



Thank for your interest in our private dining
The private dining space is called The Bureau
Housed in a former design studio, this intimately lit room with private bar
can accommodate up to 50 for a seated event
or 90 guests for a cocktail style reception.

Attached are dinner menus
(custom menu composition is available)

Please feel free to call or email with any inquiries.

General Manager – John McDaniels

John@krsteakbar.com

For Parties of 12 or Fewer Guests:

We can support A la Carte ordering from our dinner menu.
We will also be happy to compose a pre-selected menu to meet your needs.

For Parties of 13-20 Guests:

Select 3 Antipasti that your guests will enjoy “Family style”
Your guests can then choose between 2 salads as a 2nd course
For entrees select a total of 3-4 items that your guests will choose from.
Select 3 sides to be served “Family Style” for the tables.
Select 2 desserts your guests will choose from.

For Parties of 21+ Guests:

Select 3 Antipasti that your guests will enjoy “Family Style”.
Choose 1 salad for all your guests to enjoy
For the main course select 3 that your guests will choose from.
Select 3 sides to be served “Family Style” for the tables.
Select 2 dessert your guests will choose from.

***Some items are seasonal and subject to change due to availability.**



\$65 Per Person - 4 Courses

Antipasti

meatball, calabrese marinara
octopus, marinated tomato pesto
arancini, goat cheese, green onion
pork belly, pecan basil pesto

Insalti

seasonal salad, herb vinaigrette
romaine, anchovy, parmesan, crouton

Terre e Mare (entrees)

chicken, calabrian chili & vinegar
Grouper, roasted carrot, mustard greens
Shell steak 8 oz, horseradish, espresso demi
seasonal vegetable plate

***Contorni (sides)**

potatoes
cipollini onions
asparagus
brussels sprouts

*****Contorni to be served family style**

Dessert

tiramisu, luxardo cherries
cannoli, praline butterscotch, banana crème
grapefruit panna cotta, white chocolate, candied basil
chocolate budino, candied orange, hazelnuts, sea salt
or
seasonal mini dessert platters



\$75 Per Person - 4 Courses

Antipasti

meatball, calabrese marinara
octopus, marinated tomato pesto
arancini, goat cheese, green onion
pork belly, pecan basil pesto

Insalti

seasonal salad, herb vinaigrette
romaine, anchovy, parmesan, crouton

Terre e Mare (entrees)

chicken, calabrian chili & vinegar
Grouper, roasted carrots, mustard greens
ribeye 10 oz, arugula & balsamico
filet 6 oz, salsa verde
pork chop, carrot puree, roasted mushrooms
seasonal vegetable plate

***Contorni (sides)**

potatoes
cipollini onions
asparagus
brussels sprouts

******contorni to be served family style***

Dessert

tiramisu, luxardo cherries
cannoli, praline butterscotch, banana creme
grapefruit panna cotta, white chocolate, basil
chocolate budino, candied orange, hazelnuts, sea salt
or
seasonal mini dessert platters



\$100 Per Person - 4 Courses

Antipasti

meatball, calabrese marinara
octopus, marinated tomato pesto
arancini, goat cheese, green onion
pork belly, pecan basil pesto
seared tuna, avocado cream
burrata, prosciutto, pea puree

Insalti

seasonal salad, herb vinaigrette
romaine, anchovy, parmesan, crouton
wedge salad, blue cheese, bacon

Terre e Mare (entrees)

chicken, calabrian chili & vinegar
pork chop, carrot puree, roasted mushrooms
ribeye 20 oz, arugula & balsamico
shell steak 8 oz, horseradish, espresso demi
filet 8 oz, salsa verde
spinalis (cap of ribeye) 10 oz, charred lemon, roasted garlic
grouper, roasted carrots, mustard greens
seasonal vegetable plate

***Contorni (sides)**

potatoes
cipollini onions
asparagus
brussels sprouts
roasted trumpet mushrooms

******contorni to be served family style***

Dessert

tiramisu, luxardo cherries
cannoli, praline butterscotch, banana crème
grapefruit panna cotta, white chocolate, candied basil
chocolate budino, candied orange, hazelnuts, sea salt
or
seasonal mini dessert platters



Placed Appetizer Menu

\$2.00 per piece

- Meatball, Spicy Marinara, Parmesan
- Arancini, goat cheese, green onion, jalapeno jam **\$3.00 per piece**
 - Pork Belly, Swiss Chard Pistachio Pesto, Calabrese Jelly
 - Trumpet Mushroom, Salsa Verde
 - Seared Tuna, avocado cream, fennel, arugula
 - Smoked Salmon Crostini, Dill, Jalapeño

\$4.00 per piece

- Hanger Steak, Arugula, Balsamic
- Lobster Fritter with Paprika Aioli
- Beef Tartar Crostini, Capers, Shallot

\$6.00 per piece

- Spinalis Steak, Arugula, Balsamic
 - Filet, Salsa Verde
 - Prosciutto Wrapped Shrimp
- Champagne Compressed Strawberry with Cream
 - Herb Chilled Mussels

Salumi and Formaggi

Salumi Misti- Prosciutto, Bresaola, Coppa, Napoli, Pickled Vegetables (\$25 / Accommodates 4 People)

Formaggi Misti - Pecorino Toscana, Fiore Sardo, Robiola (\$19 / accommodates 4 people)



1 FOOD AND BEVERAGE MINIMUMS:

KR STEAKBAR does not automatically levy a “room charge”. Instead, we have established a minimum of food and beverage dollars, excluding tax and service charge (gratuity), which must be spent. If these minimums are not met, then a room fee equal to the difference will be added to the final bill.

All private events have a starting time and an ending time. Any changes to those agreed upon times will incur charges of \$750 an hour. KR Steakbar is not responsible for the timeliness of booked guests. All food must be served before our scheduled closing time.

There are no cash bar options for groups over 10. All private parties must be on one check. No more than 6 credit cards can be used as payment on the one check

We have several room options available. The prices vary based on the day of the week and the space reserved.

FULL RESTAURANT BUYOUT:

This includes main dining room, bar and patio.

\$20,000.00 on Friday

\$25,000.00 Saturday

\$15,000.00 Monday-Thursday.

SEMI PRIVATE TABLE is in our main dining room, seats up to 12 people and is surrounded by curtains. \$900.00 Tuesday-Thursday

\$1000.00 on Friday

\$1200.00 on Saturday

Private Dining Room. Our ‘speakeasy’ has a small bar with cocktail tables and a private dining area, private bathrooms and a private entrance.

Full Room speakeasy Buyout

\$2000.00 Tuesday-Thursday

\$6000.00 Friday

\$7000.00 on Saturday.

Private Room Only. Seats up to 40pp and 50pp standing cocktail party.

\$1500.00 Tuesday-Thursday

\$5500.00 Friday

\$6500.00 Saturday

The restaurant Food & Beverage minimum for lunches is \$3,000.

The restaurant Food & Beverage minimum for Sundays is \$6,000.

To rent the patio space, the minimum is \$3500.00 (rain or shine).