



Capital Prime

SEATED DINNER COMPLIANCE

(Prices and food choices subject to change
due to seasonality and availability from the purveyors)

- Parties up to 16 guests can choose to use a tier menu or the main menu.
- Parties of 17–36 ***must*** choose a tiered menu option to ensure ease of ordering and timely service. No pre-order is needed.
- Parties of 37–50 must choose one salad and one dessert (optional) from the tier menu selected for all guests and have a pre-order ***10 days*** prior, with all entrée orders emailed to the Event Coordinator. The host will need to have place cards with guests' names and entrée order ***one hour*** prior to the event start time.
- Parties of 50 or more must choose Caesar salad and one dessert (optional) from the tier menu selected for all guests and have a pre-order ***10 days*** prior, with all entrée orders emailed to the Event Coordinator. The host will need to have place cards with guests' names and entrée order placed on all tables one hour prior to the event start time.
- The host will need a seating chart for each table. ***Guests will not be able to switch tables or seats once place cards are set.***

**WE ALSO HAVE BUFFET OPTIONS OR
THE OPTION TO DO A SELECT ENTRÉE
FOR ALL GUESTS.**

TIER 1

\$52 PER PERSON, PLUS TAX AND GRATUITY



Private Dining

(No Substitutions)

SALAD

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion, bleu cheese, tossed with raspberry-maple vinaigrette

ENTRÉE

Most entrées served with whipped potatoes and seasonal vegetables.

All steaks are served medium.

Zip Sauce Optional \$2 per order

PRIME SIRLOIN

8oz sirloin, tender and rich in flavor

SCOTTISH SALMON

Pan-seared, skin-on Scottish salmon

LEMON BUTTER CHICKEN

Pan-seared chicken breast, topped with lemon-caper beurre blanc

PESTO VEGETABLE TORTELLINI

Cheese-filled tortellini tossed with basil, garlic, tomatoes, squash, zucchini, mushrooms, parmesan cheese, finished with an herb ricotta

DESSERT (Optional)

Additional \$6/Per Person/order

SEASONAL CHEESECAKE

CHOCOLATE TORTE

TIER 2

\$64 PER PERSON, PLUS TAX AND GRATUITY

CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining

(No Substitutions)

SALAD

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion, bleu cheese, tossed with raspberry-maple vinaigrette

ENTRÉE

Most entrées served with whipped potatoes and seasonal vegetables.

All steaks are served medium.

Zip Sauce Optional \$2 per order

FILET MIGNON

6oz beef tenderloin with succulent flavor and a buttery texture

NEW YORK STRIP

12oz New York Strip tender yet firm, high in flavor

SCOTTISH SALMON

Pan-seared skin on Scottish salmon

LEMON BUTTER CHICKEN

Two pan-seared chicken breasts with lemon-caper beurre blanc sauce

PESTO VEGETABLE TORTELLINI

Cheese-filled tortellini tossed with basil, garlic, tomatoes, squash, zucchini, mushrooms, parmesan cheese, finished with an herb ricotta

DESSERT (Optional)

Additional \$6/Per Person/order

SEASONAL CHEESECAKE

CHOCOLATE TORTE

TIER 3

\$77 PER PERSON, PLUS TAX AND GRATUITY



Private Dining

(No Substitutions)

SALAD OR SOUP

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion, bleu cheese, tossed with raspberry-maple vinaigrette

CHEF SOUP OF THE DAY



ENTRÉE

Most dinners include red-skinned potatoes and grilled asparagus.

All steaks are served medium.

Zip Sauce Optional \$2 per order

NEW YORK STRIP

12oz New York Strip tender yet firm, high in flavor

FILET MIGNON

8oz beef tenderloin with a buttery texture

CHICKEN FRANCESE

Two grilled chicken breasts with creamy lemon-butter pan sauce

GEORGE'S DAY BOAT SCALLOPS

Pan-seared jumbo sea scallops atop creamy citrus risotto and fresh arugula

CHILEAN SEA BASS

Herb-crusted Chilean sea bass with roasted brussels sprouts, trumpet mushrooms, tomatoes, carrots, tossed in rosemary butter

CHEF'S CURATED VEGETARIAN FEATURE



DESSERT (Optional)

Additional \$6/Per Person/order

SEASONAL CHEESECAKE

CHOCOLATE TORTE

TIER 4
\$90 PER PERSON, PLUS TAX AND GRATUITY

CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining
(No Substitutions)

SALAD OR SOUP

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion, bleu cheese, tossed with raspberry-maple vinaigrette

CLASSIC FRENCH ONION SOUP

Topped with house-made crostini and melted Swiss cheese



ENTRÉE

Most dinners include red-skinned potatoes and grilled asparagus.

All steaks are served medium.
Zip Sauce Optional \$2 per order.

RIBEYE

14oz center-cut USDA Certified Prime ribeye steak

NEW YORK STRIP

12oz New York Strip tender yet firm, high in flavor

FILET OSCAR

8oz beef tenderloin with succulent flavor and buttery texture, topped with a crab cake, finished with hollandaise sauce

BUTTER-POACHED LOBSTER TAIL

8-10oz jumbo lobster tail, poached and served with drawn butter

PESTO CHICKEN TORTELLINI

Cheese-filled tortellini tossed with basil, garlic, tomatoes, squash, zucchini, mushrooms, parmesan cheese, finished with herb ricotta

GRILLED BRANZINO

Whole head-on Branzino, brined and served atop lemon risotto, topped with red pepper chimichurri and arugula salad

CHEF'S CURATED VEGETARIAN FEATURE



DESSERT (Optional)

Additional \$6/Per Person/order

SEASONAL CHEESECAKE

CHOCOLATE TORTE