



RECEPTION STYLE HORS D'OEUVRES GROUP MENU
EXECUTIVE CHEF JOEL OTT



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RECEPTION STYLE HORS D'OEUVRES

SERVED ON A TRAY OR BUFFET STYLE**

Half-Shell Oysters*

Served with yuzu cocktail sauce and champagne mignonette 12

Shrimp Cocktail*

Served with avocado & lime emulsion and yuzu cocktail sauce 10

4-Cheese Truffle Arancini

Crispy fried ball of creamy risotto with seasonal truffle 12

Peppercorn Shrimp

Lightly fried shrimp tossed with bourbon green peppercorn sauce 11

Glazed Pork Belly

Tender sous vide pork belly with orange & molasses glaze 9

Ahi Tartare Spoons*

White balsamic quick pickle, tangerine citronette and micro herbs 9

Caviar Bump*

Exquisite Siberian Caviar served elegantly with crème fraiche & chives 30

Grand Chilled Shellfish Display*

Elegant display of chilled shellfish including half-shell clams, oysters, whole lobster, creole crab salad and cocktail shrimp served with yuzu cocktail sauce, avocado and lime emulsion and fresh lemon 25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Buffet style hors d'oeuvres or grand shellfish display available for full restaurant buyout only

All prices listed are per person and is exclusive of tax & gratuity. 20% gratuity will be automatically added.

joel's
CHOPHOUSE

GROUP MENU
EXECUTIVE CHEF JOEL OTT



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CHOPHOUSE TASTE OF EXCELLENCE
\$72+ PER PERSON | PARTIES 12 — 60

APPETIZER

Seasonal Greens Salad

Field greens, creamy balsamic vinaigrette,
tomato, onion and shaved parmesan cheese

or

Spanish Caesar

Little gem lettuce, white anchovy, marcona
almonds, manchego cheese and jamón

ENTRÉE

Blackened Swordfish*

House creole seasoning, citrus pepper emulsion,
crispy shallots and jalapeño

or

Bone-in Prime Short Rib Confit

Slow-cooked in wagyu beef tallow and served
with bordelaise & horseradish gremolata

or

Thai Chicken

Jidori chicken breast & thigh, basil chili vinaigrette,
portobello chips and shishito peppers

DESSERT

Baked Alaska

Macerated fruit, raspberry sorbet, vanilla
gelato and sponge cake, toasted meringue

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shellfish or eggs may increase your risk of foodborne illness.

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CHEF JOEL'S TASTING MENU
\$95+ PER PERSON | PARTIES 12 – 60

AMUSE BOUCHE

Oyster Shooter*

Yuzu cocktail sauce and champagne mignonette

FIRST COURSE

Shrimp Cocktail*

Served with avocado & lime emulsion
and yuzu cocktail sauce

or

Baby Iceberg Wedge

Gorgonzola buttermilk dressing, slow smoked
pork belly lardon and cherry tomato

SECOND COURSE

Lobster Bisque

Fine sherry wine, butter poached lobster
tail, brioche and crème fraiche

or

Ricotta Ravioli

Butter & chives, silky tomato
sauce and parmesan cheese

THIRD COURSE

Prime New York Strip*

Greater Omaha, served with red wine bordelaise

or

New Zealand Half Rack of Lamb*

Topped with pecorino cheese, pistachio,
herb crust and mint infused veal jus

or

Ora King Salmon*

Dijon mustard beurre blanc and confit tomato

DESSERT

Chocolate Decadence Cake

Flourless chocolate cake topped with milk chocolate cream served with
vanilla gelato, coconut nougatine and raspberry-Chambord liqueur sauce

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shellfish or eggs may increase your risk of foodborne illness.

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MEAT THE KING
\$125+ PER PERSON | PARTIES 12 — 60

AMUSE BOUCHE

Beef Carpaccio Crostini

Sourdough toast topped with prime beef,
brown butter vinaigrette and shaved truffle

APPETIZER

Baby Iceberg Wedge

Gorgonzola buttermilk dressing, slow smoked
pork belly lardon and cherry tomato

or

Jumbo Lump Crab Cake

Served with passionfruit and house creole seasoning

SURF 'N' TURF

ENTREÉS

Australian Wagyu Tomahawk Ribeye*

Westholme, served with foie gras
infused bordelaise sauce

Mexican White Shrimp

Pan seared and finished with saffron
and sherry butter sauce

SIDES

Buttery Mash

Yukon gold potatoes and extra butter

Creamed Spinach

Black truffle béchamel and 62° soft poached egg

Sautéed Asparagus

Lemon and whipped tarragon béarnaise

DESSERT

Pear Tart

Seasonal pears baked on top of almond cake with honey
nut ice cream, toffee sauce and caramelized almonds

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FULL RESTAURANT BUYOUT GROUP MENU
EXECUTIVE CHEF JOEL OTT

ACCESS OUR ELEGANT DINING ROOM, BAR AND WINE CELLAR.
THESE PACKAGES INCLUDE A CUSTOM LOGO* ADDED TO OUR LED BANNER.
FULL RESTAURANT BUYOUTS REQUIRE A \$20,000 F&B MINIMUM PAYMENT,
EXCLUSIVE OF TAX AND GRATUITY.

*APPROVED STATIC IMAGES ONLY
SPECIAL REQUESTS OR ANIMATIONS INCURE AN ADDITIONAL COST



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SURF 'N' TURF
\$99+ PER PERSON

SALAD

Seasonal Greens Salad

Field greens, creamy balsamic vinaigrette,
tomato, onion, shaved parmesan cheese

PASTA

Ricotta Ravioli

Served with butter & chives, silky
tomato sauce and parmesan cheese

ENTRÉE

Prime NY Steak & Colossal Shrimp*

Herb crusted NY steak with seared Mexican white shrimp, buttery mashed
potatoes, sautéed asparagus and bourbon peppercorn sauce

DESSERT

Baked Alaska

Macerated fruit, raspberry sorbet, vanilla
gelato and sponge cake, toasted meringue

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shellfish or eggs may increase your risk of foodborne illness.

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A NIGHT TO REMEMBER WITH CHEF JOEL
\$140+ PER PERSON

SALAD

Tuna Crudo with Greens & Caviar

Field greens, ahi tuna, yuzu vinaigrette and Siberian caviar

TRUFFLE

Creamy Wild Mushroom Risotto

Parmesan cheese and shaved seasonal black truffle
(Upgrade to seasonal white truffle MP)

ENTRÉE

Australian Wagyu Striploin*

Highest rated AA 8-9 imported Wagyu from Australia, served with confit
peewee potatoes, sautéed baby carrots, blackberry ketchup and red wine bordelaise
(Add family style Mexican white shrimp sautéed with saffron butter sauce 12)

DESSERT

Chocolate Decadence Cake

Flourless chocolate cake topped with milk chocolate cream served with
vanilla gelato, coconut nougatine and raspberry-chambord liqueur sauce

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