 additional per person

#### **ROASTED CHICKEN**

Free-range chicken, fresh herbs, mashed potatoes, seasonal vegetables, pan jus

#### **PAN ROASTED SCOTTISH SALMON**

A special preparation created daily by our chef, seasonal accompaniments

### **SEASONAL VEGETARIAN ENTRÉE**

### **DESSERT**

#### **MINI CC BROWN'S HOT FUDGE SUNDAE**

\$70 per person, plus tax & gratuity





## **HORS D' OEUVRES**

Each selection includes two pieces per person

## **COLD SELECTIONS**

A La Carte - \$4.00 per person per selection when accompanying a private party menu  
Tax & Gratuity are additional

**BRUSCHETTA WITH PARMESAN CHEESE**  
**GRAVLAX WITH MUSTARD SAUCE ON TOAST POINTS**  
**DEILED EGGS**  
**GOAT CHEESE CROSTINI**

## **HOT SELECTIONS**

A La Carte - \$4.00 per person, per selection when accompanying a private party menu  
Tax & Gratuity are additional

**SAUTÉED GARLIC MUSHROOMS STUFFED WITH SPINACH**  
**SEASONED MEATBALLS WITH LINGONBERRY SAUCE**  
**CHEESE STUFFED BACON WRAPPED DATES**  
**MINI CRAB CAKES**  
**POTATO PANCAKES WITH CRÈME FRAICHE & CAVIAR**  
**TEMPURA FRIED JALAPEÑO PEPPERS**  
**BITE SIZED SWEET CORN FRITTERS**



## **TRAY PASSED SLIDERS**

A La Carte - \$4.00 per piece, per selection when accompanying a private party menu  
Tax & Gratuity are additional

### **MINI CRISPY CHICKEN SANDWICHES**

brioche bun, jalapeño coleslaw, sriracha mayo

### **MINI SIGNATURE PRIME RIB SANDWICHES**

artisan french roll, whipped horseradish

### **MINI CORNED BEEF RUEBEN PANINI**

marble rye, swiss cheese, sauerkraut, thousand island dressing

### **MINI VEGGIE BURGERS**

brioche bun, house-made beet & vegetable patty, goat cheese, arugula

### **MINI TAM BURGERS**

brioche bun, cheddar cheese, Tam burger sauce

## **STATIONED PLATTERS**

Tax & Gratuity are additional

### **ARTISAN CHEESE DISPLAY**

hand selected cheese from our renowned cheese purveyor, toasted artisan bread, seasonal accompaniments

small display (20-25 people) \$125.00

large display (40-50 people) \$250.00

### **ARTISAN CHARCUTERIE DISPLAY**

hand selected from our renowned charcuterie purveyor, toasted artisan bread, seasonal accompaniments

small display (20-25 people) \$130.00

large display (40-50 people) \$260.00

### **CHILLED JUMBO SHRIMP**

fresh lemon, cocktail sauce

\$75.00 per 25 pieces

### **SEASONAL FRESH FRUIT DISPLAY**

small display (20-25 people) \$65.00

large display (40-50 people) \$130.00



## **BEVERAGE ADD-ON TO COMPLEMENT YOUR EVENT**

All offerings with alcohol are for guests of legal drinking age (21+)  
non – alcoholic offerings are noted with an \*

### **“BOTTOMLESS” SELECTIONS**

\$15.00 per person per selection when accompanying a private party menu  
Tax & Gratuity are additional

### **CHAMPAGNE & SPARKLING CIDER\* HOUSE SELECTION OF RED OR WHITE WINE**

### **CUSTOM COCKTAILS & MOCKTAILS**

Custom cocktails are created onsite by our lead bar manager and mixologist bartenders  
Each one is tailored to your flavor profile you wish and made with premium spirits  
Tax & Gratuity are additional

#### **VODKA BASED CUSTOM COCKTAIL**

\$15 per person

#### **GIN BASED CUSTOM COCKTAIL**

\$15 per person

#### **BOURBON BASED CUSTOM COCKTAIL**

\$16 per person

#### **SCOTCH BASED CUSTOM COCKTAIL**

\$17 per person

#### **TEQUILA BASED CUSTOM COCKTAIL**

\$15 per person

#### **CUSTOM MOCKTAIL\***

\$12per person

We do not offer “open bar” packages as the prices do not work in our guest’s favor.  
We offer additional alcoholic beverages to be purchased on consumption at menu price



## **BEVERAGE ADD-ON TO COMPLEMENT YOUR EVENT**

All offerings with alcohol are for guests of legal drinking age (21+)  
non – alcoholic offerings are noted with an \*

## **LARGE FORMAT COCKTAIL SELECTIONS**

\$15.00 per person per selection when accompanying a private party menu  
Tax & Gratuity are additional

### **TAM'S TEA SERVICE**

#### **BLUEBERRY FLING, SEASONAL COCKTAIL OR TAM'S PUNCH**

our english porcelain tea service contains no tea ~  
just strong drink! For any number, so bring your friends  
and enjoy a “tea” party

## **CUSTOM SCOTCH OR BOURBON FLIGHTS**

Custom flights are created onsite from our vast collection and  
led for approximately an hour by our very own Scot bartender and Scotch buyer  
Each one is tailored to your chosen flavor profile and features 3 drams  
Tax & Gratuity are additional

### **SCOTCH OR BOURBON EXPLORERS CUSTOM FLIGHT**

\$40 per person

### **SCOTCH OR BOURBON LOVERS CUSTOM FLIGHT**

\$55 per person

### **SCOTCH OR BOURBON MASTERS CUSTOM FLIGHT**

\$75 per person

### **SCOTCH OR BOURBON OLD & RARE CUSTOM FLIGHT**

\$125 per person