



Events Menu

Appetizers & Platters 20 Person / Piece Minimum

Hummus - House made roasted red pepper hummus, extra virgin olive oil, basil pesto. Served with fresh pita and vegetables \$2.00 per person

Meat & Cheese Board - Served with a selection of dried & fresh fruits, berries, candied nuts, olives, pickles, mustards & jams. \$5.00 per person

Beer Cheese Nachos – House made beer cheese, guacamole, pico de gallo on tortilla chips \$3.00 per person

Tomato Bruschetta – Classic Italian tomatoes, basil, & garlic. Served with crostini. \$2.00 per person

Italian Meatballs – beef meatballs served cocktail style in housemade marinara sauce. \$2.50 each

Stuffed Sweet Peppers - Goat cheese, extra virgin olive oil, balsamic vinegar, green onion \$2.00 each

Ahi Poke on a Cucumber – ponzu sauce, sweet chili, green onion, & cilantro in a cucumber cup \$3.00 each

Chicken Salad Lettuce Cups - Herb marinated chicken, avocado, tomato, cucumber, & our house made lemon & herb vinaigrette. Served on romaine lettuce cups. \$3.50 each

Vegetarian Spring Rolls – Red & green cabbage, cilantro, carrots, & cucumber, wrapped in rice paper and served with seasonal dipping sauces. \$3.50 each

Chicken Skewers - Marinated in our house made teriyaki glaze \$2.00 each

Pretzel Bites - Miniature Bavarian pretzel bites, served hot with our house beer cheese and mustard. \$1.00 each

Meat Pies - Puff pastry dough with your choice of Chicken, Bacon & Broccoli; Chicken & Prosciutto; or BBQ Pulled Pork. \$3.00 each

Sausage Rolls - Your choice of chicken Andouille, Bratwurst, or Polish sausages. wrapped in puff pastry, baked until golden brown and sliced in to 8 bit sized portions. \$6.50 each



From the Fryer 20 Person Minimum

Fries - Fried until golden brown, dusted with salt and pepper & served with ketchup & mustard.
\$2.50 per person

Onion Rings - Beer battered & served with ketchup & mustard. \$3.50 per person

Fried Zucchini - Beer battered zucchini sticks, fried until golden and served with house made buttermilk ranch dressing. \$3.50 per person

Fish Fry - Beer battered white fish, fried until golden brown. Served with house made tartar sauce.
\$6.50 per person

Fried Chicken Strips - Buttermilk marinated chicken breasts, dredged in our own secret seasoned flour & fried. Served with BBQ Sauce & Ranch Dressing. \$6.50 each

Chicken Wings - Jumbo chicken wings, fried & tossed in your choice of sauce: Buffalo, Garlic & Sriracha, Orange Chicken, Habanero, Teriyaki & Spicy BBQ. Served with Ranch or Bleu Cheese Dressing. \$1.50 each

Sliders 12 Piece minimum

Classic Slider - 100% Certified Angus Beef patty, white cheddar, fresh tomato, lettuce, roasted garlic aioli. \$4.50 each

Pulled Pork - Roasted pulled pork, caramelized onions, house made BBQ sauce. \$4.50 each

Chicken & Swiss - Garlic & thyme marinated chicken breast, Swiss cheese, lettuce, tomato & garlic aioli. \$4.00 each

Buttermilk Fried Chicken - (20 piece minimum) Buttermilk marinated & then fried chicken breast, fresh herb aioli, tomato, baby greens & red onion \$6.50 each

Seared Ahi Tuna - Salt & pepper seared ahi tuna, avocado, tomato, baby greens & pickled ginger aioli.
\$6.00 each

Roasted Portobello - Avocado, tomato, fresh sprouts, pickled onion, baby greens, garlic & chive aioli.
\$4.00 each



Flatbreads Cut into 8 Pieces

Cheese - Goat cheese, Saint Andre triple cream brie & blue cheese, roasted garlic. \$10.00 each

Pulled Pork - Roasted pork, spicy BBQ sauce, grilled onions & white cheddar. \$10.00 each

Salami - Smoked tomato jam, soppressata, New York white cheddar & balsamic glaze. \$10.00 each

Bacon & Blue – Roasted garlic, apple wood smoked bacon, blue cheese. \$10.00 each

Portobello - Grilled portobello, roasted red pepper, goat cheese, roasted garlic & balsamic glaze. \$10.00 each

Zucchini - Roasted zucchini, roasted red bell pepper, caramelized onion, aged white cheddar, smoked tomato jam \$10.00 each

Pesto Chicken Pesto – pesto aioli, grilled chicken, caramelized onion, roasted peppers, white cheddar & provolone cheese. \$10.00 each

Panini Platters Mix & Match. Cut in halves or quarters.

Brie – Saint Andre triple cream brie, bacon & wildflower honey. \$9.00 each

Blue Cheese - Blue cheese, prosciutto, caramelized onions, smoked tomato jam, wild arugula and aged balsamic vinegar. \$9.00 each

Pulled Pork - Hickory smoked pulled pork, caramelized onions, aged white cheddar, tomato & wild arugula. \$9.00 each

Grilled Zucchini - Grilled zucchini, fire roasted red bell pepper, Red Dragon cheddar, smoked tomato jam & arugula. \$9.00 each

Roasted Chicken - Oven roasted & deli sliced Chicken, bacon, herb pesto aioli, gruyere, smoked tomato jam. \$9.00 each

Grilled Cheese - Swiss cheese, white cheddar & Saint Andre triple cream brie. \$9.00 each



Deli Sandwich Platters Cut in halves or quarters.

Prepared with mayo, lettuce, tomato and onion

Club - Roasted Chicken, Porchetta, Apple wood Smoked Bacon, Avocado & White Cheddar \$10.00 each

Italian - Soppressata, Prosciutto & Provolone Cheese \$10.00 each

Spicy Italian - Porchetta, Spicy Capicola, Spicy Coppa & Provolone \$10.00 each

Ham - Porchetta, Apple wood Smoked Bacon & Gruyere \$10.00 each

Chicken Ranch - Marinated & Grilled Chicken, Aged White Cheddar & Ranch Dressing \$10.00 each

Chicken Caesar - Marinated & Grilled Chicken, House Made Caesar Dressing, Shaved Parmesan \$10.00 each

Cheese - Red Dragon Cheddar, Saint Andre Triple Cream Brie, Chevre Goat Cheese \$10.00 each

Salads 10 Person Minimum. Add chicken for \$3/Person.

Blue Cheese, Prosciutto & Walnut - Fresh spring greens, prosciutto, crumbled blue cheese, candied walnuts, tomato & croutons. \$4.00 per person

Caesar - Shaved parmesan, romaine lettuce, Roma tomato & croutons. House made Caesar dressing. \$4.00 per person

Garden - Fresh baby greens, green leaf kale, shaved carrot & radish, Roma tomato, broccoli, aged white cheddar, candied pecans & golden raisins. House made buttermilk ranch or lemon & herb vinaigrette. \$4.00 per person

Cobb - Fresh baby greens, Roma tomato, shaved carrot, broccoli, bacon, bleu cheese, hardboiled egg & croutons. House made buttermilk ranch or lemon & herb vinaigrette. \$4.00 per person