



TO SCHEDULE YOUR EVENT WITH A CAVIAR TOPPED  
SPLASH OF GLAMOUR,  
PLEASE CALL ROSE MOORE,  
DIRECTOR OF SPECIAL EVENTS AT  
214-871-1800 EXT 226.

## NINE HORS D'OEUVRES

NINE RECOMMENDS THAT YOU AVERAGE 3 TO 4 PIECES PER PERSON.  
ALL HORS D'OEUVRES ARE SOLD AS A MINIMUM OF 1 PIECE PER PERSON  
\*\*THERE IS A \$25.00 PER PERSON FOOD MINIMUM FOR ALL RECEPTIONS\*\*

- TRUFFLED CRAB SALAD ON POTATO CHIP
  - SASHIMI NINE ON CRISPY WON TON
- PEPPER SEARED AHI TUNA, CUCUMBER CHIP,  
WASABI CRÈME FRAICHE
- CRISPY CRAB CAKE, SPICY TOBASCO AIOLI
- TRADITIONAL TOMATO BRUSCHETTA
- SMOKED SALMON, PUMPERNICKEL, DILL CRÈME FRAICHE
  - WILD MUSHROOM CROSTINI

*\$3.75 PER PIECE*

- CRISPY ROCK SHRIMP, SIRACHA DIPPING SAUCE
- MOROCCAN BABY LAMB CHOP, LEMON GREMOLATA
- MINI KOBE SLIDERS, CARAMELIZED ONIONS, AGED CHEDDAR
- CAVIAR TO THE NINE'S – A TRIO OF DOMESTIC CAVIAR,  
CRISPY POTATO CAKES, CHIVE CRÈME FRAICHE
  - KOBE CARPACCIO, AGED BALSALMIC VINEGAR
- CHILLED JUMBO SHRIMP, SPICY HORSERADISH SAUCE
- MARINATED LOBSTER SALAD, CRISPY WON TON

*\$4.00 PER PIECE*

## CHAMPAGNE TO THE NINE'S

A FLUTE OF CHAMPAGNE,  
ACCOMPANIED BY AN AMERICAN CAVIAR CANAPE  
THIS OPTION CAN BE ADDED TO ANY MENU  
FOR AN ADDITIONAL \$18.00 PER PERSON

***\$54.00 PER PERSON***

**APPETIZER**  
FOR THE TABLE:

**NINE POPCORN SHRIMP  
TWO DIPPING SAUCES**

**SALAD**  
PLEASE SELECT 2 ITEMS PRIOR TO EVENT:

**LOBSTER BISQUE  
FRESH MAINE LOBSTER, COGNAC, CHIVE CRÈME FRAICHE**

**CAESAR SALAD  
“AS IT SHOULD BE”**

**ENTREE**  
GUESTS SELECT INDIVIDUALLY:

**8 OZ FILET MIGNON, BÉARNAISE SAUCE**

**GRILLED SALMON  
CHINESE MUSTARD GLAZE  
BOK CHOY, SHIITAKE MUSHROOMS  
GINGER VINAIGRETTE**

**ALL ENTREES ARE SERVED WITH:**

**CREAMED SPINACH, APPLEWOOD SMOKED BACON  
LOBSTER MASHED POTATOES**

**DESSERT**  
FOR THE TABLE:

**CAMPFIRE S'MORES**

***\$60.00 PER PERSON***

**APPETIZER**  
FOR THE TABLE:

**NINE POPCORN SHRIMP  
TWO DIPPING SAUCES**

**SHROOMS  
9 PERFECT STUFFED MUSHROOMS,  
ALASKAN KING CRAB, LEMON**

**MINI KOBE SLIDERS, CARAMELIZED ONIONS, AGED CHEDDAR**

**SALAD**  
GUESTS SELECT INDIVIDUALLY:

**ICEBERG WEDGE  
UPPER RANCH DRESSING, CRISP BACON, TOMATO, EGG**

**CAESAR SALAD  
“AS IT SHOULD BE”**

**ENTREE**  
GUESTS SELECT INDIVIDUALLY:

**GRILLED SALMON  
CHINESE MUSTARD GLAZE  
BOK CHOY, SHIITAKE MUSHROOMS  
GINGER VINAIGRETTE**

**FIRE CHICKEN  
NATURALLY RAISED, ROASTED CRISP, CHILIS,  
LEMON, GARLIC**

**8 OZ FILET MIGNON, BÉARNAISE SAUCE**

**ALL ENTREES ARE SERVED WITH:**

**CREAMED SPINACH, APPLEWOOD SMOKED BACON  
LOBSTER MASHED POTATOES  
ASPARAGUS, LEMON BUTTER**

**DESSERT**  
GUESTS SELECT INDIVIDUALLY:

**CHOCOLATE TRIO  
APPLE TART  
CRÈME BRULEE**

***\$79.00 PER PERSON***

**APPETIZER**

FOR THE TABLE:

NINE POPCORN SHRIMP  
TWO DIPPING SAUCES

SASHIMI NINE  
AHI TUNA, HIMACHI, KING SALMON,  
PONZU, TOBIKO CAVIAR, SERRANO CHILI

MINI KOBE SLIDERS, CARAMELIZED ONIONS, AGED CHEDDAR

**SOUP OR SALAD**

GUESTS SELECT INDIVIDUALLY:

LOBSTER BISQUE  
FRESH MAINE LOBSTER, COGNAC, CHIVE CRÈME FRAICHE

CAESAR SALAD  
"AS IT SHOULD BE"

MIXED GREENS  
ASIAN PEARS, WASABI PEAS  
SWEET CHILI VINAIGRETTE

**ENTREE**

GUESTS SELECT INDIVIDUALLY:

8 OZ FILET MIGNON, BÉARNAISE SAUCE

FIRE CHICKEN  
NATURALLY RAISED, ROASTED CRISP, CHILIS,  
LEMON, GARLIC

14 OZ NEW YORK, NATURAL JUS

GRILLED SALMON  
CHINESE MUSTARD GLAZE  
BOK CHOY, SHIITAKE MUSHROOMS  
GINGER VINAIGRETTE

**ALL ENTREES ARE SERVED WITH:**

CREAMED SPINACH, APPLEWOOD SMOKED BACON  
ROASTED SEASONAL MUSHROOMS, CARAMELIZED ONIONS  
MACARONI & CHEESE  
PARMESAN MASHED POTATOES

**DESSERT**

FOR THE TABLE:

CHOCOLATE TRIO  
CAMPFIRE S'MORES  
ASSORTED PETIT FOURS  
BANANA CREAM PIE

***\$119.00 PER PERSON***

**CHAMPAGNE TO THE NINE'S**

**A FLUTE OF VUEVE CLICQUOT,  
ACCOMPANIED BY AN AMERICAN CAVIAR CANAPE**

**APPETIZER**

**FOR THE TABLE:**

**CRUSTACEA**

**CRAB, LOBSTER, SHRIMP, CLAMS & OYSTERS  
COCKTAIL SAUCE, APPLE CIDER MIGNONETTE**

**SALAD**

**PLEASE SELECT 2 ITEMS PRIOR TO EVENT:**

**ICEBERG WEDGE**

**UPPER RANCH DRESSING, CRISP BACON, TOMATO, EGG**

**CAESAR SALAD**

**"AS IT SHOULD BE"**

**MIXED GREENS**

**ASIAN PEARS, WASABI PEAS, SWEET CHILI VINAIGRETTE**

**ENTREE**

**GUESTS SELECT INDIVIDUALLY:**

**12 OZ FILET MIGNON, BÉARNAISE SAUCE**

**DOUBLE CUT LAMB CHOPS, NATURAL JUS**

**AHI TUNA OSCAR**

**KING CRAB MEAT, ASPARAGUS, BEARNAISE SAUCE**

**GRILLED SALMON**

**CHINESE MUSTARD GLAZE**

**BOK CHOY, SHIITAKE MUSHROOMS**

**GINGER VINAIGRETTE**

**ALL ENTREES ARE SERVED WITH:**

**CREAMED SPINACH, APPLEWOOD SMOKED BACON**

**ROASTED SEASONAL MUSHROOMS, CARAMELIZED ONIONS**

**MACARONI & CHEESE**

**PARMESAN MASHED POTATOES**

**FOURTH COURSE**

**FOR THE TABLE:**

**CHOCOLATE TRIO**

**CAMPFIRE S'MORES FOR THE TABLE**

**ASSORTED PETIT FOURS**

**BANANA CREAM PIE**

**DON'T FORGET THAT YOU CAN ENHANCE ANY OF THE PREVIOUS  
DINING OPTIONS WITH ONE OR BOTH OF THE FOLLOWING:**

***“CHAMPAGNE TO THE NINE'S”***  
A FLUTE OF CHAMPAGNE,  
ACCOMPANIED BY AN AMERICAN CAVIAR CANAPE  
***\$18.00 PER PERSON***

***OR***

***CRUSTACEA PLATTERS***  
JUMBO SHRIMP, FRESH OYSTERS, KING CRAB MEAT, LOBSTER  
WITH TRADITIONAL ACCOMPANIMENTS  
***SMALL PLATTER: \$18 PER PERSON      LARGE PLATTER: \$36 PER PERSON***