

BENJAMIN
A CUT ABOVE THE REST
STEAK HOUSE

610 Hartsdale Road, White Plains, NY 10607

Dee Selimaj | Corporate Event Director

Tel: 646.766.1793

MENU #1

Menu includes choice of one APPETIZER and ENTRÉE onsite

Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Seasonal Greens

cherry tomatoes, balsamic vinaigrette

Classic Caesar Salad

garlic croutons, parmesan cheese

Lobster Bisque

brandy, oyster crackers

ENTRÉE

New York Sirloin

USDA prime, dry aged

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Chicken Parmigiana

marinara sauce, mozzarella cheese

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Mashed Potatoes

Benjamin Home Fries

Creamless Creamed Spinach

Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

Excluding Tax, 20% Gratuity, and 3% administrative fee

~Menus and pricing are subject to change~

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MENU #2

Menu includes choice of one APPETIZER and ENTRÉE onsite

Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Wedge Salad

diced Canadian bacon, cherry tomatoes, red onions, bleu cheese dressing

Classic Caesar Salad

garlic croutons, parmesan cheese

Colossal Shrimp Cocktail

four pieces, cocktail sauce

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Filet Mignon

USDA prime

New York Sirloin

USDA prime, dry aged

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Mashed Potatoes

Benjamin Home Fries

Creamless Creamed Spinach

Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

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MENU #3

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Classic Caesar Salad

garlic croutons, parmesan cheese

Italian Burrata

tomato marmalade, extra virgin olive oil, aged balsamic reduction, basil

Jumbo Lump Crab Cake

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Filet Mignon

USDA prime

Bone-In Rib Eye

USDA prime, dry aged

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Chilean Seabass

extra virgin olive oil, soy sauce, lemon

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Steak Fries

Mashed Potatoes

Benjamin Home Fries

Creamless Creamed Spinach

Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee, Espresso, Cappuccino & Tea

Excluding Tax, 20% Gratuity, and 3% administrative fee
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MENU #4

Menu includes choice of one APPETIZER and ENTRÉE onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Wedge Salad

diced Canadian bacon, tomatoes, red onions, bleu cheese dressing

Italian Burrata

tomato marmalade, extra virgin olive oil, aged balsamic reduction, basil

Grilled Colossal Shrimp (4)

Jumbo Lump Crab Cake

Lobster Bisque

brandy, cream

ENTRÉE

Porterhouse Steak

USDA prime, dry aged
(ordered for two, three or four)

Bone-In Rib Eye

USDA prime, dry aged

Rack of Lamb

au jus

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Chilean Seabass

extra virgin olive oil, soy sauce, lemon

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Steak Fries

Mashed Potatoes

Benjamin Home Fries

Creamless Creamed Spinach

Mushrooms

CHEF'S SELECTION OF DESSERT

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MENU #5

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZERS

Assorted Seafood Platter

blue point oyster, little neck clam, jumbo shrimp, ½ lobster

Sizzling Canadian Bacon

SECOND COURSE

Seasonal Greens

cherry tomatoes, balsamic vinaigrette

Wedge Salad

diced Canadian bacon, tomatoes, red onions, bleu cheese dressing

Italian Burrata

tomato marmalade, extra virgin olive oil, aged balsamic reduction, basil

Lobster Bisque

brandy, cream

ENTRÉE

Porterhouse Steak

USDA prime, dry aged
(ordered for two, three or four)

Bone-In Rib Eye

USDA prime, dry aged

Rack of Lamb

au jus

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Chilean Seabass

extra virgin olive oil, soy sauce, lemon

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Steak Fries

Mashed Potatoes

Benjamin Home Fries

Creamless Creamed Spinach

Broccoli

Mushrooms

CHEF'S SELECTION OF DESSERT

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MENU ADD – ONS
(MINIMUM OF 10 GUESTS)

FAMILY STYLE APPETIZERS

Sizzling Canadian Bacon (¹/₂ piece)

Baked Clams

Fried Calamari

Tomato & Mozzarella

Grilled Shrimp

Mini Crab Cakes

Cold Antipasto Platter

feta cheese, roasted red peppers, olives

Charged per person

Excluding Tax, 20% Gratuity, and 3% administrative fee