

CRAWFORD
BROTHERS
STEAK  HOUSE



PRIVATE EVENTS



CAPACITY

Crawford Brothers can accommodate up to 24 guests in our Private Dining Room. We do offer Full Restaurant only Private Events which can accommodate up to 70 guests. An estimate of total guests will be established on initial contract. A final guest count is required seven days before the event. This will establish the minimum amount charged per person on the day of the event.

PAYMENT

Payment is charged at the conclusion of the event, unless otherwise arranged. You may split the final amount into multiple forms of payment. We do not offer individual checks or a cash bar. 3% Credit Card Processing Fee will be applied to credit card transactions only. We do not charge debit cards

DEPOSIT & CANCELLATION POLICY

A credit card will be required to reserve event space. To establish the reservation, a deposit of 25% of the total projected cost will be paid upon satisfactory agreement of conditions of the event. All events must be cancelled seven days prior to the event to prevent the cancellation charge. Should the party fail to show, the remaining projected total will be charged in full to cover costs incurred.



MINIMUMS, ROOM FEES & SERVICE CHARGES

Private Dining Room:

Sunday- Thursday \$7,000 Food & Beverage Minimum
 Friday/Saturday \$10,000 Food & Beverage Minimum

Full Restaurant:

Sunday-Thursday \$20,000 Food & Beverage Minimum
 Friday-Saturday \$28,000 Food & Beverage Minimum

THE FOOD AND BEVERAGE MINIMUMS DO NOT INCLUDE TAX (7.25%), 20% SERVICE CHARGE AND \$1,000 ROOM FEE.

A LA CARTE

Custom Cake	\$125
Audiovisual	\$430
Flowers	Custom

MENU SELECTION

All menu selections are subject to availability and seasonality per discretion of the Chef. Please advise us of any allergies or dietary restrictions in the party. Per-person pricing will be based upon selection.

Family Style Dinner: 3 Course, 4 Course & 5 Course

Plated Dinner: 3 Course & 4 Course

BEVERAGE OPTIONS

All menu selections are subject to availability and seasonality per discretion of the Beverage Manager and based on consumption.

The Beverage Manager will select 1 of each:

Sparkling, White and Red and all beverage will be charged upon consumption.

After Dinner Selections:

There will be a rotating & seasonal list of Amaro and Fine After Dinner Selections.

4 COURSE
FAMILY



SAMPLE
MENU

APPETIZERS

*FRESH OYSTERS

Traditional Accompaniments

CRAB CAKE

Lemon-Caper Remoulade

*POACHED KING CRAB

Caviar Beurre Blanc, Yukon Potato

DUCK MEATBALLS

Smoked Tomato, Caramelized Onion,
Truffle Pecorino

SALADS

*CAESAR SALAD

Gem Lettuce, House Caesar Dressing,
Garlic Crumbs, Aged Parmesan

WEDGE SALAD

Baby Iceberg Lettuce, Cured Egg,
Bacon Crumble, Tomato, Blue Cheese

MAINS



SIDES

SEARED DIVER SCALLOPS

Cauliflower, Brown Butter, Lemon, Capers

BRAISED BEEF SHORT RIB

Robuchon Potatoes, Barolo Glaze

AUSTRALIAN LAMB CHOP

12 oz

PRIME RIBEYE

24 oz

ROASTED CARROTS

Honey & Citrus Glaze

CREAMED SPINACH

Garlic & Aged Parmesan

TWICE BAKED POTATO

Smoked Cheddar, Bacon, Chives

DESSERT

BAKED ALASKA

lemon, toasted meringue,
white chocolate snow

STEAKHOUSE CHOCOLATE CAKE

Videri chocolate ganache,
milk chocolate cream

3 COURSE
PLATED



SAMPLE
MENU

SOUP & SALAD

choice of:

BUTTERNUT SQUASH BISQUE

Smoked Brown Butter,
Maple Roasted Pecans

***CAESAR SALAD**

Gem Lettuce, House Caesar Dressing,
Garlic Crumbs, Aged Parmesan

MAINS



SIDES

choice of:

SEARED HALIBUT

Sauce Beurre Blanc, Melted Fennel

***FILET MIGNON**

6 OZ

for the table:

CREAMED SPINACH

Garlic & Aged Parmesan

TWICE BAKED POTATO

Smoked Cheddar, Bacon, Chives

DESSERT

choice of:

GINGER CHEESECAKE

winter citrus, cara cara caramel, pecan
crunch

STEAKHOUSE CHOCOLATE CAKE

Videri chocolate ganache,
milk chocolate cream

4 COURSE
PLATED



SAMPLE
MENU

SOUP & SALAD

choice of:

BUTTERNUT SQUASH BISQUE

Smoked Brown Butter,
Maple Roasted Pecans

***CAESAR SALAD**

Gem Lettuce, House Caesar Dressing,
Garlic Crumbs, Aged Parmesan

APPETIZER

CRAB CAKE

Lemon-Caper Remoulade

MAINS



SIDES

choice of:

SEARED HALIBUT

Sauce Beurre Blanc, Melted Fennel

***FILET MIGNON**

6 OZ

for the table:

CREAMED SPINACH

Garlic & Aged Parmesan

TWICE BAKED POTATO

Smoked Cheddar, Bacon, Chives

DESSERT

choice of:

GINGER CHEESECAKE

winter citrus, cara cara caramel, pecan
crunch

STEAKHOUSE CHOCOLATE CAKE

Videri chocolate ganache,
milk chocolate cream

5 COURSE
PLATED



SAMPLE
MENU

RAW & CHILLED

*SEAFOOD TOWER

Oysters, Shrimp, Snow Crab
Claws,
Tuna Tartare, King Crab Salad

SOUP & SALAD

choice of:

BUTTERNUT SQUASH BISQUE

Smoked Brown Butter,
Maple Roasted Pecans

*CAESAR SALAD

Gem Lettuce, House Caesar Dressing,
Garlic Crumbs, Aged Parmesan

APPETIZER

CRAB CAKE

Lemon-Caper Remoulade

MAINS



SIDES

choice of:

SEARED HALIBUT

Sauce Beurre Blanc, Melted Fennel

*FILET MIGNON

6 OZ

for the table:

CREAMED SPINACH

Garlic & Aged Parmesan

TWICE BAKED POTATO

Smoked Cheddar, Bacon, Chives

DESSERT

choice of:

GINGER CHEESECAKE

winter citrus, cara cara caramel, pecan
crunch

STEAKHOUSE CHOCOLATE CAKE

Videri chocolate ganache,
milk chocolate cream



GANGSTER ROOM

CAPACITY & ROOM DETAILS

Our most immersive steakhouse experience offers dinner for up to 6 with a private view of our dry aging room. This coveted semi-private dining room is unlike any other in the region, enclosed behind a glass curtain featuring Chef Scott Crawford's premium dry aged beef. The ultimate in comfort and style, featuring a custom marble floor and table with leather seating, this dining room immediately earned the "Gangster Room" title from devoted patrons.

PAYMENT

Payment is charged at the conclusion of the event, unless otherwise arranged. You may split the final amount into multiple forms of payment. We do not offer individual checks. 3% Credit Card Processing Fee will be applied to credit card transactions only. We do not charge debit cards

PRIVATE ROOM RESERVATION AGREEMENT & CANCELLATION POLICY

A credit card will be required to reserve event space. Reservation must be cancelled 24 hours prior to the reservation date to prevent the cancellation charge of \$500. Should the party fail to show, the food and beverage minimum total will be charged in full to cover costs incurred.

MINIMUMS & SERVICE CHARGES

\$2,000 Food and Beverage Minimum plus 20% Gratuity and taxes.

MENU SELECTION

Regular Dinner Menu Available with Food and Beverage Minimum

or

Butcher's Feast For the Table Menu \$250 pp

*based on availability and seasonality.

BEVERAGE OPTIONS

Full Beverage Menu available. Custom beverage selections available upon request.

All menu selections are subject to availability and seasonality per discretion of the Beverage Manager and based on consumption.

After Dinner Selections:

There will be a rotating & seasonal list of Amaro and After Dinner Selections.

A LA CARTE

Custom Cake:

Custom

Flowers:

Custom

Beverage:

Tablesides Martini Service	\$30 pp
Tablesides Old Fashioned CB \$30/Premium	\$50 pp
*Whiskey Tasting Selection of 4	\$150 pp
*Sommelier Coursed Wine Pairing	\$150 pp
*Gangster Coursed Wine Pairing	\$225 pp

*All Selections are based on availability by Bar Manager. Selections need to be made 7 days prior to reservation.

BUTCHER'S



FEAST

RAW & CHILLED

*SEAFOOD TOWER

Oysters, Shrimp, Snow Crab
Claws,
Tuna Tartare, King Crab Salad

APPETIZER

CRAB CAKE

Lemon-Caper Remoulade

ROASTED BONE MARROW

Parsley & Olive Salad, Lemon Vinaigrette,
Grilled Sourdough

*TABLE SIDE STEAK TARTARE

Mustard, Capers, Shallots, Parsley,
Grilled Sourdough

MAINS



SIDES

*JAPANESE A5 STRIP LOIN 6OZ

*AMERICAN SNAKE RIVER FARMS EYE OF THE RIB 10 OZ

*PRIME NEW YORK STRIP 16 OZ

*DRY AGED BONE IN RIBEYE

POTATO PURÉE

CREAMED SPINACH

MUSHROOM BREAD PUDDING

CITRUS GLAZED CARROTS

BORDELAISE SAUCE

AU POIVRE SAUCE

BÉARNAISE SAUCE

DESSERT

GINGER CHEESECAKE

winter citrus, cara cara caramel, pecan
crunch

STEAKHOUSE CHOCOLATE CAKE

Videri chocolate ganache,
milk chocolate cream

TABLE SIDE BAKED ALASKA

lemon, toasted meringue,
white chocolate snow



401 FENTON GATEWAY DRIVE CARY, NC 27511
INSTAGRAM: @CRAWFORDBROTHERS