



CATERING MENU

Dinner Buffets

Includes your choice of salad, bread, + lemonade & water

Buffets are prepared based on final guest count

\$10/GUEST/ADDITIONAL ENTRÉE

THE CLEAN SWEEP **\$40/GUEST**

2 ENTREES // 3 SIDES // DESSERT CHOICE

ROASTED PORK LOIN

Marinated pork loin topped with sliced apples & buttery brandy sauce

CHICKEN MARSALA

Seared chicken breast topped with mushrooms in a rich marsala sauce

FETTUCCINE PRIMAVERA

Fettuccine pasta tossed in fresh seasonal veggies in a rich cream sauce

BROWN SUGAR SALMON

Topped with sweet & smoky BBQ

HOUSE SMOKED PULLED PORK

Slow smoked & topped w/ sweet BBQ

THE 300 DINNER **\$60/GUEST**

3 ENTREES // 3 SIDES // DESSERT CHOICE

PRIME RIB Seasoned & roasted to perfection with house made horsey sauce on the side

VEGETABLE LASAGNA

STUFFED CHICKEN

Slow roasted potatoes & artichokes

BRAISED BEEF SHORT RIBS

SALADS

HOUSE

Romaine, shredded cheese, carrots, red onion, cucumbers, grape tomatoes, served with ranch & red wine vinaigrette

MIXED GREENS

Mixed greens tossed with spicy pecans, feta cheese & grape tomatoes, served with balsamic vinaigrette

CAESAR

Romaine tossed with house Caesar dressing topped with black olives, croutons, & shaved parmesan

SIDES

Green Bean Almondine

Roasted Root Veggies

Lemon Butter Broccoli

Brussel Sprouts with Onions & Bacon

Steamed Asparagus

Honey Glazed Carrots with Dill

Risotto

Baked Mac & Cheese

Roasted Yukon Gold Potatoes

Garlic Mashed Potatoes

DESSERT

Assorted Cookies \$4/Guest

New York Cheesecake \$9/Guest

Fudge Brownies \$4/Guest

Opera Cakes \$9/Guest

Apple Tartin \$9/Guest

Prepared based on your final
confirmed guest count

SHAREABLES

\$9/GUEST FOR EACH CHOICE

Cilantro Lime Chicken Kabobs
Charcuterie

Springrolls & Sweet Chili Sauce

Shrimp & House Made Cocktail Sauce

Tomato Caprese Kabobs

Fresh Fruit

Pork Potstickers With Rum Plum Sauce

Gourmet Cheese & Crackers

Goat Cheese & Shakshuka

House Hummus & Veggies With Seasoned Pita

DIPS

\$10/GUEST FOR EACH CHOICE

Choose between Tortilla Chips
or Seasoned Pita

Queso & Salsa

Buffalo Chicken Dip

Spinach & Artichoke Dip

Street Corn Dip

CLASSIC APPS

MIX & MATCH

\$20/Guest for 3 choices
\$6/Guest for every additional app

Hand Cut Chicken Tenders
Breaded or Grilled

Cheeseburger Sliders

Fried Cheese Ravioli & Marinara Sauce

Gourmet BBQ Meatballs

Signature Bone-In Wings

Choose from Sweet BBQ, Medium
Buffalo, or BBQ Dry Rub

Smoked Pulled Pork Sliders

ALEHOUSE *Pizza*

THE SPECIALTIES

16" // 12 SLICES

THE FLYIN HAWAIIAN

Zesty Thai Base, ham & bacon, peppadew peppers & pineapple,
topped with more zesty Thai \$27

THE DUDE

Italian sausage, Pepperoni, green pepper, black olives, red onion,
mushrooms \$24

THE ANGRY BUFFALO

Medium Buffalo Base, pulled chicken, green onion, bleu cheese
crumbles, topped with ranch \$24

THE BBQ CHICKEN

Sweet BBQ base, pulled chicken, bacon, & red onion \$24

THE MARGH

Marinara base, Fresh mozzarella, roma tomatoes & basil, topped with
olive oil & a balsamic glaze \$22

THE TREE HUGGER

Mushrooms, red onion, green peppers, black olives, diced tomato &
peppadew peppers \$22

THE 4 LITTLE PIGS

Pepperoni, Italian sausage, ham, bacon, & banana peppers \$27

Build Your Own

Starting at \$18 each

Meat Toppings \$3

Pepperoni, Ham, Bacon, Italian
Sausage, Ground Beef, Pulled
Pork, Pulled Chicken

Meatless Toppings \$2

Green Peppers, Red Onion,
Mushrooms, Pineapple, Black
Olives, Fresh Jalapenos, Banana
Peppers, Diced Tomato, Peppadew
Peppers, Bleu Cheese Crumbles,
Green Onion, Roma Tomatoes,
Fresh Basil

THE EXTRAS

BREADSTICKS

With 2 choices of Queso,
Marinara, or Ranch \$12/Dozen

FAMILY STYLE SALAD

House or Caesar \$4.50/Guest

SIGNATURE BONE-IN WINGS

Sweet BBQ, Medium Buffalo, or
House BBQ Dry Rub
\$18/Dozen
Served with Ranch &
Bleu Cheese