



**BURTONS**  
GRILL & BAR

**{ GROUP & PRIVATE DINING MENUS }**

PLEASE CONTACT US FOR MORE INFORMATION  
ABOUT BOOKING YOUR NEXT EVENT.

WE LOOK FORWARD TO SERVING YOU!



# { GROUP & PRIVATE DINING }

MENU 1 | \$30 PER PERSON

## SALADS (CHOOSE TWO)

### HOUSE

iceberg, romaine, cucumbers,  
grape tomatoes, red & yellow peppers,  
blue cheese, bacon, mustard vinaigrette

### CAESAR

romaine, croutons, parmesan, caesar dressing

### CHOPPED

iceberg, grape tomatoes, red onions,  
blue cheese, bacon, everything seasoning,  
blue cheese dressing

### SUPERFOOD

avocado, quinoa, spinach, grape tomatoes,  
julienned vegetables, feta, dried cranberries,  
lemon vinaigrette

## MAINS (CHOOSE TWO)

### MEDITERRANEAN CHICKEN RISOTTO

artichoke hearts, grape tomatoes, spinach,  
feta, lemon butter sauce, pesto

### PAPPARDELLE BOLOGNESE

fresh pasta, traditional meat sauce, grated parmesan,  
italian parsley, garlic ciabatta toast

### HARVEST BOWL

roasted butternut squash, brussels sprouts,  
beets & broccoli with quinoa rice blend,  
julienned vegetables, goat cheese,  
dried cranberries, candied walnuts, maple dijonaise

### SIMPLY PREPARED SALMON\*

lemon butter sauce, herbed jasmine rice,  
seasonal vegetable

GLUTEN FREE & VEGETARIAN OPTIONS AVAILABLE.

Menu pricing subject to tax and gratuity.

Before placing your order, please inform your server if a person in your party has a food allergy.

\*These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



# { GROUP & PRIVATE DINING }

MENU 2 | \$40 PER PERSON

## SOUP & SALADS

(CHOOSE TWO)

### SOUP DU JOUR

#### HOUSE

iceberg, romaine, cucumbers,  
grape tomatoes, red & yellow peppers,  
blue cheese, bacon, mustard vinaigrette

#### CAESAR

romaine, croutons, parmesan, caesar dressing

#### CHOPPED

iceberg, grape tomatoes, red onions,  
blue cheese, bacon, everything seasoning,  
blue cheese dressing

#### SUPERFOOD

avocado, quinoa, spinach, grape tomatoes,  
julienned vegetables, feta, dried cranberries,  
lemon vinaigrette

## MAINS

(CHOOSE TWO)

### MEDITERRANEAN CHICKEN RISOTTO

artichoke hearts, grape tomatoes, spinach,  
feta, lemon butter sauce, pesto

### GENERAL TSO BOWL

bronzed chicken, general tso glaze,  
quinoa rice blend, charred broccoli,  
julienned vegetables, toasted almonds,  
sesame, scallions, cilantro, ginger aioli

### HARVEST BOWL

roasted butternut squash, brussels sprouts,  
beets & broccoli with quinoa rice blend,  
julienned vegetables, goat cheese,  
dried cranberries, candied walnuts, maple dijonaise

### SIMPLY PREPARED SALMON\*

lemon butter sauce, herbed jasmine rice,  
seasonal vegetable

## DESSERT

CHEF'S SEASONAL SELECTION

GLUTEN FREE & VEGETARIAN OPTIONS AVAILABLE.

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# { GROUP & PRIVATE DINING }

MENU 3 | \$50 PER PERSON

## STARTERS

(CHOOSE ONE)

### BUFFALO CHICKEN DIP

grilled chicken, blue cheese,  
cheddar, tortilla chips

### GENERAL TSO CAULIFLOWER

general tso sauce, scallions, cilantro,  
sesame, ginger aioli

### CHEESESTEAK SPRING ROLLS

tenderloin, caramelized red onions,  
red peppers, pepper jack, american cheese,  
onion strings, spicy ketchup

### SPINACH & ARTICHOKE DIP

spinach, artichoke hearts, cheddar,  
tomato jalapeño relish, tortilla chips

## MAINS

(CHOOSE TWO)

### MEDITERRANEAN CHICKEN RISOTTO

artichoke hearts, grape tomatoes,  
spinach, feta, lemon butter sauce, pesto

### STEAK FRITES\*

chargrilled flat iron, house chimichurri,  
parmesan truffle fries

### SIMPLY PREPARED SALMON\*

lemon butter sauce, herbed jasmine rice,  
seasonal vegetable

### MARKET CATCH RISOTTO\*

bronzed catch, roasted butternut squash,  
spinach, lemon butter sauce

## SOUP & SALADS

(CHOOSE TWO)

### SOUP DU JOUR

#### HOUSE

iceberg, romaine, cucumbers,  
grape tomatoes, red & yellow peppers,  
blue cheese, bacon, mustard vinaigrette

#### CAESAR

romaine, croutons, parmesan, caesar dressing

#### SUPERFOOD

avocado, quinoa, spinach,  
grape tomatoes, julienned vegetables, feta,  
dried cranberries, lemon vinaigrette

## DESSERT

CHEF'S SEASONAL SELECTION

GLUTEN FREE & VEGETARIAN OPTIONS AVAILABLE.

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# { GROUP & PRIVATE DINING }

MENU 4 | \$60 PER PERSON

## STARTERS

(CHOOSE ONE)

### BUFFALO CHICKEN DIP

grilled chicken, blue cheese,  
cheddar, tortilla chips

### GENERAL TSO CAULIFLOWER

general tso sauce, scallions, cilantro,  
sesame, ginger aioli

### CHEESESTEAK SPRING ROLLS

tenderloin, caramelized red onions,  
red peppers, pepper jack, american cheese,  
onion strings, spicy ketchup

### SPINACH & ARTICHOKE DIP

spinach, artichoke hearts, cheddar,  
tomato jalapeño relish, tortilla chips

## MAINS

(CHOOSE TWO)

### MEDITERRANEAN CHICKEN RISOTTO

artichoke hearts, grape tomatoes,  
spinach, feta, lemon butter sauce, pesto

### FILET MIGNON\* | +10

8oz allen brothers center cut filet,  
bone marrow butter, seasonal vegetable,  
garlic mashed potatoes

### SIMPLY PREPARED SALMON\*

lemon butter sauce, herbed jasmine rice,  
seasonal vegetable

### CRAB CRUSTED HADDOCK

crab cake, lemon butter sauce,  
herbed jasmine rice, seasonal vegetable

## SOUP & SALADS

(CHOOSE TWO)

### SOUP DU JOUR

#### HOUSE

iceberg, romaine, cucumbers,  
grape tomatoes, red & yellow peppers,  
blue cheese, bacon, mustard vinaigrette

#### CAESAR

romaine, croutons, parmesan, caesar dressing

#### SUPERFOOD

avocado, quinoa, spinach,  
grape tomatoes, julienned vegetables, feta,  
dried cranberries, lemon vinaigrette

## DESSERT

CHEF'S SEASONAL SELECTION

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