



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

STEAKHOUSE DINNER MENU

Custom-design your own three or four course menu

THREE COURSE:

- Host pre-selects one appetizer (or one salad), one entrée and one dessert.

FOUR COURSE:

- Host pre-selects one appetizer, one salad (or a second appetizer in place of salad course), one entrée and one dessert.

*Our Executive Chef Jeff Riedel will be delighted to assist with your selections.
Our Sommelier is also ready to assist with your wine selections.*

Above dinner menus with a choice of two Entrées, up to 120 guests.

- Host pre-selects one appetizer and/or one salad, two entrées and one dessert.
- Host provides an actual number for each entrée three business days prior to the event.
 - Cost will be based on the higher priced entrée selected.

Four course menu with your guests selecting from three Entrées, up to 50 guests. (Guests choose their entrée at the table)

- Host pre-selects one appetizer, one salad, three entrées and one dessert.
 - Custom printed menu will be provided for your guests at each setting.
- Our friendly professional servers take your guests' entrée order after they are seated.
 - Cost will be based on the higher priced entrée selected.



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APPETIZER

Iced Shellfish Tower

Maine Lobster, Jumbo Shrimp, Cold Water Oysters, Jumbo Lump Crab

House-Made Organic Irish Salmon "Pastrami" Gravlax

Potato Blini, Chives, Lemon Crème Fraîche, Egg

Maryland Fresh Jumbo Lump Crab Cake

Pommery Lemon Butter Sauce, Micro Celery

Pano's Signature Cold Water Baby Lobster Tail

Thin Batter, Flash-Fried, Honey Mustard Sauce, Drawn Butter

Florida Jumbo Shrimp and Lump Crab Cocktail "Combo"

Pink Brandy and Traditional Red Cocktail Sauces

SALAD

Ashland Farm Greens and Grape Tomatoes

Feta Cheese, Kalamata Olive Croutons, Aged Sherry-Pommery Vinaigrette

Vine Ripe Tomato and Sweet Onion

Red Wine Herb Vinaigrette

103 West "Chopped" Salad

Crispy Romaine Lettuce, Tomatoes, Hearts of Palm, Blue Cheese, Eggs
Sweet Onions, Peppers, Cucumbers, Garbanzo Beans, Creamy Basil Dressing

Caesar Salad

Egg-less Caesar Dressing, Parmesan-Reggiano, Brioche Croutons

Iceberg Lettuce Wedge and Vine-Ripe Grape Tomato

Applewood Smoked Bacon, Chives, Egg, Creamy Blue Cheese Dressing



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STEAKS AND CHOPS, USDA PRIME

All entrées are garnished with thick cut onion ring and watercress salad.

Pano's Signature Cold Water Lobster Tails

Thin Batter Flash-Fried, Honey Mustard Sauce, Drawn Butter

"Combo" Grilled 8 oz. Filet Mignon and Pano's Signature Cold Water Lobster Tail

Thin Batter, Flash Fried, Honey Mustard Sauce, Drawn Butter

Strauss "Free Raised" Veal Rib Chop, 14 oz.

Dry Aged New York Strip Sirloin, 16 oz.

Natural Jus

Roasted Rack of Colorado Lamb

Bordelaise Sauce

Bone-in Rib Eye Steak, 20 oz.

Natural Jus

Barrel-cut Filet Mignon, 10 oz.

Natural Jus

ACCOMPANIMENTS

Sides are served family style, three sides are complimentary.

Additional sides may be added.

Garlic Mashed Potatoes

Baked Potato Wedges w/ Blue Cheese

Jumbo Asparagus w/ Hollandaise Sauce

Mushroom Caps, Garlic-Parsley Butter

Creamed Spinach

Steamed Broccoli

Potato Gratin

Home Fries



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DESSERTS

Pastry Chef Joseph's Grande Dessert Display

(Minimum of 50 guests required)

Fruit Tarts, Chocolate Éclair, Opera Cake, Chocolate Dipped Strawberry
Lemon Meringue Tart, Crème Brûlée, White and Dark Chocolate Mousse Cake

Buttermilk Panna Cotta

White Chocolate Shavings, Chantilly Cream

Fresh Georgia Peach Tart

Strawberry Coulis, Chantilly Cream

103 West Cheesecake

Select one: Hayden Mango • NY Style

Grand Marnier Soufflé

Vanilla Anglaise (50 or fewer guests)

Almond Tulip Basket

Assorted Hurst Farm Berries
Chambord Whipped Cream (100 or fewer guests)

Weiss Chocolate Molten Soufflé Cake

Vanilla Bean Ice Cream

Callebaut Dark Chocolate Mousse Cake

Vanilla Sauce, Chantilly Cream

103 West Crème Brûlée

Dark Chocolate • Milk Chocolate • Classic Vanilla Bean (select one)

Pastry Chef Joseph's Trio Plate

Dark Chocolate Mousse Cake
Classic Vanilla Bean Crème Brûlée
Fresh Fruit Tart (120 or fewer guests)

We recommend chilled San Pellegrino or Panna mineral water with your dinner.

All prices include Pano's Private Reserve Coffee, Select Teas and variety of BBC breads.

All prices are per person. Menus are seasonal and subject to change.

All menu prices are subject to a taxable 22% service charge and 8.9% sales tax.

Prices to be confirmed 30 days prior to the event. For smaller parties a minimum \$250 service charge applies.

Please inform us of special dietary needs 48 hours before the event. 04/19