

j. gilbert's®
WOOD-FIRED STEAKS & SEAFOOD

Holiday Party Planning

*The Holiday Experience
You've Been Waiting For*





YOUR CHOICE FOR *ELEGANT HOLIDAY PARTIES*

Whether you are planning your family holiday celebration, hosting business clients or gathering with friends, let us take care of the details so you can relax and enjoy your event. Our dedicated Sales & Events team will work with you to bring your vision to life.

We offer private luncheons, dinners and cocktail receptions, and for a truly spectacular occasion, J. Gilbert's is available for an exclusive private buyout. Whatever your needs, we are dedicated to creating a merry and memorable experience for you and your guests.



Contact our Sales & Events Manager, Michelle Strathman, for more information and to begin planning your event.



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 62

CALAMARI

feta, black pepper aioli, voodoo sauce 84

VEGETABLE CRUDITÉS

selection of seasonal vegetables, buttermilk ranch 58

BLUE CHEESE POTATO CHIPS

hand-cut potato chips, blue cheese sauce 44

HORS D OEUUVRES

May be passed or displayed.

TENDERLOIN AU POIVRE [†]	\$8
CHICKEN SATAY	\$3.5
BEEF WELLINGTON	\$5.5
WOOD-FIRED WINGS	\$3.5
SHRIMP COCKTAIL*	\$4.5
MINI CRAB CAKES	\$6.5
GOAT CHEESE BRUSCHETTA	\$3
OYSTERS ROCKEFELLER	\$5
CRAB STUFFED MUSHROOMS	\$4
BACON CHEESEBURGER SLIDERS*	\$4.5
BACON WRAPPED SHRIMP	\$4
OYSTERS ON THE HALF SHELL*	\$4
PRIME RIB SLIDERS	\$6

*priced per piece, minimum one dozen.

ICED SEAFOOD DISPLAY

Build your own display

OYSTERS ON THE HALF SHELL*	\$4 EACH
SHRIMP COCKTAIL	\$4.5 EACH
CRAB LEGS	MKT
LOBSTER TAILS	MKT

ADD A CARVING STATION TO YOUR RECEPTION

Carving Stations designed for 25 guests

Creamy Horseradish and Au Jus served with Artisan Rolls and Whipped Butter

Prime Rib \$600



*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.

INCLUDES COFFEE, ICED TEA, OR SODA

PRE-SELECT ONE SALAD TO ACCOMPANY THE BISQUE FOR YOUR GUESTS

PRE-SELECT THREE ENTRÉES FOR YOUR GUESTS

Lunch Package One – \$42

STARTER House Salad, Little Gem Caesar Salad*
and Maryland Crab Bisque

ENTRÉE 5 oz. Top Sirloin*
Grilled Atlantic Salmon
Blackened Chicken Rigatoni†
Lobster Cobb Salad

Lunch Package Two – \$58

STARTER House Salad, Little Gem Caesar Salad*
and Maryland Crab Bisque

ENTRÉE Pan-Roasted Chicken
Grilled Atlantic Salmon
Jumbo Lump Crab Cakes
10 oz. Prime Top Sirloin*

DESSERT Berries & Cream, Chocolate Layer Cake
or Crème de la Crème Brûlée

*6 oz. Center-Cut Filet can be added to either
package for an additional \$14*

Vegetarian and gluten-free options available upon request.

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Groups of 30+ may be requested to offer a reduced menu to their guests.



• DINNER PACKAGES •

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
INCLUDES COFFEE, ICED TEA, OR SODA

PRE-SELECT ONE SALAD TO ACCOMPANY THE BISQUE FOR YOUR GUESTS
PRE-SELECT THREE ENTREES FOR YOUR GUESTS

Dinner Package One – \$79

STARTER	House Salad, Little Gem Caesar Salad* and Maryland Crab Bisque
ENTRÉE	6 oz. Center-Cut Filet Mignon* Pan-Roasted Chicken Jumbo Lump Crab Cakes
DESSERT	Chocolate Layer Cake, Berries & Cream or Crème de la Crème Brûlée

Dinner Package Two – \$92

STARTER	House Salad, Little Gem Caesar Salad* and Maryland Crab Bisque
ENTRÉE	8 oz. Center-Cut Filet Mignon* Grilled Atlantic Salmon Jumbo Lump Crab Cakes Pan-Roasted Chicken
DESSERT	Chocolate Layer Cake, Berries & Cream or Crème de la Crème Brûlée

Dinner Package Three – \$99

STARTER	House Salad, Little Gem Caesar Salad* and Maryland Crab Bisque
ENTRÉE	8 oz. Center-Cut Filet Oscar* Miso Glazed Sea Bass Pan-Roasted Chicken 14 oz. Ribeye* Grilled Atlantic Salmon
DESSERT	Chocolate Layer Cake, Carrot Cake or Crème de la Crème Brûlée

Vegetarian and gluten-free options available upon request.

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HOLIDAY DINNER PACKAGE

\$125 PER PERSON

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
INCLUDES COFFEE, ICED TEA OR SODA.

PRE-SELECT ONE SALAD TO ACCOMPANY THE BISQUE FOR YOUR GUESTS
PRE-SELECT THREE ENTREES FOR YOUR GUESTS

COCKTAIL	Holiday Ornament Cocktail or Mocktail
HORS D'OEUVRE	Shrimp Cocktail (2)
STARTER	Maryland Crab Bisque, House Salad or Little Gem Caesar*
ENTRÉE	8 oz. Center-Cut Filet* Oscar Miso Glazed Sea Bass Jumbo Lump Crab Cakes Blackened Seared Scallops 14 oz. Ribeye*
DESSERT	Chocolate Layer Cake, Crème de la Crème Brûlée or Berries & Cream†

Vegetarian and gluten-free options available upon request.

*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.

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EXTRAS

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

BLUE CHEESE BUTTER	\$4	JUMBO LUMP CRAB CAKE	\$14
TRUFFLE BUTTER	\$4	SEARED SEA SCALLOPS	\$18
COGNAC PEPPERCORN SAUCE	\$4	½ LB. LOBSTER TAIL	mkt
BOURBON MAPLE SHRIMP	\$12	OSCAR STYLE	\$12
		(jumb lump crab, foyot sauce)	

ACCOMPANIMENTS

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

WHITE CHEDDAR MAC & CHEESE	\$36
GREEN BEANS WITH SPICED PECANS [†]	\$32
CREAMED CORN WITH BACON	\$32
POBLANO AU GRATIN POTATOES	\$32
CITRUS BROCCOLINI	\$32
BRUSSELS, BACON & APPLE	\$32
WILD MUSHROOM RISOTTO	\$32
WILD MUSHROOMS WITH TRUFFLE BUTTER	\$32
GLAZED HEIRLOOM CARROTS & PECANS [†]	\$32

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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

WINE ROOM

PRIVATE // HOSTS UP TO 20 GUESTS

MAIN DINING ROOM

SEMI-PRIVATE // HOSTS UP TO 100 GUESTS // AVAILABLE FOR PRIVATE LUNCH EVENTS

THE LOUNGE

SEMI-PRIVATE // HOSTS UP TO 75 GUESTS

CONTACT SALES & EVENTS MANAGER REGARDING FULL-RESTAURANT BUYOUT

Room requirements may apply.





GET READY FOR *A NEXT LEVEL* EXPERIENCE.

Holiday Cocktail

Wow your guests as soon as they walk in with our signature Holiday Ornament Cocktail or Mocktail, starting the event off with a dash of delight.

Holiday Decor

We're delighted to offer elegant holiday table decorations that add warmth and charm to any gathering. Each table is beautifully accented with a soft-glow faux candle nestled in festive holiday greenery. Looking for something more personalized? We're happy to help coordinate custom florals to complement your vision and make your celebration truly special.

Bar Packages

We offer a wide array of spirits, wine & beer in our Bar Packages. Our Sales & Events team will guide you in choosing the best option for your event, guaranteed to make guests merry.





THE GIVING SEASON

Merry-making made easy. Give the gift of J. Gilbert's this holiday season.

For employee recognition, client appreciation or any other occasion, J. Gilbert's Gift Cards are a perfect way to express gratitude. Order our gift cards in bulk and receive a 10% discount on purchases of \$1,000 or more, plus Free Shipping. E-Gift cards also available.



Contact our Sales & Events Manager, Michelle Strathman, for more information and to begin planning your event.