



Event Menus

three-course meals

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

\$31
per person

\$35
per person

\$42
per person

COURSE 1: SOUP & SALAD

includes all options below

SOUP CUP

daily 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

ⓐ **BLUE WEDGE SALAD**

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

COURSE 2: ENTREES

includes all options below

KETTLE CHIP CHICKEN

creamy herb gravy, chives, mashed potatoes & honey jalapeno buttered corn

CAJUN CHICKEN PASTA

creamy cheddar sauce, blackened chicken, tomatoes, broccoli, bacon & spiral noodles

ⓐ **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**

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

ⓐ **CENTER CUT CHOP**

Dijon mustard cream sauce, grilled pork ribeye, chives, mashed potatoes & buttered broccoli

ⓐ ⓓ **VEGGIE STIR FRY**

chicken, shrimp or vegetarian

white rice, broccoli, mushroom, carrots, onion & red bell pepper with a sweet chile teriyaki sauce

select 5 options from any column

ⓐ **CENTER-CUT ANGUS SIRLOIN**

seasoned 8 oz cut, mashed potatoes & balsamic roasted Brussels sprouts

BISON MEATLOAF

honey chipotle barbecue, cheddar, crispy onions, mashed potatoes & honey jalapeno buttered corn

ⓐ **FILET MEDALLIONS**

grilled 6 oz of beef tenderloins, creamy horseradish, mashed potatoes & sautéed green beans

COURSE 3: DESSERT BITE

includes all options below

MISSISSIPPI MUD

dense brownie, almonds, caramel, chocolate & whipped cream

ⓐ **CRÈME BRULÉE CUP**

classic vanilla bean, strawberries & caramelized sugar crust

APPLE STREUSEL

caramel sauce & whipped cream

BAKED PEACH CRUMBLE

butterscotch glaze, candied pecans & whipped cream



Event Menus

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

\$17

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, Monterey jack, onion, tomatoes & balsamic glaze

WEST COAST WRAP

chicken, turkey or vegetarian

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

SANDWICH SIDES

kettle chips, wedgie fries, cabbage slaw or fresh fruit

\$19

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

\$ 4 per person

guests select one from the following

course 1 added to menu

chef's choice soup cup
Caesar side salad

SHARED STARTERS

\$ 5 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

\$ 5 per person

please choose two for menu

petite treats served family style

- ☉ crème brulee cup
- Mississippi mud brownie
- apple streusel
- baked peach crumble