GROUP EVENTS & PRIVATE DINING

PITTSBURGH BLUE
STEAKHOUSE

MAPLE GROVE
Chef Miguel Urrutia’s culinary career began in the kitchen of his father’s small Irapuato, Mexico restaurant. Following positions in California and at the Mall of America’s Rainforest Café, he was named Executive Chef of Pittsburgh Blue in Maple Grove upon the restaurant’s opening in 2007.

“If you are on a budget, or just looking for a great business lunch, Pittsburgh Blue gets my wholehearted, one-thousand thumbs up for their halfsteak.”

“It’s a very good, thickly cut sirloin steak—not too big, but rosy, tender, well-charred, perfectly cooked, served with a good béarnaise and a generous heap of crispy, gorgeous parmesan fries. It’s the best under-$$15 steak in the metro, bar none.”

—MINNESOTA MONTHLY

“Smack dab in the middle of chi-chi central,[this] suburban steakhouse that celebrates the working stiff is packing them in... [with] new menu items such as crab nachos and a shrimp po’ boy.”

—FOODIE

“Pittsburgh Blue knows how to rock a steak!”

“joie de vivre...lightheartedness...a genuine smile to cut through the stufness. That is exactly what Pittsburgh Blue has.”

“There are options for nearly everyone: You can splash out on a steak...or eat a full meal of super-cheap happy hour specials.”

“Undo that collar button, loosen that tie... don’t worry about which fork to use. It’s going to be a nice evening.”

—CITY PAGES
Pittsburgh Blue’s private dining options have it all: superb made-from-scratch food, faultless service, unfailing attention to detail — and the flexibility you need to give your guests a truly unforgettable experience.

Business Meetings
Leave the office behind. Pittsburgh Blue is the perfect get-away for productive dinners and day-long retreats.

Personal Celebrations
Reserve us for birthdays and holidays, or have us host your rehearsal dinner in an atmosphere of comfort and class.

Serious Entertaining
Our flavorful menu and extensive selection of wines, martinis and specialty cocktails are sure to impress.

For business, pleasure or both, we’ll tailor our spaces, services and menu to ensure your event is everything you imagined and more.

- Business lunches
- Cocktail receptions
- Networking functions
- Holiday gatherings
- Rehearsal dinners
- Birthday celebrations
- Weddings and anniversaries
- Promotional events

For more information, email Tjersti at twebb@parasole.com or call 612.270.8947
An inviting private space for up to 55 people or semi-private for up to 18 people, perfect for any occasion, casual to sophisticated.

**Flexible Layouts**  
For seated dinners, business meetings, or cocktail-style receptions.

**Menu Options for Everyone**  
Choose from our steaks, seafood and salads, or we’ll create a menu to meet your needs.

**Full A/V Capability**  
From playing music to full video-conferencing services.

**Intimate Ambiance**  
The perfect combination of warmth and sophistication makes guests feel right at home.

**Available seven days a week**

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PRE-SET LUNCH MENU

$30 per person

Appetizers For the Table
- Thick Cut Onion Rings

Starter Choice
- Dinner Salad
- French Onion Soup

Entrées
- Seafood Cobb Salad
- Bacon & Cheddar Burger
- Prime Rib French Dip
- Pistachio Crusted Walleye
- Flat Iron Steak with Mashed Potatoes

Dessert
- Chocolate Mousse Cake
**CUSTOMIZED LUNCH MENU**

**Lunch Entrées**
Choose 3-5 entrees for your guests to pick from.
- Pan Seared Salmon Salad $14.95
- Grilled Tenderloin Steak Salad $16.95
- Seafood Cobb Salad $19.95
- Bacon & Cheddar Burger $12.95
- Bleu Cheese Burger $11.95
- The Blue Reuben $12.95
- Knife & Fork Chicken Club $12.95
- Prime Rib French Dip $17.95
- Tenderloin Steak Sandwich $16.95
- Pistachio Crusted Walleye $16.95
- Chicken Oreganata $12.95
- Sea Scallops Benedict $12.95
- Duet of Fish - Halibut and Scottish Salmon $14.95
- Halfsteak with fries $14.95
- Flat Iron Steak with Mashed Potatoes $18.95

**Appetizers**
Choose 2-3 Appetizers for the table.
- Bourbon Maple Glazed Bacon $16.95
- Crab Cakes $15.95
- Coconut Shrimp $13.95
- Calamari $12.95
- Jumbo Shrimp Cocktail $16.95
- Buffalo Shrimp $16.95

**Starter**
Choose 2-3 items for your guests to pick from.
- French Onion Soup Cup $4.95
- Caesar Salad $8.95
- The Chopped Salad $8.95
- Spinach & Goat Cheese Salad $8.95
- Steakhouse Wedge Salad $8.95

*Prices Subject to Change

**Desserts**
Desserts are served family style, please choose 2 for the group.
- Key Lime Pie $9.00
- Seasonal Crisp $9.00
- Red Velvet Cake $9.00
- New York Style Cheesecake $9.00
- Pittsburgh Blue Brownie $11.95
- Chocolate Mousse Cake $9.00

*Please note: all prices are subject to change.*
Please choose 3-4 hors d'oeuvres to serve during cocktail hour.

Horseradish Tenderloin $3.95
Mini Crab Cakes $3.50
With Horseradish Aioli and Scallion
Classic Bruschetta $2.25
Coconut Shrimp $2.00
Sea Scallops Benedict $5.00
Jumbo Shrimp Cocktail $3.25
Thick Cut Onion Rings $2.25
Buffalo Shrimp $3.95
Calamari $3.25
Lobster Corn Fritters $1.95
Caprese Skewer $3.95

Please note: all prices are subject to change.

Platters

Veggie Tray $50.00
(Serves 25 guests)
Fruit Tray $40.00
(Serves 25 guests)
Cold Seafood Platter MKT
(Serves 5 guests)
CUSTOMIZED DINNER MENU

$75 per person

**Appetizers For the Table**
- Thick Cut Onion Rings
- Jumbo Shrimp Cocktail or Buffalo Shrimp

**Starters**
- The Dinner Salad
  *With iceberg lettuce, cherry tomatoes, cucumber and red onion with your choice of dressing*
- French Onion Soup

**Entrées**
- Filet with toppings
- Porter House
- Prime Rib - King’s Cut
- Parmesan Crusted Halibut
- Chicken Oreganata

**Table Sized Accessories**
- Hashbrown Blue Style
- Asparagus with Hollandaise
- Pan Roasted Mushrooms

**Dessert**
- Cheesecake with Strawberry
- Chocolate Mousse Cake

For more information, email Tjersti at twebb@parasole.com or call 612.270.8947
Design your menu anywhere from 2 to 4 courses

### Appetizers
Choose 3-4 items for the table or buffet style.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Shrimp</td>
<td>$13.95</td>
</tr>
<tr>
<td>Calamari</td>
<td>$12.95</td>
</tr>
<tr>
<td>Sea Scallops Benedict</td>
<td>$14.95</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>$16.95</td>
</tr>
<tr>
<td>Hot Appetizer Sampler</td>
<td>$24.95</td>
</tr>
<tr>
<td>Bourbon-Maple Glazed Bacon</td>
<td>$14.95</td>
</tr>
<tr>
<td>Lobster &amp; Corn Fritters</td>
<td>$11.95</td>
</tr>
<tr>
<td>Bourbon-Maple Glazed Bacon</td>
<td>$16.95</td>
</tr>
<tr>
<td>Buffalo Shrimp</td>
<td>$16.95</td>
</tr>
</tbody>
</table>

### Starters
Choose 2-3 items for your guests to pick from.

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>French Onion Soup Cup</td>
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</tr>
<tr>
<td>Caesar Salad</td>
<td>$8.95</td>
</tr>
<tr>
<td>The Chopped Salad</td>
<td>$8.95</td>
</tr>
<tr>
<td>Spinach &amp; Goat Cheese Salad</td>
<td>$8.95</td>
</tr>
</tbody>
</table>

### Entrées
Choose 3-5 items for your guests to pick from.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon</td>
<td>$34.95-$39.95</td>
</tr>
<tr>
<td>Served 5 ways: Bleu Cheese Crusted, Horseradish Crusted, American with Cheddar and Bacon, Oskar with Asparagus, Crab Cake and Béarnaise</td>
<td></td>
</tr>
<tr>
<td>Bone-In New York Strip</td>
<td>$39.95</td>
</tr>
<tr>
<td>Aged Choice Sirloin</td>
<td>$29.95</td>
</tr>
<tr>
<td>Bone-In Filet</td>
<td>$59.95</td>
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<tr>
<td>Cowboy Ribeye</td>
<td>$49.95</td>
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<tr>
<td>Porterhouse</td>
<td>$49.95</td>
</tr>
<tr>
<td>Herb Crusted Prime Rib 16 oz</td>
<td>$35.95</td>
</tr>
<tr>
<td>Chicken Oreganata</td>
<td>$20.95</td>
</tr>
<tr>
<td>Pistachio Crusted Walleye</td>
<td>$25.95</td>
</tr>
<tr>
<td>Fresh Scottish Salmon</td>
<td>$27.95</td>
</tr>
<tr>
<td>Parmesan Crusted Halibut</td>
<td>$33.95</td>
</tr>
</tbody>
</table>

*Prices Subject to Change*
Continued

**Table Sized Accessories**
Sides are pre-determined and served family style. Please choose 2-3 different sides for the group.

**Vegetables**
- Broccoli with Hollandaise $9.95
- Spinach & Mushroom Gratin $9.95
- Green Beans Amandine $9.95
- Pan Roasted Mushrooms $9.95
- Asparagus with Hollandaise MKT
- *Roasted Butternut Squash $9.95
- *Creamed Corn $9.95
- Thick Cut Onion Rings $9.95

**Potatoes**
- Loaded Mashed Potatoes $9.95
- Hand Cut Parmesan Fries $5.95
- Hash Browns $11.95
- Hash Browns with Onions $12.95
- Hash Browns Blue Style $13.95
- *Roasted Sweet Potatoes with Housemade Marshmallows $9.95
- *Seasonal

**Seafood**
- Australian Lobster Tail $59.95
- or Half Tail $33.95
- King Crab Legs Market

**Dessert**
Desserts are pre-determined and served family style. Please choose 2-3 for the group.
- Key Lime Pie $9.00
- Red Velvet Cake $9.00
- New York Style Cheesecake $9.00
- Pittsburgh Blue Brownie $11.95
- Chocolate Mousse Cake $9.00

*Prices Subject to Change
SAMPLE TABLE ARRANGEMENT

**U-SHAPE**
Seats 10-24

**SQUARES & ROUNDS**
Seats up to 55 guests

**BOARD ROOM STYLE**
Seats up to 25 guests
Personal or professional, large or small – we can help make your event a success. For information and planning assistance, contact Tjersti at twebb@parasole.com or call her at 612.270.8947. To learn more about private dining and events at Pittsburgh Blue, including options at our Edina location, visit www.pittsburghbluesteak.com.

More Dining Options
The Parasole family of restaurants offers a world of choices for private dining and group events at www.parasole.com/events.