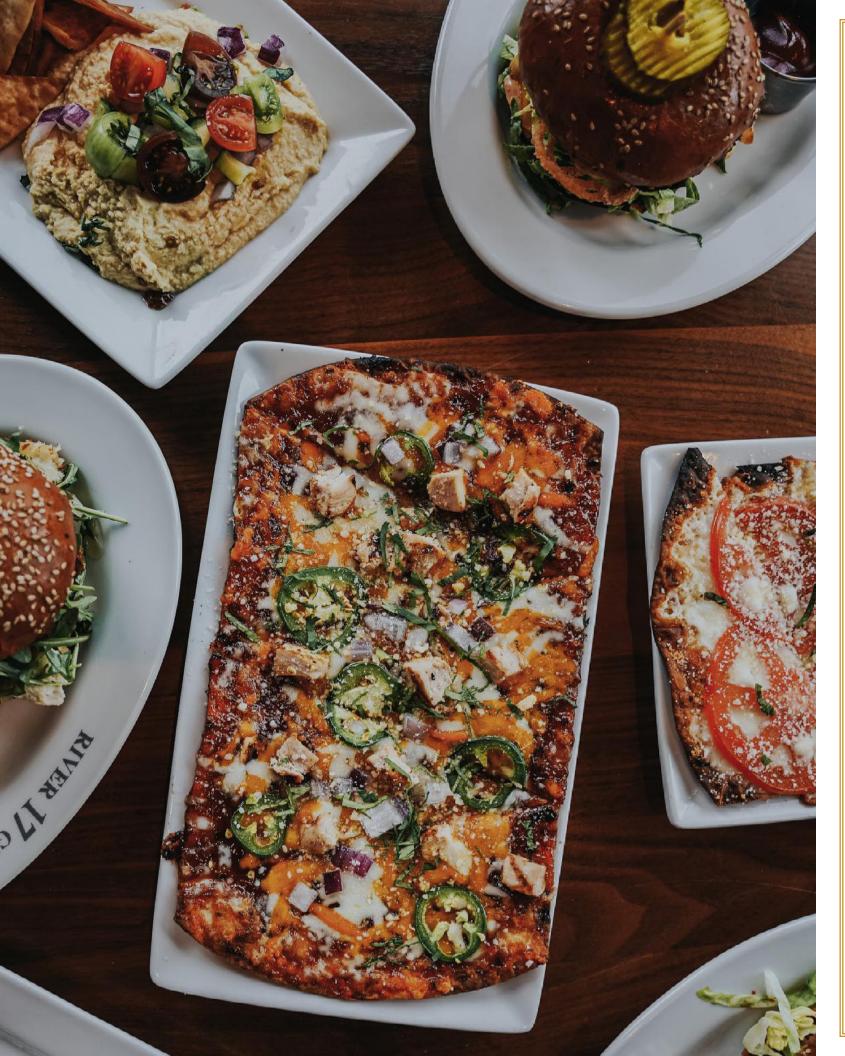
17 RIVER GRILLE PRIVATE EVENTS

"There's something about a place by the water"

17RIVER GRILLE

Abby Fechter, Director of Banquet Sales • abby@ncrventures.com • 216-346-8934



STARTERS & SHAREABLES

We do not have specific appetizer "packages" that are required for you to order. Instead, we allow you to create whatever "package" you would like by ordering the appetizers by the dozen or by the person! This gives you a great opportunity to really make the event your own!

PRICED PER DOZEN: -

Wagyu Veal Meatballs 28

Charlotte's Deviled Eggs 24

Heavenly Biscuits 14

Jumbo Shrimp Cocktail* 38

PRICED PER PERSON: -

Firecracker Shrimp 7

Lemon Chicken Slider 8

Mini 17 Burger* 8

17 River Grille Brick Oven Flatbread Pizza (priced per pizza) 12

- Margherita (buffalo mozzarella, tomato, basil)
- BBQ Chicken (house-made BBQ, cheddar, mozzarella, jalapeño, red onion, grilled chicken, cilantro)

Sushi Rolls 16 pieces

17 River Roll* 32

shrimp tempura, firecracker sauce, fresno red pepper, avocado cucumber

The Big California Roll* 30 crab mix, cucumber, avocado

PRICED PER BOARD

Seasonal Fresh Fruit Board 35

Crudités with Creamy Dip 35

Charcuterie Board* 60

Hummus with Fresh Vegetables & Pita Chips 35

^{*} Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food-borne illness. All steaks are cooked to a medium temperature

BRUNCH

Available 11am to 2pm Saturday & Sunday \$38 PER PERSON

*Buffet options available upon request upcharge applied.

STARTERS CHOOSE ONE:

No Ordinary Caesar Salad

The Cedar Creek Grille Chop Salad

Heavenly Biscuits

French Onion Soup

The Grille's Chicken Soup

ENTREES CHOOSE THREE:

Smoked Salmon over Scambled Eggs*

17 Benedict*

Chicken & Waffles

Brioche French Toast

Nashville Hot Chicken Sandwich

Classic Cheeseburger*

Lemon Parmesan Chicken

Lake Erie Walleye Fish & Chips

ACCOMPANIMENTS CHOOSE TWO: -

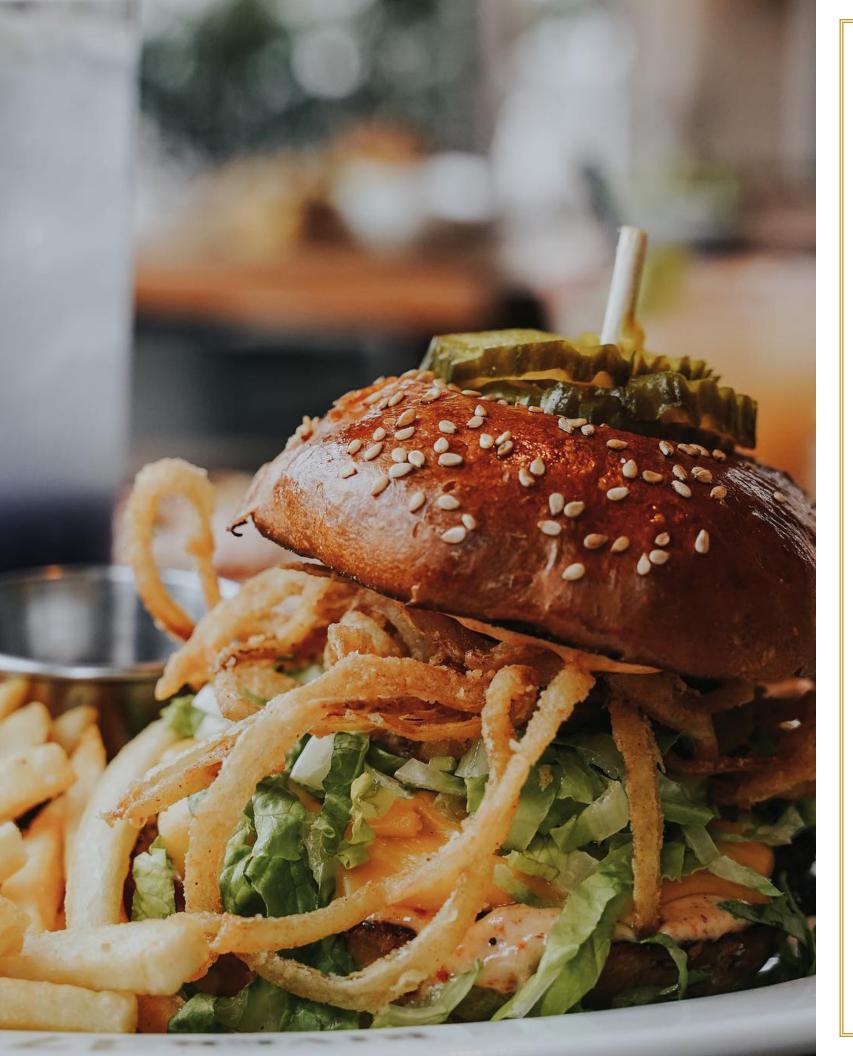
Home Fries
Bacon & Sausage
Thin Cut French Fries

Grilled Asparagus *lemon vinaigrette, parmesan cheese*Steamed Broccoli *marscapone butter*Bacon Brussels Sprouts

Any selections over three entrees will add **\$6 per person *Beverages not included***

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food-borne illness. All steaks are cooked to a medium temperature





LUNCH

Available 11am to 3pm

The sit-down package includes 2 courses with the option to add a third dessert course. *Buffet options available upon request upcharge applied.

FIRST COURSE OPTIONS CHOOSE TWO: -

(standard first course selections for all options)

No Ordinary Caesar Salad

The Cedar Creek Grille Chop Salad

Lindey's Heart of Palm

French Onion Soup

The Grille's Chicken Soup

— **SECOND COURSE** CHOOSE THREE: — THREE ENTRÉE SELECTIONS \$35 PER PERSON

Classic Cheese Burger*

House-made Veggie Burger

Nashville Chicken Sandwich

Lake Erie Walleye Fish & Chips

Lemon Parmesan Chicken

Thia Steak Noodle Salad*

Cedar Plank Roasted Atlantic Salmon*

6 oz Classic Cut Filet Mignon* (+\$6 upcharge)

ACCOMPANIMENTS CHOOSE TWO:

Thin Cut French Fries

Baby Yukons with Butter & Parsley

Grilled Asparagus Iemon vinaigrette, parmesan cheese

Steamed Broccoli marscapone butter

Whipped Potatoes

Bacon Brussels Sprouts

— ADDITIONAL THIRD DESSERT COURSE INDIVIDUAL DESSERTS: —

\$8 PRICED PER PERSON (SELECT TWO):

Postmortem Brownies

Carrot Cake

Key Lime Pie

3

Crème Brûlée (available for groups of 25 or less)

~Beverages not included~

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food-borne illness. All steaks are cooked to a medium temperature

DINNER

Available 3pm to 10pm

The sit-down package includes 2 courses with the option to add a third dessert course.

*Buffet options available upon request upcharge applied, speak with Director of
Banquet Sales for more information.

FIRST COURSE OPTIONS CHOOSE TWO:

No Ordinary Caesar Salad

The Cedar Creek Grille Chop Salad

Lindey's Heart of Palm Salad

French Onion Soup

The Grille's Chicken Soup

- SECOND COURSE CHOOSE THREE:

STARTING AT \$52 PER PERSON (first course included)

Short Rib Idaho Rainbow Trout*

Lemon Parmesan Chicken 8 oz Classic Cut Filet Mignon* (+MP upcharge)

Cedar Plank Roasted Atlantic Salmon* 14 oz New York Strip Steak* (+\$MP upcharge)

The 17 Burger*

ACCOMPANIMENTS CHOOSE TWO:

Thin Cut French Fries

Baby Yukons with Butter & Parsley

Grilled Asparagus lemon vinaigrette, parmesan cheese

Steamed Broccoli marscapone butter

Whipped Potatoes

Bacon Brussels Sprouts

— ADDITIONAL THIRD DESSERT COURSE INDIVIDUAL DESSERTS: —

\$8 PRICED PER PERSON (SELECT TWO):

Postmortem Brownies

Carrot Cake

Key Lime Pie

Crème Brûlée (available for groups of 25 or less)

~Beverages not included~

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MISCELLANEOUS INFORMATION

VALET SERVICE ——

Valet service provided Tuesday - Sunday - \$5 Per Car.

Please see the Director of Banquet Sales for more details.

EVENT SPACES

Event spaces are chosen by you in accordance to where you would like to host your event. Revisions in attendance and/or set up requirements may require 17 River Grille to relocate your event to a space that is more suitable for your event. Please see Director of Banquet Sales with any questions or concerns.

BEVERAGE SERVICE —

At 17 River Grille, we practice the responsible service of alcohol and strictly adhere to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

Private Bar available upon request, \$100 per every 30 guest.

BEVERAGES —

All non alcoholic beverages are \$4.00 and include free refills.

We can customize the bar to fit your events needs. You can have an open bar priced by consumption, a cash bar (additional fee applies) or we can customize the bar using the following guidelines;

Beer

Choose three beers to feature. Most common choices are one import, one domestic and one light.

Wine

You will have two options:

1. Full wine menu charged on consumption by the glass

2. Choosing 2 white wines and 2 red wines to be "featured". These wines will be the only wines served during the event and we will charge by the bottle opposed to by the glass.

Liauor

Priced based on consumption. Cash bar option is available but will not go towards food & beverage minimum.

Private Bar available upon request, \$100 per every 30 guest.

17RIVER GRILLE

17 River St, Chagrin Falls, OH 44022 (440) 893-0797