



AMENITIES

Bascom's Chop House serves aged steaks, fine wine and fresh seafood among other American dishes at an affordable price. Our restaurant features specially aged (to our specifications) Certified Angus Beef cooked on uniquely built broilers. In addition to great steaks, the menu will include select fresh seafood such as Salmon, Grouper and Tuna and a variety of fresh cooked vegetables, potatoes and salads all served in large portions. All of the menu items will be made in-house for freshness and quality control.

Bascom's is appointed with rich colors and fabrics softening the typical steak house feel. Enhanced by soft lighting, linen tablecloths and supple leather booths creating an upscale casual feel. Bascom's offers a relaxed, informal atmosphere, where diners are encouraged to linger as long as they like. Our lounge is a beautiful mahogany bar that will seat 15 guests, and accommodate as many as 100 *Guests* for an extraordinary cocktail & hors d'oeuvre hour.

Private Facilities: 6 private dining rooms that will accommodate events of 10 to 200 *Guests*.

***Gorgeous dance floor, elevator, exclusive washrooms, and our private events kitchen. ***

Parking: Self-parking is abundant with valet parking available.

Hours: Lunch

Monday through Friday 11:30 until 2:30.

Dinner

Monday through Saturday 5:00 until 10:00.

Sunday 4:00 until 9:00.

Alternate time arrangements may be available for special events.

AV Equipment Available 35.00 Per

- SVGA LCD Projector
- 6 x 8 Screen *Other sizes also available*
- Lavalier microphone/Speaker system
- Sound system w/ 2 speakers w/ cordless microphone
- Podium
- United States Flag w/ stand & base

3665 Ulmerton Road Clearwater, FL 33762 727-573-3363 Fax 727-573-4887

View your private room online at www.Bascoms.com

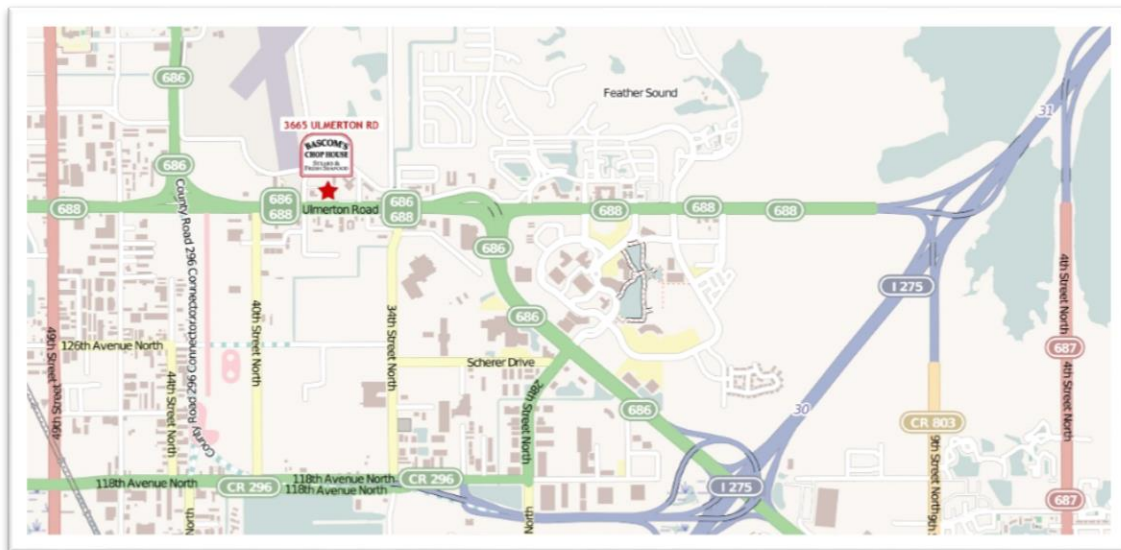


REQUESTED INFORMATION

In order to confirm arrangements and to ensure the success of your event, we request the following information:

- Final Guest count is requested three business days prior to your event.
- Private dining rooms and seating arrangements will be selected based on your final Guest count.
- We ask that you confirm your menu selection 5 days in advance.
- We accept American Express, Visa, MasterCard, and Discover Cards.
- All parties will be billed on a single check. A 7% state sales tax and 20% service gratuity charge will be applied to each check.
- To insure that your next event is an extraordinary success, please call today!

*Thank you, we look forward to exceeding your Guests expectations!
On your way to Bascoms' Chop House*



Directions for your convenience:

From Tampa

1-275 South across Howard Frankland Bridge -- to 2nd exit West (Ulmerton Road)
Travel 2.20 miles on right hand side. *Under 5 minutes after the Howard Frankland Bridge.

From the South

North on 1-275 exit Roosevelt Blvd. to travel North (left split) -- merge to west Ulmerton Road.
Travel 1 mile on right hand side.

From the North

South on US HWY 19 to Ulmerton Road (Left) 3 miles on left hand side.

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WINE SELECTIONS/BAR OPTIONS

Compliment your dinner with a selection from our wine list. The following are some recommendations of our most popular wines for private dining.

WHITE WINES

<i>Chardonnay, Napa Valley, California</i>	2007	59.00
<i>Frog's Leap, Napa Valley, California</i>	2007	63.00
<i>Cakebread, Chardonnay, Napa Valley, California</i>	2007	75.00
<i>Bascom's House Chardonnay</i>	N/A	48.00
<i>Pighin, Pinot Grigio, Colio, Italy</i>	2006	48.00

** Please choose a red and a white for your event **

RED WINES

<i>Silverado, Cabernet Sauvignon, Napa Valley</i>	2006	81.00
<i>Conn Creek, Cabernet Sauvignon, Napa Valley</i>	2005	69.00
<i>ZD, Cabernet Sauvignon, Napa Valley</i>	2006	105.00
<i>J. Lohr, Cabernet Sauvignon, Carol's Vineyard, Napa Valley</i>	2005	91.00
<i>Bascom's House Cabernet Sauvignon</i>	N/A	48.00
<i>Merryvale, Merlot, Reserve, Napa Valley</i>	2005	74.00
<i>Frog's Leap, Merlot, Napa Valley</i>	2006	79.00
<i>Bascom's House Merlot</i>	N/A	48.00
<i>David Bruce, Pinot Noir, Sonoma, California</i>	2006	70.00
<i>Cannel Road, Pinot Noir, Arroyo Seco, California</i>	2006	75.00
<i>Bascom's House Pinot Noir</i>	N/A	48.00

House wine vineyards periodically change

CHAMPAGNE

<i>Piper Heidsieck Brut, Reims, France</i>	81.00
<i>Veuve Clicquot Rose, Reims, France</i>	105.00
<i>Veuve Clicquot Yellow Label, Reims, France</i>	88.00

Add some flair to your event with a champagne/sparkling cider toast for only \$7 per guest

Bascom's Chop House Champagne Toast

Bar Options and Wine Selections

Select the bar option best suited for your event

- **Open Bar:** (all drinks rung on master bill. Simply, per consumption.)
- **Cash Bar:** (all drinks are paid for by Guests with cash, tab may be started with credit card).
- **Open Bar per hour:** \$15.00 first hour per person, \$10.00 per each hour following.
- **Drink tickets:** (Guest uses tickets to order drinks from the bar, each drink ticket billed to master bill, tickets range in price).
- **Beer & Wine only:** (liquor must be paid by cash bar).
- **Wine pour with Dinner:** (your service staff will offer red or white wine with dinner).

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HORS D'OEUVRE SELECTIONS

3-4 pieces per Guest are recommended

COLD HORS D' OEUVRE

Jumbo Gulf Shrimp, Served with Cocktail Sauce	25 pieces min.	70.00
Oysters on the Half Shell *When Available	25 pieces min.	75.00
Blini with Smoked Salmon	25 pieces min.	55.00
Seared Ahi Tuna on Fried Wonton Chips	25 pieces min.	75.00
Tenderloin on Garlic Toast	25 pieces min.	90.00
Stone Crab Claws *Seasonal		Per lb. Market Price

HOT HORS D' OEUVRE

Mini Crab cakes	25 pieces min.	75.00
Mushrooms Stuffed with Crabmeat	25 pieces min.	60.00
Shrimp Quesadilla with Avocado Salsa	25 pieces min.	65.00
Mushrooms Stuffed with Spinach	25 pieces min.	55.00
Seared Diver Scallops / Port Demi Glaze	25 pieces min.	95.00
Scallops wrapped In Bacon	25 pieces min.	85.00
Hoisin Ginger Glazed Chicken Wings	25 pieces min.	50.00
Smoked Chicken Spring Roll	25 pieces min.	70.00
Lollipop Domestic Lamb Chops	25 pieces min.	150.00

DISPLAY ITEMS

Cheese and Fruit Display	Serves 30	90.00
Vegetables Crudités	Serves 20	55.00
Baked Brie En Crôt	Serves 50	105.00
Chilled Seafood Display	Serves 25	195.00
Seared Tuna Sashimi Display	Serves 25	175.00
European Meat Display	Serves 25	125.00
Served with rolls, trio of mustard and lettuce, tomato and onion		
*Nice for Mini Sandwiches		

CARVED ITEMS

Sliced tenderloin with Béarnaise	Serves 20	255.00
Prime Rib and Au Jus	Serves 20	245.00
Five Spice Tuna Loin with Soy Peanut Sauce	Serves 20	145.00
Oven Roasted Tom Turkey	Serves 40	170.00
Smoked Maple Ham	Serves 40	170.00

Carver required for all carving stations at 75.00 per hour of service

While all the above selections are wonderful the **bolded are some of our Guests favorites**

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DINNER MENU SELECTIONS

Event: _____ On Site Contact: _____

Room _____ Number of Guests: _____

Day: _____ Date/Time: _____

Bascoms Chop House Welcomes: _____

(Menu Title)

Included with your Entrée Package

- Your private room and bar area
- Soda, iced tea and coffee
- Mixed greens salad & dinner rolls
- Two accompaniments (one starch & one vegetable)
- Two dessert choices (made from scratch in-house)

Entrée Selections

*Please select three items for your event menu (*Choice of 4 with Porterhouse or Ribeye!*)*

** All Steaks Cooked Medium**

<input type="checkbox"/> Filet Mignon 12oz	44.95	<input type="checkbox"/> Chicken Dijon	29.95
<input type="checkbox"/> Petite Filet Mignon	39.95	<input type="checkbox"/> Prime Rib of Beer	39.95
<input type="checkbox"/> New York Strip	42.95	<input type="checkbox"/> Chicken Florentine	29.95
<input type="checkbox"/> Bascom's Porterhouse	54.95	<input type="checkbox"/> Salmon Oscar	37.95
<input type="checkbox"/> Five Spice Tuna	42.95	<input type="checkbox"/> Center Cut Pork Chop	34.95
<input type="checkbox"/> Grouper A La Maniere	39.95	<input type="checkbox"/> 16 oz Lobster Tail	54.95
<input type="checkbox"/> Bone In Ribeye	49.95	<input type="checkbox"/> Stone Crab	*Market Price

Add a 5 oz lobster tail to any entree for only 14.95

16oz cold water tail, bite sized, served in shell, family style 49.95

Accompaniments

Select one starch

Oven Roasted New Potato **Bascom's Garlic Mashed** Rice Pilaf

& one vegetable

Sautéed Spinach **Vegetable Medley** **Sautéed Mushrooms** Steamed Asparagus

Four choice family style also available for \$4 per Guest

Dessert

Please select two

Pecan Crusted Cheese Cake **Florida Key Lime Pie** **Belgian Triple Chocolate Torte**

While all the above selections are wonderful the bolded are some of our Guests favorites

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LUNCH MENU SELECTIONS

Bascom's Chop House Welcomes _____
(Menu Title)

Included with your Lunch Package

- Your private room and bar area
- Soda, iced tea and coffee
- Mixed greens salad & dinner rolls
- Two accompaniments (one starch & one vegetable)
- Two dessert choices (Made from scratch in-house)

*While all the below selections are wonderful the **bolded** are some of our Guests favorites*

Lunch Selections

Please select three items for your event menu

21.95	24.95
<input type="checkbox"/> Chopped Steak	<input type="checkbox"/> Filet Mignon Steak Salad
<input type="checkbox"/> Beef Burgundy	<input type="checkbox"/> N.Y. Strip Steak
<input type="checkbox"/> Bascom's Grilled Chicken Salad	<input type="checkbox"/> Grilled Chicken & Gulf Shrimp on Skewer
<input type="checkbox"/> Chicken Dijon	<input type="checkbox"/> Grouper Bubba
<input type="checkbox"/> Salmon A La Maniere	<input type="checkbox"/> Salmon Oscar

Accompaniments

Choose two accompaniments

- Oven Roasted New Potato **Bascom's Garlic Mashed** Rice Pilaf
 Sautéed Spinach **Vegetable Medley** Sautéed Mushrooms Steamed Asparagus

Dessert

Choose two desserts

- Pecan Crusted Cheese Cake **Florida Key Lime Pie** **Belgian Triple Chocolate Torte**

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LUNCH MENU SELECTIONS - BUFFET

****Buffets Reserved for 50 or more Guests* (Unless other arrangements are made)***

****Please select three of the following entrees for your event menu****

Beef Burgundy

Hand cut Tenderloin of Beef, onions, garlic, mushrooms and fresh herbs, prepared in a red wine demi-glace.

Meat Loaf

Ground lean Black Angus, Veal and Pork slow roasted with savory spices and herbs, served with black pepper and onion mushroom gravy.

Chicken Dijon

Sautéed breast of chicken encrusted with herb, Dijon mustard and Asiago breadcrumbs, served with a red wine demi-glace.

Grouper Bubba

Pan sautéed Gulf grouper Sautéed with onions, peppers, capers, tomatoes, olives and white wine.

Chicken Florentine

Chicken Breast stuffed with spinach and Parmesan cheese. Crowned with Béarnaise sauce.

Shrimp and Scallop Penne

Sautéed Gulf Shrimp and Diver Scallops. With diced tomatoes, fresh basil, artichoke hearts, white wine and garlic-butter over penne pasta.

Accompaniments

Choose two accompaniments

- Oven Roasted New Potato **Bascom's Garlic Mashed** Rice Pilaf
 Sautéed Spinach **Vegetable Medley** Sautéed Mushrooms Steamed Asparagus

Dessert

The following three homemade desserts included

- Pecan Crusted Cheese Cake Florida Key Lime Pie Belgian Triple Chocolate Torte

Included with your Lunch Buffet Package

- Your private room and bar area
- Soda, iced tea and coffee
- Mixed greens salad & dinner rolls
- Two accompaniments (one starch & one vegetable)
- Two dessert choices (Made from scratch in-house)

21.95 Per Person

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DINNER MENU SELECTIONS - BUFFET

**Buffets Reserved for 50 or more Guests* (Unless other arrangements are made)*

Please select three of the following entrées for your event menu

Blackened Chicken Pasta

Chicken seasoned with blackening spice.
Served with broccoli and a garlic herb Alfredo sauce over penne pasta.

Atlantic Salmon A La Maniere

Lemon, Thyme, and White Wine Beurre Blanc sauce.

Seafood Medley Pasta

A Medley of Fresh Scallops, Mussels and Gulf Shrimp.
Served in a Roasted Garlic Tomato Cream Sauce over Penne Pasta.

Prime Rib of Beef

Slow Roasted Beef with Chefs special selection of spice and herbs.
Served with Garlic Mashed Potatoes and Au Jus.

Beef Burgundy

Hand cut tips of Beef Tenderloin with onions, garlic, mushrooms and fresh herbs in a Red Wine Veal-Demi Reduction.

Grouper Bubba

Pan sautéed Gulf grouper sautéed with onions, peppers, capers,
Tomatoes, olives and white wine.

Accompaniments

Choose two accompaniments

- Oven Roasted New Potato **Bascom's Garlic Mashed** Rice Pilaf
 Sautéed Spinach **Vegetable Medley** Sautéed Mushrooms Steamed Asparagus

Dessert

The following three homemade desserts included

- Pecan Crusted Cheese Cake Florida Key Lime Pie Belgian Triple Chocolate Torte

Included with your Dinner Buffet Package

- Your private room and bar area
- Soda, iced tea and coffee
- Mixed greens salad & dinner rolls
- Two accompaniments (one starch & one vegetable)
- Two dessert choices (Made from scratch in-house)

39.95 Per Person

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*Bascom's Chop House Welcomes:
"Your Companies Name or Salutation"*

Your Menu Selections Include:

Salad

*Bascoms fresh garden salad paired with
our own house vinaigrette dressing*

Entrees

(Choice of)

*Bascom's Own Bone In Ribeye * Midwestern Angus Beef *
Our most delicious steak; No Doubt to impress*

*Filet Mignon * Midwestern Angus Beef *
Our Filet Mignon is aged for a minimum of 28 days,
our most tender steak
All steaks prepared medium*

Salmon Oscar

*Fresh Atlantic Salmon filet topped with Maryland lump crabmeat,
homemade hollandaise & our wonderful asparagus*

Chicken Dijon

*Fresh cut breast of chicken encrusted with Dijon mustard
then baked with asiago breadcrumbs*

Accompaniments

*Roasted red skin garlic mashed potatoes, rice pilaf, vegetable medley,
as well as our wonderful sautéed mushrooms. All served family style*

Dessert

*Belgian Triple Chocolate Torte or
Graham Cracker Crusted Florida Key Lime Pie*

We enjoyed having you as our Guests



BASCOM'S PRIVATE DINING POLICIES

Event: _____ Contact: _____

Date: _____ Start Time: _____

Number of expected guest: _____ End Time As long as you wish

Deposit Required: _____ Room: _____

Phone: _____ Fax: _____

E-Mail: _____

All food and beverage is subject to a 20% service charge and 7% Florida sales tax. Prices are subject to change and will be confirmed 30 days prior 10 function.

A guaranteed final Guest count is requested **four-business days** in advance of your event. If no guarantee is received, the client will be charged for the number of Guests originally contracted when the reservation was made. Should the actual number of Guests fall below the guarantee, the client will be charged lowest entree price per person for the difference in Guest counts.

There is a 48 hour cancellation notice on all parties. Failure to provide the required notice will result in a 60% fee based upon the total estimated charges. To avoid cancellation fees, the client must cancel or reschedule the event at least 48 hours before the scheduled reservation.

Alcoholic beverages may not be brought into the restaurant from outside sources. We refuse the right to serve any minors under Florida State law.

Bascom's is not responsible for loss or damage to any property brought into or left in the restaurant.

Please be aware that the facilities are available to your group only during the specific times stated above, as we may schedule groups prior/or following your event. We would appreciate you keeping us advised of any changes.

Private rooms are assigned according to the expected number of Guests. If there are fluctuations in the number of attendees, the restaurant reserves the right to reassign the event room accordingly.

A signature below indicates that you have read and agree to the terms of this agreement as outlined above.

Thank you, we look forward to exceeding your expectations!

Signature: _____

Print Name: _____ DATE: _____

VERY IMPORTANT

**If for any reason you need to cancel or reschedule;
Please call Mr. Keith Macatee your Events Manager at 727-573-3363**

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MASTER BILLING INFORMATION FORM

Event Date: _____

Authorized Signor(s):

Main Contact: _____
(Your Name)

Your Bascom's Event Contact: *C. Keith Macatee*

BILLING ADDRESS:

Street: _____

City: _____ State: _____ ZIP:* _____ *Please be sure to include full address with ZIP Code

Telephone #: (_____) _____

Facsimile #: (_____) _____

Guarantee of Payment for all parties seated at Bascom's Chop House Level II

Card Holder Name: _____

Credit Card #: _____

Expiration Date: _____

Type of Card: _____ Visa _____ MasterCard _____ Discover _____ American Express

I understand that if I do not cancel my event 48 hours prior to the scheduled date, with no alternate date scheduled, Bascom's Chop House will charge my card 10% of the total estimated charges; as listed on the catering contract.

I hereby authorize Bascom's Chop House to apply charges to my credit card for services rendered on the above listed event date.

Cardholder's Signature _____ Date: _____

Please do not forget to contact us 4 days prior with final Guest count
See policy sheet for more details

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