HOWARD & PLATT

Refined Flavor. Timeless Experience.

PRIVATE DINING



HOWARD & PLATT

DINING PACKAGE ONE

$85.00 PER GUEST

(EXCLUDING TAX AND GRATUITY)

NO ROOM RENTAL FEE AS LONG AS THE MINIMUM SPEND IS MET

SHAREABLE APPETIZERS

(CHOOSE TWO)

WHIPPED FETA
CRISPY CALAMARI
PORK AND BEEF MEATBALLS

CHOICE OF SALAD

(HOUSE-BREAD INCLUDED)

HOUSE
CAESAR

CHOICE OF ENTRÉE

(CHOOSE THREE)

ROASTED HALF CHICKEN
STEAK FRITES
BBQ GLAZED SALMON
TRUMPET MUSHROOM RISOTTO (VEGETARIAN)

COOKIE AND BROWNIE PLATTER

ADD-ONS

VEUVE CLICQUOT CHAMPAGNE TOAST
SUSHI ROLLS OR CRISPY TUNA RICE
SHAREABLE DESSERT PLATTER
CORKAGE FEE - 35 (PER BOTTLE)

CAN BE MADE GLUTEN-FREE WITH MODIFICATIONS ON REQUEST

HOWARD & PLATT

DINING PACKAGE TWO

$105.00 PER GUEST

(EXCLUDING TAX AND GRATUITY)

NO ROOM RENTAL FEE AS LONG AS THE MINIMUM SPEND IS MET

SHAREABLE APPETIZERS

(PICK THREE)

WHIPPED FETA
BRUSSELS SPROUTS
CRISPY CALAMARI
PORK AND BEEF MEATBALLS
CRAB AND SHRIMP FRITTERS

CHOICE OF SALAD

(HOUSE-BREAD INCLUDED)

HOUSE SALAD
CAESAR SALAD

CHOICE OF ENTRÉE

(PICK FOUR)

ROASTED HALF CHICKEN
7OZ FILET OR 12OZ NEW YORK STRIP
MISO GLAZED BLACK COD
BBQ GLAZED SALMON
CRAB & SHRIMP RIGATONI
TRUMPET MUSHROOM RISOTTO (VEGETARIAN)

SHAREABLE DESSERT PLATTER

ADD-ONS

VEUVE CLICQUOT CHAMPAGNE TOAST
SUSHI ROLLS OR CRISPY TUNA RICE
CHEF'S CUT STEAK - 7 DAYS ADVANCED NOTICE REQUIRED
SURF & TURF - ADD SCALLOPS, SHRIMP OR COLD-WATER LOBSTER TAIL TO STEAK DISHES
CORKAGE FEE - 35 (PER BOTTLE)

CAN BE MADE GLUTEN-FREE WITH MODIFICATIONS ON REQUEST

HOWARD & PLATT

DINING PACKAGE THREE

$130.00 PER GUEST

(EXCLUDING TAX AND GRATUITY)

NO ROOM RENTAL FEE AS LONG AS THE MINIMUM SPEND IS MET

SHAREABLE SUSHI AND APPETIZERS

PICK TWO ROLLS

- Rainbow roll
- Shrimp tempura roll
- Crunchy tuna roll
- Lobster tempura roll

PICK THREE APPETIZERS

- Whipped feta
- Brussels sprouts
- Crispy calamari
- Pork and beef meatballs
- crab and shrimp fritters

CHOICE OF SALAD

(house-bread included)

- House
- Caesar

CHOICE OF ENTRÉE

(pick four)

- Roasted half chicken
- 7oz filet or 12oz new york strip
- Chef's cut
- miso glazed black cod
- Bbq glazed salmon
- seared sea scallops
- crab & shrimp rigatoni
- trumpet mushroom risotto (vegetarian)

SHAREABLE DESSERT PLATTER

ADD-ONS

- Veuve Clicquot champagne toast
- Sushi rolls or crispy tuna rice
- Chef's cut steak - 7 days advanced notice required
- Surf & Turf - add scallops, shrimp or cold-water lobster tail to steak dishes
- Corkage fee - 35

CAN BE MADE GLUTEN-FREE WITH MODIFICATIONS ON REQUEST

HOWARD & PLATT

CURRATED DISHES

SUSHI

Rainbow roll

spicy tuna, avocado, tuna, salmon, yellowtail citrus soy, scallion, sesame

Shrimp tempura roll

avocado, cucumber, spicy mayo, eel sauce, scallion, sesame seeds

Crunchy tuna roll

tempura shrimp, tuna, scallion, cream cheese, eel sauce, wasabi tobiko

Lobster tempura roll

crispy lobster, avocado, masago, chili butter, pineapple salsa

APPETIZERS

Whipped feta

hot honey, oregano, chili, teardrop peppers, grilled pita

Brussels sprouts

maple bacon vinaigrette, pecorino capers, toasted almonds, whipped yogurt

Crispy calamari

cherry peppers, lemon vinaigrette charred lemon, charred marinara

Pork and beef meatballs

charred marinara, pecorino, parmesan basil, grilled bread

crab and srimp fritters

sweet corn relish, calabrian aioli pickled peppers, charred lemon

SALAD

House

greens, cucumber, tomato, dried cherries goat cheese, pine nuts, mustard vinaigrette

Caesar

romaine, parmesan, garlic breadcrumbs, aleppo pepper

CAN BE MADE GLUTEN-FREE WITH MODIFICATIONS ON REQUEST

HOWARD & PLATT

CURRATED DISHES

ENTRÉE

Roasted half chicken
served with whipped potatoes and green beans

choice of 7oz filet or 12oz new york strip
served with whipped potatoes and green beans

Chef's cut
served with whipped potatoes and green beans

miso glazed black cod
cauliflower purée, bok choy, trumpet mushrooms, scallions

seared sea scallops
mushroom risotto, lobster jus, chives crispy shallots

crab & shrimp rigatoni
crab, jumbo shrimp, parmesan cream

mushroom rissoto (vegetarian)
seared trumpet mushrooms, lemon jus chives, crispy shallots

bbq glazed salmon
charred corn succotash, wilted spinach, cilantro rice, lime vinaigrette, pepitas

CAN BE MADE GLUTEN-FREE WITH MODIFICATIONS ON REQUEST

HOWARD & PLATT

Refined Flavor. Timeless Experience.

Our private dining experience combines refined cuisine warm hospitality and a sophisticated South Howard setting that is perfect for corporate dinners, celebrations rehearsal dinners and special occasions.

Audio and video capabilities are available upon request, making our private dining space ideal for corporate meetings, presentations and business events. From intimate gatherings to larger occasions our team will help create a memorable experience tailored to your group.

BOOK MY PARTY

phone: 813.284.7816 email: dave@howardandplatt.com