



Event Menus

three-course meals

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

\$27
per person

\$32
per person

\$39
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, chives, mashed potatoes & sautéed green beans

CAJUN CHICKEN PASTA

creamy cheddar sauce, blackened chicken, tomatoes, broccoli, bacon & rotini

Ⓢ FISH & CHIPS

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

STEAK SLIDERS

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

select 4 options from left & middle column

POT ROAST

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

Ⓢ SEARED SALMON

4 oz filet, chile aioli, mashed potatoes & buttered broccoli

Ⓢ GRILLED PORK RIBEYE

Dijon cream sauce, chives, mashed potatoes & buttered broccoli

ⓈⓉ VEGGIE STIR FRY

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

select 5 options from any column

Ⓢ CENTER-CUT ANGUS SIRLOIN

seasoned 8 oz cut, creamy red wine mushrooms, mashed potatoes & sautéed green beans

BISON MEATLOAF

honey chipotle barbecue, cheddar, crispy onions, mashed potatoes & sautéed green beans

Ⓢ FILET MEDALLIONS

grilled 6 oz of beef tenderloins, creamy horseradish, mashed potatoes & buttered broccoli

COURSE 3: DESSERT BITE

includes all options below

MISSISSIPPI MUD

dense brownie, almonds, caramel, chocolate & whipped cream

BLONDE BROWNIE

caramel sauce & whipped cream

Ⓢ CRÈME BRULÉE CUP

classic vanilla bean, strawberries & caramelized sugar crust

ⓈⓉⓉ VEGAN COCONUT LIME BAR

blackberry puree drizzle & non-dairy whipped cream

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

\$16

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

WEST COAST WRAP

chicken, turkey or vegetarian

spinach, guacamole, tomatoes, cucumber, Monterey Jack, Cajun ranch & wheat tortilla

SANDWICH SIDES

kettle chips, wedgie fries, cabbage slaw or fresh fruit

\$18

per person

choose 4 from left & middle column

Ⓢ BLACKENED CHICKEN SALAD

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

Ⓢ TURKEY COBB SALAD

leaf lettuce, crumbled bacon, hard-boiled egg, cucumbers, bleu cheese crumbles, tomatoes & buttermilk ranch

PULLED PORK TACOS

guacamole, Monterey Jack, jalapenos, chile aioli & crispy onions on corn shells with tortilla chips & salsa

Ⓢ Ⓢ CARRIBEAN CHICKEN TACOS

jerk seasoning, guacamole, pineapple, lettuce, onion, tomato & citrus vinaigrette on corn shells with tortilla chips & salsa

\$21

per person

choose 5 items from any column

STEAK SLIDERS

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

SALMON SLAMMERS

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

Ⓢ FISH & CHIPS

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

CAJUN CHICKEN PASTA

creamy cheddar sauce, blackened chicken, tomatoes, broccoli, bacon & rotini

ADD-ON OPTIONS

SOUP & SALAD

\$ 3 per person

guests select one from the following

course 1 added to menu

cheeseburger soup cup

chef's choice soup cup

Caesar side salad

SHARED STARTERS

\$ 4 per person

please choose two for menu

appetizers served family style

Ⓢ honey chipotle bbq Bison meatballs

pretzel breadsticks & creamy queso

Ⓢ spinach artichoke dip, veggies & chips

broiled goat cheese & grilled rustic bread

DESSERT BITES

\$ 4 per person

please choose two for menu

petite treats served family style

Ⓢ crème brulee cup

Mississippi mud mini

blonde brownies

baked peach crumble