

Nighttown Desserts
 Flourless Chocolate Torte
 New York Cheesecake
 Crème Caramel
 Crème Bruleé
 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.

Nighttown can also provide a personalized cassata cake from
Corbos of Little Italy

APPETIZER SELECTIONS

All prices are per piece except where noted

We require a minimum order of 25 pieces per individual appetizer.

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-feeds two)
 Cheese & fruit tray

Cheese & antipasto tray

Private Lunch & Brunch



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 planning
 your special occasion.

12387 Cedar Rd.
 Top of The Hill
 Cleveland Heights
 (216) 795-0550
 Fax: (216) 795-0531

www.nighttowncleveland.com

Email: nighttowncleveland@gmail.com

The cost of a private lunch/brunch at
Nighthtown is \$16 per person, plus tax and gratuity

This per person price includes:

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)

~

Specialty flower arrangements
are available through our
in-house florist

Bloomsday Flowers 216.371.9519

~

We can also arrange live music for your party!

~

Valet parking available for \$5 per car.

~

Our signature House Salad can be added on to your
menu for an additional \$2 per person

Luncheon Selections

You may select any 3 of the following entrées:

~ SANDWICHES ~

Blooms Burger

8oz grilled chopped sirloin, served on a Zoss bun, with tomato, lettuce and pickle.

Topped with cheddar cheese and served with fries.

Turkey Wrap

Roasted turkey, Apple wood bacon, lettuce, tomato & basil aioli, wrapped in a tortilla & served with apple-celery salad.

Corned Beef / Turkey Reuben

Grilled on rye with Sauerkraut & Thousand Island dressing.
Served with french fries.

~ PUB FARE ~

Bangers & Mash

Grilled British style sausages, served on a bed of cabbage & onions, sautéed in seasoned butter with mashed potatoes.

Chevre Chicken

Oven roasted chicken breast stuffed with goat cheese

Veal Meatloaf

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

~ VEGETARIAN ~

Halloumi Kebobs

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

~ SEAFOOD ~

Chilled Atlantic Salmon

Poached Atlantic salmon, served in a cucumber dill sauce, steamed asparagus & potato salad.

Dublin Lawyer

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

Trout Amandine

Sautéed boneless rainbow trout, topped with Toasted almonds with rice & fresh vegetables.

Scrambled & Smoked

Scrambled eggs & Valentia smoked salmon with pimpermickel toast & caper relish.

~ SALADS ~

Roasted Duck Breast Salad

Served over Mesclun greens, tossed with balsamic roasted shallots, walnuts, Vermont Chevre & fresh strawberries in a blush wine vinaigrette.

Arugula Caesar Salad

Local arugula in a traditional Caesar dressing with kalamata olives, croutons & cheese.

With Chicken / Salmon / Plain

Louisiana Chicken Salad

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

Cashew Chicken Salad

Teriyaki-marinated chicken with cashews & Japanese vegetables on a vermicelli bed.

Brunch Selections

~ Available on Sundays Only ~

Eggs Benedict

Two poached eggs on a toasted English muffin with Canadian bacon and our classic Hollandaise sauce, served with skillet potatoes.

Brioche French Toast

Dipped in Grand Mariner & cinnamon batter, served with Canadian bacon.

Quiche Du Jour

Baked fresh & served with fresh fruit.

Corned Beef Hash

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