Escape the everyday hustle and bustle inside Rosebud Prime’s lush, bi-level dining room. High ceilings, chocolate brown leather wall details and spectacular chandeliers tower above the illustrious space on the main floor. While a grand staircase ascends to a second dining area, offering a bird’s eye view of diners below. Never pretentious and always approachable, plush red chairs and cozy banquettes provide comfortable seating and a relaxed atmosphere to indulge in a feast of the finest steaks, seafood, and chops.

Semi Private Dining
The up-stairs at Rosebud Prime offers your guests a semi-private dining experience. This space provides a flexible canvas to host group seated dinners up 75 guests or hosts a beautiful cocktail reception up to 90 guests.

Completely Private Dining
The up-stairs private dining room provides a completely private dining experience for you and your guests. The completely private dining room can comfortably accommodate up to 36 guests.
# Cocktail Reception

**Hors D’Oeuvres**

*Priced per dozen • Minimum 2 dozen*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Brochettes</td>
<td>$39</td>
</tr>
<tr>
<td>Tomato and Mozzarella Brochettes</td>
<td>$39</td>
</tr>
<tr>
<td>Mini Eggplant</td>
<td>$45</td>
</tr>
<tr>
<td>Sausage &amp; Pepper Skewers</td>
<td>$39</td>
</tr>
<tr>
<td>Mini Meatballs</td>
<td>$39</td>
</tr>
<tr>
<td>Chicken Croquettes</td>
<td>$39</td>
</tr>
<tr>
<td>Crab Stuffed Mushrooms</td>
<td>$60</td>
</tr>
<tr>
<td>Peppercorn Ahi Tuna, Wasabi Cucumber Slice</td>
<td>$54</td>
</tr>
<tr>
<td>Tenderloin Sliced on Brioche Crostini, Gorgonzola Mouse</td>
<td>$60</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>$55</td>
</tr>
<tr>
<td>Rosebud Steakhouse Cheddar Sliders on Brioche</td>
<td>$55</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$89</td>
</tr>
<tr>
<td>BBQ Glazed Bacon Wrapped Scallops</td>
<td>$89</td>
</tr>
<tr>
<td>Chilled Shrimp Cocktail</td>
<td>$89</td>
</tr>
<tr>
<td>Lamb Chop Lollipops</td>
<td>$80</td>
</tr>
<tr>
<td>Fresh Vegetable Crudité Platter</td>
<td>$95</td>
</tr>
<tr>
<td>Assorted Cheeses &amp; Seasonal Fruits &amp; Crackers</td>
<td>$140</td>
</tr>
<tr>
<td>Assorted Chef’s Selection of Petite Sweets</td>
<td>$140</td>
</tr>
<tr>
<td>Charcuterie Meat Platter</td>
<td>$160</td>
</tr>
</tbody>
</table>
DEARBORN STREET LUNCH

SOUP OR SALAD
GUEST WILL CHOOSE 1 AT TIME OF EVENT
HOUSE SALAD
PRIME WEDGE SALAD
JALAPEÑO CORN CHOWDER

ENTRÉE
GUEST WILL CHOOSE 1 AT TIME OF EVENT
RIGATONI VODKA
CITRUS GRILLED SALMON SALAD
FIRECRACKER PORK CHOP
ROSEBUD CHEESEBURGER

ACCOMPANIMENTS
CHOOSE 2 FOR YOUR GUESTS - SERVED FAMILY STYLE
FRENCH FRIES
MASHED POTATOES
STEAMED BROCCOLI

DESSERT +$5PP
INDIVIDUALLY PLATED
KEY LIME PIE
SORBET

$40 PER GUEST
NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY
MONROE STREET LUNCH

SOUP OR SALAD
GUEST WILL CHOOSE 1 AT TIME OF EVENT
HOUSE SALAD
PRIME WEDGE SALAD
JALAPEÑO CORN CHOWDER

ENTRÉE
GUEST WILL CHOOSE 1 AT TIME OF EVENT
CHICKEN PARMESAN
PRIME RIB SANDWICH
SKIRT STEAK
SEARED SCALLOPS
SALMON

ACCOMPANIMENTS
CHOOSE 2 FOR YOUR GUESTS - SERVED FAMILY STYLE
FRENCH FRIES
MASHED POTATOES
STEAMED BROCCOLI

DESSERT
INDIVIDUALLY PLATED
KEY LIME PIE
SORBET

$48 PER GUEST
NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY
MADISON STREET LUNCH

SOUP OR SALAD
GUEST WILL CHOOSE 1 AT TIME OF EVENT
HOUSE SALAD
PRIME WEDGE SALAD
JALAPEÑO CORN CHOWDER

ENTRÉE
GUEST WILL CHOOSE 1 AT TIME OF EVENT
PETITE FILET
CHICKEN LIMONE
LOBSER ROLL
HALIBUT

ACCOMPANIMENTS
CHOOSE 2 FOR YOUR GUESTS - SERVED FAMILY STYLE
FRENCH FRIES
MASHED POTATOES
STEAMED BROCCOLI

DESSERT
INDIVIDUALLY PLATED
KEY LIME PIE
SORBET

$58 PER GUEST
NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY
**Pranzo Italiano**

**First Course**
Choose 2 for your guests - served family style
- Bruschetta
- Sausage & Peppers
- Fried Calamari

**Second Course**
Guest to choose 1 at time of event
- House Salad
- Soup

**Third Course**
Host choose 2 - guest to choose 1 at time of event
- Fish Salad
- Rigatoni Alla Vodka
- Penne Bolognese
- Chicken Parmesan
- Lemon Chicken
- Whitefish

**Accompaniments**
Choose 1 for table to share
- Vesuvio Potatoes
- Mashed Potatoes
- Spinach
- Asparagus
- Broccoli

**Dessert**
Chef’s Selection of Mini Deserts

$50 per guest
Not inclusive of beverage, tax or gratuity
PETITE DINNER

SOUP OR SALAD
GUEST WILL CHOOSE 1 AT TIME OF EVENT
HOUSE SALAD
JALAPEÑO CORN CHOWDER

ENTRÉE
CHOOSE 3 FOR YOUR GUESTS TO SELECT FROM AT TIME OF EVENT
PETITE FILET
SALMON
LEMON CHICKEN
FIRECRACKER PORK CHOP

ACCOMPANIMENTS
CHOOSE 2 FOR YOUR GUESTS - SERVED FAMILY STYLE
FRENCH FRIES
MASHED POTATOES
STEAMED BROCCOLI

DESSERT
INDIVIDUALLY PLATED
KEY LIME PIE
SORBET

$65 PER GUEST
NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY
Prime Dinner

**Appetizer**
Host choose 2 - served family style
- Coconut Shrimp
- Baby Lamb Chops
- Bacon Wrapped Scallops

**Soup or Salad**
Guest will choose 1 at time of event
- House Salad
- Jalapeño Corn Chowder

**Entrée**
Choose 3 for your guests to select from at time of event
- Petite Filet
- Pan Seared Jumbo Scallops
- Firecracker Pork Chops
- Halibut

**Accompaniments**
Choose 2 for your guests - served family style
- French Fries
- Mashed Potatoes
- Grilled Asparagus
- Steamed Spinach

**Dessert**
Individually Plated
- Key Lime Pie
- Rosebud Cheese Cake

$75 per guest
Not inclusive of beverage, tax or gratuity
Delmonico Dinner

Appetizer
Host choose 2 - served family style
Coconut Shrimp
Baby Lamp Chops
Bacon Wrapped Scallops

Soup or Salad
Guest will choose 1 at time of event
House Salad
Prime Wedge Salad
Jalapeño Corn Chowder

Entrée
Choose 3 for your guests to select from at time of event
Filet Mignon
Salmon
New York Strip
Sea Bass
Veal Limone
Veal Marsala

Accompaniments
Choose 2 for your guests - served family style
Mac 'N Cheese
Mashed Potatoes
Grilled Asparagus
Steamed Spinach

Dessert
Individually Plated
Key Lime Pie
Rosebud Cheese Cake
Chocolate Mousse Cake

$85 per guest
Not inclusive of beverage, tax or gratuity
PRIME SIGNATURE DINNER

APPETIZER
SERVED FAMILY STYLE
SEAFOOD PLATTER BOUQUET
CHILLED SHRIMP
CHILLED LOBSTER COCKTAIL
KING CRAB BITES & OYSTERS

SOUP OR SALAD
GUEST WILL CHOOSE 1 AT TIME OF EVENT
HOUSE SALAD
PRIME WEDGE SALAD
JALAPEÑO CORN CHOWDER

ENTRÉE
CHOOSE 3 FOR YOUR GUESTS TO SELECT FROM AT TIME OF EVENT
FILET MIGNON
DELMONICO RIBEYE
SEA BASS
BROILED DOUBLE CUT LAMB CHOPS
LOBSTER TAIL

ACCOMPANIMENTS
CHOOSE 2 FOR YOUR GUESTS - SERVED FAMILY STYLE
MAC ‘N CHEESE
MASHED POTATOES
GRILLED ASPARAGUS
STEAMED SPINACH

DESSERT
INDIVIDUALLY PLATED
KEY LIME PIE
ROSEBUD CHEESECAKE
CHOCOLATE MOUSSE CAKE

$120 PER GUEST
NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY
Festa Italiana

First Course
choose 2 for your guests - served family style
Bruschetta
Stuffed Mushrooms
Sausage & Peppers
Fried Calamari

Second Course
host choose 2 - guest to choose 1 at time of event
House Salad
Caesar Salad
Soup

Third Course
host choose 3 - guest to choose 1 at time of event
Rigatoni Alla Vodka
Eggplant Parmesan
Chicken Parmesan
Lemon Chicken
Pork Chop Calabrese
Whitefish

Accompaniments
choose 2 for your guests - served family style
Vesuvio Potatoes
Spinach
Asparagus
Broccoli

Dessert
Chef’s Selection of Mini Deserts

$58 per guest
Not inclusive of beverage, tax or gratuity
LIQUOR PACKAGES

BEER AND WINE
BEERS: MILLER LITE | BUD LIGHT | BUDWEISER | AMSTEL LIGHT | CORONA | CORONA LIGHT | HEINEKEN
WINES: CHOICE OF HOUSE RED AND HOUSE WHITE
2 HOURS - $25.00/PERSON  3 HOURS - $30.00/PERSON  4 HOURS - $35.00/PERSON

CALL LIQUORS
BEERS: MILLER LITE | BUD LIGHT | BUDWEISER | AMSTEL LIGHT | HEINEKEN
WINES: CHOICE OF HOUSE RED AND HOUSE WHITE
AMSTERDAM VODKA & GIN | BACARDI | SEAGRAM’S 7 | JIM BEAM
DEWAR’S WHITE LABEL | JOSE CUERVO SILVER TEQUILA
2 HOURS - $30.00/PERSON  3 HOURS - $37.00/PERSON  4 HOURS - $44.00/PERSON

PREMIUM LIQUORS
BEERS: MILLER LITE | BUD LIGHT | BUDWEISER | AMSTEL LIGHT | HEINEKEN
WINES: CHOICE OF RED AND WHITE
TITO’S | TANQUERAY | BACARDI | JACK DANIELS | DEWAR’S | SEAGRAM’S VO | JOSE CUERVO SILVER TEQUILA
2 HOURS - $35.00/PERSON  3 HOURS - $42.00/PERSON  4 HOURS - $49.00/PERSON

SUPER PREMIUM LIQUORS
BEERS: MILLER LITE | BUD LIGHT | BUDWEISER | AMSTEL LIGHT | HEINEKEN | REVOLUTION ANTI HERO
WINES: CHOICE OF RED AND WHITE
KETEL ONE | BOMBAY SAPPHIRE | BACARDI | CAPTAIN MORGAN | MAKER’S MARK
PATRON SILVER | GLENLIVET 12 | GLENFIDDICH 12 | CROWN ROYAL
2 HOURS - $42.00/PERSON  3 HOURS - $49.00/PERSON  4 HOURS - $56.00/PERSON

UPGRADES: MARTINI BAR - ADD $2.00 PER PERSON PER HOUR