



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

CERTIFIED 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, blue crumbles & saucy mushrooms 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
- citrus vinaigrette greens
- 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

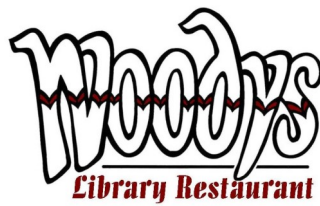
DESSERT BITES

\$ 3 per person

please choose two

petite treats served family style

- crème brulee cup
- Mississippi mud mini
- baked peach crumble
- vanilla crumb blondie



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, blue crumbles
& saucy mushrooms
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 steamed
broccoli, carrots, sugar snap peas,
asparagus & red bell pepper

GRILLED PORK RIBEYE

bourbon spiced marinade,
steak sauce, mashed potatoes
& citrus steamed sugar snap peas

ⓁⓈ 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

ⓈⓁⓈ RASPBERRY SORBET

liquid blackberry & fresh strawberries

BAKED PEACH CRUMBLE

butterscotch glaze, candied pecans & whipped cream

Ⓢ FROZEN CHOCOLATE MOUSSE

red sea salt, peanut butter glaze & caramel