



# Brew It Up! Banquet, Party and Event Menus & Services



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# Welcome to Brew It Up! Northern California's Finest Personal Brewery & Grill

Brew It Up! is a unique and dynamic venue for your next event. Brew It Up! features an innovative and flexible menu, award winning beers, outstanding service, as well as a one-of-a-kind hands-on brewing experience.

Our Brewing Area can accommodate groups as large as 70 for brew parties, cocktail receptions and banquets. The "Brewing Experience" is great for bachelor or bachelorette parties, birthdays, or corporate "TeamBrewing" events.

Our private dining room is available for groups as large as 24 and is an ideal venue for meetings, presentations, small banquets or private dinner parties. We also can provide a semi-private space for groups as large as 32 in our dining room.

When it comes to big events with 100 to 250 people, Brew It Up! is prepared to provide full-facility rentals where you and your guests have access to the entire restaurant, brewery and bar.

Brew It Up! offers a wide selection of menu choices with both plated and buffet dining options. Our beverage selection is equally diverse - starting with the largest selection of house-made beers of any brewery in the region along with a full bar and extensive wine list.

The entire team at Brew It Up! Personal Brewery & Grill looks forward to serving you and your guests.

**Brew It Up! Brewery & Grill - Award winning food and brews!  
Sacramento's Favorite Brewery-Restaurant!**

**2004 Sacramento Magazine - Readers Choice for "BEST BREWPUB"  
2005 Sacramento News & Review - Readers Choice for "BEST LOCAL BEER"  
2006 Sacramento Magazine Editor's Choice for "BEST ONION RINGS"  
2006 & 2007 Sacramento News & Review - "BEST BREWPUB"  
2006 Sacramento News & Review "BEST HAPPY HOUR" and "BEST PLACE  
FOR A GUY'S NIGHT OUT"**

# **Banquet & Party Guidelines**

## **Party Size:**

Groups of any size may order from the Banquet Program.

Groups of 15 to 19 are encouraged to utilize the Banquet Program and at times will be required to work from within the Banquet Program framework. The requirement to work from the banquet menu may be waived depending upon both the needs of the party and the booking status of the restaurant and brewery.

Groups of 20 or more must use the Banquet Program and establish a contracted food and beverage order to reserve and hold guaranteed space in the brewery or restaurant.

**Large Party reservations will not be guaranteed until an food and beverage program for the party has been agreed to and a minimum of a 20% Non-refundable deposit is received.**

## **Other Services and Fees**

Cake Cutting/Plating Fee  
\$1.75 per person

Wine Corkage \$12.00 per bottle

### **Private Dining & Meeting Space in our Banquet/Conference Room**

- Seating ideal for 12 to 24 people -

Lunch - 3 hours with minimum Food & Beverage charge of \$250

Dinner - 3 hours with minimum Food & Beverage charge of \$500

**\*\*NOTE: No "Room Fee" is added when minimum charges are met\*\***

Disc Jockey Services available for Late Night Parties (10pm - close) and  
Full Facility Rentals/Buyouts  
- starting at \$200

Live Bands Available for Full Facility Rentals/Buyouts  
- starting at \$500 -

A/V Services  
- LCD Projector & Screen for \$150 to \$200 -

Custom Brewing and/or Custom Labeled Bottled Beer  
- Full service brewing, bottling and labeling available upon request-

## Beer, Wine and Beverage Options

In planning your banquet or party, please consider some of the following beverage program options. The more detail that can be arranged for beverage service in advance, the better your guests' experience will be.

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### **60oz Draft Beer Pitchers ~ Available on Pre-order basis only.**

**pre-set with 10oz chilled glasses**

**Standards (non-exotics and some seasonals) \$16.50 each**

Blonde Ale, Pale Ale, Golden Weizen, Pilsner, Stout, Scotch Ale, Irish  
Amber, Nut Brown Ale, Porter, Vienna Lager, Marzen

**Exotics \$24.50 each**

Double IPA, Imperial Stout, Bocks, Belgian Tripple, etc.

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**Pre-Ordered Wines By the Bottle ~ You will receive a 10% discount on all pre-ordered wines by the bottle; Our full list is available on the following page.**

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**Drink Tickets ~ Offer an easy method for budgeting both your dollars and the consumption by your guests.**

Draft Beers	\$5.50
Draft Beer, House Wine & Well Cocktails	\$6.00
Premium Cocktails & Liquor, all glass wine and draft beers	\$8.00

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### **Non-Alcoholic Beverages, per person**

Fountain drinks, iced tea, hot tea and coffee      \$2.00/person

## Personal Brewery - Brew Parties & Custom Labeled Beer

Brewing your own great tasting beer with family, friends or co-workers is a great experience at Brew It Up! Brewery & Grill. The brewing is fun, the beer tastes great, and you get to eat and drink our great tasting food and brews throughout the process.

Budgeting: **Brew, Bottle & Full Color Custom Labels** for \$240 (package price) for most of the popular ales, lagers, stouts, pilsners, and wheat beers.

**Custom Brewed & Custom Labeled Beer** ~ we can easily craft a beer just for you or your group, bottle and custom label it as well for as little as \$45 per case of 12 x 22oz bottles.

## House Wines by The Glass

White Zinfandel, <b>Beringer Vineyards</b> , California, 2006	21	5.50
Chardonnay, <b>Beaulieu Vineyard, Century Cellars</b> , California, 2006	23	6.50
Merlot, <b>Beaulieu Vineyard, Century Cellars</b> , California, 2005	23	6.50
Cabernet Sauvignon, <b>Beaulieu Vineyard, Century Cellars</b> , California 2005	23	6.50

### Bubbles, Blancs & other White Wines

<b>Kenwood "Yalupa" Cuvee Brut</b> , NV Sparkling Wine	23	6.00
<b>Mumm Cuvee Napa</b> , Brut Prestige, NV "methode champenoise" Wine	28	
<b>Veuve Clicquot</b> , Brut "Yellow Label", NV Champagne	60	
<b>"Menage a Trois" by Folie a Deux</b> , (Chard., Chenin & Muscat), 2007	27	
<b>"Bountiful Blanc" by Abundance Vineyards</b> , Lodi (Symphony & Sauv. Blanc), '06	27	7.00
Riesling, <b>Penfolds Reserve Bin Riesling</b> , Southern Australia, '05	38	
Sauvignon Blanc, <b>Dynamite</b> , California, 2006	23	6.50
Sauvignon Blanc, <b>St. Supery</b> , Napa Valley, 2006	34	
Pinot Grigio, <b>Renwood Winery</b> , Lodi, 2006	24	
Pinot Grigio, <b>Estancia Estates</b> , California, 2006	29	7.50

### Chardonnay

<b>"A" by Acacia Vineyards</b> , California, 2006	26	
<b>Abundance Vineyards</b> (Lodi), Santa Barbara County, 2007	30	
<b>Frei Brothers</b> , Sonoma County, 2005	27	7.00
<b>Acacia Vineyards</b> , Carneros - Napa Valley, 2006	40	
<b>Mia's Playground, by Don Sebastiani &amp; Sons</b> , Russian River Valley, 2005	36	8.00
<b>Estancia Estates Reserve</b> , Monterey County, 2005	42	
<b>Sonoma Cutrer</b> , Russian River Ranches, 2005	46	
<b>Franciscan Winery</b> , Cuvee Sauvage, Napa Valley, 2005	52	

### Pinot Noir & Merlot

Pinot Noir, <b>Stoneleigh Vineyards</b> , Marlborough ~ New Zealand, '06	27	7.00
Pinot Noir, <b>"A" by Acacia Vineyards</b> , California, '06	32	
Pinot Noir, <b>MacMurray Ranch</b> , Sonoma Coast, '06	38	
Pinot Noir, <b>Chalone Vineyard</b> , Monterey County, '06	28	
Pinot Noir, <b>Greg Norman California Estates</b> , Santa Barbara Co., 2006	34	
Pinot Noir, <b>Bogle Vineyards</b> , Russian River Valley, 2006	36	
Pinot Noir, <b>Mia's Playground, by Don Sebastiani &amp; Sons</b> , Russian River Valley, '05	31	8.50
Merlot, <b>Red Rock Winery</b> , California, 2005	26	
Merlot, <b>Sterling Vintners Collection</b> , Central Coast, 2004	27	7.00
Merlot, <b>Estancia Estates</b> , Central Coast, Keyes Canyon Ranches, 2005	29	
Merlot, <b>Mia's Playground ~ by Don Sebastiani &amp; Sons</b> , Carneros-Napa Valley, '05	32	

### Shiraz, Petite Syrah, Zinfandel, Rhone Blends & Other Reds

<b>"Phantom" by Bogle Vineyards</b> (Petite Sirah, Old Vine Zin & Mourvedre) '05	42	
Sangiovese, <b>La Brancaia</b> , Chianti Classico DOCG, Italy, 2003	38	
Petite Sirah, <b>Bogle Vineyards</b> , California, 2006	28	
Petite Sirah, <b>Rosenblum Cellars</b> , Paso Robles, "Heritage Clones", 2006	29	7.50
Petite Sirah, <b>Greg Norman Estates</b> , Paso Robles, 2004	36	
Petite Sirah, <b>Abundance Winery</b> , Mencairini Vineyards, Lodi, 2004	32	
Zinfandel, <b>Bogle Vineyards</b> , Old Vine Zin, 2006	27	7.00
Zinfandel, <b>Steele Old Vine, Pacini Vineyard</b> , Mendocino Cty, '06	38	
Zinfandel, <b>Rosenblum Cellars</b> , Richard Sauret Vineyards, Paso Robles, 2006	45	

### Cabernet Sauvignon, Bordeaux Varietals & Blends

<b>Chateau Leidigh, Estate Claret</b> (Cab / Cab. Franc / Merlot / Petite Verdot / Malbec) Sierra Foothills, '04	48	
<b>Franciscan Winery, Magnificat</b> (Cab / Merlot / Cab Franc), Napa Valley, 2004	58	
<b>Estancia Estates Reserve Meritage</b> (Cab / Merlot / Petite Verdot / Malbec) Paso Robles, 2005	60	
<b>St. Supery "Elu"</b> , (Cab / Cab. Franc / Merlot / Petite Verdot / Malbec) Napa Valley, '04	90	
<b>Chateau St. Jean "Cinq Cepages"</b> (Cab / Cab. Franc / Merlot / Petite Verdot / Malbec), '04	84	
<b>Malbec, Graffigna ~ Centenario</b> , San Juan Argentina, 2005	32	
<b>Malbec, Graffigna ~ Grand Reserve</b> , Pedernal Valley, Argentina, 2004	44	
<b>Meridian Vineyards</b> , California, 2005	26	
<b>Estancia Estates</b> , Paso Robles ~ Keyes Canyon Ranches, 2005	27	7.00
<b>Louis M. Martini Winery</b> , Sonoma County, 2005	28	
<b>Mia's Playground ~ by Don Sebastiani &amp; Sons</b> , Alexander Valley, 2005	31	8.50
<b>Beaulieu Vineyard</b> , Napa Valley, 2004	34	
<b>Mt. Veeder Winery</b> , Napa Valley, 2004	52	
<b>Kenwood, Jack London Vineyard</b> ~ Sonoma County, 2004	52	
<b>Judd's Hill</b> , Napa Valley, 2003	68	
<b>Freemark Abbey, Bosché Estate</b> ~ Napa Valley, 2001	96	
<b>Beaulieu Vineyard</b> , Georges de Latour Private Reserve, Napa Valley, 2004	100	
<b>Beringer Vineyards Private Reserve</b> , Napa Valley, 1999	140	

Corkage \$12/bottle

## Canape Trays

Mixed Tray of seared beef, crab cakes and spicy prawns (4 doz total) \$89

Oysters on the Half Shell ~ fresh oysters from the Pacific Northwest served on the half shell with our spicy pineapple hot sauce

Spicy grilled prawns, fresh salsa, chipotle aioli on crisp tortilla triangle

Ahi Tartar Cups ~ crispy wonton cups filled with diced ahi, cucumber, capers, tomato and onion tossed with wasabi vinaigrette dressing

Seared Beef ~ tender seared New York Steak, sliced thin and served on toast points with horseradish-garlic marinated tomatoes

Shrimp Cocktail ~ poached prawns served with our house-made cocktail sauce

Crispy crab cakes topped with garlic aioli and crispy tabasco fried onions

Smoked Salmon Crepes ~ citrus brined & hickory smoked salmon with sprouts and green goddess dressing

\$26.00 per dozen

(Minimum order 2 dozen for each canape item)

## Appetizer Platters

Pretzels & Spicy Mustard ~ fresh baked, salted pretzels served with spicy horseradish mustard; \$16/Dozen Pretzels

Crudite ~ A selection of fresh vegetables and two dipping sauces;  
\$75 (serves 25)

Cheese Tray ~ A selection of fine hard and soft cheeses, crackers, and water crackers  
\$80 (serves 25)

Fruit Display ~ A presentation of fresh seasonal fruits, including citrus, berries and melons  
\$80 (serves 25)

Coconut Chicken Skewers (50) ~ with spicy-pineapple dipping sauce  
\$45 (serves 25)

Chicken Skewers (50) ~ with house-made Bourbon BBQ sauce and ranch dressing  
\$45 (serves 25)

Brew It Up! Original Blue Cheese Kettle Chips with balsamic gastrique, blue cheese crumbles and fresh basil  
\$30 (serves 25)

Roasted Vegetable Skewers (30) ~ seasoned and grilled skewers with yellow squash, red bell peppers, red onions, button mushrooms and zucchini  
\$30 (serves 25)

Appetizer Sampler ~ calamari, taquitos, wasabi chicken wraps, onion rings, and fried brussels sprouts, served with habanero ketchup, spicy pineapple hot sauce, and ranch dressings, and chipotle aioli \$60 (serves 25)

Dessert Display ~ assorted house-baked cookies, fruit tarts, brownies, cheesecake and chocolate dipped berries  
\$60 (serves 25)

# **Lunch Buffet**

Available for parties of 50 or more

Select up to 2 salads & 3 dressings, and up to 3 entree items.

## **Salad Options:**

Mixed Green salad ~ with field greens, carrots, cucumbers and tomatoes  
(dressings include: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi  
Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy caesar dressing topped with garlic croutons  
and Parmesan cheese

Spinach Salad ~ with candied walnuts, Gorgonzola cheese, crispy Tabasco fried onions, dried  
cranberries and caramelized shallot balsamic vinaigrette *(\$1.00 add/person)*

## **Entree & Sandwich Options:**

Turkey, Avocado & Swiss Sandwich ~ smoked turkey, sliced avocado and Swiss cheese with  
sprouts and basil aioli on a toasted baguette

Brewers Club Sandwich ~ bacon, smoked turkey, honey-cured ham, Swiss cheese, lettuce,  
tomato, and mayo served on toasted sourdough

Classic Reuben Sandwich ~ corned beef, sauerkraut, Swiss cheese, and thousand island dressing  
served on toasted marble rye

Chipotle Chicken Sandwich ~ chipotle marinated grilled chicken breast with pepper jack cheese,  
sliced tomatoes, shredded lettuce, bacon, and roasted garlic aioli, served on a potato bun

Chicken Panini Sandwich ~ roasted chicken breast on herbed foccaccia bread with caramelized  
onions, arugula, jack cheese and chipotle mayo (no modification please)

Coconut Curry Chicken Entree ~ roasted chicken, roasted red bell peppers and green onions  
over white rice pilaf with a coconut-curry sauce a touch of red chili flake

Fish and chips ~ crispy hand-breaded pollock filet with red-chili tartar sauce, served with Brew  
It Up! Original Blue Cheese Kettle Chips

The Linguini Garden ~ mushrooms, fresh tomatoes, artichoke hearts and roasted red peppers  
over linguini with a basil pesto sauce, topped with Parmesan

Caprese Panini ~ fresh tomato, balsamic marinated portobello slices and sprouts with fresh  
mozzarella and basil aioli, served on grilled Vienna bread

*Add a platter of Original Blue Cheese Kettle Chips for just \$30.00*

**Beverage Service Included:** Iced Tea, Coffee, Fountain Beverage

15.99 per guest, Plus Sales Tax and Service Charge

## Light Lunch ~ Plated

**Two Courses:** Salad & Choice of Entree

**~Please Select A Salad & Choice Of Dressing For Your Group ~**

*(multiple salads may be selected provided an exact count is for each is given 48 hours in advance)*

Mixed Green Salad ~ with field greens, carrots, cucumbers, olives and tomatoes, served with one of our house dressings (dressings include: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy caesar dressing topped with garlic croutons and Parmesan cheese

Spinach Salad ~ with candied walnuts, Gorgonzola cheese, crispy Tabasco fried onions, dried cranberries and caramelized shallot balsamic vinaigrette **(\$2.00 add/person)**

**~ Please Choose Three Entrees For Your Group To Choose From ~**

Chipotle Chicken Sandwich ~ chipotle marinated grilled chicken breast with pepper jack cheese, sliced tomatoes, shredded lettuce, bacon, and roasted garlic aioli, served on a potato bun

Coconut Chicken Salad ~ chopped red leaf lettuce with coconut crusted chicken, candied walnuts, blue cheese crumbles, pineapple, red onion, tomatoes and a spicy pineapple vinaigrette

Classic Reuben ~ corned beef, sauerkraut, Swiss cheese, and thousand island dressing served on toasted marble rye

Caprese Sandwich ~ fresh tomato, balsamic marinated portobello slices and sprouts with fresh mozzarella and basil aioli, served on grilled Vienna bread

The Classic Burger ~ grilled ½ pound burger served on a potato bun with lettuce, tomato, pickle and red onion with cheddar or jack cheese.

Hickory Smoked Pork Sandwich ~ thinly sliced smoked pork-loin with Swiss cheese, crispy onion rings and bourbon-BBQ sauce on a toasted hoagie roll

Brew It Up! Chicken Philly ~ with roasted chicken breast, red peppers, onions, jalapenos, pepper jack cheese and roasted garlic aioli on a hoagie roll

Fish and chips ~ 2 crispy hand-breaded pollock fillets served with red-chile tartar sauce

***All sandwiches and burgers are served with Brew It Up! Original Blue Cheese Kettle Chips***

**All Burgers cooked to “medium” temperature**

**Beverage Service Included:** Iced Tea, Coffee, Fountain Beverage

16.99 per guest, Plus Sales Tax and Service Charge  
Add a slice of New York Style Cheesecake for just \$4.00 per person

## **Brewer's Lunch ~ Plated**

**Two Courses:** Salad & Choice of Entree

**~Please Select A Salad & Choice Of Dressing For Your Group ~**

*(multiple salads may be selected provided an exact count is for each is given 48 hours in advance)*

Mixed Green Salad ~ with field greens, carrots, cucumbers, olives and tomatoes, served with one of our house dressings (dressings include: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy caesar dressing topped with garlic croutons and Parmesan cheese

Spinach Salad ~ with candied walnuts, Gorgonzola cheese, crispy Tabasco fried onions, dried cranberries and caramelized shallot balsamic vinaigrette **(\$2.00 add/person)**

**~ Please Choose Three Entrees For Your Group ~**

Brewers Club Sandwich ~ bacon, smoked turkey, honey-cured ham, Swiss cheese, lettuce, tomato, and mayo served on toasted sourdough

Seared Ahi Salad ~ poppy seed crusted ahi seared rare and served over hearts of romaine with fresh strawberries, pineapple, tomatoes and feta cheese, served with sesame wasabi vinaigrette

Philly Steak Sandwich ~ shaved rib eye, roasted red bell peppers, onions, jalapenos, pepper jack cheese, garlic and horseradish cream on a hoagie roll

Grilled New York Strip Steak Sandwich ~ grilled steak with Pico de Gallo, blue cheese, arugula, and basil aioli, served on a toasted hoagie roll

Chipotle Chicken Sandwich ~ pepper jack cheese, sliced tomatoes, shredded lettuce, bacon, and roasted garlic aioli, served on a potato bun

Beef Stroganoff ~ seared beef over fettuccine with a mushroom & sour cream sauce

Fish and chips ~ 2 crispy hand-breaded pollock filets served with red-chile tartar sauce

Cilantro Chicken ~ two sauteed chicken breasts with fresh tomatoes, fresh mozzarella and a cilantro-pesto cream sauce, served over white rice pilaf, with sauteed spinach

The Linguini Garden ~ mushrooms, fresh tomatoes, artichoke hearts and roasted red peppers over linguini with a basil pesto sauce, topped with Parmesan

***All sandwiches and burgers served with Brew It Up! Original Blue Cheese Kettle Chips***

**Beverage Service Included:** Iced tea, coffee, fountain beverage

18.99 per guest, Plus Sales Tax and Service Charge

Add a slice of New York Style Cheesecake for just \$4.00 per person

# **Dinner Buffet 1**

Available for parties of 50 or more

Select up to 2 salads with 3 dressings, and up to 3 entree items

Includes a Dessert Display

## **Salad Options:**

Mixed Green salad ~ with field greens, carrots, cucumbers, olives and tomatoes  
(dressings include: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy caesar dressing topped with garlic croutons and Parmesan cheese

Spinach salad ~ candied walnuts, Gorgonzola cheese, crispy tabasco fried onions, dried cranberries and caramelized shallot balsamic vinaigrette

## **Entree Options:**

Coconut Curry Chicken ~ roasted chicken, roasted red bell peppers and green onions over white rice pilaf with a coconut-curry sauce with a touch of red chili flake, served with toasted Vienna bread

Brats and Mash ~ grilled bratwurst links served over garlic mashed potatoes with caramelized onions and spicy horseradish mustard

The Linguini Garden ~ mushrooms, fresh tomatoes, artichoke hearts and roasted red peppers over linguini with a basil pesto sauce, topped with Parmesan and served with a side of toasted Vienna bread

Blackened Pork Fettuccine ~ blackened pork loin over fettuccine with cilantro-lime pesto Alfredo sauce, fresh Pico de Gallo and toasted Vienna bread

Cilantro Chicken ~ sauteed chicken breasts with fresh tomatoes, fresh mozzarella and a cilantro-pesto cream sauce, served over white rice pilaf, with sauteed spinach

Beef Stroganoff ~ seared cuts of tender beef over fettuccine with a mushroom & sour cream sauce

Baby Back Ribs ~ “fall off the bone tender” baby back ribs with our signature Bourbon-BBQ sauce, served with savory-sweet cornbread and roasted vegetable skewers

Blackened Chicken Penne ~ spicy blackened chicken breast over penne pasta with grilled corn, poblanos, red onion, diced tomato and a cilantro sauce and toasted Vienna bread

Raspberry Chicken ~ sauteed chicken breasts with a light raspberry cream sauce, white rice pilaf, and sauteed spinach

Fish and chips ~ crispy hand-breaded pollock filets served with red-chile tartar sauce

***Dessert Display ~ a selection of fresh baked cookies, brownies, cheesecake, chocolate covered strawberries and fruit tarts.***

**Beverage Service Included:** Iced Tea, Coffee, Fountain Beverage

25.99 per guest, Plus Sales Tax and Service Charge

## **Dinner Buffet 2**

Available for parties of 50 or more

Select up to 2 salads with 3 dressings, and up to 3 entree items

Includes a Dessert Display

### **Salad Options:**

Mixed Green salad ~ with field greens, carrots, cucumbers, olives and tomatoes (dressings include: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy caesar dressing topped with garlic croutons and Parmesan cheese

Spinach salad ~ candied walnuts, Gorgonzola cheese, crispy tabasco fried onions, dried cranberries and caramelized shallot balsamic vinaigrette

### **Entree Options:**

Coconut Curry Chicken ~ roasted chicken, roasted red bell peppers and green onions over white rice pilaf with a coconut-curry sauce with a touch of red chili flake, served with toasted Vienna bread

Cilantro Chicken ~ sauteed chicken breasts with fresh tomatoes, fresh mozzarella and a cilantro-pesto cream sauce, served over white rice pilaf, with sauteed spinach

Brats and Mash ~ grilled bratwurst links served over garlic mashed potatoes with caramelized onions and spicy horseradish mustard

The Linguini Garden ~ mushrooms, fresh tomatoes, artichoke hearts and roasted red peppers over linguini with a basil pesto sauce, topped with Parmesan and served with a side of toasted Vienna bread

Baby Back Ribs ~ “fall off the bone tender” baby back ribs with our signature Bourbon-BBQ sauce, served with savory-sweet cornbread and roasted vegetable skewers

Grilled New York Steak ~ tender grilled New York Strip, topped with blue cheese crumbles, served with garlic mashed potatoes, julienne vegetables and a red wine gastrique (steaks served on the buffet will be cooked to medium)

Raspberry Chicken ~ sauteed chicken breasts with a light raspberry cream sauce, white rice pilaf, and sauteed spinach

Seafood Alfredo ~ sauteed shrimp, salmon, and mussels over fettuccini with a classic creamy Alfredo sauce, garlic, tomatoes and green onions, served with a side of toasted Vienna bread

Grilled Salmon Filet ~ grilled salmon served over creamy Parmesan polenta, with sauteed spinach and spicy berry compote

***Dessert Display ~ a selection of fresh baked cookies, brownies, cheesecake, chocolate covered strawberries and fruit tarts.***

**Beverage Service Included:** Iced Tea, Coffee, Fountain Beverage

31.99 per guest ~ Plus Sales Tax and Service Charge

# **Plated Dinner Menu 1**

**Three Courses:** Salad, Choice of Entree, Choice of Dessert

## **~Please Select A Salad & Choice Of Dressing For Your Group ~**

*(multiple salads may be selected provided an exact count is for each is given 48 hours in advance)*

Mixed Green salad ~ with field greens, carrots, cucumbers, olives and tomatoes, served with one of our house dressings (dressings include: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy caesar dressing topped with garlic croutons and Parmesan cheese

Spinach salad ~ candied walnuts, Gorgonzola cheese, crispy tabasco fried onions, dried cranberries and caramelized shallot balsamic vinaigrette

## **~ Please Choose Three Entrees For Your Group ~**

Beef Stroganoff ~ seared beef over fettuccine with a mushroom & sour cream sauce

Fish and chips ~ 2 crispy hand-breaded pollock filets served with red-chile tarter sauce and our bleu cheese kettle chips

Brats and Mash ~ grilled bratwurst links served over garlic mashed potatoes with caramelized onions and spicy horseradish mustard

Seared Ahi Salad ~ poppy seed crusted ahi seared rare and served over romaine hearts with fresh strawberries, pineapple, tomatoes and feta cheese, served with sesame wasabi vinaigrette

Coconut Curry Chicken ~ roasted chicken, roasted red bell peppers and green onions over white rice pilaf with a coconut-curry sauce with a touch of red chili flake, served with toasted Vienna bread

Blackened Pork Fettuccine ~ blackened pork tenderloin over fettuccine with cilantro-lime pesto Alfredo sauce, fresh Pico de gallo and toasted Vienna bread

Cilantro Chicken ~ two sauteed chicken breasts with fresh tomatoes, fresh mozzarella and a cilantro-pesto cream sauce, served over white rice pilaf, with sauteed spinach

The Linguini Garden ~ mushrooms, artichoke hearts and roasted red peppers over linguini with a basil pesto sauce, topped with Parmesan and served with a side of toasted Vienna bread

Raspberry Chicken ~ two sauteed chicken breasts with a light raspberry cream sauce, white rice pilaf, and sauteed spinach

Baby Back Ribs ~ “fall off the bone tender” baby back ribs with our signature Bourbon-BBQ sauce, served with savory-sweet cornbread and roasted vegetable skewers

## **~ Choice of Dessert ~**

Please choose a dessert for your group from the attached page entitled “Dessert Selection”

**Beverage Service Included:** Iced Tea, Coffee, Fountain Beverage

27.99 per guest, Plus Sales Tax and Service Charge

## **Dinner Menu 2**

**Three Courses:** Salad, Choice of Entree, Choice of Dessert

**~Please Select A Salad & Choice Of Dressing For Your Group ~**

*(multiple salads may be selected provided an exact count is for each is given 48 hours in advance)*

Mixed Green salad ~ with field greens, carrots, cucumbers, olives and tomatoes, served with one of our house dressings (dressings include: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy caesar dressing topped with garlic croutons and Parmesan cheese

Spinach salad ~ candied walnuts, Gorgonzola cheese, crispy tabasco fried onions, dried cranberries and caramelized shallot balsamic vinaigrette

**~ Please Choose Three Entrees For Your Group ~**

The Linguini Garden ~ mushrooms, fresh tomatoes, artichoke hearts and roasted red peppers over linguini with a basil pesto sauce, topped with Parmesan and served with a side of toasted Vienna bread

Butternut Squash Ravioli ~ ravioli stuffed with oasted butternut stuffed with goat cheese and tarragon, served with a Gorgonzola cream sauce and ratatouille

Grilled Salmon Filet ~ grilled salmon served over creamy Parmesan polenta, with sauteed spinach and spicy berry compote

Sea Scallops ~ sauteed sea scallops with red, yellow and green sweet pepper relishes, served with saffron risotto and julienne vegetables

Cilantro Chicken ~ two sauteed chicken breasts with fresh tomatoes, fresh mozzarella and a cilantro-pesto cream sauce, served over white rice pilaf, with sauteed spinach

Grilled New York Strip ~ a 10oz New York Strip, topped with blue cheese crumbles, served with potatoes au gratin, julienne vegetables, and a red wine gastrique (cooked to rare, medium or well done temp)

Baby Back Ribs ~ “fall off the bone tender” baby back ribs with our signature Bourbon-BBQ sauce, served with savory-sweet cornbread and roasted vegetable skewer

Blackened Chicken Penne ~ spicy blackened chicken breast over penne pasta with grilled corn, poblanos, red onion, diced tomato and a cilantro sauce and toasted Vienna bread

Seafood Alfredo ~ sauteed shrimp, salmon, and mussels over fettuccini with a classic creamy Alfredo sauce, garlic, tomatoes and green onions, served with a side of toasted Vienna bread

Tequila Shrimp ~ sauteed shrimp with red onions, shallots, tomatoes, cilantro and garlic in a tequila-lime sauce, served with white rice pilaf and sauteed spinach

**~ Choice of Dessert ~**

Please choose a dessert for your group from the attached page entitled “Dessert Selection”

**Beverage Service Included:** Iced Tea, Coffee, Fountain Beverage  
32.99 per guest, Plus Sales Tax and Service Charge

## **Dessert Selections**

Chocolate Decadence Cake ~ a rich, dense and moist flourless cake served with whipped cream and fresh berries

Brownie sundae ~ served with chocolate and vanilla ice cream, chocolate fudge, caramel, whipped cream and candied walnuts

Caramel-Apple Spice Cake ~ upside down cake with baked apple, caramel sauce and spices, served with a scoop of vanilla ice cream

Classic cheesecake ~ with graham cracker crust, whipped cream and fresh berry coulis

Ice Cream Sundae ~ simple pleasure at its best, a scoop each of vanilla and chocolate with caramel and chocolate sauces, whipped cream, candied walnuts and fresh berries