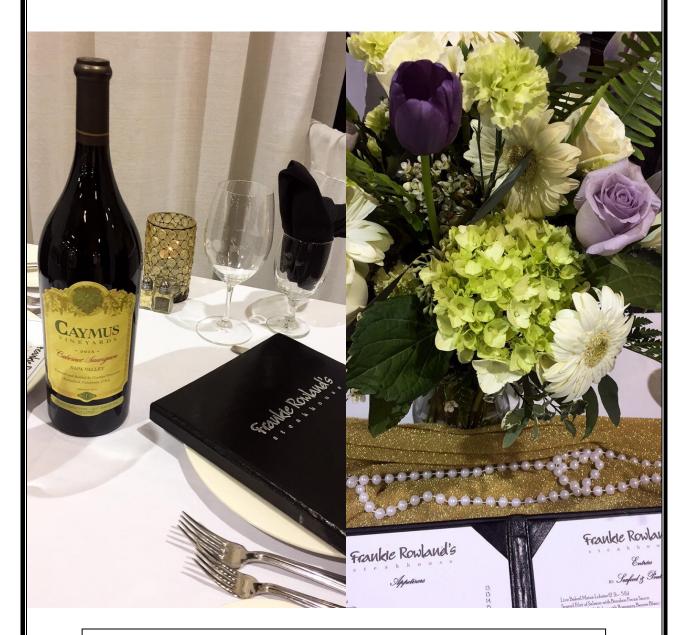
s t e a k h o u s e



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

Choose 1

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

Choose 1 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

Choose I

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

Choose 1
Molten Chocolate Cake
Crème Brulee

\$75 – \$85 Per Guest
(Not Inclusive of Beverage, Tax or Gratuity)

s t e a k h o u s e

Limited Menu

© Option Three **20**

Salad

Choose 1

Classic Caesar Salad Fresh Mixed Greens With Green Goddess Dressing



Choose 1

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



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



Choose 1 Molten Chocolate Cake Crème Brulee

\$90 ~ \$110 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

Choose 1

Classic Caesar Salad Fresh Mixed Greens With Green Goddess Dressing



Choose I

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)



Choose 1 Molten Chocolate Cake Crème Brulee

\$110 ~ \$135 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 • 29. Per 13 Oysters

Oysters Rockefeller • 29. Per 8 Oysters

Cheese Board (5 chef selected cheeses) • 28.

Whole Sliced Tenderloin • MKT (Carving station available for additional charge – includes rolls & horseradish)

Bacon Wrapped Scallops • MKT. Per Doz

Scallops with Parmesan Cognac Cream Sauce • MKT. Per Doz

Classic Shrimp Cocktail • 72. Per Doz

Bacon Wrapped Shrimp · 85. Per Doz

Minature Crab Cakes • 165. Per Doz

Tomato Mozzarella Balsamic Skewers • 60. Per Doz

Mini Baked Brie en Croute • 75. Per Doz

Fig, Bacon & Goat Cheese Bite • 72. Per Doz

Roasted Red Pepper Arancini with Vodka Sauce • 75. 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 • \$99 Half Raw & Half Oysters Rockefeller Tower • \$109 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.