“The Great American Steakhouse”

201 N. Elm Street, Greensboro, NC 27401
336-274-5900

B. Christopher’s is proud to be a part of the Greensboro dining scene. Since opening in December of 2000, we have long established ourselves as a premiere steakhouse destination. We relocated to downtown Greensboro in the spring of 2014 and look forward to an exciting future here. Located in the ground floor of the Center Pointe building, with a view of Center City Park, our scenic and convenient location is truly one of Greensboro’s beautiful spots for dining. We also have our own parking lot next to the restaurant for your convenience. This year, make your private dining event one to remember! Here is a list of our private rooms and our set menu to make your event a seamless and stress free experience.

*Our set menu is only required for parties of 20 or more. Feel free to use our full menu for your smaller functions.*

- **BOARD ROOM:** (Completely private) Round table-8pp
- **VINTNERS ROOM:** (Completely private) Rectangle table-14pp
- **HARVEST ROOM:** (Completely private) seated-45pp, standing reception-65pp
- **MAIN ROOM:** (Semi-private) Seated-30pp, standing reception-50pp
- **ENTIRE RESTAURANT:** Seated-110pp, standing reception-200pp*

*Minimum guarantee required (Contact restaurant for details)

- Rated “Best Overall, Best Food, and Best Service” in the Triad by *Open Table* in 2014
- B. Christopher’s “Stellar food and service” 4.5 out of 5 stars. *Greensboro News and Record*
- Winner of the “Steakhouse Challenge” by John Batchelor, food critic of *News and Record.* (Beating Ruth’s Chris, Fleming’s Prime, and The Chop House respectfully.)
Appetizers:
• Artisan bread, butter, olives, and cornichon pickles (on table)

Starters: (Choice of)
• Mixed green salad with fresh vegetables tossed in a Champagne-mustard vinaigrette
• Cup of Lobster bisque

Entrees: (Choice of)
• Grilled Filet Mignon with garlic mashed potatoes, asparagus, and sauce béarnaise
• Baked Salmon with pesto-potatoes, green beans, and a lemon dill aioli
• Grilled free range chicken with garlic mashed potatoes and green beans
• Grilled Portobello mushroom cap with goat cheese, spinach, onion crisps, with a balsamic syrup reduction

Desserts: (Choice of)
• Flourless chocolate torte with raspberry coulis
• NY style cheese cake

Beverages:
• Coffee, tea, water, and soft drinks

Wine and Beer
• California Cabernet, Merlot, Chardonnay $7 per glass (Other wines are available for additional prices)
• Domestic beers $3.50, Imports $4.00, Craft $5.00

• Price does not include tax or gratuity. We can also tailor a menu for your specific needs.
B. Christopher’s Steakhouse
Hors d’oeuvre party
Displayed or passed style

Pick two: includes three pieces of each item. $12 per guest
Pick three: includes three pieces of each item. $18 per guest
Pick four: includes three pieces of each item. $24 per guest

• Bacon wrapped jumbo shrimp with horseradish-orange marmalade
• Mini crab cakes with lemon-dill aioli
• Open faced beef tenderloin sliders with horseradish cream
• Thai curry chicken satay with soy-ginger dipping sauce
• Artisan cheese and crackers
• Baked brie and fig in phyllo pastry
• Salt and pepper calamari with spicy chive mayo
• Vegetable crudité with blue cheese dipping sauce
• Cheese burger sliders
• Chilled oysters on the half shell with cocktail and mignonette sauces ($2.00 extra per guest)

*Does not include tax or gratuity