



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

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### 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.**



**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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**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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**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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