



# Menu

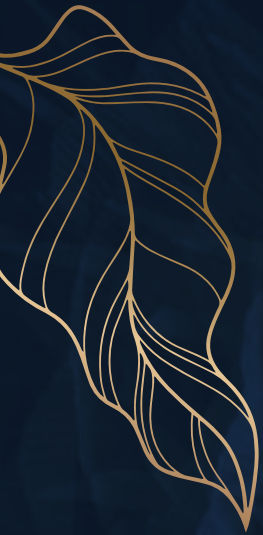
## *Private Dining*

**51** *fifteen*  
CUISINE & COCKTAILS



51 *fifteen*





# PRIVATE DINING

## *HORS D'ouvres*

*Minimum 24 pieces per order*

CURRY CHICKEN .....	\$4
PEPPER-CRUSTED TENDERLOIN ON CROSTINI WITH CHIMICHURRI .....	\$5
LAMB LOLLIPOP .....	\$7
TUNA TARTARE WITH CRISPY LAVASH .....	\$3
BRAISED BEEF MEATBALLS WITH BLUE CHEESE SAUCE .....	\$3
PETITE CRAB CAKE .....	\$4
MARINATED SPICY GRILLED JUMBO SHRIMP .....	\$4
ZUCCHINI SAFFRON RISOTTO ARANCINI .....	\$4
BASIL TOMATO BRUSCHETTA AND GOAT CHEESE .....	\$4
WILD MUSHROOMS CRISPY WONTON .....	\$3
VEGETERIAN SPRING ROLL .....	\$4
CRISPY MAC & CHEESE BALLS .....	\$3
BLACK BEAN EMPANADAS .....	\$4
PROSCUITTO, ARUGULA, AND BARRATA CHEESE .....	\$5
TEMPURA LOBSTER BITES SERVED WITH TERIYAKI SAUCE .....	\$6



*SOFT DRINK & ICE TEA INCLUDED*

*SOUPS AND SALADS*

(Choose 2 for your guests to select from)

**POBLANO BISQUE**

**CAESAR SALAD**

**51FIFTEEN SALAD**

*mixed greens, fresh fruit, parmesan cheese, and cilantro dressing*

*ENTRÉE*

(Choose 4 for your guests to select from)

**CRAB CAKES EGGS BENEDICT**

**FILET MEDALLIONS EGGS BENEDICT**

**HUEVOS RANCHEROS**

*eggs, sliced steak, manchego cheese, pico de gallo,  
black beans, rice, crispy tortilla, ranchero sauce*

**CRAB MEAT AVOCADO OMELETTE**

*mozzarella cheese, habanero sauce*

**PASTA PRIMAVERA**

*homemade pesto and mixed vegetables*

**BANANAS FOSTER FRENCH TOAST**

*maple syrup, bacon, and scrambled eggs*

*DESSERT*

(Choose 2 for your guests to select from)

**WHITE CHOCOLATE BREAD PUDDING**

**KEY LIME PIE**

**51FIFTEEN CHEESECAKE**

**TIRAMISU**

PRIVATE DINING *Lunch 1* \$55/pp

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*SOFT DRINK & ICE TEA INCLUDED*

**SOUPS AND SALADS**

(Choose 2 for your guests to select from)

**POBLANO BISQUE**

**CAESAR SALAD**

**SLICED ICEBERG WEDGE SALAD**

*applewood bacon, crumbled gorgonzola, cherry tomato, and blue cheese dressing*

**ENTRÉE**

(Choose 3 for your guests to select from)

**FILET MIGNON 6oz**

**NEW YORK STRIP 10oz**

**HERB CRUSTED ALASKAN SALMON**

*asparagus and garlic mashed potatoes*

**HERB AIRLANE CHICKEN BREAST**

*asparagus and garlic mashed potatoes*

**EGGPLANT LASAGNA**

*Marinara and Bechamel sauce*

**GREEN PEA AND CORN RISOTTO**

*topped with burrata cheese and roasted cherry tomatoes*

**DESSERT**

(Choose 2 for your guests to select from)

**WHITE CHOCOLATE BREAD PUDDING**

**KEY LIME PIE**

**51FIFTEEN CHEESECAKE**

PRIVATE DINING *Lunch 2* \$65/pp

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*SOFT DRINK & ICE TEA INCLUDED*

**SOUPS AND SALADS**

(Choose 2 for your guests to select from)

**POBLANO BISQUE**

**LOBSTER BISQUE**

**CAESAR SALAD**

**51FIFTEEN SALAD**

*mixed greens, fresh fruit, parmesan cheese, and cilantro dressing*

**ENTRÉES**

(Choose 3 for your guests to select from)

**FILET MIGNON 8oz**

*asparagus and garlic mashed potatoes*

**RIBEYE 12oz**

*asparagus and garlic mashed potatoes*

**HERB CRUSTED ALASKAN SALMON**

*asparagus and garlic mashed potatoes*

**HERB AIRLANE CHICKEN BREAST**

*asparagus and garlic mashed potatoes*

**MUSHROOM AND CHEESE RAVIOLI**

*Chef's mixed mushrooms, fresh homemade tomato sauce, parmesan cheese*

**GREEN PEA AND CORN RISOTTO**

*topped with burrata cheese and roasted cherry tomatoes*

**DESSERT**

(Choose 2 for your guests to select from)

**WHITE CHOCOLATE BREAD PUDDING**

**KEY LIME PIE**

**51FIFTEEN CHEESECAKE**

**TIRAMISU**

PRIVATE DINING *Dinner 1* \$85/pp

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*SOFT DRINK & ICE TEA INCLUDED*

**APPETIZERS FOR THE TABLE**

(Choose 1 for your guests)

**PEPPER CRUSTED  
TENDERLOIN CROSTINI**

**CRAB CAKE MARYLAND**

*jumbo lump with lemon cajun lobster sauce*

**NEW ZEALAND LAMB LOLLIPOP**

*chimichurri*

**STEAK UPGRADE: \$25**

Filet Mignon 12oz

Bone-In Filet 14oz

Texas Cut Bone-In Ribeye 22oz

**SOUPS AND SALADS**

(Choose 2 for your guests to select from)

**POBLANO BISQUE**

**LOBSTER BISQUE**

**CAESAR SALAD**

**SLICED ICEBERG WEDGE SALAD**

*applewood bacon, crumbled gorgonzola,  
cherry tomato, and blue cheese dressing*

**SIDES**

(Choose 2 for your guests)

**ASPARAGUS**

**MACARONI & CHEESE**

**BRUSSELS SPROUTS**

**AU GRATIN POTATOES**

**GARLIC MASHED POTATOES**

**ENTRÉES**

(Choose 4 for your guests to select from)

**FILET MIGNON 8oz**

**RIBEYE 10oz**

**HERB CRUSTED ALASKAN SALMON**

*lemon beurre blanc*

**SEAFOOD LINGUINI**

*shrimp, scallops, and white fish*

**HERB AIRLINE CHICKEN BREAST**

*lemon beurre blanc*

**EGGPLANT LASAGNA**

*Marinara and Bechamel sauce*

**DESSERT**

(Choose 2 for your guests to select from)

**WHITE CHOCOLATE  
BREAD PUDDING**

**GODIVA CHOCOLATE CAKE**

**KEY LIME PIE**

PRIVATE DINING *Dinner 2* \$95/pp

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*SOFT DRINK & ICE TEA INCLUDED*

**APPETIZERS FOR THE TABLE**

(Choose 1 for your guests)

**NEW ZEALAND LAMB LOLLIPOP**

*chimichurri*

**CRAB CAKE MARYLAND**

*jumbo lump with lemon cajun lobster sauce*

**ASPARAGUS WRAPPED PROSCIUTTO**

**PEPPER CRUSTED  
TENDERLOIN CROSTINI**

**SOUPS AND SALADS**

(Choose 2 for your guests to select from)

**POBLANO BISQUE**

**LOBSTER BISQUE**

**CAESAR SALAD**

**51FIFTEEN SALAD**

*mixed greens, fresh fruit, parmesan cheese,  
and cilantro dressing*

**ENTRÉÉS**

(Choose 4 for your guests to select from)

**FILET MIGNON 8oz**

**NEW YORK STRIP 12oz**

**RIBEYE 10oz**

**HERB CRUSTED ALASKAN SALMON**

*lemon beurre blanc*

**SEAFOOD LINGUINI**

*shrimp, scallops, and white fish*

**HERB AIRLINE CHICKEN BREAST**

*grain mustard beurre blanc*

**EGGPLANT LASAGNA**

*Marinara and Bechamel sauce*

**STEAK UPGRADE: \$25**

Filet Mignon 12oz

Bone-In Filet 14oz

Texas Cut Bone-In Ribeye 22oz

**SIDES**

(Choose 2 for your guests)

**ASPARAGUS**

**MACARONI & CHEESE**

**BRUSSELS SPROUTS**

**AU GRATIN POTATOES**

**GARLIC MASHED POTATOES**

**FRIED RICE**

**DESSERT**

(Choose 2 for your guests to select from)

**WHITE CHOCOLATE  
BREAD PUDDING**

**GODIVA CHOCOLATE CAKE**

**KEY LIME PIE**

**TIRAMISU**



PRIVATE DINING *Dinner 2* \$105/pp

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*SOFT DRINK & ICE TEA INCLUDED*

**APPETIZERS FOR THE TABLE**

(Choose 1 for your guests)

**NEW ZEALAND LAMB LOLLIPOP**

*chimichurri*

**CRAB CAKE MARYLAND**

*jumbo lump with lemon cajun lobster sauce*

**BACON WRAPPED SHRIMP**

*Manchego cheese, Jalapeño sweet chilli sauce*

**ASPARAGUS WRAPPED PROSCIUTTO**

**SOUPS AND SALADS**

(Choose 2 for your guests to select from)

**POBLANO BISQUE**

**SEAFOOD SOUP**

**CAESAR SALAD**

**AVOCADO CUCUMBER SALAD**

*sliced avocado, julienne cut English cucumber*

**ENTRÉÉS**

(Choose 4 for your guests to select from)

**LAMP CHOPS**

**FILET MIGNON 10oz**

**NEW YORK STRIP 14oz**

**RIBEYE 10oz**

**ALMONDINE CRUSTED SNAPPER**

**TEMPURA LOBSTER**

*sweet chili & chipotle lime tartar sauce*

**HERB AIRLINE CHICKEN BREAST**

*roasted garlic and thyme Au Jus*

**EGGPLANT LASAGNA**

*Marinara and Bechamel sauce*

**STEAK UPGRADE: \$25**

Bone-In Filet 14oz  
Texas Cut Bone-In Ribeye 22oz

**SIDES**

(Choose 2 for your guests)

**ASPARAGUS**

**GARLIC SAUTEED SPINACH**

**BRUSSELS SPROUTS**

**GARLIC MASHED POTATOES**

**SAFFRON RISOTTO**

**CREAM OF CORN**

**CAULIFLOWER GRATIN**

**DESSERT**

(Choose 2 for your guests to select from)

**BREAD PUDDING**

**GODIVA CHOCOLATE CAKE**

**KEY LIME PIE**

**OPERA CAKE**

**CRÈME BRÛLÉE**