



# PRIVATE DINING AT JUNIPER GRILL

Looking for the perfect setting for your next special occasion? Whether it's a milestone celebration, a corporate gathering, a holiday party, or an intimate family dinner, Juniper Grill offers an exceptional private dining experience that will make your event unforgettable.



## APPETIZER + DESSERT TRAYS

Serves 10 -12 people

FRESH-CUT VEGETABLES \$40

SEASONAL FRESH FRUIT \$42

ARTISAN CHEESE \$68

ARTISAN CHEESE AND MEAT \$98

ASSORTED SWEETS \$60

Appetizers from our regular menu are also available.

## BUFFET MENU OPTIONS | \$32 PER PERSON

*Included: Signature Skillet Cornbread, Large Shared House or Caesar Salad, 2 Entrées, 2 Sides, and Non-Alcoholic Beverages (Soft Drink, Iced & Hot Tea, or Coffee)*

### ENTRÉES | CHOOSE 2

#### CHICKEN ENCHILADAS

Fire Roasted Tomato Sauce, Cheddar Jack, Pico de Gallo, Cilantro Crema

#### CAMPFIRE CHICKEN

Local Bacon, Aged Cheddar, Caramelized Onion, House BBQ

#### ALL-NATURAL ROTISSERIE CHICKEN

With Chimichurri

Must be ordered at least one week prior to event.

#### BBQ BEEF BRISKET

With House BBQ

#### WOOD GRILLED SALMON

#### GRILLED MAHI MAHI

With Mango Salsa

### SIDES | CHOOSE 2

YUKON GOLD MASHED

BLISTERED YUKONS

WOOD GRILLED ASPARAGUS

STREET CORN

ROASTED VEGETABLES

COLESLAW



# PLATED MENU OPTIONS

*Included: Signature Skillet Cornbread, Soup or Salad, Entrée and Non-Alcoholic Beverages  
(Soft Drink, Iced & Hot Tea, or Coffee)*

## SOUP + SALAD | CHOOSE 1

### JUNIPER HOUSE SALAD

Organic Greens, Local Bacon, Grape Tomato, Red Onion, Jicama, Cotija, Cornbread Crouton

### HOUSE CAESAR SALAD

Chopped Romaine, Cornbread Crouton, Shaved Parmesan, Caesar

### ROTISSERIE CHICKEN TORTILLA SOUP

## ENTRÉES | CHOOSE 3

You're welcome to mix and match entrées from all tiers to create your own custom menu.  
Each entrée will be priced according to its tier.

### TIER 1 | \$32

#### ROTISSERIE CHICKEN & AVOCADO SALAD

Organic Greens, Avocado, Roasted Corn, Grape Tomato, Almond, Date, Cornbread Crouton, Goat Cheese, Creamy Bacon Dressing

#### CHICKEN ENCHILADAS

Fire Roasted Tomato Sauce, Cheddar Jack, Pico de Gallo, Cilantro Crema, Served with Street Corn

#### GRILLED MAHI MAHI

Mango Salsa, Grilled Asparagus

### TIER 2 | \$36

#### SLOW SMOKED BEEF BRISKET

House BBQ, Yukon Gold Mashed

#### SMOKEHOUSE PLATTER

**Choose Two:** Slow Smoked Baby Back Ribs, Beef Brisket, Smoked Sausage, Pulled Pork, BBQ Chicken Breast, Served with Coleslaw

#### SLOW ROASTED SHORT RIB

Succotash, Yukon Gold Mashed

#### WOOD GRILLED SALMON

Grilled Asparagus

*Add Honey Chipotle or Jalapeño Honey Mustard Glaze +\$2*

#### WOOD GRILLED TIGER SHRIMP

**Choose a Style:** Blackened or Simply Grilled, Served with Roasted Vegetables

#### ALL-NATURAL ROTISSERIE CHICKEN

Chimichurri, Yukon Gold Mashed

*Must be ordered at least one week prior to event.*

### TIER 3 | \$44

#### CRAB CAKES

Roasted Vegetables, Chipotle Remoulade

#### CHIPOTLE SKIRT STEAK

Chipotle Drizzle, Yukon Gold Mashed

#### SEARED SEA BASS

Seasonally-Inspired

#### TWIN FILETS

Chipotle Béarnaise, Yukon Gold Mashed



*Vegetarian/vegan dishes and chef-inspired menus are available upon request.*