



## 2025 CATERING MENU



# Rental Information

Sunday - Thursday.....\$1250

Friday.....\$2500

Saturday.....\$3000

Ceremony Space.....\$1000



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# Breakfast Menu

All Breakfast Items include Coffee and Juice

## Buffets

Continental.....\$16

Assorted Pastries & Muffins, Fresh Fruit,  
Yogurt Parfait Bar

Traditional.....\$18

Scrambled Eggs, Breakfast Potatoes, Choice  
of Sausage Links or Bacon, Assorted Pastries

Bagel Bar.....\$17

Assorted Bagels, Flavored Cream Cheeses,  
Smoked Salmon, Capers, Pickled Red Onions

Chicken & Waffles.....\$18

Sugar Waffles, Crispy Fried Chicken,  
Bourbon Whipped Cream, Hot Honey,  
Maple Syrup

## On the Go

Breakfast Sandwiches.....\$10

Ham & Cheese with Egg  
Sausage & Cheese with Egg  
Bacon & Cheese with Egg  
All sandwiches served on choice of Brioche Bun

Breakfast Burrito.....\$12

Scrambled Eggs, Black Beans, Crispy Bacon,  
Avocado, Potato, Salsa Verde, Cotija Cheese

## Plated Breakfast

Plated breakfasts are served with fresh fruit bowl

Biscuits and Gravy.....\$17

Scrambled Eggs, Buttermilk Biscuit, Savory  
Sage Sausage Gravy, Potatoes

Baked French Toast.....\$18

Brioche Bread, Vanilla Custard, Cinnamon &  
Sugar Apples, Maple Syrup, Choice of  
Sausage or Thick But Bacon

Traditional.....\$17

Scrambled Eggs, Breakfast Potatoes, Choice  
of Bacon or Sausage Links

Avocado Board.....\$17

Whole Grain Toast, Avocado Spread, Baby  
Arugula, Hard Boiled Eggs, Pickled Red Onion,  
Heirloom Tomato





# Boxed Lunches

Boxed Lunches Include Potato Chips, Pasta Salad, and Baked Cookie. Choose Two of the following:

## California Wrap.....\$18

Honey Roasted Turkey, Avocado, Diced Bacon, Roma Tomato, Mixed Greens, House Mayo

## Chicken Caesar Wrap.....\$18

Herb Grilled Chicken, Roma Tomato, Shaved Red Onion, Parmesan Cheese, Romaine, Caesar Dressing

## Italian Wrap.....\$18

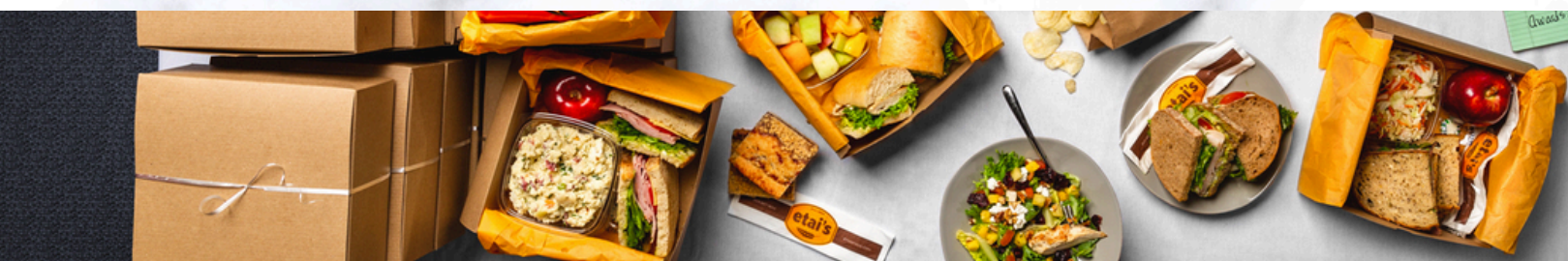
Mortadella, Spicy Capicola & Prosciutto, Provolone, Roma Tomato, Mixed Greens, Pesto Aioli

## Roast Beef Wrap.....\$18

Shaved Roast Beef, White Cheddar Cheese, Baby Spinach, Grilled Peppers & Onions, Horseradish Sauce

## Veggie Wrap.....\$18

Sweet Potato, Roasted Mushrooms, Baby Spinach, Avocado, Grilled Peppers & Onions, Apple Cider Vinaigrette



# Lunch Buffets

25 Person Minimum Per Buffet Option. An Additional Buffet Fee Added for Parties Under 25 People.

## Grill Masters.....\$22

Grilled Burgers, Beer Brats, Potato Salad, Pasta Salad, Assorted Cheeses, LTO Tray, Ketchup, Mustard, Mayo, Relish, Burger & Brat Buns, Salted-Caramel Brownies

## BBQ Bonanza.....\$27

Beef Brisket, Shredded Smoked Chicken, Baked Mac & Cheese, Brown Sugar-Baked Beans, Assorted Barbecue Sauces, House Pickles, Cornbread, Banana Pudding

## Street Taco Bar.....\$25

Carne Asada, Chicken Tinga, Refried Black Beans, Cilantro-Lime Rice, Tortilla Chips, Cotija Cheese, Crema, Salsa Verde, Pico de Gallo, Flour & Corn Tortillas, Cinnamon-Sugar Churros (Add Guacamole \$3/Person)

## Asian Buffet.....\$26

General Tso's Chicken, Mongolian Beef, Vegetable Spring Rolls, Miso Soup, Sticky Rice, Sweet Chili Sauce, Cucumber Kimchi, Fortune Cookies

## Deli Buffet.....\$24

Sliced Pastrami & Turkey, Chicken Noodle Soup, Potato Salad, 1000 Island Coleslaw, Assorted Cheeses, LTO Tray, House Pickles, Dijon Mustard, Mayo, Rye & Sourdough Bread, Chocolate Chip Cookies

## Buffet Add - Ons

Additional Protein.....	\$6
Additional Side.....	\$6
Additional Pasta Choice.....	\$9
Additional Salad.....	\$4
Gluten Free Rolls.....	\$4
Gluten Free Pasta.....	\$6





# Appetizers

## COLD APP DISPLAYS

(Serves 25 People)

Garden Vegetable.....\$100

Seasonal Crudité, House Ranch Dip (Add Hummus & Naan Bites \$3/person)

Crackers and Spreads.....\$150

Assorted Crackers with Cheese & Spreads

Seasonal Fruit Display.....\$125

Pineapple, Seasonal Melon, Grapes & Berries, Honey-Vanilla Yogurt Dip

Smoked Salmon.....\$185

Cold Smoked Salmon, Bagel Chips, Capers, Red Onion, Lemon Creme' Fraiche

Antipasto Board.....\$200

Italian Cured Meats, Pickled & Roasted Vegetables, Olive Tapenade, Fresh Mozzarella, Grilled Foccacia & Assorted Crackers

## COLD PASSES APPs

(Priced Per Dozen)

Seafood Shooters.....\$52

Lobster, Clam & Shrimp Meat, Tomato-Chipotle Salsa, Avocado Crema, Micro Cilantro

Tuna Poke Tostada.....\$48

Wild Caught Tuna, Crispy Wonton Chip, Fireball Mayo, Wakame Salad, Toasted Sesame Seed

Bruschetta Crostini.....\$36

Brie Spread, Marinated Roma Tomato, Shallot, Dried Fig, Balsamic Reduction, Parmesan, Micro Arugula, Toasted Baguette

Beef Crostini.....\$48

Sliced Ribeye, Whipped Goat Cheese, Caramelized Onion, Horseradish Gremolata, Toasted Baguette

Kielbasa Skewer.....\$36

Locally Smoked Sausage, Grilled Pepper & Onion, Polish BBQ Sauce

## HOT APP DISPLAYS

(Serves 25 People)

Nacho Bar.....\$190

Ground Chorizo, Tortilla Chips, Queso Cheese Dip, Salsa, Lime Crema, Shredded Romaine, Diced Tomato, Pickled Jalapeno, Cotija Cheese (Add Guacamole \$3/Person)

Spinach & Artichoke.....\$180

Baked Spinach and Artichoke Dip, Served with Seasonal Crudité, Naan Bites

Flatbread Display.....\$220

Choice Of Three: Cheesy Pesto, Pepperoni, Mushroom Lovers, Hawaiian BBQ, Sausage Supreme

Poutine Bar.....\$200

Shredded Pork, Savory Gravy, Cilantro Ranch, Pickled Jalapeno, BBQ Sauce, Green Onion, White Cheddar Cheese Curds, Crispy Tater Tots

## HOT APPS BUFFET

(Served Buffet Style Serves 25 People)

General Tso's Meatballs.....\$120

Beef, Pork & Veal Blend, Toasted Sesame Seed, Sweet & Sticky Glaze

Maryland Crab Cakes.....\$400

Crispy Lump Crab Cakes Served Creamy Lemon Aioli

Pot Stickers.....\$100

Steamed Vegetable Dumplings, Ponzu Dipping Sauce

Boneless Wings.....\$100

Crispy Fried Chicken Bites, Hot Honey & Carolina BBQ Sauces, Ranch

Fried Ravioli.....\$90

Breaded 4-Cheese Ravioli, Romesco Sauce, Parmesan & Fresh Herbs





# Plated Entrées

All entrées are served with bread service, a choice of Garden, Caesar, or Kale salad, a choice of starch, and a vegetable.

## CHICKEN & PORK

Herb Chicken.....\$26

Grilled Chicken Breast, Pesto Cream Sauce &  
Tomato Tapenade

Sticky Chicken.....\$27

Roasted Airline Chicken Breast, Root Beer  
Barbecue Glaze

Chicken Picatta.....\$24

Roasted Chicken Quarter, Lemon & Caper Butter  
Sauce

Pork Milanese.....\$25

Breaded Pork Loin, Brown Butter Tomato Sauce

Pork Medallions.....\$27

Marinated Pork Medallions Served with apple  
chutney

## BEEF

Short Rib.....\$29

Braised Beef, Hoisin Gravy

Filet Mignon.....\$MKT

6oz Beef Tenderloin, Peppercorn Sauce

Charred New York Strip.....\$MKT

10oz Striploin, Red Wine Demi-Glace

## SEAFOOD

Atlantic Salmon.....\$28

Pan-Seared Salmon, Miso Butter Sauce

Swordfish Marbella.....\$29

Grilled Swordfish Steak, Red Wine Caper Sauce

Surf and Turf.....\$MKT

Gulf Shrimp & 4oz Beef Tenderloin, Herb Butter  
Sauce

## VEGETARIAN

Stuffed Mushroom.....\$21

Portabella, Ricotta & Spinach Stuffing

Grilled Zucchini.....\$20

Zucchini Steak, Heirloom Tomato Relish

Squash Lo Mein.....\$26

Sauteed Squash Noodles, Soy-Ginger Sauce

## VEGETABLES

Roasted Broccolini

Grilled Asparagus

Steamed Vegetable Medley

Glazed Carrots

Sauteed Green Beans

Seasonal Succotash

## STARCHES

Garlic Mashed Potatoes

Rosemary Redskin Potatoes

Potatoes au Gratin

Quinoa & Herb Pilaf

Sundried Tomato Risotto

Coconut Beans & Rice

## ENTREE MODIFICATION

Additional Entree.....\$9

Additional Vegetable.....\$6

Additional Starch.....\$6

Additional Salad.....\$4

Gluten Free Rolls.....\$4

Gluten Free Pasta.....\$6





# Dinner Buffets

25 Person Minimum Per Buffet Option. An Additional Buffet Fee Added for Parties Under 25 People.

All Buffets Include Choice of Salad (Gardner, Caesar, or Kale), Bread Service, and Choice of Flourless Chocolate Cake or Vanilla Bean Cheesecake

Starting at \$36/person

## Mains

(Choose Two)

- Herb Chicken Breasts, Pesto Cream Sauce & Tomato Tapenade
- Braised Short Rib w/ Red Wine Demi
- Pork Tenderloin w/ Apple Chutney
- Atlantic Salmon, Butter-Caper Sauce
- Ricotta & Spinach Stuffed Portabella

## Vegetable

(Choose One)

- Roasted Broccolini
- Grilled Asparagus
- Steamed Vegetable Medley
- Roasted Carrots
- Sautéed Green Beans
- Seasonal Succotash

## Starch

(Choose One)

- Roast Garlic Mashed Potatoes
- Rosemary Red Skin Potatoes
- Potatoes au Gratin
- Quinoa & Herb Pilaf
- Sun-dried Tomato Risotto
- Coconut Rice & Beans

## Buffet Add - Ons

Additional Protein.....	\$6
Additional Side.....	\$6
Additional Pasta Choice.....	\$9
Additional Salad.....	\$4
Gluten Free Rolls.....	\$4
Gluten Free Pasta.....	\$6





## Dessert Displays

Priced Per 25 People

Cinnamon-Sugar Churros.....\$60

Dulce De Leche

Cookies & Brownie Board.....\$75

Chocolate Chip, White Macadamia & Sugar Cookies,  
Salted-Caramel Brownie Bites

Petit Fours.....\$125

Eight Assorted Styles & Flavors

“Candyland” .....\$90

Assorted Candy Bars, Gummies & Hard Candies



## Beverage Experiences

All Beverage Experiences are Priced Person

Bloody Mary Bar.....\$12

Create Your Bloody Mary Bar Featuring Multiple Bloody Mary Mixes,  
Pickles, Olives, Cured Meats, Assorted Hot Sauces & Garnishes

Mimosa Bar.....\$10

Create Your Mimosa Bar Featuring Multiple Fruit Juices, Purées, and  
Assorted Fruits & Garnishes

Group Cocktail Classes.....\$40

Guests Will Enjoy a 90 Minute Educational Cocktail Class Accompanied  
by Small Plates. Ask Your Sales Representative for More Information.  
Maximum 25 People

Pairing Dinners.....\$MKT

Our Culinary and Beverage Team will Work Directly with You to Create  
a Beer, Wine, or Cocktail Dinner Menu to Entertain Your Guests

Specialty Cocktails.....\$MKT

Our Beverage Team Will Work with You to Curate the Perfect Specialty  
Cocktails For Your Event.

Beer & Wine Only.....\$28

Choose From Our Selection of Draft Beers to Add to One of Our Three  
Wine Tiers





# Bar Packages

Substituted Liquor Will Be Costed by The Bottle  
All Packages Are Priced Per Person Based on a  
Four Hour Reception

## SILVER PACKAGE \$32

\$7/Hour After Four Hours

### LIQUOR

Evan Williams Bourbon  
Smirnoff Vodka  
New Amsterdam Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Luna Azul Tequila  
Seagram's 7 Whiskey  
Triple Sec  
Peach Schnapps

### DRAFT BEER

Ask our event sales team  
about draft beer options

### WINE

Cabernet  
Pinot Noir  
Chardonnay  
Sauvignon Blanc

## GOLD PACKAGE \$34

\$8/Hour After Four Hours

### LIQUOR

Old Forester Bourbon  
Titos Vodka  
Dewars Scotch  
Tanqueray Gin  
Plantation Silver Rum  
Captain Morgan Spiced Rum  
El Jimador Tequila  
Jack Daniels  
Triple Sec  
Peach Schnapps

### DRAFT BEER

Ask our event sales team  
about draft beer options

### WINE

Cabernet  
Pinot Noir  
Chardonnay  
Sauvignon Blanc  
Rose

## PLATINUM PACKAGE \$37

\$9/Hour After Four Hours

### LIQUOR

Bulleit Bourbon  
Grey Goose Vodka  
Bombay Sapphire Gin  
Plantation Silver Rum  
Plantation Dark Rum  
El Jimador Tequila  
Macallan 12 year  
Jack Daniels

### LIQUOR

Baileys  
Kahlua  
Triple Sec  
Peach

### DRAFT BEER

Ask our event sales team  
about draft beer options

### WINE

Cabernet  
Pinot Noir  
Red Blend  
Chardonnay  
Sauvignon Blanc  
Prosecco





# Bar Packages Cont'd

Substituted Liquor Will Be Costed by The Bottle  
All Packages Are Priced Per Person Based on a  
Four Hour Reception

## CASH BAR

### LIQUOR

Silver Package Cocktails \$7  
Gold Package Cocktails \$8  
Platinum Package Cocktails \$9  
Specialty Cocktails \$MKT

### BOTTLED DOMESTIC BEER

Coors Light \$4  
Miller Light \$4  
Bud Light \$4

### DRAFT BEER

Domestic Draft \$4.25  
Craft Draft \$5.50  
Imported Draft \$5.50

### BOTTLED CRAFT BEER

Founders Solid Gold \$5.25  
Bell's Two Hearted \$5.25  
Perrin Black Ale \$5.25  
Seasonal Selection \$5.25

### BOTTLED IMPORT BEER

Corona \$5.25  
Modelo \$5.25  
Stella \$5.25

### WINE

Silver Package Wine \$6  
Gold Package Wine \$7  
Platinum Package Wine \$9

## KEGGED COCKTAILS

### 2.5 GAL KEG      5 GAL KEG

#### GYPSUM PRESS

Vodka, Lime Juice, Grape, House Made Ginger Beer

\$250

\$500

#### HIBISCUS MARAGARITA

Hibiscus Infused Tequila, Triple Sec, Lime Juice, Agave

\$275

\$550

#### MINES SANGRIA

Red or White Wine, Orange Liquor, Peach Schnapps,  
Brandy, Orange Juice, Lemon Juice, Pineapple Juice

\$225

\$450

#### RASPBERRY SMASH

Bourbon, Honey Syrup, Raspberry, Lemon Juice

\$275

\$550

#### COCONUT MOJITO

Silver Rum, Coconut Liqueur, Lime Juice, Simple Syrup

\$275

\$550

#### CINNAMON PALOMA

Cinnamon Tequila, Lime Juice, Grapefruit Juice, Simple  
Syrup, Soda Water

\$275

\$550

\*\*2.5 Gallon Keg Serves 60 - 65 Guests

\*\*5 Gallon Keg Serves 120 - 130 Guests

\*\*Only 2 Keg Choices Per Event

\*\*Kegged Cocktail Brands Can Not be Substituted





# Terms & Conditions

## GUARANTEES

- When charges are made on a per person basis, a guaranteed attendance must be communicated by noon five business days prior to your function. Increases received after the guarantee cut off over 2% will be assessed an additional 20% premium per meal.
- For banquets, Gypsum Grill prepares meals for the guaranteed number of guests and will set place settings up to 3% over the guarantee.
- In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.
- Client will be charged the guarantee or the number of guests served, whichever is higher.

## BEVERAGE

- Gypsum Grill, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages.
- Gypsum Grill takes seriously its responsibility to serve alcohol with care and therefore reserves the right to refuse the service of alcoholic beverages at any time to anyone.
- Alcoholic beverages cannot be served to anyone under the age of 21, and the venue has the responsibility to request proper identification of any guest at any time.
- Gypsum Grill reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been notified.
- Gypsum Grill reserves the right to substitute any item in a beverage package if that item has become unavailable. The item must be replaced with an item of equal value.

## SPECIAL MEAL REQUEST

- Special meal requests such as vegetarian, gluten-free or meals for guests with specific food allergies or restrictions must be requested and included in your final guarantee submitted 7 business days in advance. Please provide your event manager with the individual guest's name and special meal request.
- Meals ordered on-site will be charged above and beyond the guaranteed number.
- We take food allergies and intolerance very seriously and make reasonable efforts to accommodate our guests' dietary restrictions. Please understand that we are not an allergen free facility, and cannot guarantee that any item is completely free of any allergen or ingredient.