## Banquet Menu 219-838-8000 theoshighland.com host@theoshighland.com



# STEAK + SEAFOOD + BANQUETS 

## BEST

CATERER | FINE DINING | PLACE FOR LUNCH
PLACE FOR DINNER | SEAFOOD | STEAKHOUSE

Our carefully curated Banquet Menu. Designed to captivate your palate and elevate your event to new heights, our menu is a symphony of flavors, artfully crafted to delight every guest in attendance.
As you embark on this culinary journey, prepare to be enchanted by a fusion of innovation and tradition, where each dish is a masterpiece in its own right. Our team of talented chefs has meticulously sourced the finest ingredients, transforming them into creations that not only satisfy hunger but also ignite a passion for gastronomy. From the moment you take your first bite, you will be transported to a realm of taste sensations that mirror the elegance and grandeur of your special occasion. Whether it's a wedding celebration, corporate gala, or any momentous gathering, our Banquet Menu is tailored to meet your desires and exceed your expectations. Join us as we embrace the art of gastronomy, embarking on a culinary odyssey that celebrates flavors, embraces creativity, and elevates your event to a level that will be
remembered long after the last plate has been cleared. Indulge, savor, and experience a banquet like no other, where every dish tells a story and every bite is a celebration of excellence.

## Private Rooms

Room \#1
25-40 Guests

Room \#2
41-65 Guests

## Deposits

All deposits are non refundable
Room \#1 \$200
Room \#2 \$400
Combo Room \$600

## Hot Options

Minimum 25 pieces per hot option unless stated otherwise

Fried Cheese Ravioli \$3 pp
Vodka Cream sauce

Spanakopita \$3 pp

Tiropita \$3 pp

Stuffed Mushrooms 6.50 pp
Stuffed With crab meat
Prime Burger Sliders \$ 5.50 pp
American cheese, grilled onion, lettuce, tomato, pickle

Tray of meatballs \$70
Marinara or BBQ sauce

Tray Calamari \$100
Served with cocktail sauce

Tray Sausage and Pepper \$85

## Cold Options

Minimum 25 pieces per cold option unless stated otherwise

Shrimp Cocktail \$5 pp
Served with cocktail sauce

Raw Oysters 3.25 pp
Served with cocktail sauce, and hot sauce

Brushetta \$2.85 pp

Vegetable Tray 85

Charcuterie Board 110

Fruit Tray 80

# Lunch Banquet <br> <br> Handhelds 

 <br> <br> Handhelds}

25 guest minimum
Handhelds include lemon rice soup, choice of baked potato or French fries, fruit garnish, and iced tea

Steak Burger 22
American cheese + Lettuce + Tomato + Raw onion + Pickle

Steak Sandwich 26
Mozzarella cheese + Mushrooms + Onions

Chicken Malibu 21
Mozzarella cheese + Ham

Tuna Croissant 20

Krabmeat Croissant 20
Krabmeat blend

Chicken Croissant 20

## Salads

25 Guest Minimum
All Salads include lemon rice soup, and ice tea

Chicken Caesar 20
Egg + Croutons + Caesar Dressing

Cobb 21
Fried chicken + Bacon + Tomato + Avocado + Egg + Blue cheese crumble

Miss Julie Ann 20
Turkey + Ham + Egg + American Cheese + Mozzarella Cheese

## Lunch Entrée's

Entrée's Include lemon rice soup, salad, side, ice tea and coffee Host can pick up to three entree's from guest to chose from

## Steaks and Chops

10 oz. Filet Mignon 45.95
12 oz. Strip Steak 35.95
Twin Pork Chops 32.95

## Seafood

Faroe Island Salmon 27.95
Served with Lemon Butter
Lake Perch
27.95
Served with lemon butter
Fried Shrimp
28.95
Served with cocktail sauce

## Chicken

Chicken Kabob over rice 26.95
(cannot combine with pick three)

Chicken Picatta 24.95
Chablis wine + Mushrooms

Chicken Marsala 24.95
Marsala wine + Mushrooms

## Pasta <br> (Does not get a side)

Fettuccine Marinra 19

Fettuccine Alfredo 19

Add Chicken + $5 \quad$ Add Shrimp + 8

## Sides

Baked potato Mashed Potato White rice pilaf French Fries
Double Baked Potato + 3

# Brunch Buffet 

Package \#1 26.95 per guest
Chose one salad and four brunch items

Package \#2 \$29.95 per guest<br>Choose Two salads and six brunch items<br>Both Packages Include<br>Coffee, Orange Juice, and Ice Tea

## Brunch Items

Scramble Eggs + Sausage Links + Applewood Smoked Bacon + Virginia ham + Belgium Waffles

> Buttermilk Pancakes + Challah French Toast + Chicken Picatta + Chicken Marsala

Chicken Vesuvio + Fresh Hash Browns + French Fries + Mashed Potatoes + Vesuvio Potatoes Baked Mac and Cheese

## Brunch Item Upgrades

Apple Chicken Sausage +2 pp
Filet Medallions + 12 pp
Faroe Island Salmons + 8 pp BBQ Rib Tips + 5 pp
Lake Perch +5 pp

## Salads

House salad + Greek Salad + Caesar Salad + Pasta Salad + Italian Pasta Salad Cole Slaw + Potato salad + Mustard Potato Salad

## Salad Upgrades

Fruit Salad +3 pp
Strawberry Spinach Salad +2 pp

## Omelet Station +5 pp

Chef prepares customized omelets for guests on the spot

## Dinner Banquet

All Dinner Banquet entrées include lemon rice soup, house salad, side, ice tea and coffee Host can pick up to three entrees for guests to chose from

Combo Entree's are not part of pick three entrees
Steaks and Chop
10 oz. Filet Mignon 45.95
12 oz. Strip Steak 35.95
26 oz. Bone In Ribeye 55.95
18 oz. Strip Steak 45.95
Twin Pork Chops 32.95
Slow Roasted Prime Rib 45.95
(Must order by the loin)

## Seafood

Faroe Island Salmon 28.95
Served with Lemon Butter
Lake Perch 28.95
Served with lemon butter
Fried Shrimp
29.95

Served with cocktail sauce

## Chicken

Chicken Picatta
27.95

Chablis wine + Mushrooms
Chicken Marsala
27.95

Marsala wine + Mushrooms
Grecian Chicken Kabob 29.95
Served over rice

Cannot be combined with pick three

## Pasta

Does not come with side
Fettuccine Marinara
20.95

Fettuccine Alfredo
20.95

Add Chicken +6 Add Shrimp +8

## Combos

Tri Tip Beef and Chicken 35
Tri tip beef with bordelaise and chicken picatta
Filet Mignon and Chicken 45
6 oz. Filet Mignon and chicken picatta
Filet Mignon and Shrimp 55
6 oz. Filet Mignon and Four Fried Shrimp

## Family Style

Family Style includes lemon rice soup, house salad, coffee and ice tea

| Lunch Pricing |  |
| :--- | ---: |
| 11:00-3:00 |  |
| 2 Entrée's and 3 Sides | 25.95 |
| 3 entrée's and 3 Sides | 27.95 |

Funeral Luncheons 2 Entrée's and 3 sides 21.95

## Dinner Pricing

2 Entrée's and 3 Sides 33.95
3 Entrée's and 3 Sides 35.95

## Entrée's

Baked Grecian Chicken Chicken Picatta Chicken Marsala

Tri Tip Roast Beef with bordelaise sauce Sausage and peppers Roasted Pork Loin

## Entrée Upgrades

Filet Medallions + 12
Lake Perch +5
Bbq Rib Tips +6
Faroe Island Salmon + 8

## Sides

Mashed Potatoes with bordelaise sauce Oven Brown Potatoes Baked Potato

Penne Marinara Penne Alfredo Baked Mac and Cheese White Rice Pilaf Green Bean Almondine Corn Coleslaw

## Side Upgrades

Grilled Vegetables +2
Asparagus +5

## Private Party Reservation FAQ's

## What is a Food \& Beverage Minimum?

A food \& beverage minimum is a monetary amount that must be achieved due to the size of your party, the night of the event, prior to tax and service charges. We require a guarantee on the number of guests attending the event 3 business days prior. This is the minimum number you will be charged on the day of the event.

## Is A Deposit Required \& is it Refundable if I Need to Cancel?

Theos Steaks and Seafood requires a non-refundable deposit for private events. In the event of a cancellation, your deposit will not be refunded.

## Am I Required to Guarantee a Certain Number of Guests?

All contracted groups must provide a guaranteed number of attendees 3 business days before the event. In the event of guest cancellations after the guaranteed number of attendance has been submitted, the host will be charged for the guaranteed number.

## When Do I Select the Menu?

Menu options must be submitted 1 weeks prior to the event date. We have set menu options that are available, and can also help customize menus upon request. In addition, we are understanding of any dietary needs and are able to accommodate most with advanced notification.

## Do I Need to Leave a Tip?

There will be an automatic 20\% added to all private parties. This will be added to the final bill

## Can Our Party Split the Check?

Theos does not allow split checks. If you would like to provide multiple cards to pay for the overall bill we can take multiple forms of payment but the check will not be presented in multiple checks.

