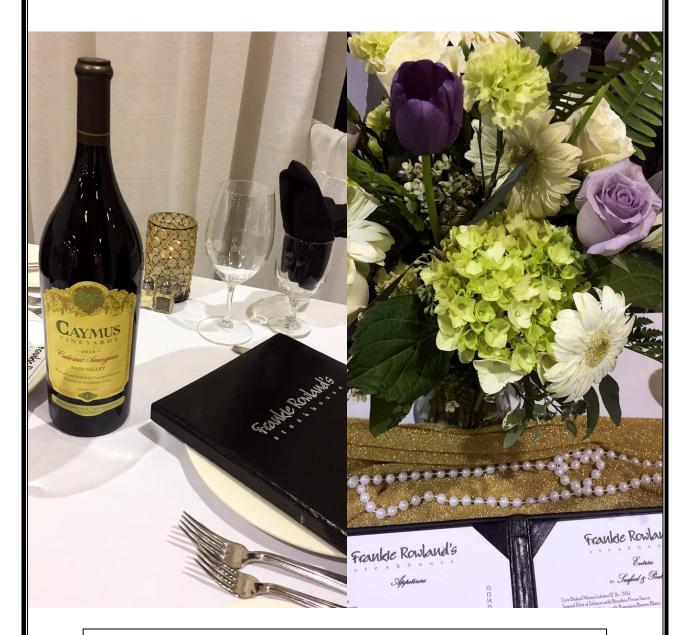
s t e a k h o u s e



Private Events Packages

104 S Jefferson Street Roanoke, VA 24011 frankierowlandsevents@gmail.com 540-527-2333

Mary Kathryn Newton Tirico - Events Coordinator

s t e a k h o u s e

Limited Menu

Option One **20**

Salad

Fresh Mixed Greens With Green Goddess Dressing

Entrées

Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper And finished with clarified butter.

Certified Angus Beef [™] New York Strip 8 oz Split Chicken Breast with Rosemary Beurre Blanc Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style
Yukon Gold Mashed Potatoes
Creamed Spinach

Dessert

Molten Chocolate Cake Crème Brulee

\$70-\$75 Per Guest

(Not Inclusive of Beverage, Tax or Gratuity)

s t e a k h o u s e

Limited Menu

Option Two 80

Salad

Fresh Mixed Greens With Green Goddess Dressing

Entrées

Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper And finished with clarified butter.

Certified Angus Beef [™] Filet 7 oz Split Chicken Breast with Rosemary Beurre Blanc Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style
Yukon Gold Mashed Potatoes
Creamed Spinach

Dessert

Molten Chocolate Cake Crème Brulee

\$70 – \$80 Per Guest (Not Inclusive of Beverage, Tax or Gratuity)

s t e a k h o u s e

Limited Menu

G Option Three **80**

Salad

Classic Caesar Salad Fresh Mixed Greens With Green Goddess Dressing

Entrees

Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper And finished with clarified butter.

Certified Angus Beef[™] Filet 10 oz.

Split Chicken Breast with Rosemary Beurre Blanc
Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style
Yukon Gold Mashed Potatoes
Creamed Spinach
Steamed Asparagus with Hollandaise

Dessert

Molten Chocolate Cake Crème Brulee

\$85 ~ \$105 Per Guest

(Not Inclusive of Beverage, Tax or Gratuity)

s t e a k h o u s e

Limited Menu

Option Four 80

Salad

Classic Caesar Salad Fresh Mixed Greens With Green Goddess Dressing

Entrees

Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper And finished with clarified butter.

Certified Angus Beef [™] Filet 10 oz. Certified Angus Beef New York Strip 20 oz. Split Chicken Breast with Rosemary Beurre Blanc Seared Filet of Salmon with Bourbon Pecan Sauce



Served Family Style
Yukon Gold Mashed Potatoes
Creamed Spinach
Steamed Asparagus with Hollandaise
Sautéed Mushrooms (Shiitake, Button, and Portabella)

Dessert

Molten Chocolate Cake Crème Brulee

\$105 ~ \$130 Per Guest (Not Inclusive of Beverage, Tax or Gratuity)

s t e a k h o u s e

Hors D'Oeuvres

Oysters on the Half Shell • 25. Per 13 Oysters

Oysters Rockefeller • 29. Per 8 Oysters

Cheese Board (5 chef selected cheeses) • 28.

Whole Sliced Tenderloin • Market Price

Bacon Wrapped Scallops • 135. Per Doz

Scallops with Parmesan Cognac Cream Sauce • 135. Per Doz

Classic Shrimp Cocktail • 50. Per Doz

Minature Crab Cakes • 165. Per Doz

Tomato Mozzarella Balsamic Skewers • 60. Per Doz

Mini Baked Brie en Croute • 75. Per Doz

Prosciutto and Chevre Wrapped Apple • 72. Per Doz

Crab Dip • 120. Serves 12 people

Seafood Tower • Serves 6-8 people 13 Oysters, 6 Shrimp Cocktail, Colossal Crab Cocktail

Raw Oyster Tower • \$89 Half Raw & Half Oysters Rockefeller Tower • \$99 Oysters Rockefeller Tower • \$119

Thank you for considering Frankie Rowland's for your private party! Please let us know if there is anything further we can do to accommodate your event.