

M.J



23

## PLAN AN EVENT

Beyond a long standing passion for excellent food and service, Michael Jordan's Restaurant offers a unique private dining experience for both business and personal moments. With options available to accommodate intimate to expansive gatherings, our private dining options each offer a different mood to create the perfect setting, no matter what the occasion.



MICHAEL JORDAN'S  
RESTAURANT

# 01 | DINNER

## GAME PLAN 1

\$55 / PERSON

*includes soft drinks, iced tea,  
freshly brewed coffee and hot tea*

### SALAD

*guests select one*

### CAESAR SALAD

romaine hearts, olive oil croutons, grana padano,  
eggless dressing

### MIXED GREENS

red wine vinaigrette

### ENTRÉÉS

*guests select one, or family style,  
host selects three*

### CIDER GLAZED FAROE ISLAND SALMON

fingerling potatoes

### HERB ROASTED CHICKEN

fingerling potatoes, meyer lemon jus

### FILET MIGNON

served with béarnaise butter

### SIDES

*served family style*

### YUKON GOLD MASHED POTATOES

### DESSERTS

*individually served*

### CHOCOLATE GANACHE CAKE

topped with housemade sauces  
and fresh berries

## GAME PLAN 2

\$75 / PERSON

*includes soft drinks, iced tea,  
freshly brewed coffee and hot tea*

### APPETIZER

*served family style*

### SIGNATURE GARLIC BREAD

topped with our rich and creamy roth käse  
blue cheese fondue

### NUESKE'S DOUBLE SMOKED BACON

thick double cut slab bacon, caramelized with  
burton's maple syrup

### SALAD

*guests select one, individually served*

### MIXED GREENS

red wine vinaigrette

### CAESAR SALAD

romaine hearts, olive oil croutons, grana padano,  
eggless dressing

### ENTRÉÉS

*guests select one, or family style,  
host selects three*

### SLICED PRIME NY STRIP

caramelized onions, mushrooms and a red wine glaze

### FILET MIGNON

served with béarnaise butter

### ROASTED LEMON-HERB CHICKEN

fingerling potatoes

### FAROE ISLAND SALMON

fingerling potatoes

### SIDES

*served family style*

### GREEN BEANS

heirloom cherry tomatoes, basil

### CHILE LIME CORN

with queso and pickled red onion

### YUKON GOLD MASHED POTATOES

### DESSERTS

*host selects two, served family style*

### PEANUT BUTTER PIE

cocoa crust, silky peanut butter, fresh whipped cream

### KEY LIME PIE

graham cracker crust, fresh whipped cream

### CHOCOLATE GANACHE CAKE

topped with housemade sauces  
and fresh berries

### FRESH FRUIT PLATE

# 02 | DINNER

## GAME PLAN 3

\$95 / PERSON

*includes soft drinks, iced tea, freshly brewed coffee and hot tea*

### APPETIZER

*served family style*

#### SIGNATURE GARLIC BREAD

topped with our rich and creamy roth käse  
blue cheese fondue

#### NUESKE'S DOUBLE SMOKED BACON

thick double cut slab bacon caramelized with  
burton's maple syrup

#### SHRIMP COCKTAIL

chipotle cocktail sauce, lime and avocado salad

### SALAD

*guests select one*

#### CAESAR SALAD

romaine hearts, olive oil croutons, grana padano,  
eggless dressing

### ENTREÉS

*guests select one, or family style,  
host selects three*

#### FILET MIGNON

served with béarnaise butter

#### PRIME DELMONICO

dry aged for 45 days, balsamic ginger jus

#### LOBSTER RAVIOLI

shrimp, truffle butter chives

#### FAROE ISLAND SALMON

fingerling potatoes

#### HERB ROASTED CHICKEN

fingerling potatoes

### SIDES

*served family style*

#### YUKON GOLD MASHED POTATOES

#### GREEN BEANS

cherry tomatoes, basil

#### CHILE LIME CORN

with queso and pickled red onion

### DESSERTS

*hosts selects two, served family style*

#### PEANUT BUTTER PIE

cocoa crust, silky peanut butter, fresh whipped cream

#### KEY LIME PIE

graham cracker crust, fresh whipped cream

#### CHOCOLATE GANACHE CAKE

topped with housemade sauces  
and fresh berries

#### FRESH FRUIT PLATE

# 03 | RECEPTION

## RECEPTION BAR

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*priced per person*

### HALFTIME PLATINUM PACKAGE

titos vodka, hendrick's gin, flor de cana silver rum, maker's mark whiskey, johnny walker black scotch, don julio tequila, pierrae ferrand cognac, house red and white wine, bottled lagunitas IPA, miller lite, sam adams lager, goose island and seasonal rotating draft selections

**1 HOUR** 27

**2 HOURS** 33

**EACH ADDITIONAL HOUR** 8

### HALFTIME GOLD PACKAGE

reyka vodka, flor de cana gold rum, amsterdam gin, milagro tequila, buffalo trace whiskey, famous grouse scotch, landy cognac, house red and white wine, bottled lagunitas IPA, miller lite, sam adams lager, goose island and seasonal rotating draft selections

**1 HOUR** 24

**2 HOURS** 30

**EACH ADDITIONAL HOUR** 8

### HALFTIME BEER & WINE PACKAGE

house red and white wine, bottled lagunitas IPA, miller lite, sam adams lager, goose island and seasonal rotating draft selections

**1 HOUR** 20

**2 HOURS** 26

**EACH ADDITIONAL HOUR** 8

**BARTENDER FEE** 100

## PUNCH, SANGRIA, MIMOSAS

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*serves 15*

### WATERMELON BASIL PUNCH

non-alcoholic 75  
with champagne 110

### ZOMBIE SANGRIA

arrojo white wine, gin, fresh citrus, blood orange purée, mint 110

### MIMOSAS

mango, pineapple, orange juices, sparkling rosé 110

## GAME RENTAL

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**BASKETBALL POP-A-SHOT** 250

## TRAY PASSED APPETIZERS

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*priced per dozen*

**BLT CHOPPED SALAD CUP** 36

**MINI GARLIC BREAD WITH FONDUE** 24

**SHRIMP SKEWERS** 40

**BACON BITES** 36

**BIG MIKE SLIDERS** 42

**MJ GRILLED CORN CUPS** 24

**SWEET GINGER MARINATED CHICKEN SKEWERS** 29

**ROASTED VEGETABLE SKEWERS** 32

## SWEETS STATION

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**\$12 / PERSON**

*priced per person*

### MINI CHOCOLATE CAKE CUPS

### MINI PEANUT BUTTER PIE

silky peanut butter on a cocoa struesal, topped with housemade whipped cream

### MINI KEY LIME PIE

graham cracker crust, fresh whipped cream

### PEPPERMINT MERINGUE

### ASSORTED COOKIES AND BROWNIES