

The cost of private luncheons or brunches at Nighttown is \$16 per person plus tax and gratuity (20%). The per-person price includes your choice of entree & all costs associated with use of the room (printed menus, set-up, linens & room rental).

You may select any three entrée selections.

Our selection of hors d'oeuvres are on this side with desserts on the reverse side of this menu, with pricing.

All non-alcoholic beverages are included. If you would like an open bar, a separate, itemized bar bill will be presented. We can also provide a limited bar serving (for example: beer & wine only, or we can easily offer your guests cash bar service).

Fresh flowers, if desired, can be provided at a cost of \$10 per arrangement.

Nighttown can provide a personalized cassata cake with advance request.

We require a final head count 48 hours in advance. That is the number that will be charged

You love Nighttown for our fabulous food, exceptional service and unique ambiance. So why not treat your guests to that same wonderful Nighttown experience?

Host your company event or meeting, bridal shower, bar/bat mitzvah, bachelor or engagement party, retirement party or post-wedding brunch in one of our beautiful private rooms or by the full-wall waterfall on our spectacular, glass-enclosed, outdoor patio.

From 20 to 150 people, with valet parking available.

Hot Appetizer Selections:

(All prices are per piece)

Andouille sausage in puff pastry; water chestnuts wrapped with bacon; clams casino; spanakopita; or tapenade pastry pinwheels \$1.00
Teriyaki chicken skewers; crab-stuffed mushroom caps; vegetarian spring rolls; or smoked chicken or vegetable individual quesadillas \$1.50
Pancetta-wrapped shrimp with caper vinaigrette or mini crab cakes with basil aioli \$1.95
Rosemary & garlic broiled lamb rib chops \$2.95

Cold Appetizer Selections:

(All prices per piece, except where noted)

Stuffed baby redskins with cream cheese, scallions & bacon; smoked salmon canapés on cucumber with cream cheese; assorted finger sandwiches; or herb & goat cheese crostini \$1.00
Tenderloin with creamed horseradish & Dijon on rye; Belgian endive with smoked trout & herbed cream cheese; shrimp salad on toast with hardboiled egg; or crab salad canapés with cream cheese & cocktail sauce \$1.50
Prawn cocktail \$1.95
Cheese; cheese & fruit; or antipasto tray \$3.95 per person

Private Lunch/ Brunch



12387 Cedar Road
Top of the Hill
Cleveland Heights
(216)795-0550

www.nighttowncleveland.com

LUNCHEON SELECTIONS

Sandwiches

Bloom's Burger

8oz grilled chopped sirloin topped with cheddar cheese with fries

Grilled Chicken Sandwich

Lightly seasoned chicken breast topped with Canadian bacon & Swiss cheese with fries

Corned Beef or Turkey Breast Reuben

Grilled on rye with sauerkraut & Thousand Island dressing with fries

Nighttown Club

Turkey, bacon, lettuce & tomato on a croissant with redskin potato salad

Seafood Selections

Chilled Atlantic Salmon

Served with sliced cucumber, asparagus, cucumber dill sauce & redskin potato salad

Dublin Lawyer

Our House specialty of lobster meat sauteed with mushrooms & scallions in a mild cayenne butter with Irish whisky & cream with rice

Trout Amandine

Sauteed boneless rainbow trout topped with toasted **almonds** with rice & fresh vegetable

Scrambled & Smoked

Scrambled eggs & Valentia smoked salmon with pumpernickel toast & caper relish

Salad Selections

Roasted Duck Breast Salad

Roasted duck breast served over mesclun greens tossed with balsamic roasted shallots, **walnuts**, Vermont Chevre & fresh strawberries in blush wine vinaigrette

Caesar Salad (chicken or plain)

Romaine lettuce, kalamata olives & croutons tossed in house prepared Caesar dressing topped with parmesan & asiago cheeses

Louisiana Chicken Salad

Cajun grilled chicken breast served over romaine lettuce tossed with spiced **pecans**, red onion & blue cheese in **peanut** vinaigrette

Waldorf Chicken Salad

Classic preparation with apples & walnuts, served with field greens, cucumber slices, tomato & pita wedges

Pub Fare

Bangers & Mash

Grilled English style sausages served on a bed of cabbage & onions sauteed in seasoned butter with mashed potatoes

Pub Meatloaf

Prepared with Grade A fresh ground veal served with Madeira mushroom sauce, Yukon gold mashed potatoes & fresh vegetable

Chevre Chicken

Oven roasted chicken breast stuffed with goat cheese, roasted shallots & walnuts served with sundried cherry compote & saba balsamic syrup garnish, mashed potatoes & fresh asparagus

Brunch Selections

Eggs Benedict

English muffin halves topped with Canadian bacon, poached eggs & hollandaise sauce with skilled potatoes

Brioche French Toast

Griddle fried with Grand Marnier orange zest batter with Canadian bacon & maple syrup

Quiche Du Jour

Baked fresh & served with fresh fruit

Corned Beef Hash

Sauteed corn beef with potatoes, onions & peppers topped with poached eggs, served with skillet potatoes

Nighttown Desserts

Flourless Chocolate Torte

with shortbread crust & raspberry coulis

New York Cheesecake

Crème Brulee

Apple Bread Pudding

with bourbon crème Anglaise

Hot Fudge Sundae

Mitchell's Vanilla, toasted almonds, fudge, & homemade whipped cream

Apple Pie

Chocolate Macadamia Nut Pie

Key Lime Pie

Gelato

Mitchell's Vanilla Ice Cream

Mitchell's Ice Cream du Jour

Dessert is an additional \$5 per person.

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