



# EXECUTIVE DINING ROOM

CROP BISTRO | OHIO CITY







# The Executive Dining Room

*In Cleveland, the '20s were really roarin'!* World War I had ended in victory. The city's economy was thriving. Jobs were so plentiful that workers flocked to the city from all over the U.S., even overseas.

Cleveland became America's second most wealthy and the fifth largest city. Musicians migrated from New Orleans. The Cleveland Indians won the World Series. Sure, there was Prohibition, but who cared? Bootleggers smuggled spirits in from Canada.

There was nothing we couldn't do! We modernized our city government and built an airport. Commerce was prolific leading to the designation of a Federal Reserve Bank downtown. No doubt, Cleveland was on a roll.

It was during these historically thrilling times that nationally renowned architects Frank R. Walker and Harry E. Weeks introduced their signature academic neoclassical architecture called Beaus-Arts inspiring the design of Severance Hall (home of the internationally renowned Cleveland Orchestra), the Cleveland Public Library and the Federal Bank of Cleveland.

They then boldly created a nine-story building in 1923 called the United Bank Building, once the largest building on the west side of Cleveland is now home to Crop Bistro & Bar.

Your guests will be ushered through the historic bank lobby with its soaring 35-foot coffered ceilings to either a staircase or elevator to be transported to what was originally the bank's counting room, now Crop's prep kitchen.

Just past the kitchen is the bank's historic vault, the second largest between New York City and Chicago. Through the Vault and Atrium is a decadent private dining room where the bank executives would meet between 1925 and 1929.

Your guests will be seated in the recently renovated dining room featuring stunning antiques that include a grand chandelier and artwork creating a perfect venue for any intimate event.







# Executive Dining Room

**Venue includes:** votive candles | white linens | black Chiavari chairs | custom printed menus | private wait staff | 60-inch rounds or large rectangular tables | high-boy tables

**Capacity:** 30 seated at one table | 50 at rounds | 40 cocktail

**Food and beverage minimums:** \$750 Monday-Thursday | \$1,500 Friday and Saturday | \$500 Day Rate | \$1,850 Sundays | all beverages are charged on a consumption basis | signature cocktails available. **Event spaces can be held for up to one week until contract is received (December through January events, hold only for 48 hours).**

**Dietary considerations:** menus can be prepared vegan, vegetarian, gluten-free and dairy-free.

**Fees:** sales tax 8% | service fee 10% | gratuity 20% | screen \$30 | projector \$45 | microphone \$25

**Additional services:** valet parking \$10 per vehicle

**Specify menu:** stationary and heavy hors d' oeuvres | brunch | lunch | dinner | tastings





# Bar & Spirits

A typical Crop Bistro event bar includes a choice of either our standard or top-shelf bar selections, two red and white house wines, as well as an assortment of local, seasonal craft beers all billed on consumption.

## STANDARD BAR

Watershed Vodka \$8.5  
Absolut \$8  
Watershed Gin \$8  
Tanqueray \$8  
Bacardi \$7  
Sailor Jerry \$8  
Jack Daniels \$8  
Canadian Club \$7  
Four Roses Yellow Label \$8  
Dewar's White Label \$7  
Suaza Hornito's Plata \$7

Dry Curacao  
Dolin Sweet Vermouth  
Dolin Dry Vermouth  
Angosturra Bitters  
Roses Lime  
Roses Grenadine

*All prices based on liquor wash, add 15% for rocks,  
20% for martini.*

## CUSTOM LIBATIONS

Work with our own master bartender to create a custom libation to highlight your event. \$12

## LOCAL, SEASONAL CRAFT BEERS

We'll assemble a selection of local and seasonal beers. \$7

## TOP-SHELF BAR

Grey Goose \$9.5  
Absolut \$8  
Tanqueray 10 \$10  
Bombay Sapphire \$9.5  
Bacardi \$7  
Sailor Jerry \$8  
Jack Daniels \$8  
Crown Royal \$8  
Maker's Mark \$9  
Johnny Walker Black \$9  
Patron Silver \$12

Cointreau  
Dry Curacao  
Dolin Sweet Vermouth  
Dolin Dry Vermouth  
Angosturra Bitters  
Roses Lime  
Roses Grenadine

## HOUSE-WINE SELECTIONS

Choose two red and two white wine selections. Although Crop Bistro maintains a healthy stock of the following wines, availability is dependent on market changes and therefore subject to change. Wine from outside sources is strictly prohibited.

### RED

Domaine Courtois Cote du Rhone La Source 2014, Rhone Valley, France \$28  
Allamand Malbec 2012, Mendoza, Argentina \$28  
Gen 5 Ancestral Red 2015, CA \$36  
Crop Pinot Noir 2014, Russian River Valley \$49  
Blackbird Cabernet Sauvignon 2014, Napa Valley, CA \$52  
Decoy Red Blend 2014, Sonoma County CA \$54

### WHITE

Gen 5 Chardonnay 2015, Lodi, CA \$28  
Sensi Collezione Pinot Grigio, Lamporecchio, Italy \$28  
St. M Riesling 2014, Pfalz, Germany \$32  
St. Supery Sauvignon Blanc 2016, Napa Valley, CA \$32  
Barnard Griffin Chardonnay 2015, Columbia, WA \$44  
Frank Family Chardonnay 2015, Carneros, CA \$62

### SPARKLING

Rive Della Chiesa, Prosecco, Veneto, Italy \$32  
Parxet Cava Cuvee 21, Spain \$45  
Iron Horse Brut Classic NV, Russian River Valley, CA \$68

*Prices do not reflect the 8% sales tax, 10% service fee and 20% gratuity.*





# Hors D' Oeuvres

To simplify your selection, we recommend offering two to three options at approximately one and a half or two pieces per guest. (V=Vegetarian | GF=Gluten Free | GFO=Gluten-Free Option VE=Vegan | VEO=Vegan Option)

## PASSED (Optional)

- Bruschetta crostini | \$2.50/ea (V)
- Truffle mushroom crostini | \$2.75/ea (V)
- Fig jam & goat cheese tartlettes | \$2.75/ea (V)
- Leek & cheese tartlettes | \$2.50/ea (V)
- Savory French puff pastries, cheese & herb, curried chicken salad | \$3.50/ea
- Chile deviled eggs, crisp prosciutto | \$2.50/ea
- Bacon wrapped scallop | \$5.50/ea
- Mini crab cakes | \$4/ea
- Lobster arancini, saffron risotto | \$3.50/ea (GF)
- Yellowfin tuna wonton crisps | \$4.50/ea
- Savory French puff pastry, lobster or shrimp | \$4.50/ea
- Ham & brie tartlets, Pickled Apples | \$3.50/ea
- Beef wellingtons, mustard, duxelle sauteed leeks | \$4/ea
- Ribeye slider | \$5/ea
- Asian chicken meatballs, thai chile sauces | \$3.50/ea
- Chicken salad slider | \$4/ea
- Spanish chorizo pork meatballs, creme sauce | \$3.50/ea

## STATIONS

- Hummus, roast pepper, beets, carrots, baked pita crisps | \$3/person (V, VEO, GF)
- Spinach dip & tortilla chips | \$3/person (V, GF)
- Crudite & dip | \$3/person (V, VE, GF)
- Cheese display, crackers, nuts, pickled vegetables | \$/person (V, GFO)  
(Add charcuterie to cheese display + \$5/person)
- Crop popcorn | \$2/person (V)
- Shrimp cocktail | \$4/person (V, GF)
- Smoked salmon, boursin cheese, pickled onion | \$6/person (V)
- Steamed asian buns: vegetarian, pork, chicken, beef, Korean BBQ sauce | \$3.50/ea
- Asian spring rolls: vegetarian, pork, chicken, beef | \$3.50/ea

Prices do not reflect the 8% sales tax, 10% service fee and 20% gratuity.



# Dinner Menu

THREE-COURSE | \$60 per person

## COURSE 1 *(choose one)*

**Pickled Beet Salad:** Tahini labneh, pickled organic beets, watercress, sesame brittle

**Soft Wedge:** Green City Growers Bibb, roasted tomatoes, moody blue, applewood bacon, house-made 1000 Island

**Mixed Green Salad:** Pickled carrots, asiago cheese, pecans, sherry vinaigrette

## COURSE 2 *(guests will choose one)*

**Short Rib:** *Garlic mashed potatoes, smoked shallot leek demi-glace, spinach*

**Airline Chicken Breast:** *Roast garlic rosemary thyme basted, trio of confit potatoes, asparagus tip with lemon butter sauce*

**Faroe Island Salmon:** *Pan seared salmon fillet served over ratatouille*

**Sauteed Black Tiger Shrimp & Pasta:** *Daily selection (can be V without shrimp)*

**Upgrade for \$70 per person: Prime New York Strip:** *Prime strip steak, duck fat potatoes, heirloom tomato salad, pt. reyes blue*

**Upgrade for \$80 per person: Crop Surf and Turf:** *Prime New York Strip, pan seared sea scallops, garlic mashed potatoes, grilled asparagus, Crop steak sauce*

## COURSE 3 *(guests will choose one)*

**Lemon Cake:** Whipped frosting, coconut flakes

**Flourless Chocolate Cake:** Ganache, chocolate glaze, chantilly cream

*\*Our chefs will gladly adjust menu to accommodate dietary allergies and restrictions. Upgrades available. Prices do not reflect the 8% sales tax and 10% service fee.*