

THE GATHERING MENU

Boards

a great option for mix and mingles, casual gatherings or heavy appetizers

CUTIE BOARDS

individual boards with selection of: aged prosciutto . italian sopressata
french brie . spanish manchego . country olives . gourmet crackers
choice of sandwich (see below) . baked good

6"x10" (minimum 12 boards) 20 each

CRUDITÉ

french onion dip . south carolina pimento dip . creamy garlic dip
heirloom carrots . jumbo asparagus spears . persian cucumbers
carnival cauliflower . cherry tomatoes . squash . sugar snap peas

14"x18" (12-18 guests) 95

GRASSROOTS SMOKED SALMON

icelandic salmon . smoked over applewood and cherrywood
nola remoulade . buttered saltines . persian cucumbers
campari tomatoes . lemon wheels . sea salt . cracked black pepper

14"x18" (12-18 guests) 105

DAD'S GROCERY BAG

aged prosciutto . italian sopressata . spiced capicola . french brie
spanish manchego . danish bleu . roasted cashews . salted pistachios
desert honey . country olives . gherkins . field strawberries . blueberries
medjool dates . fig & olive crisps . multigrain & flaxseed crackers

14"x18" (12-18 guests) 135

18"x26" (24-36 guests) 250

SANDWICH BOARD

served on montana country white

The Macintosh grilled portobello . jack cheese . arugula . red onion

vegan mayo 95

St. Urban roasted turkey . havarti . baby spinach . classic pesto

jammin' spicy tomato 100

Collins Bros. Club smoked ham . roasted turkey . havarti . crispy bacon

bibb lettuce . mayo 105

Common Ground Italian sopressata . capicola . iceberg . red onion

dijonnaise 105

Small Batch shaved & chilled ny strip . crispy onions . danish bleu

caramelized onion marmalade 110

SWEET PROVISIONS BAKED GOODS

small bites from our local ice cream and bakery shop
sea salt chocolate chip cookies . peanut butter cookies (gluten free)
double chocolate cookies . key lime tart . ghirardelli brownies
blondies . magic bars . s'mores rice crispy treats

14"x18" (10-20 guests) 95

18"x26" (20-40 guests) 170

COMMON GROUND BRUSCHETTA

toasted noble country loaf . choose your favorites from the list below

-boursin fine herb cheese . prosciutto . shaved asparagus . evoo

-goat cheese . spicy capicola . country olive tapenade

-hand whipped ricotta . campari tomatoes . torn basil . evoo

-boursin fine herb cheese . sopressata . sweet pepper relish

-campari tomatoes . basil . balsamic reduction . low 'n' slow garlic (v)

-smoked salmon spread . pickled red onion . chives

-hand whipped ricotta . candied bacon . crispy onions . dressed arugula

-goat cheese . dates . candied pecans . honey . rocket arugula

-avocado . garlic aioli . pickled red onion . cilantro . fresno peppers

14"x18" (12-20 guests . 40 pieces . pick up to two options) 70

18"x26" (20 - 40 guests . 80 pieces . pick up to four options).... 130

Sliders by the dozen

ROTISSERIE CHICKEN & WALNUT SALAD

fuji apple . celery . butterleaf 7 ea

MEATBALL SLIDERS

handmade with love . rich parmesan-marinara 7 ea

BBQ SLIDERS

choice of smoked brisket or rotisserie chicken . local pickle

bbq slaw . mayo 8 ea

NY STRIP & BRIE SLIDERS*

shaved . chilled . medium-rare . arugula . jammin' spicy tomato

truffle aioli 9 ea

Seafood Station by the dozen

SHRIMP COCKTAIL

louis dressing . horseradish cocktail 32

FRESH SHUCKED OYSTERS*

long island sound . champagne mignonette

horseradish cocktail sauce 38

Shareables & Appetizers

family style or buffet . order as many of each dish for the table to share
each dish will serve 2-4 guests

NOBLE BREAD

brioche rolls . whipped butter . pink hawaiian salt 8

ALMOND-GHILI SALMON TARTARE

crispy garlic . fresh herbs . scallions . cucumber

sesame seasoning . mama lola's tortilla chips 16

CHARRED BRUSSELS SPROUTS

candied bacon . low 'n' slow garlic . balsamic redux 14

NEW SCHOOL SPINACH DIP

artichoke hearts . sour cream . pico

fresno peppers . cilantro 15

BANG BANG AHI TUNA POKE*

shrimp . avocado . scallions . persian cucumber

fresno pepper . sesame seeds 18

FREE RANGE BBQ CHICKEN WINGS

macintosh bbq sauce . all natural from california 15

BROILED OYSTERS ROCKEFELLER

creamy spinach . chopped bacon . dash hot sauce 20

COURSED DINING MENU

Starter Salads & Soups

please see the Gathering Menu for additional appetizer & sharable options

NEW ENGLAND CLAM CHOWDER

from christopher's time on the wharf . cup or bowl 8/12

CHILLED ASPARAGUS + EGG*

green goddess . noble bread crumbs..... 9

'SBK' CAESAR

garlic croutons . parmesan reggiano 10 buffet | 12 plated

HERB SALAD

dressed arugula . fresh herbs . avocado . vine tomatoes
pickled red onion . green goddess..... 10 buffet | 12 plated

THE WEDGE

chophouse style . applewood bacon . danish bleu . scallions
pickled red onion . cherry tomato . egg 10 buffet | 12 plated

Private Dining Entrée Menu

ARGADIA CLUB SANDWICH (only available at lunch)

roasted turkey . honey ham . applewood bacon . havarti
tomatoes . butterleaf . mayo . country white 16

PORTOBELLO DIP

jack cheese . marinated 'shroom cap . caramelized onions
roasted garlic vegan mayo . noble seeded baguette 17

COLLINS BROS. FRENCH DIP*

horseradish aioli . overnight au jus . noble seeded baguette 22

'SBK' ROTISSERIE CHICKEN CAESAR*

garlic croutons . parmesan reggiano . cracked black pepper..... 20

TWISTED NOODLE SALAD*

kale . avocado . cucumber . tomatoes . scallions
herbs . coconut . peanuts . carrots . sambal-lime vinaigrette
choice of marinated filet, charred shrimp or rotisserie chicken 20

GRAB CAKE & GREENS*

jumbo lump . herb salad . vine tomatoes . avocado
pickled red onion . green goddess dressing..... 22

GRILLED ICELANDIC SALMON*

charred cauliflower . blistered tomatoes . herb compound butter
basil oil 32

SESAME ENCRUSTED AHI TUNA*

pancit noodles . bang bang sauce . sambal-lime vinaigrette . herbs
vine tomatoes . crushed peanuts . avocado . toasted coconut
sesame seeds . sriracha aioli..... 36

PORTOBELLO STEAK (A VEGAN ENTRÉE)

marinated 'shroom cap . brown rice . chilled asparagus
blistered tomatoes . basil oil 22

ST. LOUIS 'COWBOY' RIBS

hickory bbq . collins slaw..... 30

FRIED PORK CHOP

shattered fries . collins slaw . pommery mustard 32

'MARYLAND STYLE' GRAB CAKES

jumbo lump blue . shattered fries . citrus aioli..... 38

HARRIS RANGH BRAISED SHORT RIBS

goat cheese whipped potatoes . sautéed chard . jus reduction. 36

COLLINS BROS. PRIME RIB* (served medium rare)

twelve ounce . au jus . goat cheese whipped potatoes 38

FAMILY SUPPER FRIED CHICKEN

(all guests must participate)

goat cheese whipped potatoes . collins slaw

pommery mustard 22

ROTISSERIE CHICKEN 22

CLASSIC

herb rub . pan jus
goat cheese whipped potatoes

CHOPHOUSE STYLE

pommery mustard . onion rings

BLACK BIRD

melted jack . black beans
brown rice . diced red onion

Sweet Provisions

plated or buffet . individual portioned treats

COCONUT CREAM PIE 8

CHOCOLATE MOUSSE PIE 8

NY CHEESECAKE 8

BUFFET ENTRÉE MENU

Buffet Entrée

THE ARGADIAN (only available at lunch)

arcadia club sandwich . 'sbk' rotisserie chicken caesar
caprese skewers . onion rings . collins slaw28

GAINEY RANCH

rotisserie chicken . st. louis 'cowboy' ribs . spring salad
pork belly baked beans . collins slaw38

THE MCCORMICK*

rotisserie chicken . harris ranch short ribs . spinach + bacon salad
goat cheese whipped potatoes . chilled asparagus + egg 44

CAMELBACK MTN*

'maryland style' crab cakes (one cake per guest)
collins bros. prime rib (eight ounce cut - served medium rare)
classic wedge salad . goat cheese whipped potatoes
creamed spinach 56

THE BILTMORE*

grilled icelandic salmon . harris ranch short ribs . herb salad
black beans + brown rice . charred cauliflower 48

ADDITIONAL BUFFET SIDE ITEMS

price per guest
collins slaw6
black beans + brown rice6
goat cheese whipped potatoes6
onion rings7
wilted greens + reggiano7
creamed spinach7
charred cauliflower7
chilled asparagus + egg*7

Sweet Provisions

plated or buffet . individual portioned treats
COCONUT CREAM PIE8
CHOCOLATE MOUSSE PIE8
NY CHEESECAKE8

DRINK OPTIONS MENU

Liquor - Choose one tier

(priced per pour)

TIER ONE ALCOHOL12

- Platinum Vodka
- Bombay Gin
- Sauza Hacienda Tequila Blanco
- Bacardi Rum
- Old Grand Dad Bourbon

TIER TWO ALCOHOL 14

- Tito's Vodka
- Hendricks Gin
- Casamigos Blanco Tequila
- Bacardi Rum
- High West Bourbon

TIER THREE ALCOHOL 16

- Grey Goose Vodka
- Bombay Sapphire Gin
- Casamigos Reposado Tequila
- Bacardi Rum
- Woodford Reserve Bourbon

Wine - Choose up to 4

(priced per bottle opened)

[VIEW CURRENT SELECTIONS AT
COLLINSBROSCHOPHOUSE.COM](http://COLLINSBROSCHOPHOUSE.COM)

BEER - Choose up to 3

(priced per 64oz growler)

- stella artois . lager . belgium 24
- cactus valley . huss brewing . amber ale . arizona 24
- scrimshaw . north coast . pilsner . california 24
- weihenstephaner . hefeweizen . germany 24
- ninety shilling . odell . scottish ale . colorado 27
- church music . the shop . hazy ipa . arizona 27
- two hearted . bell's . ipa . michigan 27
- jomax . wren house . stout . arizona 27
- rotating flavor . cider corps . seasonal . arizona 27
- cinq cents . chimay . tripel . belgium 36

CHOPHOUSE GUIDELINES

Deposits

A \$200 non-refundable deposit (used toward final bill) to confirm booking on a first come, first served basis.

Gratuities & House Charges

A 20% Gratuity and 6% House Charge will be added to all private events. We require all events to be paid on one check.

Minimums & Booking Times

PARLOR ROOM

24 seated or 30 mix and mingle

Includes 1 private server

Booking Times and F&B Minimums:

Lunch

11:00am-1:00pm 600

1:00pm - 3:00pm 600

11:00am - 3:00pm 1000

Gatherings & Dinner

4:00pm - 6:30pm 800

7:00pm - 9:30pm 800

4:00pm - 9:30pm 1200

GAINEY PATIO

54 seated or 70 mix and mingle

Includes 1 server, 1 bartender, & a private bar

Booking Times and F&B Minimums:

11:00am-3:00pm 1500

4:00pm - 9:30pm 2000

Menu Selection

PARLOR ROOM

Guests of 10 or less may order from the main dining room menu.

Groups of 11-18 will require a custom **three** entrée menu. A custom three entrée menu will consist of pre-ordered appetizers to be shared 'family style' or buffet, the choice of two small salads, three entrees and two desserts. The host does not have to offer all of these courses and can customize how many courses are offered. Collins Bros. Chophouse will print a custom menu to be placed at each seat and your guests will order from this custom menu.

Groups of 19-24 will require a custom **two** entrée menu. A custom two entrée menu will consist of pre-ordered appetizers to be shared 'family style' or buffet, the choice of two small salads, two entrees and two desserts. The host does not have to offer all of these courses and can customize how many courses are offered. Collins Bros. Chophouse will print a custom menu to be placed at each seat and your guests will order from this custom menu.

Mix & Mingle Event: Pre-order a selection of Appetizers & Treats from The Gathering Menu

PARLOR ROOM BAR OPTIONS

Guests enjoying The Parlor Room may order any beverage from the bar menu OR the host may pre-select beer and wine to be offered to the guests. We do not allow guests to 'open their own tab'.

GAINEY PATIO

Groups up to 20 guests will require a custom **three** entrée menu OR buffet. A custom three entrée menu will consist of pre-ordered appetizers to be shared 'family style' or buffet, the choice of two small salads, three entrees and two desserts. The host does not have to offer all of these courses and can customize how many courses are offered. Collins Bros. Chophouse will print a custom menu to be placed at each seat and your guests will order from this custom menu.

Groups of 21-40 will require a custom **two** entrée menu OR buffet. A custom two entrée menu will consist of pre-ordered appetizers to be shared 'family style' or buffet, the choice of two small salads, two entrees and two desserts. The host does not have to offer all of these courses and can customize how many courses are offered. Collins Bros. Chophouse will print a custom menu to be placed at each seat and your guests will order from this custom menu.

Groups of 40 or more will require a buffet. Please review The Gathering Menu and Buffet Entree Menu for options.

GAINEY PATIO BAR OPTIONS

See Catering Manager for Bar Packages. We do not allow guests to 'open their own tab'.

Often we are asked for 'pricing' on an event. As long as the minimum is met for the event, the price per person is based on the options picked by the host and ordered by the guests. Please review our Private Dining Menu to see menu item pricing for events held at Collins Bros. Chophouse.

**Prices subject to change between booking and event date.*

**Happy Hour pricing not available for private dining.*
