



## Event Menus

three-course meals

include baguette baskets with sea salt butter as well as complimentary soda, iced tea & coffee

**\$24**  
per person

**\$29**  
per person

**\$37**  
per person

### COURSE 1: SOUP & SALAD

*includes all options below*

#### SOUP CUP

choice of Cheeseburger & chef's creation

#### ⓐ HOUSE SALAD

leaf lettuce, tomato, cucumber & carrot with buttermilk ranch

*select 2 options from left & middle column*

#### CAESAR SALAD

leaf lettuce, dried cranberries, Parmesan & oven baked croutons

*select 2 options from any column*

#### ⓐⓁ HEARTY SPINACH SALAD

hard-boiled eggs, bacon, almonds, onion & balsamic vinaigrette

#### ⓐ BLEU WEDGE SALAD

iceberg, bleu cheese crumbles, onion, tomato & bleu cheese dressing

### COURSE 2: ENTREES

*includes all options below*

#### KETTLE CHIP CHICKEN

creamy herb gravy, mashed potatoes & sautéed green beans

#### SPIRAL MAC

spinach, tomatoes, broccoli, sugar snap peas, creamy cheddar sauce & rotini pasta

#### Ⓛ FISH & CHIPS

kettle chip crusted cod, French fries, cabbage slaw & tartar sauce

#### TENDERLOIN TEASERS

beef filet steaks & roasted garlic aioli on two petite buns served with French fries

*select 4 options from left & middle column*

#### POT ROAST

red wine herb gravy, crispy onions, sautéed green beans & mashed potatoes

#### ⓐⓁ BALSAMIC SALMON

seared 4 oz filet on a bed of citrus sautéed broccoli, carrots, sugar snap peas, asparagus & red bell pepper

#### GRILLED PORK RIBEYE

bourbon spiced marinade, steak sauce, mashed potatoes & buttered broccoli

#### ⓁⓋ VEGGIE STIR FRY

chicken, shrimp or vegetarian white rice, mushroom, sugar snap peas, carrots, onion, broccoli, red bell pepper, spicy chile, teriyaki & ginger

*select 5 options from any column*

#### ⓐ CERTIFIED ANGUS NY STRIP

seasoned 10 oz cut, mashed potatoes & sautéed green beans

#### BISON MEATLOAF

honey chipotle barbecue, cheddar, crispy onions, mashed potatoes & asparagus spears

#### ⓐ FILET MEDALLIONS

grilled 6 oz of beef tenderloins, creamy horseradish, mashed potatoes & asparagus spears

### COURSE 3: DESSERT BITE

*includes all options below*

#### MISSISSIPPI MUD

dense brownie, almonds, caramel, chocolate & whipped cream

#### VANILLA CRUMB BLONDIE

brown sugar crumbles, caramel & whipped cream

#### ⓐ CRÈME BRULÉE CUP

classic vanilla bean, strawberries & caramelized sugar crust

#### ⓐⓁⓋ COCONUT LIME PIE

blackberry puree drizzle

#### BAKED PEACH CRUMBLE

butterscotch glaze, candied pecans & whipped cream

#### ⓐ FROZEN CHOCOLATE MOUSSE

red sea salt, peanut butter glaze & caramel



## Event Menus

one-course meals with customizable add-on options  
the menu includes baguette baskets with sea salt butter as well as complimentary soda, iced tea & coffee

**\$14**

per person

includes the 4 sandwiches below

### ANGUS BURGER

grilled half pound patty with choice of cheese on a brioche bun

### PORK TENDERLOIN

kettle chip crusted, grilled or blackened on a brioche bun

### Ⓢ BUNLESS OVEN BAKE

grilled chicken, spinach, provolone, Monterey jack, onion, tomatoes & balsamic glaze

### GRILLED CHEESE FLORENTINE

bacon, provolone, spinach, tomato & roasted garlic aioli on rustic bread

### SANDWICH SIDES

kettle chips, French fries, cabbage slaw or fresh fruit

**\$16**

per person

choose 4 from left & middle column

### Ⓢ BLACKENED CHICKEN SALAD

leaf lettuce, apples, candied pecans, dried cranberries, blue cheese crumbles & citrus honey vinaigrette

### Ⓢ TURKEY COBB SALAD

leaf lettuce, bacon, egg, avocado, bleu cheese crumbles, tomatoes & buttermilk ranch

### SALMON SLAMMERS

blackened crust, roasted garlic aioli & cabbage slaw on two petite buns

### Ⓢ SHREDDED BEEF TACOS

seasoned pot roast, Monterey jack, jalapenos, red bell pepper, lettuce, cilantro & sour cream on corn shells

**\$18**

per person

choose 5 items from any column

### Ⓢ FISH & CHIPS

kettle chip crusted cod, French fries, cabbage slaw & tartar sauce

### POT PIE

chicken or vegetarian

green beans, onion, sugar snap peas, carrots & herb cream sauce topped with puff pastry

### Ⓢ ISLAND SHRIMP SALAD

leaf lettuce, pineapple, avocado, cilantro, red bell pepper, sugar snap peas & chile lime agave vinaigrette

### TENDERLOIN TEASERS

beef filet steaks & roasted garlic aioli on two petite buns

## ADD-ON OPTIONS

### SOUP & SALAD

\$ 3 per person

guests select one from the following

course 1 added to menu

Ⓢ Caesar side salad

cheeseburger soup cup

chef's choice soup cup

### SHARED STARTERS

\$ 4 per person

please choose two

appetizers served family style

Ⓢ honey chipotle bbq Bison meatballs

pretzel breadsticks & creamy queso

Ⓢ spinach dip, raw veggies & tortilla chips

grilled rustic bread & broiled goat cheese

### DESSERT BITES

\$ 3 per person

please choose two

petite treats served family style

Ⓢ crème brulee cup

Mississippi mud mini

baked peach crumble

vanilla crumb blondie