

FAHRENHEIT

2026 CATERING MENUS



FAHRENHEIT





FAHRENHEIT CLEVELAND

ABOUT FAHRENHEIT CLEVELAND

Located in Downtown Cleveland, Chef Rocco Whalen's Fahrenheit is two spectacular stories of unforgettable flavors and gorgeous, sparkling interiors. With unmatched views of downtown's action-filled city-center, the restaurant features luxurious furnishings and Instagram-able scenes. Fahrenheit boasts a stunning bar, curved banquettes, scalloped ceiling, action-filled chef's table, and a private dining room. Take the sweeping staircase and meet us on the second floor to elevate your event.

Fahrenheit is the perfect location for your next business meeting, luncheon, dinner, cocktail reception, wedding event, or birthday celebration. Our experienced staff will guide you through the step-by-step process of planning and coordinating the details of your function. Custom technology packages are available to meet a variety of presentation requirements. We look forward to working with you on a successful event.

CHEF ROCCO WHALEN



From learning under Wolfgang Puck to becoming the Executive Chef at Blue Point Grille in his native Cleveland, Chef Rocco Whalen has evolved his passion for food into the success seen in his restaurants today.

In September 2002, he opened Fahrenheit in historic Tremont; where, from the get-go, the 175-seat New American Restaurant was a hit.

Chef Rocco Whalen has expanded the Fahrenheit brand to include: Rosie & Rocco's (an homage to the memory of his mother) at the Horseshoe Casino in downtown Cleveland and kiosks at Quicken Loans Arena, and FirstEnergy Stadium. In 2014, Chef Rocco opened his second Fahrenheit location on the 21st Floor of the Skye Building in Uptown Charlotte, NC.

And if that wasn't enough, Rocco's crowned jewel Fahrenheit now sits prominently in the heart of downtown Cleveland's Public Square where he opened to enthusiastic praise in July 2023 after a two-year project to transform the historic property into a stunning destination.

According to Chef Rocco, the Fahrenheit menu is "inventive, new American regional cuisine." It is Chef Rocco's dedication to using the finest and freshest, locally sourced seasonal ingredients along with Asian influences that make this fare uniquely his own. Imaginative and distinctive, the menu will ensure that your event will be unique and unforgettable.

GENERAL BOOKING INFORMATION

FOOD & BEVERAGE SERVICE

All food and beverage related services will be provided by Fahrenheit Cleveland. Food and beverage minimums are to be applied to all events. In order to expedite service in a timely fashion, we ask that you and your guests limit food modifications and substitutions on the night of the event. Insurance regulations prohibit outside food and beverage to be brought into the restaurant. Fahrenheit Cleveland reserves the right to request proof of legal drinking age. Alcoholic beverages will be denied to any guest who is or appears to be intoxicated, or is under legal drinking age.

BOOKING & PAYMENTS

A signed contract & completed credit card authorization form are required to secure all event bookings. Full payment is due at the conclusion of the event. Unless otherwise agreed to by Fahrenheit in writing 14 days prior to event date, payment to Fahrenheit may only be made by cash or credit card. Fahrenheit accepts all major credit cards. **If paying by credit card, the card must be presented at the conclusion of the event. If a credit card is not present and must be manually entered (keyed-in) or ran online, client will incur a 3% convenience fee.** Fahrenheit cannot invoice a remaining balance to be paid at a later date.

PRICES, FEES, & TAX

A customary 20% service charge, 4% administrative fee, and 8% Ohio sales tax will be applied to all food, beverage, room rental, and audio visual charges. Menu prices are subject to change without notice.

GUARANTEES

All final menu selections are due 7 days in advance. **Final guaranteed guest counts must be submitted no later than 2 business days prior to your event date. After this time, the guaranteed number may not be reduced.** If the actual attendance exceeds the guarantee number, additional charges per person may be incurred.

SET-UP & DECORATING

Fahrenheit Cleveland must approve any outside vendors (i.e. entertainment, florists, etc.) that require access to any dining space prior to the start of your event. There are to be no alterations made to the property features whatsoever. Additional set up time may be arranged through the Private Events Manager. Fahrenheit Cleveland reserves the right to approve any outside vendors or entertainment. Please ask for our preferred vendors list. Fahrenheit Cleveland can provide additional equipment for an added charge.

SAFETY & SECURITY REGULATIONS

Fahrenheit Cleveland will not assume responsibility for the damage or loss of any personal property left unattended prior to, during, or following your event. For security purposes, we do offer a guest relations expert to assist you with any concerns you may have. To comply with building safety regulations, no glass or any beverages may be taken off the premises. No open flames are allowed. No outside beverages are allowed whatsoever.



PASSED APPETIZERS

25-PIECE MINIMUM FOR ALL PER PIECE ITEMS

FAHRENHEIT FAVORITES

\$6.5 PER PIECE

MUSHROOM YAKITORI

Mushroom Unagi Sauce, Sesame



AVOCADO TOAST

Avocado, Tomato, Goat Cheese, Sweet Soy

PARMESAN ARANCINI

Mozzarella, Red Sauce

WASABI POTATO CROQUETTE

Sesame-Ginger Vegan Aioli



SPICY CAULIFLOWER LETTUCE CUPS

Spicy Miso, Scallions, Sesame Seed



SIGNATURE APPETIZERS

\$7.5 PER PIECE

GRILLED CHICKEN SKEWER

Creamy Pesto



TEMPURA SHRIMP

Spicy Mayo

GRILLED BEEF SKEWER

Chimichurri



VIETNAMESE CHICKEN SPRING ROLLS

Bibb Lettuce, Pickled Cucumber,
Hong Kong Dipping Sauce

ROCCO'S BLACK TRUFFLE MEATBALLS

Red Sauce, Parmesan Cheese, Basil

JUMBO PRAWN COCKTAIL

Fahrenheit Cocktail Sauce



PORK BELLY SKEWER

Sweet Soy

PREMIUM APPETIZERS

\$8.5 PER PIECE

AHI TUNA WONTON TACO

Pickled Red Onion, Jalapeño,
Green Onion, Chili Aioli

TEMPURA LOBSTER SKEWER

Sweet Soy, Spicy Aioli

CHORIZO STUFFED DATES

Bacon-Wrapped, Tomato Aioli,
Micro Herbs



BACON WRAPPED SCALLOPS

Salsa Verde



SPICY TUNA CRISPY RICE

Ahi Tuna, Spicy Mayo, Avocado,
Sesame, Chives



RECEPTION

WE RECOMMEND 3-4 PIECES PER GUEST BEFORE A SEATED DINNER EXPERIENCE

WE RECOMMEND 10-12 PIECES PER GUEST FOR A FULL RECEPTION EXPERIENCE

FAHRENHEIT

FOOD DISPLAYS

GRAZING BOARDS

ROASTED VEGETABLES | (SERVES 10)  **\$225**
Chef's Selection Roasted & Seasonal Vegetables, Hummus, Pita Bread

FRUIT & CHEESE | (SERVES 10) **\$275**
Assorted Seasonal Fresh Cut Fruit, Imported & Domestic Cheese, Crostini

ANTIPASTO | (SERVES 10) **\$275**
Cured Meats, Imported & Domestic Cheese, Roasted & Marinated Vegetables, Crostini

SUSHI DISPLAYS

FAHRENHEIT SIGNATURE ITEM

SPICY TUNA CRISPY RICE (25 PIECES)  **\$200**
Ahi Tuna, Spicy Mayo, Avocado, Sesame, Chives

SUSHI ROLL DISPLAY (SERVES 20) **\$400**
Spicy Tuna, Salmon & Avocado, Veggie, Crunchy Crab, Shrimp Tempura, Soy Sauce, Wasabi, Pickled Ginger

SASHIMI DISPLAY (SERVES 20) **\$450**
Salmon, Yellowtail, Tuna, White Fish, Soy Sauce, Wasabi, Pickled Ginger

CHILLED SEAFOOD

NC OYSTERS | (120 OYSTERS, SERVES 40)  **\$450**
Cocktail Sauce, Citrus Mignonette

GULF SHRIMP | (10 LBS, SERVES 20)  **\$350**
Cocktail Sauce, Chimichurri

SLIDERS & FRIES

GREAT LAKES CHEESESTEAK | (50 PIECES) **\$400**
Shaved Ribeye, Mushrooms & Onions, Truffle New School American Cheese Sauce, Mini Hoagie Roll

SMASH BURGER | (50 PIECES) **\$400**
Griddled Salami, House Banana Peppers, White American Cheese, Lettuce, Hawaiian Roll

FRIED CHICKEN | (50 PIECES) **\$350**
Buttermilk Fried Chicken, Pickles, Lemon Aioli, Hawaiian Roll

SHRIMP PO' BOY | (50 PIECES) **\$400**
Crispy Shrimp, Shaved Cabbage, Blackened Aioli, Mini Hoagie Roll

VEGAN OPTIONS AVAILABLE UPON REQUEST

CRISPY FRIES | (SERVES 25)  **\$150**
Ketchup, Spicy Aioli

TRUFFLE FRIES | (SERVES 25)  **\$175**
FAHRENHEIT SIGNATURE ITEM
Fresh Truffle, Parmesan, Chives, Truffle Aioli

SHORT RIBS DISPLAY

FAHRENHEIT SIGNATURE ITEM
\$425 | (25 PIECES)

Our Signature Slow Braised Wagyu Short Ribs, Teriyaki Lo Mein, Roasted Wild Mushrooms, Baby Bok Choy, Apple Syrup, Toasted Sesame

SERVED IN CHINESE TOGO BOXES WITH CHOPSTICKS

RECEPTION

FAHRENHEIT

CHEF ATTENDANT STATIONS

THE CARVERY

(PRICED 3 OZ PER PERSON)

INCLUDES HOUSE-MADE PARKER ROLLS

SEARED BEEF TENDERLOIN  **\$33**

Au Poivre

HERB ROASTED STRIP LOIN  **\$30**

Horseradish Crema

SALMON FILET **\$25**

Thai Sweet Soy

WHOLE ROASTED CHICKEN  **\$24**

Creamy Pesto

CARVERY ADD-ONS

GRILLED NC SHRIMP | (3 SHRIMP)  **\$27**

Chimichurri

SPLIT LOBSTER TAIL | (1 Tail)  **\$33**

Drawn Butter, Lemon

RAW BAR & SHELLFISH STATION

\$45 PER PERSON

LIVE OYSTER SHUCKING
CHILLED LOBSTER COCKTAIL
GULF SHRIMP

SERVED OVER AN ICE DISPLAY

ACCOMPANIMENTS | Citrus Mignonette,
Horseradish Remoulade, Cocktail Sauce,
Hot Sauce, Lemons, Saltines

SUSHI STATION

FAHRENHEIT SIGNATURE STATION

\$45 PER PERSON

OVER 50 GUESTS ADD \$400 SUSHI CHEF FEE

CHEF'S SELECTION OF SUSHI ROLLS, NIGIRI,
& HAND ROLLS - ROLLED TO ORDER BY A
LIVE SUSHI CHEF

ACCOMPANIMENTS | Soy Sauce, Wasabi,
Pickled Ginger

TACO STATION

\$22 PER PERSON

(INCLUDES CHOICE OF TWO TACO FILLINGS)

WAGYU SHORT RIB

MUSHROOM

SHREDDED CHICKEN

LOBSTER

+\$8 PER PERSON

SHREDDED PORK

SHREDDED BEEF

SAUTÉED SHRIMP

+\$3 PER PERSON

ADDITIONAL TACO FILLING | **+\$7 PER PERSON**

ACCOMPANIMENTS | Corn Tortillas, Cotija Cheese,
Pickled Onions, Cilantro, Chili Crema, Avocado Salsa,
Salsa Roja, Pico de Gallo

PASTA STATION

\$25 PER PERSON

INCLUDES CHOICE OF TWO PASTAS

FAHRENHEIT BOLOGNESE

Bucatini, Red Sauce, Beef, Veal, Pork, Ricotta

ROASTED CHICKEN MAC & CHEESE

Rosemary Cream Sauce, Mushrooms, Rigatoni

GRILLED CHICKEN POMODORO

Spicy Red Sauce, Basil, Shaved Parmesan, Rigatoni

LOBSTER MAC & CHEESE

Cognac Reduction, Brie, Goat Cheese, Parmesan,
Rigatoni

ADD \$3 PER PERSON

CACIO E PEPE

Bucatini, Cracked Black Peppercorn, Parmesan,
Prepared In a Parmesan Cheese Wheel

ADD \$6 PER PERSON

MINIMUM OF \$35 PER PERSON FOR COCKTAIL RECEPTION / \$75 PER PERSON FOR SEATED DINNER

MINIMUM OF 20 GUESTS FOR CHEF ATTENDANT STATIONS / ATTENDANTS ARE STATIONED FOR A 1.5 HOUR DURATION

FAHRENHEIT

RECEPTION

BUFFET OPTIONS

PASTA BUFFET

PRICED PER PERSON

LOBSTER MAC & CHEESE

\$22

Cognac Reduction, Brie, Goat Cheese, Parmesan, Roasted Tomatoes, Rigatoni

VEGETABLE LO MEIN

\$14

Teriyaki, Roasted Wild Mushrooms, Baby Bok Choy, Apple Syrup, Toasted Sesame

FAHRENHEIT BOLOGNESE

\$17

Bucatini, Red Sauce, Beef, Veal, Pork, Ricotta

PARMESAN BUCATINI

\$18

Parmesan Cheese, Parmesan Fondue, Pancetta

SALAD BUFFET

\$25 PER PERSON

(INCLUDES ALL THREE SALADS)

FAHRENHEIT HOUSE SALAD

Baby Greens, Shaved Carrot, Radish, Miso Vinaigrette, Candied Cashews



LEXI'S APPLE SALAD

Baby Spinach, Shaved Apples, Crumbled Bacon, Goat Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon



CAESAR SALAD

Hearts of Romaine, Parmesan, Crouton, Caesar Dressing

ADD SHRIMP | \$5 PER PERSON

ADD GRILLED CHICKEN | \$5 PER PERSON

BAKED POTATO BAR



\$20 PER PERSON

(INCLUDES CHOICE OF ONE)

BAKED POTATOES

MASHED POTATOES

ACCOMPANIMENTS | Cheese Sauce, Cheddar Cheese, Bacon, Sour Cream, Butter, Chives

ADD SHORT RIB | +\$6 PER PERSON

ADD GRILLED CHICKEN | +\$6 PER PERSON

BUFFET ENTREES

PRICED PER PERSON

SLOW BRAISED WAGYU SHORT RIBS

\$28

FAHRENHEIT SIGNATURE ITEM

Toasted Sesame, Apple Syrup

GRILLED CHICKEN BREAST



\$22

Creamy Pesto

ROASTED SALMON

\$24

Thai Sweet Soy

BUFFET SIDES

\$8 PER PERSON

MASHED POTATOES



CRISPY FINGERLINGS



CRISPY BRUSSELS



SZECHUAN GREEN BEANS



CHARRED BROCCOLINI



WILD MUSHROOMS



ROASTED ASPARAGUS



HOUSE SALAD



MISO CARROTS



TRUFFLE MASHED POTATOES



\$12

Herb Mashed Potatoes, Fresh Shaved Truffle

RECEPTION

MINIMUM OF \$35 PER PERSON FOR COCKTAIL RECEPTION / \$75 PER PERSON FOR SEATED DINNER

FAHRENHEIT

DESSERT

MINI DESSERTS

\$6 PER PIECE

25 PIECE MINIMUM PER MINI DESSERT

RED VELVET OREO TRIFLE

Oreo Cream, Red Velvet Cake,
Chocolate Sauce

LEMON BERRY TRIFLE

Lemon Curd, Pound Cake, Whipped
Cream, Mixed Berry Jam

CHEESECAKE BITES

Seasonal Flavor

STRAWBERRY PRETZEL CUP

Cream Cheese Mousse, Pretzel Crumble,
Strawberry Compote, Whipped Cream

CARROT CAKE TRIFLE

Carrot Cake, Cream Cheese Mousse,
Caramelized Pineapple

TIRAMISU CUP

Soaked Ladyfingers, Mascarpone Cream,
Whipped Cream, Cocoa Powder,
Chocolate Sauce

BANANAS FOSTER PANNA COTTA

Caramelized Banana Panna Cotta,
Whipped Cream, Caramel Sauce,
Toffee Bites

MANGO BLOOD ORANGE TART

Vanilla Chantilly Cream, Graham Cracker
Crust, Fresh Berries



MINI DESSERT DISPLAYS

PRICED PER PERSON

MINI DESSERT DISPLAY 1

\$16

Selection of Three Miniature Desserts

MINI DESSERT DISPLAY 2

\$25

Selection of Five Miniature Desserts

CHEF ATTENDANT STATIONS

PRICED PER PERSON

DONUT STATION

\$18

MINI DONUTS FILLED & TOPPED TO ORDER

FILLINGS | Vanilla Cream, Chocolate
Cream, Oreo Cream

TOPPINGS | Chantilly Cream, Powdered
Sugar, Chocolate Glaze, Vanilla Glaze,
Sprinkles, Oreo Crumble, Fresh Berries,
Assorted Nuts

BANANAS FOSTER

\$19

FLAMBÉED WITH LIQUOR

House Made Rum Cake, Vanilla Ice Cream,
Banana Moonshine

CHERRIES JUBILEE

\$19

FLAMBÉED WITH LIQUOR

Vanilla Ice Cream, Pistachios,
Bourbon Soaked Cherry



RECEPTION

FAHRENHEIT

PLATED DINNERS

\$85 PLATED DINNER

PRICED PER PERSON

COURSE 1

FAHRENHEIT HOUSE SALAD

Baby Greens, Shaved Carrot, Radish,
Miso Vinaigrette, Candied Cashews



ENTRÉE COURSE

(GUESTS WILL HAVE A CHOICE OF)

SLOW BRAISED

AMERICAN WAGYU SHORT RIBS

Teriyaki Lo Mein, Roasted Wild
Mushrooms, Baby Bok Choy, Apple Syrup,
Toasted Sesame

SEARED SALMON

Asparagus, Quinoa, Beurre Blanc



ROASTED AIRLINE CHICKEN BREAST

Fingerling Potatoes, Fava Beans,
Creamy Pesto



DESSERT

(GUESTS WILL HAVE A CHOICE OF)

VANILLA BEAN CHEESECAKE

Vanilla Whipped Cream, Strawberries

MILK CHOCOLATE POT DE CRÈME

Vanilla Whipped Cream, Hazelnuts,
Blackberries



\$95 PLATED DINNER

PRICED PER PERSON

COURSE 1

(GUESTS WILL HAVE A CHOICE OF)

FAHRENHEIT HOUSE SALAD

Baby Greens, Shaved Carrot, Radish,
Miso Vinaigrette, Candied Cashews



CLASSIC CAESAR

Hearts of Romaine, Parmesan, Crouton,
Caesar Dressing

ENTRÉE COURSE

(CHOOSE THREE TO INCLUDE AS A CHOICE FOR GUESTS)

8oz HAND CUT FILET

Black Garlic Demi, Crispy Fingerlings,
Asparagus



SEARED SALMON

Asparagus, Quinoa, Beurre Blanc



ROASTED AIRLINE CHICKEN BREAST

Fingerling Potatoes, Fava Beans,
Creamy Pesto



PORK TENDERLOIN

Demi, Mashed Potatoes, Broccolini



DESSERT

(Guests Will Have A Choice Of)

VANILLA BEAN CHEESECAKE

Vanilla Whipped Cream, Strawberries

MILK CHOCOLATE POT DE CRÈME

Vanilla Whipped Cream, Hazelnuts,
Blackberries



PLATED DINNERS INCLUDE ASSORTED ARTISAN TABLE BREADS, WHIPPED BUTTER / SODA, ICED TEA, & COFFEE
VEGAN & VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

FAHRENHEIT

DINNER

PLATED DINNERS

\$110 PLATED DINNER

PRICED PER PERSON

COURSE 1

(GUESTS WILL HAVE A CHOICE OF)

FAHRENHEIT HOUSE SALAD

Baby Greens, Shaved Carrot, Radish,
Miso Vinaigrette, Candied Cashews



CLASSIC CAESAR

Hearts of Romaine, Parmesan, Crouton,
Caesar Dressing

ENTRÉE COURSE

(SELECT THREE TO OFFER)

CENTER CUT PRIME 55 FILET

Black Garlic Demi



16OZ BLACK ANGUS RIBEYE

Salsa Verde



SEARED SALMON

Brown Butter Verjus



PAN ROASTED SCALLOPS

Truffle Beurre Blanc



ROASTED AIRLINE CHICKEN BREAST

Creamy Pesto



PORK TENDERLOIN

Demi



SHAREABLE SIDES

(SERVED FAMILY STYLE)

BUTTER POACHED LOBSTER MAC & CHEESE

TRUFFLE MASHED POTATOES



SZECHUAN GREEN BEANS



DESSERT

(GUESTS WILL HAVE A CHOICE OF)

VANILLA BEAN CHEESECAKE

Vanilla Whipped Cream, Strawberries

MILK CHOCOLATE POT DE CRÈME

Vanilla Whipped Cream, Hazelnuts,
Blackberries



DINNER

PLATED DINNERS INCLUDE ASSORTED ARTISAN TABLE BREADS, WHIPPED BUTTER / SODA, ICED TEA, & COFFEE
VEGAN & VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

FAHRENHEIT

PLATED DINNERS

\$150 PLATED DINNER

PRICED PER PERSON

APPETIZERS

(SELECT TWO TO OFFER FAMILY STYLE)

TUNA TARTARE

Caviar, Sweet Soy, Avocado

WAGYU BEEF CARPACCIO

Parmesan Herb Aioli, Fresh Lemon,
Smoked Olive Oil, Fresh Truffle

SHRIMP COCKTAIL

Horseradish Cocktail Sauce,
Confit Cherry Tomatoes, Lemon

SALMON CRUDO

Yuzu, Olive Oil, Crispy Shallots, Jalapeño

COURSE 1

(GUESTS WILL HAVE A CHOICE OF)

CLASSIC CAESAR

Hearts of Romaine, Parmesan, Crouton,
Caesar Dressing

BITTER GREENS

Speck Ham, Candied Nuts,
Smoked Bleu Cheese, Fennel,
Green Goddess Dressing

ENTRÉE COURSE

(SELECT THREE TO OFFER)

SURF & TURF

Prime Strip, Poached Lobster Tail, Truffle
Mashed Potatoes, Broccolini, Steak Diane

PAN SEARED DUCK BREAST

Szechuan Glaze, Chinese Eggplant, Bok Choy,
Steamed Rice

ROASTED AIRLINE CHICKEN BREAST

Fingerling Potatoes, Fava Beans,
Creamy Pesto

ROASTED FRESH CATCH

Butter Poached Asparagus, Lemon
Couscous, Beurre Blanc, Caviar

BLACK TRUFFLE RISOTTO

Creamy Arborio Rice, Shaved Truffle,
Roasted Wild Mushrooms

DESSERT

(GUESTS WILL HAVE A CHOICE OF)

VANILLA BEAN CHEESECAKE

Vanilla Whipped Cream, Strawberries

MILK CHOCOLATE POT DE CRÈME

Vanilla Whipped Cream, Hazelnuts,
Blackberries

PLATED DINNERS INCLUDE ASSORTED ARTISAN TABLE BREADS, WHIPPED BUTTER / SODA, ICED TEA, & COFFEE
VEGAN & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

FAHRENHEIT

DINNER

PLATED MENU ENHANCEMENTS

STARTER COURSE

\$14 PER PERSON

INDIVIDUALLY PLATED STARTER

(CHOOSE ONE TO OFFER)

WAGYU BEEF CARPACCIO

Parmesan Herb Aioli, Fresh Lemon,
Smoked Olive Oil, Fresh Truffle



SHRIMP COCKTAIL

Horseradish Cocktail Sauce,
Confit Cherry Tomatoes, Lemon



FRESH BURRATA

Olive Oil, Sea Salt, Crostini

INTERMEZZO

\$8 PER PERSON

**PALATE-CLEANSING COURSE
SERVED BEFORE ENTREE
TO ELEVATE THE DINING PROGRESSION**

(CHOOSE ONE TO OFFER)

YUZU ICE

LEMON SORBET

FAMILY STYLE SIDES

\$8 PER PERSON

MASHED POTATOES



CRISPY FINGERLINGS



SZECHUAN GREEN BEANS

FAHRENHEIT SIGNATURE DISH



WILD MUSHROOMS



MISO CARROTS



CRISPY BRUSSELS



ROASTED ASPARAGUS



GRILLED BROCCOLINI



LOBSTER MAC & CHEESE + \$4

FAHRENHEIT SIGNATURE DISH

TRUFFLE MASHED POTATOES +\$4

FAHRENHEIT SIGNATURE DISH



CUSTOMIZED MENUS

\$5 PER PERSON

**CHOOSE FROM A SELECTION OF CUSTOMIZED
MENU DESIGNS**

PERFECT FOR CELEBRATORY DINNERS & CUSTOMER EVENTS

DINNER

FAHRENHEIT

PLATED LUNCHES

AVAILABLE BETWEEN 10AM-2:30PM

\$40 PLATED LUNCH

PRICED PER PERSON

COURSE 1

FAHRENHEIT HOUSE SALAD

Baby Greens, Shaved Carrot, Radish,
Miso Vinaigrette, Candied Cashews



COURSE 2

(GUESTS WILL HAVE A CHOICE OF)

GRILLED CHICKEN PENNE

Shaved Brussels, Roasted Butternut Squash,
White Wine Cream Sauce

SMASH BURGER

Griddled Salami, House Banana Peppers,
White American Cheese, Shaved Lettuce,
Frites

SEARED SALMON

Asparagus, Quinoa, Beurre Blanc



DESSERT

(GUESTS WILL HAVE A CHOICE OF)

VANILLA BEAN CHEESECAKE

Vanilla Whipped Cream, Strawberries

MILK CHOCOLATE POT DE CRÈME

Vanilla Whipped Cream, Hazelnuts, Blackberries

\$55 PLATED LUNCH

PRICED PER PERSON

COURSE 1

FAHRENHEIT HOUSE SALAD

Baby Greens, Shaved Carrot, Radish,
Miso Vinaigrette, Candied Cashews



COURSE 2

(SELECT 3 TO OFFER AS A CHOICE FOR GUESTS)

SLOW BRAISED

AMERICAN WAGYU SHORT RIBS

Teriyaki Lo Mein, Roasted Wild Mushrooms,
Baby Bok Choy, Apple Syrup, Toasted Sesame

SEARED SALMON

Asparagus, Quinoa, Beurre Blanc



ROASTED AIRLINE CHICKEN BREAST

Fingerling Potatoes, Fava Beans,
Creamy Pesto



POTATO GNOCCHI

Parmesan Cream Sauce, Roasted Tomatoes,
Spinach, Grilled Chicken

STEAK & FRITES +\$10 UPCHARGE

6oz Dry-Aged NY Strip, Beef Tallow Frites,
Demi-Glace



DESSERT

(GUESTS WILL HAVE A CHOICE OF)

VANILLA BEAN CHEESECAKE

Vanilla Whipped Cream, Strawberries

MILK CHOCOLATE POT DE CRÈME

Vanilla Whipped Cream, Hazelnuts,
Blackberries



PLATED LUNCH INCLUDES SODA, ICED TEA, & COFFEE
VEGAN & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

FAHRENHEIT

LUNCH

HANDCRAFTED BAR PACKAGES

OPEN BAR PACKAGES

TIER 1 OPEN BAR

\$30 PER PERSON 1ST HOUR
\$25 PER PERSON ADDITIONAL HOUR

Frís Vodka, George Dickel Whiskey, Captain Morgan White Rum, Tanqueray Gin, Dewar's Scotch, Cazadores Blanco Tequila,
Domestic & Local Beers, House Wines
**STANDARD MIXERS ARE INCLUDED*

TIER 2 OPEN BAR

\$35 PER PERSON 1ST HOUR
\$30 PER PERSON ADDITIONAL HOUR

Tito's Homemade Vodka, Bulleit Bourbon, Captain Morgan White Rum, Bombay Sapphire Gin, Johnny Walker Black Scotch, Patron Silver Tequila
Domestic & Local Beers, House Wines
**STANDARD MIXERS ARE INCLUDED*

TIER 3 OPEN BAR

\$40 PER PERSON 1ST HOUR
\$35 PER PERSON ADDITIONAL HOUR

Grey Goose Vodka, Basil Hayden Bourbon, Planteray 3 Stars Rum, Glenlivet 12 Year Scotch, Hendrick's Gin, Casamigos Reposado Tequila,
Domestic & Local Beers, House Wines
**STANDARD MIXERS ARE INCLUDED*

PREMIUM OPEN BAR

\$65 PER PERSON 1ST HOUR
\$55 PER PERSON ADDITIONAL HOUR

A Curated Selection of Premium Liquors & Wines

Belvedere Vodka, Penelope Bourbon, Bacardi Ocho Rum, Glenlivet 18yr Scotch, Tanqueray 10 Gin, Tequila Ocho Tequila
Veuve Clicquot Champagne, Duckhorn Sauvignon Blanc, Far Niente Chardonnay, La Crema Pinot Noir, Post & Beam Cabernet Sauvignon

Domestic & Local Beers

**STANDARD & PREMIUM MIXERS INCLUDED / 2 HOUR MINIMUM*

BEER & WINE ONLY

\$25 PER PERSON 1ST HOUR
\$20 PER PERSON ADDITIONAL HOUR

Domestic & Local Beers, House Red Wine, House White Wine

DRINK TICKETS

PRICED PER TICKET

Beer & House Wine Only	\$13
Tier 1 Liquor, Beer & House Wine	\$16
Tier 2 Liquor, Beer & House Wine	\$18
Tier 3 Liquor, Beer & House Wine	\$21

****STANDARD MIXERS ARE INCLUDED***

DRINK TICKETS CANNOT BE REFUNDED AT THE END OF AN EVENT

BAR ENHANCEMENTS

PREMIUM MIXERS PACKAGE

\$10 PER PERSON (\$200 MINIMUM)

Open Bar & Drink Ticket Package Upgrade

Standard Mixers Plus:

Margaritas, Mules, Collins, Sours, Martinis, Old Fashioneds, Manhattans, Cosmos, Lemon Drops

COCKTAIL AERATOR CART

\$500 PER BATCH
\$250 BARTENDER FEE

Elevate the Evening

Rent Our Coveted Cocktail Aerator Cart. The cart perfectly infuses a batch of cocktails your guests are sure to love. This is an interactive & unique experience for any event!

TOAST POURS

PRICED PER PERSON

A Coordinated Toast for Celebratory Moments

Jeio Prosecco	\$8
Veuve Clicquot Brut Champagne	\$13

**ALL OPEN BAR PACKAGES & DRINK TICKETS INCLUDE STANDARD MIXERS: SODA WATER, TONIC WATER, COKE, DIET COKE, SPRITE, GINGER ALE, PINEAPPLE JUICE, ORANGE JUICE, CRANBERRY JUICE.
SHOTS ARE NOT INCLUDED WITH OPEN BAR PACKAGES OR DRINK TICKETS.
DRINK TICKETS CANNOT BE REFUNDED AT THE END OF AN EVENT.*

FAHRENHEIT

THE BAR