



Private Seated Dinner Menus

MENU ONE • \$40* PER PERSON

Parties larger than 30 people will be served buffet style.

for more information, contact:

Thomas Jones, **GENERAL MANAGER**

E tom@chillfiregrill.com • T 704 827 2121

Appetizer Course *served family style*

JUMBO SHRIMP COCKTAIL

with tequila-lime cocktail sauce

COWAN'S FORD CHEESY BREAD

garlic, onion, four cheese baked baguette

CHILLFIRE WINGS

marinated, deep fries crisp, bleu cheese dip, house-made hot sauce

Second Course

TOSSED SALAD

cucumbers, tomatoes, carrots, croutons and selection of dressings:

Bleu Cheese, Buttermilk Herb (Ranch), Honey Mustard, Balsamic Vinaigrette

Third Course *choice of:*

PECAN CHICKEN

pecan crusted, Dijon honey glaze

CHILLFIRE SIGNATURE MEDALLIONS

charbroiled, served with our signature steak sauce, roasted vegetables, Yukon Gold mashed potatoes

CHARBROILED ATLANTIC SALMON

with tomato-lime salsa, Dijon cream, roasted vegetables, Yukon Gold mashed potatoes

Dessert Course *choice of:*

BREAD PUDDING

NY CHEESECAKE

CHILLFIREGRILL.COM



*Does not include beverages, tax or gratuity.



Private Seated Dinner Menus

MENU TWO • \$50* PER PERSON

for more information, contact:

Thomas Jones, **GENERAL MANAGER**

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Appetizer Course

served family style

JUMBO SHRIMP COCKTAIL

with tequila-lime cocktail sauce

COWAN'S FORD CHEESY BREAD

garlic, onion, four cheese baked baguette

CHILLFIRE WINGS

marinated, deep fries crisp, bleu cheese dip, house-made hot sauce

Second Course

TOSSED SALAD

cucumbers, tomatoes, carrots, croutons and selection of dressings:

Bleu Cheese, Buttermilk Herb (Ranch), Honey Mustard, Balsamic Vinaigrette

Third Course

choice of:

SLOW ROASTED GARLIC RUBBED

PRIME RIB OF BEEF

12 ounce cut, Yukon Gold mashed potatoes, roasted medley of vegetables

PECAN CRUSTED BREAST OF CHICKEN

crushed pecans, gently fried, lemon-maple-dijon glaze, Yukon Gold mashed potatoes, roasted medley of vegetables

MID-ATLANTIC CRAB CAKES

lump crab baked and served with house-made tartar, Yukon Gold mashed potatoes, roasted medley of vegetables

Dessert Course

choice of:

WHITE CHOCOLATE BREAD PUDDING

NY CHEESECAKE

CHILLFIREGRILL.COM



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Private Seated Dinner Menus

MENU THREE • \$60* PER PERSON

for more information, contact:

Thomas Jones, **GENERAL MANAGER**

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Appetizer Course

served family style

SHANGHAI SHRIMP

sweet, tangy glazed shrimp, crisp iceberg lettuce

MOZARELLA GRILLE

wrapped in prosciutto, romaine leaf, grilled, tomato-basil concasse, balsamic glaze

CHILLFIRE WINGS

marinated, deep fries crisp, bleu cheese dip

Second Course

CLASSIC CAESAR SALAD

shredded romano, herbed croutons

Third Course

choice of:

CENTER CUT FILET MIGNON

garlic-horseradish whipped potatoes, vegetable roast with lemon-herb butter

POTATO CRUSTED SALMON

dill creme fraiche

CHILLFIRE CHICKEN

charbroiled, layers of sliced Black Forest ham, jack cheese, garlic cheese sauce

JUMBO LUMP CRABCAKES

baked, lemon-grained mustard remoulade, roasted vegetables, Yukon Gold mashers

Dessert Course

choice of:

NY CHEESECAKE

DOUBLE DECKER CHOCOLATE MOUSSE TORTE

CHILLFIREGRILL.COM



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