



BLUE RIBBON FEDERAL GRILL
SPECIAL EVENTS & CATERING

GROUP SEATED PACKAGES

BREAKFAST

6-30 People

*Includes Freshly Brewed Coffee and Selection of Teas
Served Family Style*

CONTINENTAL BREAKFAST

Blue Ribbon Bakery Breads & Pastries
Fresh Seasonal Fruit Cocktail
Mint Syrup
Greek Yogurt
Blue Ribbon Mexican Honey

Freshly Squeezed Orange & Grapefruit Juice
24 PER PERSON

DELUXE CONTINENTAL BREAKFAST

Blue Ribbon House Made Breads & Pastries
Fresh Seasonal Fruit Cocktail
Mint Syrup
Greek Yogurt
Blue Ribbon Mexican Honey
Granola & Berries
Sunrise Egg Shooters
Olive Oil Mayonnaise & Pickles Peppers

Freshly Squeeze Orange & Grapefruit Juice
35 PER PERSON

FEDERAL GRILL BREAKFAST

Blue Ribbon Bakery Breads & Pastries
Vermont Butter

CHOICE OF

Greek Yogurt
Fresh Seasonal Fruit Cocktail
Mint Syrup

—
Cheese & Meat Board
Baguette, Life Bread & Raisin Walnut

—
Smoked Salmon
Onions, Capers, Tomatoes & Rye Toast

Eggs Sardou
Spinach, Artichoke & Sauce Charonne

Steak & Eggs
Grilled Bavette & Black Pepper Hollandaise

From The Field Frittata
Zucchini, Red Pepper, Mushroom & Potato

*Comes With: Thick Cut Bacon, Breakfast Sausage,
& Grilled Ham*

65 PER PERSON

DELUXE BREAKFAST

Blue Ribbon Bakery Breads & Pastries
Greek Yogurt
Blue Ribbon Mexican Honey
Granola
Fresh Seasonal Fruit

From the Field Frittata
or

Smoked Salmon Scrambled Eggs
Thick Cut Bacon, Pork Sausage or Chicken Sausage

Potato Hash

Freshly Squeezed Orange & Grapefruit Juice
45 PER PERSON

BREAKFAST ENHANCEMENTS

Prices are Per Person

Farm Fresh Scrambled Eggs 9
Fresh Herbs

Seasonal Vegetable Frittata 10

Buttermilk Griddle Cakes 9

Smoked Salmon 12

Onions, Capers, Tomatoes & Rye Toast

Thick Cut Bacon 8

GROUP SEATED PACKAGES

LUNCH & MID DAY

OPTION 1

Sandwich & Burger

CHOICE OF

Baby Kale Caesar
Endive & Parmesan Bread Crumbs

Endive & Treviso
Asian Pear, Stilton & Port Vinaigrette

Creamy Onion Soup
Smoked Onion, Apple & Tarantaise Cheese

Blue Ribbon Fried Chicken Sandwich
Arugula, Tomato & Red Onion

Grilled Mahi Mahi Sandwich
Red Cabbage Slaw, Avocado & Corn Tartar Sauce

Bar Burger
Homemade English Muffin & Herb Butter

Federal Burger
Stilton, Bacon & Poppyseed Onion Roll

Cookies & Milk

45 PER PERSON

OPTION 2

Federal Grill Lunch

CHOICE OF

Baby Kale Caesar
Endive & Parmesan Bread Crumbs

Endive & Treviso
Asian Pear, Stilton & Pear Vinaigrette

Quarter Fried Chicken
Mexican Honey

Grilled Bavette
Brandy & Black Pepper

Grilled Branzino
Napa Cabbage & Cauliflower Slaw

Spätzle
Wild Mushrooms & Truffle Butter

CHOOSE TWO

French Fries
Mashed Potatoes
Grilled Asparagus

Cookies & Bourbon Street Milkshake
Ruby Red Grapefruit
Honey, Basil & Fresh Mint

55 PER PERSON

OPTION 3

Federal Grill Signature Lunch

CHOICE OF

Baby Kale Caesar
Endive & Parmesan Bread Crumbs

Endive & Treviso
Asian Pear, Stilton & Pear Vinaigrette

Yellowtail Crudo
Big Island Heart of Palm and Blood Orange Yuzu Vinaigrette

Roasted Octopus & Carrots
Almond Salsa & Frisee

Arctic Char
Celery root, Daikon & Mushroom Broth

6oz. Filet of Beef
Truffled Mashed Potatoes

Kabocha Squash Ravioli
Sage & Macadamia Pesto

Grilled Asparagus
Mashed Potatoes
French Fries
Truffled Mashed Potatoes + 10

Cookies & Bourbon Street Milkshake
Ruby Red Grapefruit
Honey, Basil & Fresh Mint

79 PER PERSON

GROUP SEATED PACKAGES

DINNER

Groups of 6-30 People

OPTION 1

Signature Dinner

CHOICE OF

Farmer's Greens
Cherry Tomato, Cucumber & Meyer Lemon

Shrimp Cocktail
Red & White Cocktail Sauce

Arctic Char
Celery Root, Daikon & Mushroom Broth

Hanger Steak
Bourbon Peppercorn Sauce

Seasonal Vegetable Plate

Blue Ribbon Fried Chicken

CHOOSE TWO SIDES

Served Family Style

Cookies & Bourbon Street Milkshake
Buttermilk & Elderberry Panna Cotta
Morello Cherry Sauce & Thyme Tuiles

75 PER PERSON

OPTION 2

Premiere Dinner

Warm Olives or Turkey Neck Rilette or Fava Bean Hummus
Served Family Style

CHOICE OF

Farmer Greens Salad
Red Beets, Heart of Palm, Tomatoes & Lemon Dressing

Spicy Pork Meatballs
Cauliflower, Tomato & Grana Padano Cheese

Yellowtail Crudo
Big Island Heart of Palm and Blood Orange Yuzu Vinaigrette

Seasonal Vegetable Plate
Blue Ribbon Fried Chicken

Branzino
White Beans, Chorizo, Rosemary Croutons & Garlic Aioli

New York Strip
Smoked Onions & Mushrooms

CHOOSE THREE SIDES

Served family style

Buttermilk & Elderberry Panna Cotta
Morello Cherry Sauce & Thyme Tuiles

Raspberry Chocolate Bruno
Almond Cake A la Mode

WARM CHOCOLATE CHIP COOKIE PLATTERS SERVED FAMILY STYLE

95 PER PERSON

OPTION 3

Vanguard Dinner

Warm Olives or Turkey Neck Rilette or Fava Bean Hummus
Served Family Style

CHOICE OF

Baby Kale Caesar
Endive & Parmesan Bread Crumbs

Farmers Green
Red Beets, heart of Palm, Tomatoes & Lemon Dressing

Endive & Treviso
Asian Pear, Stilton & Port Vinaigrette

Bone Marrow & Oxtail Marmalade
Toasted Challah & Salted Parsley

Roasted Octopus
Almond Salsa & Frisee

Yellowtail Crudo
Big Island Heart of Palm and Blood Orange Yuzu Vinaigrette

Maine Lobster
Potato, Corn & Miso Butter

Prime Rib
Horseradish Cream Sauce

Seasonal Vegetable Plate
Blue Ribbon Fried Chicken

CHOOSE FOUR SIDES

Buttermilk & Elderberry Panna Cotta
Morello Cherry Sauce & Thyme Tuiles

Raspberry Chocolate Bruno
Fresh Berries

WARM CHOCOLATE CHIP COOKIE PLATTERS SERVED FAMILY STYLE

125 PER PERSON

SIDES

Tandoori Cauliflower
Grilled Asparagus
French Fries
Roasted Mushrooms
Cheesy Spatzle
Brussel Sprouts
Sautéed Kale
Truffled Potatoes (\$12 supplementary)

SPECIAL GROUP PACKAGES

BONES, BURGERS & BOURBON

Bone Marrow & Oxtail Marmalade
Toasted Challah & Salted Parsley

The "Fed" Burger
8oz Ground Chuck

Thick Cut Bacon, Stilton Blue Cheese

Onion Poppy Seed Bun & French Fries

Country Lawyer
Barrel Aged (In House) Knob Creek, Vermouth & Rhubarb

50 PER PERSON

FEDERAL SURF 'N' TURF

Seafood Salad
*Head-On Shrimp, Steamed Little Necks,
Roasted Octopus & Sautéed Calamari*

Niman Ranch Prime Rib
Served with Horseradish Sauce

French Fries & Roasted Brussel Sprouts

75 PER PERSON

Salad (10 per person)

Choose One & Served Family Style: Caesar, Mix Greens, Endive & Treviso

Desserts (10 per person)

Selection of Blue Ribbon Classics Served Family Style

DOWNTOWN LUAU

(15 Person Minimum)

Whole Roasted Suckling Pig

Tuna Poke

Roasted Pineapple & Hearts of Palm

Taro Chips

100 PER PERSON

Salad (10 per person)

Choose One & Served Family Style: Caesar, Mix Greens, Endive & Treviso

Desserts (10 per person)

Selection of Blue Ribbon Classics Served Family Style

Seasonal Punch Bowl (15 per person)

Seasonal Blue Ribbon Tropical Classics

BAR PACKAGES

OPTION 1

Open

Beer & Wine by the glass
25 per person per hour

Beer, Wine by the Glass, Well Drinks, Select Cocktails
35 per person per hour

Beer, Wine by the Glass, Full Bar
50 per person per hour

Also Available Upon Consumption