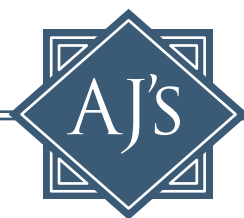


AJ's STEAKHOUSE

**PRIVATE
DINING**



AJ's STEAKHOUSE

AJ'S DISPLAYS

Display stations are designed for groups of 20 or more and are priced per person, exclusive of tax or service charge



Charcuterie Board

\$22

Gruyere, cheddar, blue cheese, smoked Gouda, boursin, salami, prosciutto, capicola, cornichons, olives, grapes, dried fruit, candied nuts, stone ground mustard, and baguette with crackers

Artisan Cheese Board

\$10

colby jack, pepper jack, Swiss, cheddar, and smoked gouda with crackers

Shrimp Display* GF

\$15

based on 3 shrimp per person

jumbo shrimp, house made cocktail sauce

Fresh Fruit Display^{GF}

\$7

seasonal sliced fruit, garnished with fresh berries and served with a honey yogurt dip

Vegetable Crudités^{GF}

\$7

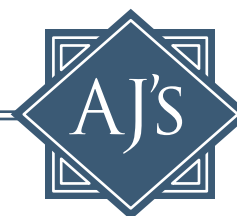
carrots, celery, grape tomatoes, broccoli, cauliflower, bell peppers with ranch and hummus dips

Mini Dessert Station

\$15

May be substituted for Dessert for an additional \$10 per person

fruit tarts, mousse cups, mini brulee cheesecake, mini chocolate marshmallow brownies



AJ's STEAKHOUSE

RESERVE DINNER MENU

// \$75 PER GUEST

APPETIZERS || HOST TO PRESELECT TWO

Served family style

Hand-Breaded Fried Mozzarella

AJ's zesty marinara

Italian Baked Stuffed Mushrooms

Graziano Italian sausage, mozzarella

Sweet Heat, Bourbon Glazed Steak Tips*

Mini Crab Cakes

remoulade

Flash Fried Calamari

sweet chili sauce

Shrimp Cocktail ^{GF}

based on 3 shrimp per person

SALADS || HOST TO PRESELECT ONE

AJ's House Salad ^{GF}

garden greens, cucumbers, red onions, tomatoes, Parmesan, pepperoncinis, wonton strips, creamy Parmesan dressing

Caesar Salad

romaine lettuce, AJ's Caesar dressing, fresh Parmesan, croutons, Parmesan crisp

DESSERTS || HOST TO PRESELECT ONE

AJ's Chocolate Fantasy Cake

rich chocolate cake, chocolate mousse, Snickers® candy bar pieces, whipped cream

NY Style Cheesecake

mixed berry coulis

Chocolate Lava Cake & Vanilla Ice Cream ^{GF}

ENTRÉES

|| HOST TO PRESELECT ANY THREE ENTRÉE OPTIONS, FROM WHICH GUESTS CAN CHOOSE ONE AT THE TIME OF DINING.

Entrées include baked potato and asparagus. Steaks prepared medium, with demi-glaze.

Vegetarian entrees are available upon request, please speak with your Catering Manager.

BEEF & CHOPS

8 oz. Filet Mignon* ^{GF}

14 oz. Slow-roasted Prime Rib Au Jus* ^{GF}

Center Cut Boneless Pork Chop* ^{GF}

apple chutney or bourbon bacon glaze

SEAFOOD

Seared, Sweet Heat Rubbed Salmon Fillet*

mango salsa

Teriyaki Glazed Salmon Fillet*

Panko Fried Shrimp

six jumbo shrimp, AJ's cocktail sauce

CHICKEN

Chicken Marsala ^{GF}

pan-seared, Marsala wine, sautéed mushrooms

Grilled, Bourbon Glazed Chicken

^{GF} | Gluten Free or can be prepared gluten-free. Please ask your catering manager.
* Consumer Advisory. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify your catering manager of any food allergies.
All menus are subject to 7% sales tax and 20% gratuity.



AJ's STEAKHOUSE

PREMIER DINNER MENU

// \$95 PER GUEST

WELCOME || Sparkling Wine Toast

APPETIZERS || HOST TO PRESELECT THREE

Served family style

Hand-Breaded Fried Mozzarella

AJ's zesty marinara

Italian Baked Stuffed Mushrooms

Graziano Italian sausage, mozzarella

Sweet Heat, Bourbon Glazed Steak Tips*

Mini Crab Cakes

remoulade

Flash Fried Calamari

sweet chili sauce

AJ's Onion Rings

Shrimp Cocktail ^{GF}

based on 3 shrimp per person

SOUP & SALADS || HOST TO PRESELECT ONE

AJ's House Salad ^{GF}

garden greens, cucumbers, red onions, tomatoes, Parmesan, pepperoncinis, wonton strips, creamy Parmesan dressing

Caesar Salad

romaine lettuce, AJ's Caesar dressing, fresh Parmesan, croutons, Parmesan crisp

Wedge Salad ^{GF}

iceberg lettuce, blue cheese crumbles, pecans, raisins, applewood smoked bacon, blue cheese dressing

Lobster Bisque

flavored with a hint of brandy

ENTRÉES

|| HOST TO PRESELECT ONE ENTRÉE OPTION FOR THE ENTIRE GROUP, OR PROVIDE A SPECIFIC PRE-ORDER OF THREE ENTRÉES 72 HOURS IN ADVANCE.

Entrées include baked potato and asparagus. Steaks prepared medium, served with demi-glace. Vegetarian entrees are available upon request.

Trio De Burgo* ^{GF}

8 oz. filet mignon, grilled chicken breast, three grilled shrimp, topped with garlic herbed cream sauce

Premier Surf & Turf* ^{GF}

8 oz. filet mignon & petite lobster tail

Filet Mignon & Crab Cake

Twin Petite Lobster Tails ^{GF}

drawn butter, lemon

From the Sea

petite lobster tail, crab cake, three shrimp scampi

DESSERTS || HOST TO PRESELECT ONE

AJ's Chocolate Fantasy Cake

rich chocolate cake, chocolate mousse, Snickers® candy bar pieces, whipped cream

NY Style Cheesecake

mixed berry coulis

Chocolate Lava Cake & Vanilla Ice Cream ^{GF}

^{GF} | Gluten Free or can be prepared gluten-free. Please ask your catering manager.
* Consumer Advisory. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify your catering manager of any food allergies.
All menus are subject to 7% sales tax and 20% gratuity.



FREQUENTLY ASKED QUESTIONS

Minimum Food Spend: AJ's Steakhouse requires a food spend minimum of \$1,800 (exclusive of applicable service charge and sales tax). If the group does not fulfill the spend obligation, AJ's Steakhouse will charge the remaining balance as a Food Minimum Fee.

Deposit: A \$250.00 deposit and a signed Event Agreement are required to confirm the Event and hold the space exclusively. Deposit must be paid by credit card or ACH at the time of the Event Agreement signing.

Final Guaranteed Guest Count: The Client is required to provide a final Guest Guarantee five (5) business days prior to the Event Start Time. Guest count may not be reduced inside of five (5) business days prior to the Event Start Time, Client will be responsible for the guarantee or actual number of guests served, whichever is higher. Prairie Meadows will make every effort to accommodate an increase in the final guarantee, but may have to substitute certain menu items in rare situations. If the Client does not provide a final guarantee, the Client will be charged the greater of the number of guests originally contracted or the number of guests in attendance.

Gratuity: A 23% gratuity will be automatically added for group dining.

Private Bar Minimum: A private bar is required for groups over 30 in attendance. Should you choose to have alcoholic private bar service at your AJ's Steakhouse event regardless of attendance, we do not charge a bar set up fee or bartender fee for our bar services. Alternately, AJ's Steakhouse requires a minimum of \$500 in bar sales per bartender (exclusive of applicable service charge and sales tax when applicable). If Group does not fulfill bar minimum obligation, AJ's Steakhouse will charge the remaining balance to meet the obligation. Exceeding the required Minimum Food Spend does not relieve the Bar Minimum; therefore, if Group exceeds their Food minimum spend by \$500 but have a total bar spend of \$350, the group will be charged the remaining \$150 to achieve the bar minimum.

Final Payment: The Client agrees and authorizes Prairie Meadows to process the Final payment, by using the credit card or ACH on file, for the event within 1-3 business days after completion of the event unless the Client chooses to settle the Event final payment using cash or credit card immediately upon the completion of the Event. Please note we do not provide separate checks for large party events. All event sales are final.

Condition of Agreement: In order to properly plan and service your guests, and other Prairie Meadows diners, we respectfully request that unless communicated ahead of time – the Event shall begin promptly at the Event Start Time, as noted. This allows the Culinary Team to dedicate the proper manpower and resources to executing your Event seamlessly without compromising the integrity of the food or service. Potential delays due to guests being late, traffic, parking, weather, etc. should be factored into your desired Event Start Time. Additionally, the Party Room shall be vacated by the Client at the Event End Time. Extension of the exclusive use of the Party Room is subject to availability and the Client may be responsible for any additional charges. The Client agrees to assume full responsibility for the conduct of its/his/her guests. Damages resulting from guests in attendance at the Event will be charged to the Client.



Food and Beverage: Pricing is considered confirmed once a menu proposal or a confirmed Event Order is executed. Additionally, Prairie Meadows requires final menu selections and Event arrangements are completed no less than seven (7) days prior to the Event. We will try to accommodate special dietary requests including but not limited to food, nut and gluten allergies and vegetarian, vegan options. You must make all special dietary requests three (3) days prior to the Event. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses. Regarding the safety of these items, written information is available upon request.

Alcohol and Minors: Prairie Meadows does not permit the serving of alcoholic beverages to anyone who Prairie Meadows (in its sole discretion) determines is intoxicated or who is under the age of twenty-one (21). The Client understands and agrees to abide by this policy and state law regarding the sale of alcoholic beverages. Prairie Meadows does not permit outside alcohol being brought into Prairie Meadows.

Outside Food: AJ's Steakhouse is the exclusive provider for AJ's Steakhouse and all food and beverage associated with the Event must be provided, prepared, and served by AJ's Steakhouse. No food or beverage of any kind will be permitted to be brought into AJ's Steakhouse. Prairie Meadows has a talented bakery staff on site and is able to handle most cake requests with advance communication. Please ask the Manager for any cake ordering details. In the event an outside dessert purchased from a licensed bakery is brought in to the Party Room with permission by AJ's Steakhouse, there will be an automatic \$5.00 per person cake cutting fee, plus tax and gratuity, added to the Client's check.

Decorations, Advertising, & Entertainment: Where allowed, tabletop centerpieces or any other personal decorations must meet local fire department, health department and any other governmental regulations. There is no glitter or confetti allowed in the Party Room. Nothing may be affixed to the walls of the Party Room. All decorations, advertising, and outside contracted entertainment including Client signs and banners must be discussed in advance with the Manager. Prairie Meadows reserves the right to limit and/or restrict any banners or other signage containing company logos.

Event Refund, Cancellation, & Reschedule: All cancellations must be made in writing via email to the Prairie Meadows employee who signs this Event Agreement ("the Manager"). If the Event is cancelled thirty (30) or more days in advance of the Event date, the deposit will be refunded in full. If the Event is cancelled less than thirty (30) days prior to the Event Date, the full deposit shall be forfeited by the Client and retained by Prairie Meadows.

Tax: All charges, including food, beverage, room rental, audio visual, décor, outside vendors, rental charges are subject to state sales tax.



Contact our group sales department or visit us online

515.967.8550

prairiemeadows.com

