



THE CITY SQUARE
CITY SQUARE STEAKHOUSE

PRIVATE EVENTS
AT
THE
**CITY
SQUARE**
STEAKHOUSE

PRIVATE EVENT SPACES:



Private Fireplace Room (Indoor)

- Seating for up to 28 guests with presentation
- Cocktail service for up to 40 guests
- 75" Flatscreen Smart TV with BlueTooth, HDMI



Captain's Room (Indoor)

- Seating for up to 12 guests with presentation
- 75" Flatscreen Smart TV with BlueTooth, HDMI



Main Dining Room (Indoor)

- Seating for up to 50 guests
- Cocktail service for up to 80 guests
- Optimal room for celebration displays or buffet station
- Captain's Room available for inclusion



Enclosed Patio

(Outdoor, Enclosed and Heated During Winter Months)

- Seating for up to 50 guests
- Cocktail service for up to 70 guests
- Three 55" flatscreen HDTVs with HDMI capability



Full Patio

(Outdoor, Enclosed and Open Air)

- Seating for up to 70 guests
- Cocktail service for up to 100 guests
- Band or DJ space available
- Three 55" flatscreen HDTVs with HDMI capability
- Heated fireplace, umbrella coverings

A DINING DESTINATION

Located in the heart of historic downtown Wooster, The City Square Steakhouse is your destination for hand-cut steaks, craft burgers, fresh seafood, made-from-scratch desserts, and a cocktail just the way you like it.

Each of our event spaces offer a unique, memorable experience for guests of your special private event. Our chef-driven menus are designed with your guests in mind but are able to be customized to suit any celebration.

Our team will help you plan the perfect event tailored to your needs and budget, ensure your guests are taken care of and create a uniquely memorable experience.

WOOSTER IN THE EVENING

Fresh Baked Rolls and Butter

Salad

City Square House Salad Mixed greens, tomato, carrots, cucumber and croutons

Choice of Entrée

Served with Grilled Asparagus and Baked Potato

Lemon Chicken With lemon butter sauce and capers

Pan-Seared Salmon With balsamic glaze

Certified Angus Beef® 10-oz. **Sirloin** Cooked medium

Choice of Dessert

Tiramisu

New York-Style Cheesecake with Cherry-Raspberry Sauce

\$50 per guest

Price does not include beverages, sales tax or gratuity. Menu can be customized to meet your specific needs.

HISTORIC DOWNTOWN DINNER

Fresh Baked Rolls & Butter

Salad

City Square House Salad Mixed greens, tomato, carrots, cucumber and croutons

Choice of Entrée

Served with grilled asparagus & baked potato

Lemon Chicken With lemon butter sauce and capers

Pan-Seared Salmon With balsamic glaze

Grilled Pork Chop

Certified Angus Beef® 5-oz. **Filet Mignon** Cooked medium

Choice of Dessert

Tiramisu

New York-Style Cheesecake with Cherry-Raspberry Sauce

\$60 per guest

Price does not include beverages, sales tax or gratuity. Menu can be customized to meet your specific needs. Menu customization may increase the price of your menu.



City Square is proud to partner with *Certified Angus Beef*® to bring you the finest aged steaks sourced from family ranchers committed to exceptional quality. Each cut is seasoned with our signature blend and char-broiled at 1650° to your exact specifications, delivering the superior flavor and tenderness that defines our shared commitment to excellence.

THE CITY SQUARE EXPERIENCE

Fresh Baked Rolls and Butter

Family-Style Appetizers

Baked Spinach-Artichoke Dip

Cream cheese, Parmesan, smoked Gouda, crispy pita chips

Jumbo Shrimp Cocktail

Chilled shrimp, cocktail sauce

Seasonal Ohio Pork Belly

Choice of Salad

City Square House Salad

Mixed greens, tomato, carrots, cucumber and croutons

Classic Caesar Salad

With romaine hearts, garlic croutons and Parmesan cheese

Choice of Entrée

Served with grilled asparagus and baked potato

Lemon Chicken

With lemon butter sauce and capers

Chef’s Seasonal Fish Selection

With lemon butter sauce

Certified Angus Beef® 8-oz. Tenderloin Filet

Cooked medium with garlic butter

Certified Angus Beef® 12-oz., Center-Cut New York Strip Steak

Cooked medium with garlic butter

Choice of Dessert

Tiramisu

New York-Style Cheesecake

with Cherry-Raspberry Sauce

\$90 per guest

Price does not include beverages, sales tax or gratuity. Menu can be customized to meet your specific needs. Menu customization may increase the price of your menu.



THE CITY SQUARE EXCLUSIVE

Fresh Baked Rolls and Butter

Family-Style Appetizers

Baked Spinach-Artichoke Dip

Cream cheese, Parmesan, smoked Gouda, crispy pita chips

Jumbo Shrimp Cocktail

Chilled shrimp, cocktail sauce

Seasonal Ohio Pork Belly

Seasonal Seared Scallops

Served with bacon cream sauce and seasonal vegetables

Choice of Salad

City Square House Salad

Mixed greens, tomato, carrots, cucumber and croutons

Classic Caesar Salad

With romaine hearts, garlic croutons and Parmesan cheese

Choice of Entrée

Served with grilled asparagus and a loaded baked potato

Lemon Chicken

With lemon butter sauce and capers

Chef’s Seasonal Fish Selection

With lemon butter sauce

Certified Angus Beef® 8-oz. Tenderloin Filet Surf and Turf (5-oz. Lobster Tail)

Cooked medium with garlic butter and lobster cream sauce

Certified Angus Beef® 20-oz., Bone-in Ribeye Steak

Cooked medium with garlic butter

Choice of Dessert

Crème Brûlée with Fresh Berries

Tiramisu

New York-Style Cheesecake

with Cherry-Raspberry Sauce

\$130 per guest

Price does not include beverages, sales tax or gratuity. Menu can be customized to meet your specific needs. Menu customization may increase the price of your menu.



STEAKHOUSE BRUNCH

(Saturday & Sunday Only, 10-3pm)

Fresh Scones and Butter

Choice of Entrée

All entrees served with home fries

Traditional Benedict

Poached eggs, Canadian bacon, hollandaise, English muffin

Ohio Chicken & Waffles

Fried chicken, sweet waffles, spiced syrup

Biscuits & Gravy

House-made biscuits, sausage gravy, scrambled eggs

The Standard

Scrambled eggs, bacon, ciabatta toast

\$18 per guest

Price does not include beverages, sales tax or gratuity. Menu can be customized to meet your specific needs. Menu customization may increase the price of your menu.



APPETIZERS & SMALL BITES

All items are portioned & priced for increments of 20

Brochettes

Beef Au Poi

Peppered beef tenderloin, cognac cream sauce 160

Cajun Tenderloin

Marinated beef, red pepper, red onion 170

Caprese

Mozzarella, cherry tomato, basil, balsamic 50

Hors d'Oeuvres

Bruschetta Crostini

Tomato, onion, basil, garlic, balsamic, Parmesan 60

Crab Cakes

Garlic aioli 110

Lobster and Crab Puffs

Cream cheese, red pepper 200

Potato Wedges

Smoked cheddar, bacon, tomato, sour cream 60

Roasted Vegetable Tapenade

Puff pastry, herbed cream cheese 60

Fork & Knife

Barbeque Chicken Sliders

Cheddar, pickles, wheat roll 120

Beef Tenderloin Sliders

Chimichurri, roasted red pepper aioli, wheat roll 130

Black & Bleu Bites

Beef tenderloin, bacon, bleu cheese 140

Chicken & Waffle

Brown sugar pearl waffle, fried chicken, spicy syrup 100

Marinated Shrimp

Lemon and garlic butter 170

Teriyaki Chicken

Pineapple, bacon, red onion 120

Shrimp Cocktail

With cocktail sauce 75

Smoked Salmon Canapes

Cucumber, cream cheese, capers, chives 80

Spinach and Artichoke Puffs

Cream cheese, parmesan 75

Stuffed Crab Mushrooms

Seasoned bread crumbs 150

Stuffed Sausage Mushrooms

Seasoned bread crumbs 60

Tenderloin Crostini

Shaved beef tenderloin, chimichurri, parmesan 110

Buffalo Chicken Bites

Choice of mild or lemon pepper garlic 60

Meatballs

Thai barbeque 80

Seared Scallops

Bacon jam, bechamel 120

BEVERAGES & SPIRITS

All beverages are charged on consumption. We can tailor drink offerings to complement your event.

- Open Bar – includes top shelf liquor, beer, wine and non-alcoholic beverages
- Limited Bar – includes select spirits, beer, wine and non-alcoholic beverages
- Beer and Wine Only – includes beer, wine by the glass and non-alcoholic beverages



BUFFET SERVICE

All items are portioned & priced for increments of 20

Dinner Buffet

Cajun Seafood Pasta

Bowtie, bechamel, lobster, scallops, shrimp 380

Grilled Asparagus

Salt, pepper 160

Lemon Chicken

With lemon butter sauce & capers 250

Lobster Mac & Cheese

Cavatappi, smoked cheddar, gouda 360

Mashed Potatoes

Roasted garlic, cream cheese 110

Pan Seared Salmon

With Balsamic glaze 350

Penne Alfredo

Parmesan cream sauce 180

Pork Tenderloin

Rosemary demi-glaze 375

Spinach and Artichoke Dip

Cream cheese, fried pitas 180

Brunch Buffet

Bacon

Thick cut, pork 60

House Buttermilk Biscuits

Garlic butter 60

Fried Chicken

Hand breaded 160

Fruit Tray

Seasonal assortment 80

Home Fries

Cajun seasoning, garlic butter 50

Sausage Gravy

White based, crumbled breakfast sausage 40

Sausage Patties

Herbed pork sausage 60

Scrambled Eggs 100

Baked Frittata

Bacon, grape tomatoes, Parmesan, spinach 160

Vegetable Tray

Fresh assortment 80

Waffles

Brown sugar pearl 75

Sweet Pastries or Scones

Assorted flavors 60





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Please Contact our Private Events Team for Reservations.

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