



PLATED DINNER at DIMOND

For up to 20 guests | \$45 per person

kids under 10 are half priced if they order off of the kids' menu

kids under 3 are complementary unless they order an entree

*indicates house recommendations | offerings subject to seasonal availability

FIRST COURSE

host pre-selects two (one from each section)

an additional appetizer can be added for \$5/person

NOSH

***FRIED BRUSSELS SPROUTS** lemon, parmesan, Aleppo chile (veg)

BURRATA CROSTINI fresh creamy mozzarella and seasonal accompaniments on crostini (veg)

REUBEN FRIES! french fries, beef pastrami, russian dressing, swiss cheese, sauerkraut (veg possible by substituting mushrooms)

CORN JALAPEÑO FRITTERS creme fraiche, piquillo aioli, scallions (veg/GF)

***CARBONA PIZZA!** assorted Detroit-style pizza cut into two bite squares (veg/meat/can be vegan upon request)

HUMMUS PLATE hummus, grilled pita, olives, pickled vegetables, pickled red onions (VEGAN)

SALAD

ARUGULA SALAD with cherry tomatoes, shaved parmesan, and lemon vinaigrette (veg/GF)

***GLK CHOPPED SALAD** romaine lettuce, roasted corn, english cucumber, cherry tomato, avocado, sunflower seeds, basil vinaigrette (VEGAN/GF)

VICIOUS SALAD romaine, radicchio, arugula, walnuts, crispy prosciutto, parmesan, chickpeas, black olives, balsamic dressing (GF)

VEGAN VICIOUS SALAD romaine, radicchio, arugula, walnuts, garbanzo beans, black olives, balsamic vinaigrette (VEGAN/GF)

ENTREES

each guest selects their own entree at the table

GRILLED PORK CHOP 12oz Chinese BBQ marinated Berkshire pork chop, bok choy, sesame noodles, hoisin, scallions

CHICKEN BREAST pan seared chicken breast, broccoli rabe, mashed potatoes, meyer lemon jus (GF)

CHICKPEA STEW tender stew of chickpeas, lacinato kale, carrots, onion, and harissa served with grilled sourdough bread (vegan)

EGGPLANT PARMESAN with salsa verde, cherry tomatoes, and brick and parmesan cheese (veg)

PENNE BOLOGNESE tomato sauce of pork, beef, and lamb with broccoli rabe, parmesan, and penne pasta

RAVIOLI PRIMAVERA english pea and ricotta filling, pickled shallots, arugula, shaved radish, poppy seeds, manchego cheese, lemon butter sauce (veg)

GLK BURGER beef patty, caramelized onions, mushrooms, bleu cheese, on a bun served with french fries

BRISKET FRENCH DIP braised beef brisket, horseradish cream, swiss cheese, arugula, tomato, pickled red onion, brisket jus, served on an Acme roll

DESSERT

included

DONUTS warm housemade donuts dusted in nutmeg, cinnamon sugar

upgrade to individually plated desserts are available for \$7/person

