



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 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 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

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

Lunch Package Two – \$43

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

Lunch Package Three – \$48

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

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

Dinner Package Two – \$84

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

Dinner Package Three – \$94

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

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HOLIDAY DINNER PACKAGE

\$110 PER PERSON

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
Vegetarian and gluten-free options available upon request.

COCKTAIL	Holiday Ornament Cocktail or Mocktail
HORS D'OEUVRE	Shrimp Cocktail (3)
STARTER	Maryland Crab Bisque, House Salad or Little Gem Caesar*
ENTRÉE	8 oz. Center-Cut Filet* and ½ lb. Cold-Water Lobster Tail 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

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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 [†]	\$24
CREAMED CORN WITH BACON	\$24

[†]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

WINE ROOM

PRIVATE // HOSTS UP TO 22 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.

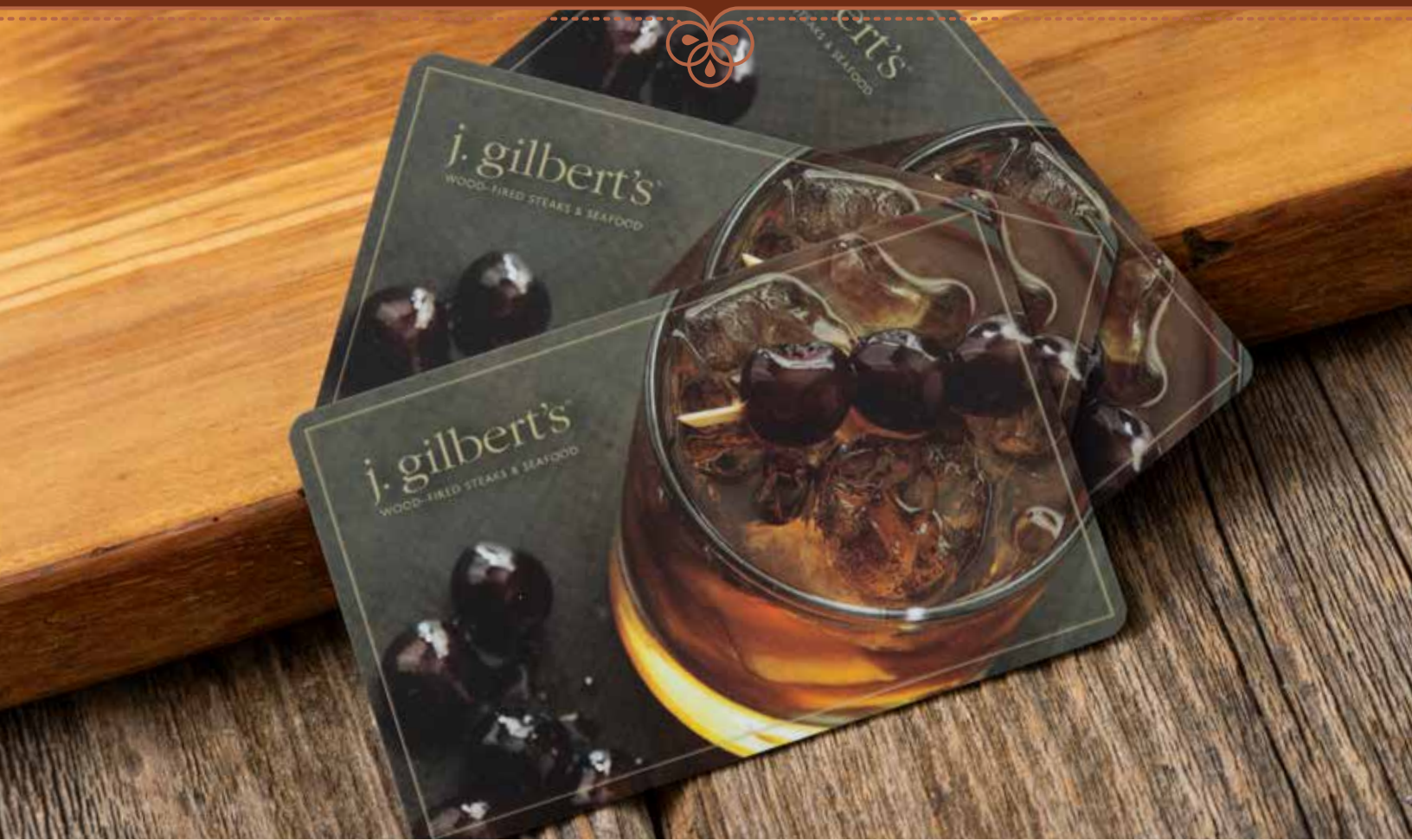
Holiday Decor

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.**