

CityRange

Spartanburg

Private Dining Menu

Hot Shareables

(Customize to serve 10 guests per order)

Buffalo Shrimp- \$40

Crispy popcorn shrimp, cayenne pepper sauce, ranch

Crisp Tenders- \$40

Chicken tenders, honey mustard, ranch

Petite Crab Cakes \$60

Meyer lemon aioli

Platters

Customize to serve 10 guests per order

Cowboy Caviar Bruschetta \$25

Avocado crema, black bean & corn salsa, cheddar jack

Pimento Cheese App \$20

Pimento cheese, pickles, pita

Shrimp Cocktail \$28

Poached shrimp, Cocktail sauce, lemon

Artisan Charcuterie Board- \$40

Seasonal Vegetable Platter \$18

Seasonal Fruit Platter \$30

Soup & Salads

Caesar \$7

Crisp romaine, parmesan cheese, croutons

Ranch House \$7

Field greens, heirloom tomatoes, cucumber, croutons

Crab Bisque \$7

Blue crab, sherry cayenne butter, spring onions

Pecan & Gorgonzola Salad \$9

field greens, candied pecans, gorgonzola, sliced grapes, pomegranate vinaigrette

Lunch Entrees

(SELECT THREE ENTREES AND ONE SIDES)

\$15

Cowboy Caviar Chicken Wrap

Chopped chicken breast, cowboy caviar, shredded lettuce, cheddar jack, avocado lime dressing, spinach tortilla

Shrimp Bacon Ranch Salad

Grilled shrimp, bacon, field greens, heirloom tomatoes, cucumber, croutons, ranch dressing

\$20

Branded Cheeseburger

Lettuce, tomato, caramelized onion, cheddar, pickles, brioche bun

Salmon Mojito

Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce

Bourbon Pecan Chicken

Crispy pecan coated chicken, bourbon cream sauce

Chopped Steak

Chopped steak, red wine demi sauce

Dinner Entrees

\$20

Bourbon Pecan Chicken

Crispy pecan coated chicken, bourbon cream sauce

Shrimp & Grits

Sautéed shrimp, peppers & onions, jalapeno bacon velouté, stone-ground grits

Chopped Steak

Chopped steak, red wine demi sauce

\$25

Maryland Crab Cake

Blue crab cake, Meyer lemon aioli

Smothered Beef

Two beef tenderloin tails, hunter sauce, tumbleweed onions

Mediterranean Chicken

Marinated boneless chicken breast, garlic cream, tomatoes, artichoke heart, spinach, feta cheese

\$30

Maryland Crab Cakes

Two blue crab cake, Meyer lemon aioli

Smothered Beef

Three beef tenderloin tails, hunter sauce, tumbleweed onions

Bourbon Pecan Chicken

Two crispy pecan coated chicken, bourbon cream sauce

Salmon Mojito with Grilled Shrimp

Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce and grilled shrimp

Beef

6oz. Filet Mignon \$35
9oz. Filet Mignon \$45
8oz. CAB Prime Rib \$35
12oz. CAB Prime Rib \$45
16oz. CAB Prime Rib \$50
12oz. CAB Ribeye \$45
12oz. CAB NY Strip \$40

**Beef prices will hold up to 30 days after date of booking.
Prices may vary outside of the 30 days based on Fair Market Value.*

Sides

Mashed Potatoes
Creamy Cheese Grits
Rice
Broccoli
Asparagus
Blistered Brussels
Baked Potato

Sweet Treats

Chocolate Truffle Cake \$6

Dense chocolate cake, raspberry coulis, fresh whipped cream

Turtle Cheesecake \$6

Graham cracker crust, caramel, chocolate, pecans

Seasonal Berry Shortcake \$6

Boozy berries, vanilla sponge cake, Chantilly cream

**WE CAN ACCOMMODATE LIFESTYLE MENU ITEM REQUESTS
ASSORTED SOFT DRINKS, TEA, COFFEE ARE INCLUDED IN PRICING
CUSTOMIZABLE ALCOHOL SERVICE AVAILABLE
CUSTOMIZEABLE ROOM SETUPS
A/V VIRTUAL MEETING PACKAGES AVAILABLE**

Food and Beverage Minimum

Private Dining Room

Seats up to 60

Monday-Saturday Lunch -\$350.00

Monday-Thursday Dinner-\$1000.00

Friday & Saturday Dinner-\$1500.00

Patio

Seats up to 32

Monday-Saturday Lunch -\$350.00

Monday-Saturday Dinner-\$750.00

Chefs Table

Seats 10-14

No Minimum

Screen Rental Fee: \$25.00

Projector Rental Fee: \$50.00

PLEASE CONTACT Acadia Kant AT 864.361.6796 OR PDSPA@CITYRANGE.COM