



EST ★ 2011

TAP ROOM

Entrée Buffet Package

\$32pp Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

SALAD (CHOOSE 1)

House Salad (V)

Fresh greens, cucumber, tomato, shaved red onion, and house-made garlic croutons. Choice of dressing.

Caesar Salad (V)

Fresh romaine tossed with Caesar dressing, parmesan cheese, and house-made garlic croutons.

Strawberry Fields Salad (V)(GF)

+\$1pp - Fresh strawberries, gorgonzola cheese, candied walnuts, tomato, and shaved red onion over mixed greens with a side of raspberry vinaigrette dressing.

SIDES (CHOOSE 2)

Chef's Roasted Vegetables (V)(GF)

Parmesan Broccoli & Cauliflower (V)(GF)

Roasted Rosemary Potatoes (V)(GF)

Rice Pilaf (V)(GF)

PASTA (CHOOSE 1)

Tortellini Alfredo (V)

+\$1pp - Tri-color tortellini in a homemade Alfredo sauce.

Tortellini Bolognese*

+\$1pp - Tri-colored tortellini in a homemade Bolognese sauce.

Basil Pesto Penne* (V)

Basil pesto sauce with roasted tomatoes and mozzarella cheese.

Penne á la Vodka*

Penne pasta in a homemade, creamy vodka sauce.

*Can be made GF by substituting GF Pasta for an additional \$1 per person.

PROTEIN (CHOOSE 2)

Chicken Bruschetta

Breaded chicken in a light tomato sauce with bruschetta and parmesan cheese.

Absolute Vodka Chicken

Breaded chicken breast with roasted garlic in a rich, creamy vodka sauce with sun-dried tomatoes and fresh basil.

Chimichurri Steak

+\$1pp - Grilled flank steak, garlic butter potatoes, topped with chimichurri and crispy onions.

Baked Salmon in Dill Sauce

+\$1pp - Baked salmon in a lemon dill cream sauce. Topped with fresh parsley and herbs.

Chicken Marsala

Flour-dredged chicken lightly sautéed and tossed in a rich marsala wine sauce with wild mushrooms.

Blackened Mahi Mahi (GF)

Cajun-marinated mahi over cilantro lime rice with pineapple salsa and poblano aioli.

Sausage and Peppers (GF)

Seared hot Italian sausage with caramelized onions and bell peppers in a tomato red wine reduction.

PREMIUM PROTEINS

Per person upcharge based on market price.

Rosemary Prime Rib

Slow-roasted prime rib crusted with roasted garlic, cracked pepper and rosemary. Served with au jus and creamy horseradish aioli.

Tenderloin Medallions

Beef medallions with a mushroom cabernet sauce.

DESSERT (OPTIONAL)

Fried Oreos

Half Tray \$15 / Full Tray \$30 - Oreo cookies in our house-made batter and fried golden brown. Drizzled with chocolate syrup and dusted with powdered sugar.

Triple Threat Brownies

Half Tray \$20 / Full Tray \$40 - Our signature three-layer brownie (chocolate chip, Oreo, and chocolate brownie) topped with hot fudge and served with caramel and whipped cream.

ADD-ON OPEN BAR PACKAGES

Priced as an add-on to either of our buffet packages. Prices are for a 3-hour open bar and is before tax, gratuity, and admin fee.

Basic Open Bar

\$25pp

Includes all draft beers under 8% ABV, bottled beers, seltzers, wine, sangria, house liquors, Tito's, all flavored vodkas, Bacardi, 1800 Silver, Tanqueray, Captain Morgan's, and Malibu.

Top Shelf Open Bar

\$35pp

Includes all draft beers under 8% ABV, bottled beers, wine sangria, and all liquors EXCLUDING Clasé Azul, Casamigos Mezcal and Jefferson's Ocean.

*Shots, doubles, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.