



**Enhance your event with our  
selection of display platters,  
passed or plated hors d'oeuvres.**

## DISPLAY PLATTERS

*each platter serves 10 – 12*

### **CHEESE & FRUIT DISPLAY**

selection of cheeses, seasonal fruits 55

### **CALAMARI**

feta, black pepper aioli, voodoo sauce 72

### **VEGETABLE CRUDITÉS**

selection of seasonal vegetables, buttermilk ranch 55

### **BLUE CHEESE POTATO CHIPS**

hand-cut potato chips, blue cheese sauce 40

### **CHILLED SHELLFISH PLATTER\***

oysters, shrimp cocktail, king crab legs, lobster 259

## HORS D'OEUVRES

|                                |                |
|--------------------------------|----------------|
| GRILLED TENDERLOIN**           | \$57 per dozen |
| CHICKEN SATAY†                 | \$39 per dozen |
| BEEF SATAY*                    | \$57 per dozen |
| BOURBON MAPLE SHRIMP           | \$45 per dozen |
| CLASSIC SLIDER*                | \$57 per dozen |
| WOOD-FIRED WINGS               | \$39 per dozen |
| SHRIMP COCKTAIL*               | \$45 per dozen |
| MINI CRAB CAKES                | \$48 per dozen |
| GOAT CHEESE BRUSCHETTA         | \$30 per dozen |
| OYSTERS ROCKEFELLER            | \$42 per dozen |
| CRAB MEAT STUFFED<br>MUSHROOMS | \$39 per dozen |

\*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

†We use nuts and nut-based oils in these menu items.  
If you are allergic to nuts or any other foods, please let us know.





## LUNCH PACKAGES

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL  
VEGETABLE AND WHIPPED POTATOES.

*Vegetarian and gluten-free options available upon request.*

### Lunch Package One – \$38

|                |   |
|----------------|---|
| <b>STARTER</b> | House Salad, Little Gem Caesar Salad*<br>or Maryland Crab Bisque  |
| <b>ENTRÉE</b>  | 10 oz. Prime Top Sirloin*<br>Grilled Atlantic Salmon<br>Pan-Roasted Chicken<br>Blackened Chicken Rigatoni†<br>Wagyu Burger* |

### Lunch Package Two – \$43

|                |   |
|----------------|---|
| <b>STARTER</b> | House Salad, Little Gem Caesar Salad*<br>or Maryland Crab Bisque  |
| <b>ENTRÉE</b>  | 10 oz. Prime Top Sirloin*<br>Grilled Atlantic Salmon<br>Pan-Roasted Chicken<br>Blackened Chicken Rigatoni†<br>Wagyu Burger* |
| <b>DESSERT</b> | Berries & Cream or<br>Crème de la Crème Brûlée  |

### Lunch Package Three – \$48

|                |   |
|----------------|---|
| <b>STARTER</b> | House Salad, Little Gem Caesar Salad*<br>or Maryland Crab Bisque  |
| <b>ENTRÉE</b>  | Pan-Roasted Chicken<br>6 oz. Center-Cut Filet*<br>Jumbo Lump Crab Cakes<br>Short Rib Gnocchi<br>10 oz. Prime Top Sirloin* |
| <b>DESSERT</b> | Berries & Cream, Chocolate Layer Cake<br>or Crème de la Crème Brûlée  |

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## • DINNER PACKAGES •

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.

*Vegetarian and gluten-free options available upon request.*

### *Dinner Package One – \$74*

|                |  |
|----------------|--|
| <b>STARTER</b> | House Salad, Little Gem Caesar Salad*, Wedge Salad, or Maryland Crab Bisque                        |
| <b>ENTRÉE</b>  | 6 oz. Center-Cut Filet*<br>Pan-Roasted Chicken<br>Jumbo Lump Crab Cakes<br>Grilled Atlantic Salmon |
| <b>DESSERT</b> | Chocolate Layer Cake, Berries & Cream or Crème de la Crème Brûlée                                  |

### *Dinner Package Two – \$84*

|                |   |
|----------------|---|
| <b>STARTER</b> | House Salad, Little Gem Caesar Salad*, Wedge Salad, or Maryland Crab Bisque   |
| <b>ENTRÉE</b>  | 8 oz. Center-Cut Filet*<br>Grilled Atlantic Salmon<br>Pan-Roasted Chicken<br>Jumbo Lump Crab Cakes<br>6 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon |
| <b>DESSERT</b> | Chocolate Layer Cake, Berries & Cream or Crème de la Crème Brûlée   |

### *Dinner Package Three – \$94*

|                |   |
|----------------|---|
| <b>STARTER</b> | House Salad, Little Gem Caesar Salad*, Wedge Salad, or Maryland Crab Bisque   |
| <b>ENTRÉE</b>  | 8 oz. Center-Cut Filet Oscar*<br>Miso Glazed Sea Bass<br>Pan-Roasted Chicken<br>14 oz. Ribeye*<br>½ lb. Canadian Cold-water Lobster Tail<br>6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Seared Sea Scallops |
| <b>DESSERT</b> | Chocolate Layer Cake, Berries & Cream or Crème de la Crème Brûlée   |

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## EXTRAS

*Available with any lunch or dinner package. Priced and served individually.*

|                    |     |                      |      |
|--------------------|-----|----------------------|------|
| BLUE CHEESE BUTTER | \$4 | BOURBON MAPLE SHRIMP | \$11 |
| TRUFFLE BUTTER     | \$4 | JUMBO LUMP CRAB CAKE | \$12 |
| ANCHO CHILE BUTTER | \$4 | SEARED SEA SCALLOPS  | \$16 |
|                    |     | ½ LB. LOBSTER TAIL   | mkt  |

## ACCOMPANIMENTS

*Available with any lunch or dinner package. Serves 4, plated family style.*

|   |      |
|---|------|
| WHITE CHEDDAR MAC & CHEESE                  | \$33 |
| GREEN BEANS WITH SPICED PECANS <sup>†</sup> | \$24 |
| CREAMED CORN WITH BACON                     | \$24 |

<sup>†</sup>We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

Our Sales & Events team will work with you to select your menu, wine pairings and custom cocktails to commemorate your event. If you are interested in bringing J. Gilbert's to your home or office for a celebration or group gathering, we can make that happen for you, too!







## *Room Accomodations*

### THE BOURBON ROOM

PRIVATE // HOSTS UP TO 30 GUESTS

### THE SCOTCH ROOM

PRIVATE // HOSTS UP TO 25 GUESTS

### THE LOFT

PRIVATE // HOSTS UP TO 60 GUESTS FOR SEATED EVENT // HOSTS 70 GUESTS FOR A COCKTAIL RECEPTION

### THE MANHATTAN ROOM

HOSTS UP TO 10 GUESTS

### MAIN DINING ROOM

CAN ACCOMMODATE LARGE GROUPS UP TO 20

*CONTACT SALES & EVENTS MANAGER REGARDING FULL-RESTAURANT BUYOUT*

*Room requirements may apply.*

