

### Nighttown Desserts

Flourless Chocolate Torte

New York Cheesecake

Crème Caramel

Apple Bread Pudding *with bourbon crème Anglaise.*

Apple Pie *à la Mode*

Mitchell's Ice cream *Du Jour*

Dessert is an additional \$5 per person served.

or

A selection of Petite Fours at \$1.25 a piece.

Nighttown can also provide a personalized cassata cake from Corbos of Little Italy with advance request.

### APPETIZER SELECTIONS

*All prices are per piece except where noted*

#### Hot Selections

\$1.25

Andouille sausage in puff pastry

Water chestnuts wrapped with bacon

Clams Casino

Spanakopita

Tapanade pastry pinwheels

\$1.75

Teriyaki chicken skewers

Crab-stuffed mushroom caps

Vegetarian spring rolls

Smoked Chicken/ Vegetable Individual Quesadillas.

\$2.25

Pancetta wrapped shrimp with caper vinaigrette

Mini crab cakes with basil aioli.

\$2.95

Rosemary & garlic broiled lamb rub chops.

#### Cold Selections

\$1.25

Stuffed baby redskins with cream cheese, scallions & Bacon

Smoked Salmon Canapés on cucumber with cream cheese.

Assorted finger sandwiches Herb & Goat Cheese Crostini

\$1.50

Tenderloin with creamed horseradish & Dijon on rye

Belgian Endive with smoked trout & herbed cream cheese

Shrimp salad on toast with hardboiled egg

Crab salad canapés with cream cheese & cocktail sauce.

\$2.25

Jumbo Gulf Shrimp with Cocktail sauce.

\$4.95

(per person)

Cheese & Fruit tray

Cheese & Antipasto tray

# Private Dinners



You love Nighttown for our fabulous food, exceptional service & unique ambiance.

So why not treat your guests to the same wonderful Nighttown experience?

Host your company event or meeting, bridal/ baby shower, bar/bat mitzvah, retirement party, wedding reception or rehearsal

in one of our tasteful private rooms

Or by the full-wall waterfall on our spectacular, glass enclosed, outdoor patio.

We look forward to helping you plan your special occasion.

12387 Cedar Rd.

Top of The Hill

Cleveland Heights

(216) 795-0550

Fax: (216) 795-0531

[www.nighttowncleveland.com](http://www.nighttowncleveland.com)

The cost of a private dinner at  
NIGHTTOWN is \$32 per person,  
plus tax and gratuity

This per person price includes:  
Salad

Your choice of 3 entrées

Room & linen rentals

Room set up

Personalized printed menus

Tea, coffee & soda

(non-alcoholic beer, wine, champagne & juice not included)

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Specialty flower arrangements  
are available through our  
in-house florist

Bloomsday Flowers 216.371.9519

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We can also arrange live music  
for your party

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Valet parking is available at \$5 per car.

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## Dinner Selections

You may select any 3 of the following entrées:

### ~ SEAFOOD SELECTIONS ~

#### Dublin Lawyer

A house specialty of lobster meat sautéed in a mild cayenne pepper butter cream sauce with mushrooms, scallops, Irish whiskey, and served with rice pilaf

#### Horseradish Salmon

Atlantic Salmon with a horseradish crust, Dijon cream, fresh vegetables & rice pilaf

#### Chesapeake Crab Cakes

Maryland jumbo lump crab cakes with mashed potatoes, red remoulade,

### ~ GRILL L SELECTION ~

#### Filet Mignon

Center cut Prime USDA beef tenderloin with wild mushroom demi-glace, mashed potato & steamed asparagus.

(\$5 surcharge per filet served)

#### Our Famous Veal Meatloaf

With mashed potatoes, fresh vegetables

#### Prime Rib

Slow roasted certified Angus Beef rib eye served with baked potato, fresh vegetables and natural juices.

#### Chevre Chicken

Oven roasted chicken breast stuffed with goat's cheese, roasted shallots and walnuts; served with a sun dried cherry compote and Saba balsamic, masked Yukon potatoes & steamed asparagus.

#### Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a Marsala wine sauce, served with rice pilaf & fresh vegetables.

#### New York Prime Strip Steak

Served with baked potato & fresh vegetables.  
(\$5 surcharge per strip steak served)

### ~ VEGETARIAN SELECTIONS ~

#### Halloumi Kebobs

Skewered Cyprian sheep & Goat's milk cheese, grilled vegetables & chive oil. Served with rice pilaf.

#### Grilled Vegetable Plate

Portabella mushroom & assorted marinated vegetables, served with Yukon potato wedges.

#### Stuffed Eggplant

For our vegetarians, an eggplant stuffed with spinach, provolone and ricotta in Italian breadcrumbs with homemade marinara sauce, served over a bed of linguine pasta.