



DIZZY'S CLUB COCA-COLA. Group Prix Fixe Menu Options
All Prix Fixe Pricing excludes music entrance and cover costs

For more information, contact Luis Antonio Thompson, Venue Manager.
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GREAT PERFORMANCES®

CELEBRATE FOOD

4 COURSE MENU + OPEN BAR | 100

/person, includes NY tax and service charges | 89/person tax exempt org.
Includes Family-Style First Course, (1) Second Course, Choice of (2) Entrees [with silent vegetarian option], and (1) Dessert option, with Coffee/Tea;
House Open Bar includes Unlimited Wine, Beer, House Spirits, Fountain Beverages, and Bottled Water



FAMILY-STYLE FIRST COURSE [Includes all of the following options]

Herbed Ricotta and Cornbread Crackers | Hot Pepper Jelly
Crispy Louisiana Catfish Strips | Spicy Remoulade
New Orleans Cajun Seafood Fry | A Festival of Shrimp, Crawfish Tails, Calamari, Oysters, Spicy Remoulade
Dizzy's Signature Crispy Chicken Fingers | Franks Red Hot, Ewes Blue Cheese, Pickled Carrots and Celery



SECOND COURSE [choose one option for your guests]

Louisiana Gumbo | Sautéed Rock Shrimp, Oysters, Crawfish, Crab and Scallop Served Over Carolina Rice, Topped with a Dark Roux Gumbo of Andouille Sausage and Gumbo File

Baby Arugula and Wild Mushroom Salad | Goat Cheese, Warm Whole Grain Mustard Vinaigrette

Stuffed Mirliton | Lump Crab, Rock Shrimp, Fresh Mozzarella, Cajun Tomato Sauce
A Mirliton is a Pear-shaped Squash - A New Orleans staple!

Harvest Salad | Romaine, Roasted Butternut Squash, Dried Cranberries, Toasted Pumpkin Seeds, Blue Cheese

Low Country Shrimp and Grits | Local Cheddar Sauce, Caramelized Onions, Smoked Tasso Ham



CHOICE OF ENTRÉE [choose two options for your guests. Grit Cakes included as silent vegetarian choice.]

Miss Mamie's Fried Chicken | Creamy Whipped Potatoes and Turnips, Collard Greens

Hickory Smoked Baby Back Ribs | Roasted Sweet Potato Wedges, Cole Slaw

Crispy Louisiana Catfish | Mac and Cheese, Collard Greens, Candied Jalapeno Tartar Sauce

Pan Seared Pork Chop | Parsnip Puree, Brussels Sprout Leaves, Roasted Squash, Apple Cider Jus

Blackened Salmon Filet | Roasted Garlic and Herb Grit Soufflé, Green Beans, Lemon Drizzle

Grilled Dry Aged Sirloin | Grilled BBQ Carrots, Hand Cut Steak Fries, Braising Greens, Bourbon Butter

Sweet Potato and Jalapeño Grit Cakes | Kale, Frizzled Carrots, Sun Dried Tomato Chutney *Silent Vegetarian Option



DESSERT with Coffee, Decaf Coffee, and Tea [choose one option for your guests]

Pumpkin Pie cheesecake | Graham Cracker Ice Cream

Gluten-Free Mocha Mousse Cake | Sponge Cake, Coffee Crunch and Chocolate Mousse, White Chocolate Sauce

Apple Bourbon Crumb | Bourbon Glazed Apples, Vanilla Ice Cream

Deconstructed Red Velvet Cake | Cream Cheese Frosting, Raspberry Gelee, Creme Fraiche de Panna Cotta



UNLIMITED WINE, BEER, LIQUOR, AND FOUNTAIN BEVERAGES including the following:

SVEDKA Vodka | **TANQUERAY** Gin | **JOSE CUERVO** Tequila | **BACARDI** Rum | **DEWARS 12** Scotch |
JACK DANIELS Whiskey | **Assorted Draught Beers** | **CABERNET SAUVIGNON**, Los Nevados 2007 |
CHARDONNAY, Los Nevados 2007 | **DASANI** Still Bottled Water | **SARATOGA** Sparkling Bottled Water | **COKE** |
DIET COKE | **SPRITE** | **Ginger Ale** | **Cranberry Juice**

4 COURSE MENU | 75/person, includes NY tax and service charges | 70/person tax exempt organizations

Includes Family-Style First Course, (1) Second Course, Choice of (2) Entrees [with silent vegetarian option], and (1) Dessert option, with Coffee/Tea, & Unlimited Fountain Beverages



FAMILY-STYLE FIRST COURSE [Includes all of the following options]

Herbed Ricotta and Cornbread Crackers | Hot Pepper Jelly
Crispy Louisiana Catfish Strips | Spicy Remoulade
New Orleans Cajun Seafood Fry | A Festival of Shrimp, Crawfish Tails, Calamari, Oysters, Spicy Remoulade
Dizzy's Signature Crispy Chicken Fingers | Franks Red Hot, Ewes Blue Cheese, Pickled Carrots and Celery



SECOND COURSE [choose one option for your guests]

Louisiana Gumbo | Sautéed Rock Shrimp, Oysters, Crawfish, Crab and Scallop Served Over Carolina Rice, Topped with a Dark Roux Gumbo of Andouille Sausage and Gumbo File

Baby Arugula and Wild Mushroom Salad | Goat Cheese, Warm Whole Grain Mustard Vinaigrette

Stuffed Mirliton | Lump Crab, Rock Shrimp, Fresh Mozzarella, Cajun Tomato Sauce
A Mirliton is a Pear-shaped Squash - A New Orleans staple!

Harvest Salad | Romaine, Roasted Butternut Squash, Dried Cranberries, Toasted Pumpkin Seeds, Blue Cheese

Low Country Shrimp and Grits | Local Cheddar Sauce, Caramelized Onions, Smoked Tasso Ham



CHOICE OF ENTRÉE [choose two options for your guests. Grit Cakes included as silent vegetarian choice.]

Miss Mamie's Fried Chicken | Creamy Whipped Potatoes and Turnips, Collard Greens

Hickory Smoked Baby Back Ribs | Roasted Sweet Potato Wedges, Cole Slaw

Crispy Louisiana Catfish | Mac and Cheese, Collard Greens, Candied Jalapeno Tartar Sauce

Pan Seared Pork Chop | Parsnip Puree, Brussels Sprout Leaves, Roasted Squash, Apple Cider Jus

Blackened Salmon Filet | Roasted Garlic and Herb Grit Soufflé, Green Beans, Lemon Drizzle

Grilled Dry Aged Sirloin | Grilled BBQ Carrots, Hand Cut Steak Fries, Braising Greens, Bourbon Butter **(+8/PERSON)**

Sweet Potato and Jalapeño Grit Cakes | Kale, Frizzled Carrots, Sun Dried Tomato Chutney **Silent Vegetarian Option*



DESSERT with Coffee, Decaf Coffee, and Tea [choose one option for your guests]

Pumpkin Pie cheesecake | Graham Cracker Ice Cream

Gluten-Free Mocha Mousse Cake | Sponge Cake, Coffee Crunch and Chocolate Mousse, White Chocolate Sauce

Apple Bourbon Crumb | Bourbon glazed apples, Vanilla Ice Cream

Deconstructed Red Velvet Cake | Cream Cheese Frosting, Raspberry Gelee, Creme Fraiche de Panna Cotta



UNLIMITED BEVERAGES

COKE | DIET COKE | SPRITE | Ginger Ale | Cranberry Juice

PLUS Add Unlimited House Red & White Wine for an additional 10/person -
2007 Los Nevados **Cabernet Sauvignon** and **Chardonnay** | Mendoza

3 COURSE MENU | 66/person, includes NY tax and service charges | 61.44/person tax exempt organizations

Includes (1) Starter, Choice of (2) Entrees [with silent vegetarian option], and (1) Dessert option, with Coffee/Tea, & Unlimited Fountain Beverages



STARTERS [choose one option for your guests]

Louisiana Gumbo | Sautéed Rock Shrimp, Oysters, Crawfish, Crab and Scallop Served Over Carolina Rice, Topped with a Dark Roux Gumbo of Andouille Sausage and Gumbo File

Baby Arugula and Wild Mushroom Salad | Goat Cheese, Warm Whole Grain Mustard Vinaigrette

Stuffed Mirliton | Lump Crab, Rock Shrimp, Fresh Mozzarella, Cajun Tomato Sauce
A Mirliton is a Pear-shaped Squash, a New Orleans staple!

Harvest Salad | Romaine, Roasted Butternut Squash, Dried Cranberries, Toasted Pumpkin Seeds, Blue Cheese

Low Country Shrimp and Grits | Local Cheddar Sauce, Caramelized Onions, Smoked Tasso Ham



ENTRÉES [choose two options for your guests. Grit Cakes included as silent vegetarian choice.]

Miss Mamie's Fried Chicken | Creamy Whipped Potatoes and Turnips, Collard Greens

Hickory Smoked Baby Back Ribs | Roasted Sweet Potato Wedges, Cole Slaw

Crispy Louisiana Catfish | Mac and Cheese, Collard Greens, Candied Jalapeno Tartar Sauce

Pan Seared Pork Chop | Parsnip Puree, Brussels Sprout Leaves, Roasted Squash, Apple Cider Jus

Blackened Salmon Filet | Roasted Garlic and Herb Grit Soufflé, Green Beans, Lemon Drizzle

Grilled Dry Aged Sirloin | Grilled BBQ Carrots, Hand Cut Steak Fries, Braising Greens, Bourbon Butter **(+8/PERSON)**

Sweet Potato and Jalapeño Grit Cakes | Kale, Frizzled Carrots, Sun Dried Tomato Chutney **Silent Vegetarian Option*



DESSERTS with Coffee, Decaf Coffee, and Tea [choose one option for your guests]

Pumpkin Pie cheesecake | Graham Cracker Ice Cream

Gluten-Free Mocha Mousse Cake | Sponge Cake, Coffee Crunch and Chocolate Mousse, White Chocolate Sauce

Apple Bourbon Crumb | Bourbon glazed apples, Vanilla Ice Cream

Deconstructed Red Velvet Cake | Cream Cheese Frosting, Raspberry Gelee, Creme Fraiche de Panna Cotta



UNLIMITED BEVERAGES

COKE | DIET COKE | SPRITE | Ginger Ale | Cranberry Juice

PLUS Add Unlimited House Red & White Wine for an additional 10/person
2007 Los Nevados **Cabernet Sauvignon** and **Chardonnay** | Mendoza

2 COURSE MENU | 46/person, includes NY tax and service charges | 42.70/person tax exempt organizations

Includes (1) Starter, Choice of (2) Entrees [with silent vegetarian option] & (2) Fountain Beverages



STARTERS [choose one option for your guests]

Louisiana Gumbo | Sautéed Rock Shrimp, Oysters, Crawfish, Crab and Scallop Served Over Carolina Rice, Topped with a Dark Roux Gumbo of Andouille Sausage and Gumbo File

Baby Arugula and Wild Mushroom Salad | Goat Cheese, Warm Whole Grain Mustard Vinaigrette

Stuffed Mirliton | Lump Crab, Rock Shrimp, Fresh Mozzarella, Cajun Tomato Sauce

Harvest Salad | Romaine, Roasted Butternut Squash, Dried Cranberries, Toasted Pumpkin Seeds, Blue Cheese

Low Country Shrimp and Grits | Local Cheddar Sauce, Caramelized Onions, Smoked Tasso Ham



ENTRÉES [choose two options for your guests. Grit Cakes included as silent vegetarian choice.]

Miss Mamie's Fried Chicken | Creamy Whipped Potatoes and Turnips, Collard Greens

Hickory Smoked Baby Back Ribs | Roasted Sweet Potato Wedges, Cole Slaw

Crispy Louisiana Catfish | Mac and Cheese, Collard Greens, Candied Jalapeno Tartar Sauce

Pan Seared Pork Chop | Parsnip Puree, Brussels Sprout Leaves, Roasted Squash, Apple Cider Jus

Blackened Salmon Filet | Roasted Garlic and Herb Grit Soufflé, Green Beans, Lemon Drizzle

Grilled Dry Aged Sirloin | Grilled BBQ Carrots, Hand Cut Steak Fries, Braising Greens, Bourbon Butter **(+8/PERSON)**

Sweet Potato and Jalapeño Grit Cakes | Kale, Frizzled Carrots, Sun Dried Tomato Chutney **Silent Vegetarian Option*



TWO (2) FOUNTAIN BEVERAGES PER PERSON

COKE | DIET COKE | SPRITE | Ginger Ale | Cranberry Juice

1 COURSE MENU | 20/person, includes NY tax and service charges | 18.50/person tax exempt organizations

Includes Choice of (2) Entrees [with silent vegetarian option] & (1) Fountain Beverage



ENTRÉES [choose two options for your guests. Grilled Cheese Sandwich included as silent vegetarian choice.]

Miss Mamie's Fried Chicken | Creamy Whipped Potatoes and Turnips, Collard Greens

Prime Beef Burger | Lettuce, Tomato, Onion, Pickled Seasonal Vegetables, French Fries

Jumbo Lump Crab Cake Sandwich | Baby Arugula, Spicy Remoulade, French Fries

Grilled Chicken Po' Boy | Shredded Lettuce, Sliced Tomato, Spicy Remoulade, French Fries

Sweet Potato and Jalapeño Grit Cakes | Kale, Frizzled Carrots, Sun Dried Tomato Chutney **Silent Vegetarian Option*



ONE (1) BEVERAGE PER PERSON

COKE | DIET COKE | SPRITE | Ginger Ale | Cranberry Juice

SEATED HORS D'OEUVRES | 16/person, includes NY tax and service charges | 14.64/person tax exempt organizations

Includes Choice of (3) Hors D'Oeuvre Selections, served family style on Platters



HORS D'OEUVRES MENU

- ❖ **Grilled Corn and Caramelized Onion Tartlet**
- ❖ **Devil Eggs** | Cayenne Pepper and Crispy Shallots
- ❖ **Mini Black Bean Sliders** | Sour Cream and Salsa
- ❖ **Heirloom Tomato Wedges** | Herbed Ricotta Cheese
- ❖ **Hushpuppies** | Honey Whipped Butter
- ❖ **Three-cheese Mac and Cheese Croquette**
- ❖ **Fried Okra Spears** | Ranch Dip
- ❖ **Southern Fried Spicy Shrimp** | Béarnaise Aioli
- ❖ **Bite Sized Catfish Po'Boys** | Tartar Remoulade
- ❖ **Classic Louisiana Gumbo Shooters**
- ❖ **Dungeness Crab Beignets**
- ❖ **Jumbo Lump Crab Cakes** | Spicy Remoulade
- ❖ **BBQ Salmon Steak Skewers**
- ❖ **Fried Oyster Po'Boys** | Horseradish Aioli
- ❖ **Buttermilk Battered Chicken Tenders**
- ❖ **Open Faced BBQ Pulled Pork Sandwich** | Cheddar Cheese Farm House Roll
- ❖ **BBQ Short Ribs**
- ❖ **Roasted Poblano on Stone Ground Grit Cake**
- ❖ **Herb Grilled Skirt Steak Skewers** | Dizzy Coca Cola Dipping Sauce
- ❖ **Mini Muffuletta Sliders** | Blacken Chicken Tartlets
- ❖ **Mini Chicken Fried Steak** | Bourbon Glazed Onions
- ❖ **Fried Green Tomatoes** | Red Pepper Remoulade

OPEN BAR PACKAGES

PREMIUM OPEN BAR | 19. FOR 1 hr + 8. EACH ADDITIONAL 1/2 hr

Plus NY tax and service charges

Includes House & Premium Liquor, House Red & White wine, Bottled and Draught Beer, Sodas, Juices, and Bottled Water

HOUSE OPEN BAR | 16. FOR 1 hr + 6. EACH ADDITIONAL 1/2 hr

Plus NY tax and service charges

Includes House Liquor, House Red & White wine, Draught beer, Sodas, Juices, and Bottled Water

LIMITED OPEN BAR | 13. FOR 1 hr + 5. EACH ADDITIONAL 1/2 hr

Plus NY tax and service charges

Includes House red & white wine, Draught Beer, Sodas, Juices, and Bottled Water

HOUSE LIQUOR SELECTION

VODKA	GIN	RUM	TEQUILA	SCOTCH	WHISKEY
Svedka	Tanqueray	Bacardi Silver	Jose Cuervo	Dewars 12 Yr.	Jack Daniels

PREMIUM LIQUOR SELECTION

VODKA	GIN	RUM	TEQUILA	SCOTCH
Belvedere Grey Goose Ketel 1 Ciroc	Beefeater Bombay Sapphire Hendrick's	10 Cane Goslings Bacardi Limon Myer's Malibu	Partida Blanco Patron Anejo Patron Silver	JW Black Chivas Regal JW Red
	BOURBON	SINGLE MALTS	COGNAC	WHISKEY
	Knob Creek Makers Mark Bookers	Craggenmore Macallan 12yr Laphroaig 10yr Talisker 10 yr	Courvoisier VSOP Hennessy VS	Canadian Club Bushmill's Crown Royal Jameson

Payment Terms and Info

1. Final Contract Pricing - Finalized contract will be sent once a menu has been selected, containing cover, food, beverage, tax, and service charges. Prices quoted in this listing do not include cover costs (for Group Sales), which range from \$20/person - \$35/person depending on date and performance artist. Final guest count must be confirmed no later than three (3) business days before group is scheduled to attend. We shall make every possible effort to accommodate any increases up until the day of the event, provided that we will not be required to serve more than 3% more guests than the guaranteed minimum. For Full club buyouts, final guest count must be confirmed no later than seven (7) business days before event.

2. Method of Payment - We accept MasterCard, Visa, American Express, Discover, and Diners Club. Final Credit Card Information must be received no later than seven business days (7) before scheduled reservation. Check payment is accepted; however final payment of balance due must be received no later than seven business days (7) prior to event date.

Check payments must be sent with copy of Invoice to:

Robert Paul, Controller
Great Performances (at Dizzy's Club Coca-Cola)
304 Hudson Street, 2nd Fl.
New York, NY 10013

Any minor adjustments must be settled by end of evening and will be due and payable on receipt. Payment past due by 15 days or more will be subject to 1.75% per month finance charge. Third party vendors (i.e. tent, rental, liquor) must also be paid in full according to the terms stated by the third party vendor.

3. Cancellation - You may cancel any agreement only upon giving written notice to us and on the terms set forth below. You understand that in the event of cancellation, our actual damages would be difficult to determine and, therefore, you agree to pay the following amounts as liquidated damages in the event of cancellation.

For group sales of 80 or less, if the group is cancelled with fourteen or more business days (14+) notice, no fee will be assessed. If the event is canceled with between three and thirteen business days (3 - 13) notice, a fee equal to 50% of the estimated food and beverage costs will be retained by Great Performances as an administrative fee, as well as up to 50% of the quoted cover charge costs to be retained by Jazz at Lincoln Center. If the event is canceled with less than three business days (3) notice, a fee of 100% of the estimated cost will be due and payable.

For full club buyouts of 81 or more, if the event is canceled with 90 days+ notice, a fee equal to 25% of the estimated cost of the event will be retained by Great Performances as an administrative fee. If the event is canceled with between three and ninety business days (3 - 90) notice, a fee equal to 50% of the estimated cost of the event will be retained by Great Performances as an administrative fee. If the event is canceled with less than three business days 3 notice, a fee of 100% of the estimated cost will be due and payable. Client also acknowledges and agrees that any monies, deposits or fees paid to third party vendors or venues for any reason may or may not be refundable.

4. Attorney's Fees - If Great Performances is required to commence any action or proceeding against Client by reason of any breach of an agreement regarding stated terms of payment cancellation, or guaranteed minimums Great Performances shall be entitled to recover from Client actual attorney's fees and costs, whether or not the proceeding or action proceeds to judgment. If full amount due and payable is paid in full in advance as stated in #2 above, this clause shall not apply.

5. Governing Law - Great Performances and Client irrevocably submits to the exclusive jurisdiction of any federal or state court in the State of New York, County of New York. This agreement shall be governed by the laws of the State of New York applicable to agreements to be made and performed solely within such state and without giving effect to the conflict of laws principles thereof.

6. Disclaimer - Great Performances cannot be held responsible for any disruption of an event as a result of war, weather, civil disturbance, or act of God, or for the damage or loss of any property which you or your guests bring to the Event.

7. Entire Agreement - Any agreement between Great Performances and Client supersedes any prior or contemporaneous written or oral agreements between them with respect to the event. There are no representations, warranties, agreements, arrangements or understandings, oral or written, between Client and Great Performances relating to the subject matter contained in any agreement and the proposal which are not fully expressed in this agreement and the proposal.