



BANQUET MENU

[STARTERS]

WINGS

Thai Chili Lime: served with celery and ranch
Buffalo: served with celery and bleu cheese (35 pieces) \$56

PIMENTO DIP

Bacon and green tomato marmalade with fresh bread
(serves 30-35) \$48

SAUSAGE AND CHEESE BOARD

Hot link and Chicken Apple Sausage, prosciutto, brie, gorgonzola, candied walnuts, olive tapenade, green tomato marmalade, dried cherries (serves 18-20) \$65

SEARED TENDERLOIN TIPS

Seasoned seared tenderloin drizzled with lager horseradish.
Two tip skewers, 36 skewers \$78

DELUXE CHIPS AND DIPS

served with pico de gallo, gouda cheese sauce, and rojo salsa
(serves 30-35) \$40

SHRIMP COCKTAIL

(35 pieces) \$75

ARMADILLO EGGS

Ground sausage and beef, stuffed with cream cheese and goat cheese, charred jalapenos, and bacon (36 pieces, served as half eggs) \$79

CHICKEN FINGERS

served with honey mustard (35 pieces) \$55

BRICK OVEN PIZZA BAR

any combination of five (5) pizzas or flatbreads cut in squares
(approximately 3 pieces per person, serves 35) \$60

GARLIC KNOTS

with marinara (24 pieces) \$48

ASSORTED FRUIT TRAY

(72 hour notice required) \$44

ROASTED FRESH VEGETABLE SKEWERS

6" marinated, flame grilled seasonal vegetables. (24 pieces) \$54

BAVARIAN PRETZELS

Served with gouda cheese sauce. (24 pretzels) \$48

BEEF SHORT RIB SLIDERS

Served on mini buns. 36 pieces \$78

[SALADS]

INVICTUS

Greens, roasted pine nuts, tomato, parmesan cheese, with balsamic vinaigrette
(serves 10-12) \$62

TOSSED SALAD

with balsamic vinaigrette, bleu cheese, or ranch (serves 10-12) \$52

[DESSERTS]

ASSORTED COOKIES

(35 pieces) \$58

BROWNIES

(35 pieces) \$68

CUPCAKES

(one dozen) \$24

[DRINKS]

BEER

(please check to see what is currently available)

CRAFT SODA

(priced individually)

FOUNTAIN SODA,
ICED TEA, COFFEE
(priced per person)



BANQUET MENU

[BUFFETS]

Priced per person

BURGER BAR

USDA Choice Black Angus, naturally raised, fresh, never frozen beef, served with fresh baked buns, pasta salad, chips and condiments \$12

CHICKEN BAR

grilled seasoned Amish chicken breast, served with fresh baked buns, pasta salad, chips, and condiments \$12

MAC + CHEESE BAR

Cavatappi pasta, smoked gouda, mozzarella, parmesan, garlic and cream, served with salad and bread \$14

TACO BAR

Chicken Tinga, Rojo salsa, charred jalapenos, avocado, pico de gallo, and queso fresco or Chopped Beef Brisket, bbq sauce, caramelized onion, gouda cheese, pico de gallo, and lemon basil aioli served with chips and salsa and condiments (may choose chicken, beef or a combination of both) \$12



ASSORTED PIZZA

AND MAC + CHEESE

served with Invictus or Tossed salad and bread \$14



CHILI LIME RUB CHICKEN

served with Invictus or Tossed salad, roasted rosemary baby red potatoes, and asparagus \$16



CHARDONNAY SALMON

(72 hour notice required) served with Invictus or Tossed salad, roasted rosemary baby red potatoes, and asparagus \$18



Denotes signature buffet

[PLATED MEALS]

Priced per person. All served with salad and bread.

FLAT IRON STEAK

with asparagus, roasted rosemary baby red potatoes \$22

CHICKEN MAC + CHEESE

(Dry rub chicken and onion) \$16

STEAK MAC + CHEESE

(tenderloin tips and gorgonzola) cavatappi pasta, smoked gouda, mozzarella, parmesan, garlic and cream \$17

SUNNIES AND CHIPS

crispy seasoned sunnies, fries, and house tartar sauce \$16

CHILI LIME RUB CHICKEN

with asparagus, roasted rosemary baby red potatoes \$17

PRIME RIB

with asparagus, roasted rosemary baby red potatoes (requires a 72 hour notice) \$22

CHARDONNAY SALMON

with asparagus, roasted rosemary baby red potatoes (requires a 72 hour notice) \$19