

APPETIZERS

ALL PRICES ARE *PER PIECE* EXCEPT WHERE NOTED.



WE REQUIRE A MINIMUM ORDER OF 25 APPETIZERS PER SINGLE SELECTION. WE ALSO REQUIRE YOUR FINAL ORDER ONE WEEK PRIOR TO YOUR EVENT.

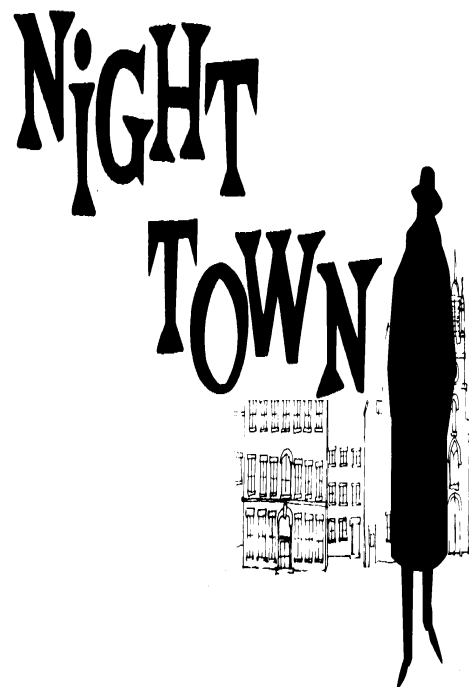
HOT SELECTIONS

Andouille Sausage w/ Puff Pastry.....	\$1. ²⁵
Water Chestnuts wrapped in Bacon.....	\$1. ²⁵
Clams Casino.....	\$1. ²⁵
Spanakopita.....	\$1. ²⁵
Tapenade Pinwheels.....	\$1. ²⁵
Teriyaki Chicken Skewers.....	\$1. ⁷⁵
Crab-Stuffed Mushrooms.....	\$1. ⁷⁵
Vegetarian Spring Rolls.....	\$1. ⁷⁵
Smoked Chicken Quesadillas.....	\$1. ⁷⁵
Vegetable Quesadillas.....	\$1. ⁷⁵
Mini-Potato Pancake & Smoked Salmon.....	\$2. ⁰⁰
Mini Crab Cake <i>with basil aioli</i>	\$2. ²⁵
Pancetta-Wrapped Shrimp	\$2. ²⁵
<i>With Caper Vinaigrette</i>	
Rosemary & Garlic-Broiled Lamb Chop.....	\$2. ⁹⁵

COLD SELECTIONS

Stuffed Baby Redskin Potatoes	\$1. ²⁵
<i>Filled with Cream Cheese, Scallions & Bacon</i>	
Smoked Salmon Canapés	\$1. ²⁵
<i>Served on Sliced Cucumber w/ Cream Cheese</i>	
Assorted Finger Sandwiches.....	\$1. ²⁵
Herb & Goat Cheese Crostinis.....	\$1. ²⁵
Tenderloin Sandwiches	\$1. ⁵⁰
<i>With Creamed Horseradish, & Dijon on Rye</i>	
Stuffed Belgian Endive	\$1. ⁵⁰
<i>With Smoked Trout, & Herbed Cream Cheese</i>	
Shrimp Salad on Toast	\$1. ⁵⁰
<i>With Hardboiled Egg</i>	
Crab Salad Canapés	\$1. ⁵⁰
<i>With Cream Cheese & Cocktail Sauce</i>	
Jumbo Shrimp w/ Cocktail Sauce.....	\$2. ²⁵
Cheese & Fruit Tray (<i>each order serves 2</i>).....	\$4. ⁹⁵
<i>**Each order serves two.</i>	
Cheese & Antipasto Tray.....	\$4. ⁹⁵

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 dinner 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.

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CLEVELAND HEIGHTS
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THE COST OF A PRIVATE LUNCH OR BRUNCH IS
\$18 PER PERSON, PLUS TAX & GRATUITY.

THIS PER PERSON PRICE INCLUDES:

Your choice of up to 4 entrées
Linen rentals
Room rental & set up
Personalized printed menus
Tea, coffee & soda*

*NON-ALCOHOLIC BEER, WINE, CHAMPAGNE & JUICE NOT INCLUDED



WE CAN ALSO ARRANGE FOR LIVE MUSIC.
VALET PARKING IS AVAILABLE AT \$5/CAR.



OUR "HOUSE SALAD" CAN BE ADDED TO YOUR MENU FOR AN
ADDITIONAL \$2.⁰⁰ PER PERSON.

LUNCH SELECTIONS

YOU MAY SELECT ANY 4 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, Applewood 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, roasted shallots & walnuts; served with a sundried cherry compote & saba balsamic, mashed Yukon potatoes & steamed asparagus.

VEAL MEATLOAF

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

VEGETARIAN DISHES

HALLOUMI KEBOBS

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

STUFFED EGGPLANT

Eggplant in Italian breadcrumbs and stuffed with spinach, provolone & ricotta, with homemade marinara, served over a bed of linguine pasta.

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.

SCRAMBLED & SMOKED

Scrambled eggs & Atlantic smoked salmon with pumpernickel toast & caper relish.

SALADS

ROASTED DUCK BREAST SALAD

Served over mesclun greens, tossed with balsamic roasted shallots, walnuts, Vermont chevre & strawberries in a blush wine vinaigrette.

CAESAR SALAD

*Crisp romaine in a traditional Caesar dressing with kalamata olives, croutons & cheese. **Plain, with chicken, or salmon.*

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 bed of vermicelli.

BRUNCH OPTIONS

AVAILABLE ON SUNDAYS.

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 batter, served w/ Canadian bacon.

QUICHE DU JOUR

Baked fresh & served with fresh fruit. We can customize it to your taste.

CORNED BEEF HASH

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

DESSERTS

THE COST OF INCLUDING DESSERT IS **\$5 PER PERSON:**

Flourless Chocolate Torte
New York Cheese Cake
Crème Caramel
Homemade Apple Pie
Chocolate Macadamia Nut Pie
Mitchell's Ice cream Du Jour

PETITE FOURS ARE ALSO AVAILABLE FOR \$1.⁹⁵ PER PERSON.
NIGHTTOWN CAN ALSO PROVIDE A PERSONALIZED CASSATA CAKE FROM
CORBO'S OF LITTLE ITALY.