

Banquet Menu

All items are sold A la Carte and served banquet style.

Cold Appetizers:

- **Assorted Vegetable Platter** A selection of fresh vegetables served with ranch dipping sauce. (Price: \$3 /Person)
- Charcuterie Board An assortment of premium cured meats, a variety of cheeses, and marinated olives. (Price: \$6.50 /Person)
- Fresh Tomato Bruschetta with Garlic Toast Points Tomatoes infused with herbs and spices, served on crunchy garlic toast points. (Price: \$5 /Person)
- **Assorted Fruit Platter** An artful arrangement of fresh fruits served with a delightful fruit dipping sauce. (Price: \$4 /Person)
- Fresh Pico De Gallo & Guacamole with Tortilla Chips Zesty pico de gallo and fresh guacamole, served with crispy tortilla chips. (Price: \$5 /Person)

Hot Appetizers:

- Spinach & Artichoke with Tortilla Chips A warm, creamy blend of spinach and artichoke, served with crispy tortilla chips. (Price: \$5 Per Person)
- Jumbo Smoked & Fried Chicken Wings Jumbo chicken wings served with the choice of any two sauces. Served with ranch and bleu cheese dressing and carrots and celery. (Price: \$6 /Person)
- Pulled Pork Nacho Bar Custom nachos with tender pulled pork and an assortment of delicious toppings. (Price: \$6 Per Person)
- Soft Pretzel Board with Beer Cheese Sauce & Spicy Mustard Warm pretzels with beer cheese dipping sauce and spicy mustard. (Price: \$5 /Person)

Main Course:

- **Build Your Own Taco Bar** A self-assembly station for creating tacos with a variety of fresh and savory ingredients. (Price: \$12 /Person)
- Build Your Own ½ Lb. Cheese Burger Bar Customize your half-pound cheeseburger with an assortment of flavorful toppings. (Price: \$14 / Person)
- Build Your Own Pulled Pork Sandwich Design your pulled pork sandwich with your choice of condiments and fixings. (Price: \$12 /Person)

- **Portobello Stroganoff with Cavatappi Noodles** Portobello mushrooms combined with creamy stroganoff sauce served over curly cavatappi pasta. (Price: \$14 /Person)
- Grilled Chicken Alfredo with Fettuccine Noodles Grilled chicken in an Alfredo sauce served over fettuccine noodles. (Price: \$15 /Person)
- Blackened Chicken Tetrazzini with Spaghetti Noodles Blackened chicken in a rich and flavorful sauce combined with spaghetti noodles.. (Price: \$15 /Person)
- Light Rail Marinated Grilled Chicken Breast (7 oz) Grilled chicken breast cooked with our Light Rail cream ale. (Price: \$9 /Person)
- Slow Roasted Prime Rib (8 oz) with Au Jus & Horseradish An 8-ounce portion of slow-roasted prime rib served with au jus and zesty horseradish. (Price: \$25 /Person)
- Herb-Crusted Roast Pork Loin A delicious roast pork loin crusted with flavorful herbs. (Price: \$17 /Person)
- Grilled Coho Salmon (8 oz Filet) A grilled, 8-ounce filet of Coho salmon. (Price: \$21 /Person)

Sides:

- Light Rail Cream Ale Beer Cheese Soup A creamy soup infused with the flavors of Light Rail Cream Ale. (Price: \$5 /Person)
- Garlic Parmesan Mashed Potatoes with Oatmeal Stout Demi-Glace Creamy garlic and Parmesan mashed potatoes with the rich oatmeal stout demi-glace. (Price: \$5 /Person)
- Fresh Seasonal Vegetable Saute Seasonal sautéed vegetables. (Price: \$5 /Person)
- Four Cheese Mac and Cheese Cavatapipi noodles tossed in our creamy homemade four cheese sauce and served with garlic bread. (Price: \$6 /Person)
- Fresh Garden or Caesar Salad A choice between refreshing garden salad or a classic Caesar salad. (Price: \$4 /Person)
- **Dinner Rolls with Whipped Butter** Freshly baked dinner rolls served with whipped butter. (Price: \$3 /Person)

Desserts:

- **Assorted Cake Bars & Desserts** An assortment of cake bars and other desserts. (Price: \$7 /Person)
- **Triple Chocolate Brownies** Chocolate brownies made with three different types of chocolate. (Price: \$7 /Person)
- Crème Brûlée Cheesecake Rich and creamy cheesecake with the classic caramelized sugar topping of crème brûlée. (Price: \$8 /Person)

Drinks: (\$3 /Person)

- Coke, Diet Coke, Mr. Pibb, Sprite, Mellow Yellow, and Lemonade
- Iced Tea
- Water
- Coffee