



THE TIPSY STEER

LOCAL SASSY BREW FOOD

BANQUET MENU

[STARTERS]

CHIPS & SALSA

SERVED WITH PICO DE GALLO & ROJO SALSA

(SERVES 30-35) \$70

BACON LOLLIPOPS

THICK CENTER CUT BACON, DRIZZLED WITH
CHIPOTLE RASPBERRY GLAZE

(30 PIECES) \$82

SEARED TENDERLOIN TIPS

SEARED TIPS DRIZZLED WITH HORSEY SAUCE

(SERVES 26-30) \$105

BANG BANG SHRIMP

BREADED BITE SIZED SHRIMP TOSSED
IN BANG BANG SAUCE

(SERVES 26-30 – APROX 5#) \$109

SHRIMP COCKTAIL

(SERVES 26-30) \$105

ASSORTED FRUIT OR VEGGIE TRAY

(SERVES 26-30) \$62

ARMADILLO EGGS

GROUND SAUSAGE & BEEF STUFFED WITH
CREAM CHEESE & GOAT CHEESE, CHARRED
JALAPENOS & WRAPPED WITH BACON

(36 PIECES – SERVED AS ½ EGGS) \$92

BAVARIAN PRETZELS

SERVED WITH GOUDA CHEESE SAUCE

(24 PRETZELS) \$55

CHICKEN FINGERS

(35 PIECES) \$75

BEEF SHORT RIB SLIDERS

SERVED ON MINI BUNS

(36 PIECES) \$102

BRICK OVEN PIZZA BAR

COMBINATION OF 5 PIZZAS CUT INTO SQUARES

(APROX 3 PC PER PERSON – 35 PPL) \$75

CHICKEN LOLLIPOPS

BAKED CHICKEN LOLLIPOPS W/ CHOICE OF THAI
CHILI SAUCE OR CHIPOTLE RASPBERRY

(SERVES 26-30) \$65

BURRATA BOARD

BURRATA, MARINATED TOMATO, OLIVE TAPENADE,
FIG SPREAD, BASIL, PROSCIUTTO, MARINATED PEARS,
BAKED CROSTINIS

(SERVES 10-12 PPL) \$65

T H E
TIPSY STEER
 LOCAL SASSY BREW FOOD

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 \$16

CHICKEN BAR

grilled seasoned Amish chicken breast, served with fresh baked buns, pasta salad, chips, and condiments \$16

MAC + CHEESE BAR

Cavatappi pasta, smoked gouda, mozzarella, parmesan, garlic and cream, served with salad and bread \$17

TACO BAR

(Choose chicken, brisket, or both) \$15

CHICKEN TINGA

Roja salsa, charred jalapenos, avocado, pico de gallo, queso fresco.

CHOPPED BEEF BRISKET

Caramelized onion, bbq sauce, gouda cheese, pico de gallo, lemon basil aioli

(Served with warm tortillas, rojo salsa, crunchy tortilla chips)

ADD Guacamole & Sour Cream. \$2 per person



ASSORTED PIZZA AND MAC + CHEESE

served with House or Tossed salad and bread \$18



CHILI LIME RUB CHICKEN

served with House or Tossed salad, roasted rosemary baby red potatoes, and asparagus \$20



CHARDONNAY SALMON

(72 hour notice required) served with House or Tossed salad, roasted rosemary baby red potatoes, and asparagus \$21



Denotes signature buffet

[SALADS]

HOUSE

Fresh greens, roasted red pepper garlic dressing, heirloom tomato, red onion, pork belly croutons, grated parmesan, spent grain granola.
(serves 10-12) \$69

TOSSED SALAD

with balsamic vinaigrette, bleu cheese, or ranch
(serves 10-12) \$59

[DESSERTS]

ASSORTED COOKIES

(35 pieces) \$65

BROWNIES

(35 pieces) \$74

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)