

Chris McD's

Columbia's FRESH Take on Dining

Since 1991 • www.chrismcDs.com • 573-446-6237

Private Dining Room

Thank you for your interest in exploring the options for private dining we have available here at Chris McD's. Our warm and inviting private dining room is an ideal location for many different types of functions, ranging from corporate seminars to wedding rehearsal dinners and other important celebrations. We have an award winning menu designed by our celebrated Executive Chef, Chris McDonnell, and an accomplished, knowledgeable staff who would love to help you coordinate your special dining event. This brochure contains all the information you should need in order to plan a private dining event here, but please feel free to contact us through email at chrismcuds@gmail.com or by phone at (573) 446-6237 with any further questions. Thank you and we look forward to working with you!

Back Room Information

ROOM AMENITIES:

Maximum 60 Person Capacity
Power Point Presentations
100 in. Projection Screen
Limited Menus Available
Full Menu Available
Plated and Passed Appetizer Options
Full Service Bar
Limited Bar
Formal Table Arrangements
Informal Table Arrangements

CATER TO:

Seminars
Rehearsal Dinners
Wine Tastings
Birthday Parties
Retirement Parties
Casual or Formal Parties

ROOM FEES:

Food and Beverage Minimum (excludes AV equip.)...\$500
Gratuity added to Food and Beverage 20%

AV EQUIPMENT: WE PREFER NO OUTSIDE AV EQUIPMENT

Table and AV Hook Ups...\$50
Screen...\$50
Projector...\$100
Screen and Projector...\$150
Screen, Projector and Hook Ups...\$200
Dedicated internet connection...\$150

CANCELLATION:

Cancellation within less than 48 hours from the scheduled event will result in a room charge of \$500.

Chris McD's Restaurant and Wine Bar
Proposed Menu #1
Backroom

First Course

Dinner house salad

Choice of Entrée:

8oz Beef Tenderloin Filet

Served with sautéed rock shrimp, asparagus tips and gorgonzola cream sauce

Broiled Atlantic Salmon

Served with garlic cream potatoes, vegetable of the day
and honey almond dill butter

Marinated Split Roasted Chicken

Served with mashed potatoes, vegetable of the day and rosemary jus

Pasta Primavera

Fresh vegetables tossed in linguine with an olive oil and herb sauce
Add shrimp, salmon, or chicken to pasta

Price @ \$39.95 per person

Gratuuity @ 20% (before tax)

Tax @ .07975

Chris McD's Restaurant and Wine Bar
Proposed Menu # 2
Backroom

First Course

Dinner house salad

Choice of Entrée:

12 oz. K.C. Strip Steak

Served with garlic mashed potatoes, shoestring onions and spiced steak butter

Broiled Atlantic Salmon

Served with garlic cream potatoes, vegetable of the day and honey almond dill butter

Marinated Split Roasted Chicken

Served with mashed potatoes, vegetable of the day and rosemary jus

Pasta Primavera

Fresh vegetables tossed in linguine with an olive oil and herb sauce
Add shrimp, salmon, or chicken to pasta

Price @ \$34.95 per person

Gratuuity 20% (before tax)

Tax @ .07975

Chris McD's Restaurant and Wine Bar
Proposed Menu # 3
Backroom

First Course

Dinner house salad

Choice of Entrée:

Grilled 16oz Pork Porterhouse

Served with garlic cream potatoes, vegetable of the day
and pork jus

Broiled Atlantic Salmon

Served with garlic cream potatoes, vegetable of the day
and honey almond dill butter

Marinated Split Roasted Chicken

Served with mashed potatoes, vegetable of the day and rosemary jus

Pasta Primavera

Fresh vegetables tossed in linguine with an olive oil and herb sauce
Add shrimp, salmon, or chicken to pasta

Price @ \$29.95 per person

Gratuity 20% (before tax)

Tax @ .07975

HORS D'OEUVRES---HOT

Baked chicken crescents with pan roasted shallots and peppers...\$75
Mini crab cakes with cajun remoulade...\$100

Baked phyllo roulade with goat cheese, sundried tomato and pine nuts...\$70

Mushroom and shallot tart...\$60
Crab Rangoon rolls with sweet and sour sauce...\$75
Mushroom Neptune (caps stuffed with seafood and spices)...\$75
Pork Wontons with plum sauce...\$75
Egg rolls with sweet and sour sauce...\$75
Marinated chicken tenders with Grand Marnier Sauce...\$100
Beef Teriyaki Skewers...\$125

Buffalo Wing with Blue Cheese Sauce...\$75
Toasted ravioli with marinara sauce...\$60
Jalapeno poppers...\$60
Peking or BBQ spare ribs...\$125
Potato skins with cheddar and bacon...\$60
Oysters Rockefeller...\$175
Chicken Satay with Peanut Sauce...\$75
Side of Smoked Salmon with Accompaniments...\$200

Caviar station with accompaniments available @ \$30 per person

All prices based upon 50 pieces

Special order items available upon request

HOR D'OEUVRES---COLD

Assorted Crostinis...\$100

Fresh tomato, basil and mozzarella

Seared lamb with shaved parmesan

Olive topenade

Mushroom ragout

Fresh Fruit Display...\$75

Assorted Cheese Tray...\$150

Fresh seasonal fruit skewers...\$100

Grilled apricots with gorgonzola and walnuts...\$75

Crab stuffed cherry tomatoes...\$100

Smoked salmon rolls with dill cream cheese...\$75

Prosciutto wrapped marinated asparagus tips...\$75

Chicken and pineapple canapes...\$70

Caviar station with accompaniments available @ \$30 per person

Jumbo ready to eat shrimp...\$125

Crab claws...\$120

Oysters on the half shell...\$100

Additional Appetizer Options*

Honey Baked Italian loaf

French bread stuffed with gorgonzola butter and served with stewed tomato basil sauce...\$6.00 (7 pcs.)

Calamari

Flash fried served with red chili mayonnaise...\$10.00 (serves 4-5 ppl)

Bayou Style Fresh Shrimp

Half a pound of peeled shrimp sautéed in olive oil with Cajun spices and herbs...\$15.00 (serves 5-6ppl)

Baked Shrimp and Crab Dip

Blend of five cheeses and served with toasted crostinis ... \$11.00
(Serves 3-4ppl)

*Alternative appetizers are available upon request and seasonal availability.

Desserts*

Chocolate Pecan Fudge Brownie... \$7.50

Bread Pudding... \$7.50

Tiramisu... \$7.50

Apple Torte... \$7.50

Desserts can be a set course, or our tray with various options can be presented to each table.

*Specific dessert requests can be arranged with advance notice.

**A slicing and plating fee of \$2.00 per person will be added for outside desserts brought in for reservations.

Bar Options

Full Service Bar: The alcohol will be added to the main bill, and guests can choose from any of our fine wines, premium spirits, and popular beers.

Limited Bar: The alcohol will be added to the main bill, but the host will choose options for wine, beer, and spirits prior to the event. Only those selections will be offered to guests.

Cash Bar: Wine, beer and spirits will be paid for individually by guests as they order rather than being included on the main bill. Drinks will still be subject to tax and gratuity.



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