

DINNER · PACKAGE 4

The IMC Experience

\$90 per person

SPRING 2026

*The host checks their selections below at time of booking.**Guests choose their starter, salad, entrée, and dessert from the host's picks on arrival. Minimum 10 guests.*

HOST NAME

PHONE

EVENT DATE

GUESTS

STARTER — INDIVIDUALLY PLATED

Check three — guests choose from these on arrival

HOST SELECTS 3

- ☐ Sweet Chili Shrimp · Fried Shallots, Spicy Mayo
- ☐ Wagyu Skewers GF · Miso-Herb Butter, Charred Scallion, Sesame, Pickled Cucumber
- ☐ Roasted Bone Marrow · Herbed Breadcrumbs, Pickles
- ☐ Charred Mediterranean Octopus GF · Whole Charred Tentacle, Gigantes Beans, Castelvetrano Olives, Smoked Paprika Oil, Charred Lemon

SALAD — INDIVIDUALLY PLATED

Check two — guests choose from these on arrival

HOST SELECTS 2

- ☐ Caesar Salad · Little Gems, Savory Croutons, House Caesar Dressing
- ☐ IMC Wedge GF · Iceberg, Double Smoked Bacon, Heirloom Tomato, Bleu Cheese
- ☐ Watermelon Salad GF · Cucumber, Feta, Toasted Almonds, Sherry Vinaigrette
- ☐ Burrata · Grilled Asparagus, Prosciutto di Parma, Sherry Vinaigrette, Grilled Bread

APPETIZERS — FAMILY STYLE

Check two — served for the whole table

HOST SELECTS 2

- ☐ Crab Cakes · Avocado Mousse, Mango Salsa, Fennel Watercress Salad
- ☐ Mussels GF · Garlic, Shallots, Butter, White Wine
- ☐ Thai Calamari · Sweet Chili Sauce, Roasted Pineapple, Crispy Shallots, Sesame Seeds
- ☐ Wagyu Meatballs · 3pc, Pickled Daikon, Spicy Mayo, Teriyaki Glaze, Cilantro
- ☐ Baked Clams · 6pc, Oregano, Garlic, Breadcrumbs

SIDES — FAMILY STYLE

Check two — served for the whole table

HOST SELECTS 2

The IMC Experience — continued

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ENTRÉE — INDIVIDUALLY PLATED

Check four — guests choose from these on arrival

HOST SELECTS 4

- ☐ Brick Chicken · Half Chicken, Spring Pea & Mint Risotto, Salsa Verde
- ☐ Pan Seared Salmon* GF · 8oz Skin-On Fillet, Spring Vegetable Medley, Tarragon Cream Sauce
- ☐ House Pork Ribs · St. Louis Cut, Bourbon BBQ Glaze, Vinegar Slaw, Baked Butter Beans
- ☐ Grilled Branzino GF · Whole Fish, Seasonal Vegetables, Fresh Lemon & Herb
- ☐ Double-Cut Pork Chop* GF · Apple Cider Brined, Creamy Polenta, Charred Snap Peas, Rhubarb Chutney
- ☐ Braised Boneless Short Rib GF · White Bean Purée, Charred Broccolini, Lemon Gremolata
- ☐ Seafood Risotto GF · Littleneck Clams, Mussels, Shrimp, Calamari, Cherry Tomatoes, White Wine
- ☐ Imperial Filet Mignon* · 10oz, Chef's Marinade
- ☐ Prime NY Strip* · 16oz
- ☐ Rack of Lamb* · Almond Persillade Crust, White Bean Ragout, Mint Pesto **+\$8 per guest selecting this item**
- ☐ Wagyu Skirt Steak* · 16oz
- ☐ Wagyu Hanger Steak* · 16oz, Chef's Marinade, Sliced
- ☐ Bone-In Ribeye* · 24oz **+\$10 per guest selecting this item**

DESSERT — INDIVIDUALLY PLATED

All three included — guests choose one on arrival

ALL INCLUDED

NY Cheesecake · Fresh Strawberry Compote, Whipped Vanilla Cream

Chocolate Cake · Vanilla Gelato, Fresh Raspberry Compote, Chocolate Sauce

IMC Donuts · Dulce de Leche, Crème Anglaise, Cinnamon Sugar

Selections must be submitted at least 72 hours before the event. Packages are food only; beverages, tax, and gratuity are additional. A deposit may be required to hold the reservation.

HOST SIGNATURE

DATE

TAKEN BY (STAFF)

Gratuity — 20% added for parties of 8 or more

4% Discount is applied to Cash Purchases · Prices reflect Credit Card pricing.

Food Allergy Notice — Please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.