

# braised

restaurant & bar

## Set Menu Brochure

### Prix Fixe #2

---

If you are planning a dinner or cocktail reception we would love to host it at braised. Please find below set menus as well as hors d'oeuvres options.

### Sit Down Dinner

Please find below some sit down dinner options. Simply choose a prix fixe menu and we will print out customized menu cards so that your guest can choose their menu items while at Braised.

### Prix Fixe #1

---

*Appetizer – Choice of:*

**Caesar Salad**

braised garlic, bacon, croutons

**Green Salad**

seasonal vegetables  
& braised raspberry vinaigrette

*Entrée - Choice of:*

**Roasted Chicken Breast**

field mushrooms & oven roasted tomatoes,  
rapini & roasted potatoes

**Seared Mahi Mahi**

rosemary thyme lemon butter with wilted kale  
& quinoa

**Penne Primavera**

Sauteed Vegetables & Tomato Sauce

*Dessert Choice of:*

Lemon Tart

Chocolate Mousse

\$44 per person  
(excludes taxes & gratuities)

---

*Appetizer – Choice of:*

**Roasted Beet Salad,**

balsamic vinaigrette,  
roasted & marinated beets,  
feta, crispy onions

**Caesar Salad**

bacon, croutons, parmesan

**Green Salad**

braised vinaigrette

*Entrée - Choice of:*

**Roasted Chicken Breast**

field mushrooms & oven roasted tomatoes,  
rapini & roasted potatoes

**Seared Mahi Mahi**

rosemary thyme lemon butter  
with wilted kale & quinoa

**Braised Lamb Shank**

rapini & roasted potatoes

**Linguini**

with mushrooms, cream,  
feta, spinach, parmesan

*Dessert Choice of:*

Chocolate Mousse

Lemon Tart

\$48 per person (excludes taxes & gratuities)

---

# braised

restaurant & bar

---

## Prix Fixe #3

---

*Appetizer – Choice of:*

**Roasted Beet Salad,**  
balsamic vinaigrette,  
roasted & marinated beets,  
feta, crispy onions

**Caesar Salad**  
bacon, croutons

**Green Salad**  
braised raspberry vinaigrette

*Entrée - Choice of:*

### **Grilled NY Striploin AAA**

9 oz Alberta aged 30 days, peppercorn sauce,  
rapini & roasted potatoes

### **Roasted Chicken Breast**

field mushrooms & oven roasted tomatoes,  
rapini & roasted potatoes

### **Seared Mahi Mahi**

rosemary thyme lemon butter  
with wilted kale & quinoa

### **Braised Short Rib**

Braised off the bone,  
rapini & roasted potatoes

### **Penne**

with seared vegetables, tomato cream sauce,  
parmesan

*Dessert Choice of:*

Chocolate Mousse  
Lemon Tart

\$55 per person  
(excludes taxes & gratuities)

---

---

## Assorted Hors d'oeuvres

A great way to begin any function or dinner is to offer a selection of fresh hors d'oeuvres. Listed below are some individual platter options.

### Apprx – 12 pieces per platter

Platters of Bruschetta – \$25

Platters of Pita Hummus – \$25

Platters of Vegetarian Spring Rolls – \$30

Fried Tofu with Spicy Hot Sauce - \$30

Crostini, Braised Leeks & Goat Cheese - \$35

Crostini, Peppers & Feta - \$35

Dixie French Fries (aioli)

Served in a clear disposable wine glass -\$45

### Skewers (12 per tray)

Platters of Chicken Skewers \$30

Portobello Mushroom Skewers \$30

### Sliders (12 per tray)

Beef Short Rib & Arugula Sliders \$60

Braised Lamb & Yogurt Sliders \$60

Mushroom Tomato & Feta Sliders \$55

### Additional hors d'oeuvres items

Calamari Priced per Order

Shrimp Cocktail Priced per Order

Crispy Pork Cheeks with raspberry tartar

---