

2026



# Wedding Menu

gypsum  
GRILL & EVENT CENTER



# Appetizers

## COLD APP DISPLAYS

Per 25 Guests

### Garden Vegetable - \$100

Seasonal crudité, house ranch dip  
(add hummus & naan bites \$3/ person)

### Crackers & Spreads - \$150

Assorted crackers with cheese and spreads

### Antipasto Board - \$200

Italian cured meats, pickled & roasted  
vegetables, olive tapenade, fresh mozzarella,  
grilled focaccia, assorted crackers

## HOT APP BUFFETS

Per 25 Guests

### General Tso's Meatballs - \$120

Beef, pork, & veal blend, toasted sesame seed,  
sweet & sticky glaze

### Maryland Crab Cakes - \$400

Crispy lump crab cakes served with creamy  
lemon aioli

### Crispy Chicken Bites - \$100

Fried Chicken Bites, hot honey & Carolina  
BBQ sauces, ranch

### Fried Ravioli - \$90

Breaded 4-cheese ravioli, romesco sauce,  
parmesan, & fresh herbs

### Kielbasa Skewer - \$70

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

### Stuffed Mushrooms - \$120

Spinach & Ricotta Stuffing

## HOT APP DISPLAYS

Per 25 Guests

### Nacho Bar - \$190

Ground chorizo, tortilla chips, queso cheese  
dip, salsa, lime crema, shredded romaine,  
diced tomato, pickled jalapeño, 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 flatbreads: Cheesy Pesto,  
Pepperoni, Mushroom Lovers,  
Hawaiian BBQ, Sausage Supreme

### Poutine Bar - \$200

Shredded pork, savory gravy, cilantro  
ranch, pickled jalapeño, BBQ sauce,  
green onion, white cheddar cheese  
curds, crispy tater tots

## COLD PASSED APPS

Per Dozen Guests

### 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



# Plated Entrées

Up to two (2) entree selections are served with a choice of Garden or Caesar salad, bread service, a choice of starch, and a vegetable.

## CHICKEN & PORK

Herb Chicken - \$27

Grilled Chicken Breast, Pesto Cream Sauce &  
Tomato Tapenade

Chicken Piccata - \$25

Roasted Chicken Quarter, Lemon & Caper  
Butter Sauce

Pork Milanese - \$26

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

Wagyu Sirloin - \$28

6oz Wagyu Sirloin, Peppercorn Cream Sauce

Charred New York Strip - \$MKT

rooz Striploin, Red Wine Demi-Glace

## SEAFOOD

Atlantic Salmon - \$28

Pan-Seared Salmon, Miso Butter Sauce

Surf & 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

## VEGETABLES

Roasted Broccolini

Grilled Asparagus

Steamed Vegetable Medley

Glazed Carrots

Sautéed Green Beans

Seasonal Succotash

## STARCHES

Garlic Mashed Potatoes

Rosemary Redskin Potatoes

Potatoes au Gratin

Quinoa & Herb Pilaf

Sun-dried Tomato Risotto

Coconut Beans & Rice

## ENTREE MODIFICATIONS

Additional Entree - \$8

Additional Vegetable - \$6

Additional Starch - \$6

Additional Salad - \$4

# Dinner Buffets

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

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

Starting at \$36 / person

## Mains

(Choose One)

- 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

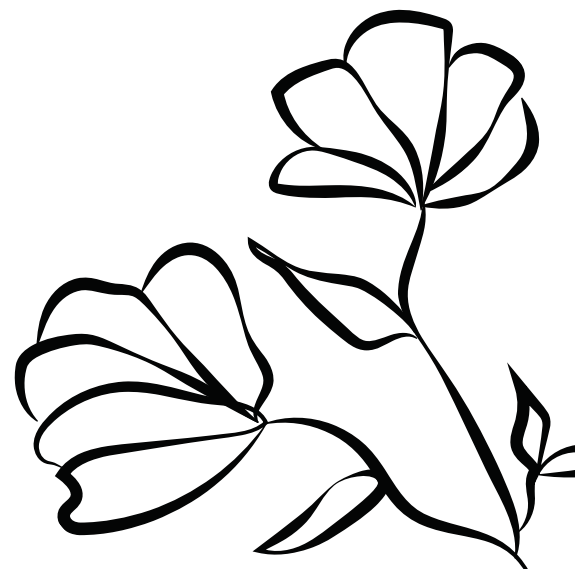
(Choose One)

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 Salad - \$4



# Food & Beverage All-Inclusive Package

## \$79/ Person

Gypsum All-Inclusive Packages Include Bread Service and Choice of Caesar or Garden Salad

Includes tax and gratuity

\$2/ Person Outside Dessert Fee

### Appetizers

(Choose Two)

Bruschetta Crostinis

General Tso's Meatballs

Fried Ravioli

Spinach & Artichoke Dip

Garden Vegetable Display

### Entrees

(Choose One)

#### BUFFET

Herb Chicken

Chicken Piccata

Pork Milanese

Pork Medallions

Stuffed Mushroom

#### PLATED

Herb Chicken

Chicken Piccata

Pork Milanese

Braised Beef

Pork Medallions

Stuffed Mushroom

### Sides

(Choose Two)

#### VEGETABLE

Roasted Broccolini

Grilled Asparagus

Steamed Vegetable Medley

Roasted Carrots

Sautéed Green Beans

Seasonal Succotash

#### STARCH

Roasted Garlic Mashed Potatoes

Rosemary Red Skin Potatoes

Potatoes au Gratin

Quinoa & Herb Pilaf

Sun-dried Tomato Risotto

Coconut Rice & Beans

### Bar Package

\$6/ Hour After Four Hours

#### LIQUOR

Mr. Boston Bourbon

Mr. Boston Vodka

Mr. Boston Gin

Mr. Boston Rum

Admiral Nelson Spiced Rum

Montzuma Tequila

Triple Sec

Peach Schnapps

#### DRAFT BEER

Ask our event sales team about draft beer

options. Select up to 2 options -

1 domestic, 1 Founders.

#### WINE

Cabernet

Pinot Noir

Chardonnay

Pinot Grigio

#### BUFFET

#### ADD-ONS

Additional Protein - \$6

Additional Side - \$6

Additional Salad - \$4

\$2/ Person to add seltzers

# Desserts

## 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

“Candyland” - \$90

Assorted Candy Bars, Gummies & Hard Candies

## Plated Desserts

Priced Per Person

Banana Pudding - \$9

Vanilla Bean Cheesecake - \$10

Flourless Chocolate Cake - \$9



## KEGGED COCKTAILS

	2.5 GAL KEG	5 GAL KEG
GYPSUM PRESS		
Vodka, Lime Juice, Grape, House Made Ginger Beer	\$250	\$500
HIBISCUS MARGARITA		
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

# Bar Packages

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

\*Guests under 21 are \$6 per person for four hours of non-alcoholic beverage service

## BRONZE \$27 \$6 / Hour After Four Hours

### LIQUOR

Mr Boston Bourbon  
Mr Boston Vodka  
Mr Boston Gin  
Mr Boston Rum  
Admiral Nelson Spiced Rum  
Montzuma Tequila  
Triple Sec  
Peach Schnapps

### DRAFT BEER

Ask our event sales team about draft beer options. Select up to 2 options - one domestic, one Founders.

### HOUSE WINE

Cabernet  
Pinot Noir  
Chardonnay  
Pinot Grigio

Add Seltzers  
\$2 per person

## SILVER PACKAGE \$32 \$7 / Hour After Four Hours

### LIQUOR

Green River Bourbon  
Wheatley Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Corazon Tequila  
Seagram's 7 Whiskey  
Triple Sec  
Peach Schnapps

### DRAFT BEER

Ask our event sales team about draft beer options. Select up to 3 options, two domestics & one craft.

### WINE

Cabernet  
Pinot Noir  
Chardonnay  
Pinot Grigio

Add Seltzers  
\$2 per person

## GOLD PACKAGE \$36 \$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. Select up to 4 options, if there is no kegged cocktail added - two domestics & two craft.

### WINE

Cabernet  
Pinot Noir  
Chardonnay  
Pinot Grigio  
Rosé

Add Seltzers  
\$2 per person



# Bar Packages

Substituted Liquor Will Be Costed by The Bottle

All Packages Are Priced Per Person

Based on a Four Hour Reception

BEER, WINE, & SELTZERS \$26

\$7 / Hour After Four Hours

## SELTZERS

White Claw - Assorted Flavors

SELECTION BETWEEN:

High Noon or Long Drink

Assorted Flavors

## DRAFT BEER

Ask our event sales team about draft beer options. Select up to two options, one domestic & one Founders.

## HOUSE WINE

Cabernet

Pinot Noir

Chardonnay

Pinot Grigio

## CASH BAR

### LIQUOR

Bronze Package Cocktails \$6

Silver Package Cocktails \$7

Gold Package Cocktails \$8

Platinum Package Cocktails \$9

Specialty Cocktails \$MKT

### BOTTLED BEER

Select bottled beer

available upon request

for cash bars

### BOTTLED DOMESTIC BEER

Coors Light \$4

Miller Light \$4

Bud Light \$4

### CANNED SELTZERS

Assorted White Claw \$5.00

Assorted Long Drink \$6.50

Assorted High Noon \$7.00

### DRAFT BEER

Domestic Draft \$4.25

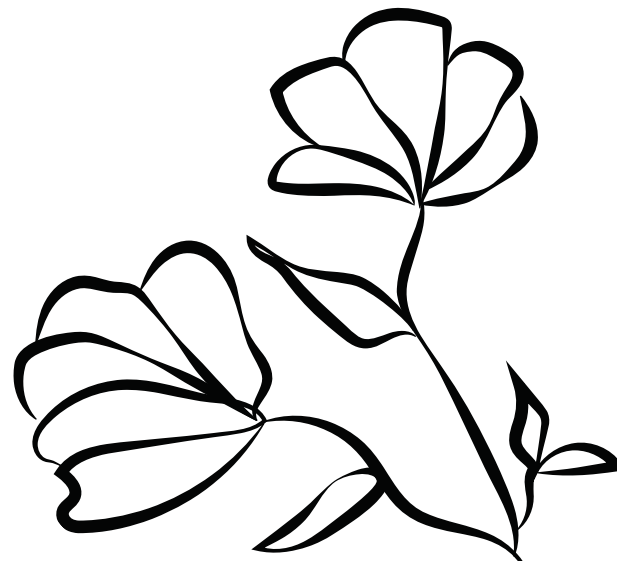
Craft Draft \$5.50

Imported Draft \$5.50

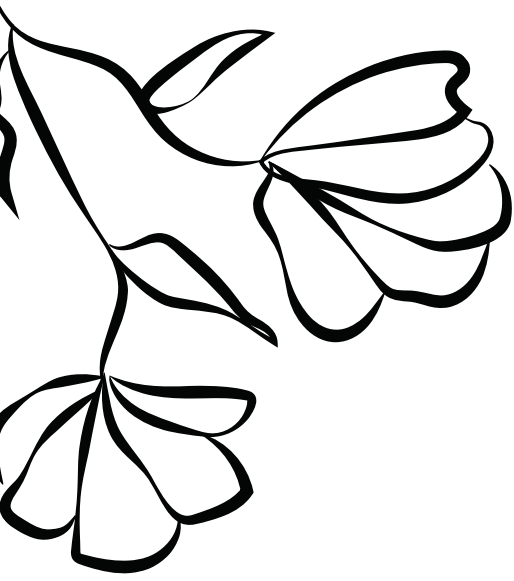
### WINE

Silver Package Wine \$6

Gold Package Wine \$7







# Kids' Menu

Plated Dinner for Guests TEN & Under

All kid's meals must be pre-ordered

Select up to 2 options per event

(2 combinations of two sides & one entree)

\$7.00 per guest

Entree items come with a choice of:

Apple Sauce or Chef's Veggie

&

Chips or Fries

Entree Selection:

Chicken Bites

Hot Dog

Hamburger

Cheese Pizza



# Late Night Snacks

All snack buffets & displays are priced per 25 guests.

Late night snacks may be served from 8-10 PM.

## BUFFETS

### General Tso's Meatballs - \$120

Beef, pork, & veal blend, toasted sesame seed,  
sweet & sticky glaze

### Maryland Crab Cakes - \$400

Crispy lump crab cakes served with creamy  
lemon aioli

### Pot Stickers - \$100

Steamed vegetable dumplings, ponzu  
dipping sauce

### Crispy Chicken Bites - \$100

Fried chicken bites, hot honey & Carolina  
BBQ sauces, ranch

### Fried Ravioli - \$90

Breaded 4-cheese ravioli, romesco sauce,  
parmesan, & fresh herbs

## DISPLAYS

### 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)

### Flatbread Display - \$220

Choice of three flatbreads: Cheesy Pesto,  
Pepperoni, Mushroom Lovers, Hawaiian BBQ,  
Sausage Supreme

### Poutine Bar - \$200

Shredded pork, savory gravy, cilantro ranch,  
pickled jalapeño, BBQ sauce, green onion,  
white cheddar cheese curds, crispy tater tots

### Slider Bar - \$225

Build your own slider bar served with Burger  
Patties, Shredded Smoked Chicken, Assorted  
Cheeses, LTO Tray, Ketchup, Mustard, Mayo,  
BBQ Sauce, House Pickles, Brioche Slider Buns

## Dessert Display

Priced Per Dozen

### Assorted Donut Display - \$25

An assortment of donuts



# Private Suite

Pricing is subject to volume for day-of bridal suite add-ons

All alcohol must be purchased through Gypsum

## COCKTAILS & MORE

### Mimosa Bar

Create your own mimosa bar featuring  
multiple fruit juices  
and assorted fruits & garnishes

### Bloody Mary Bar

Create your own bloody mary bar featuring multiple bloody  
mary mixes, pickles, olives, cured meats,  
assorted hot sauces & garnishes

### Champagne Toast

Bride's choice champagne & flutes  
for a toast with the bridal party

### Coffee Bar

Regular & Decaf coffee with  
assorted creamers & sugar. Add Baileys,  
Rum Chata, & Kahlua

### Signature Cocktails

Our beverage team will work with you to curate the  
perfect specialty cocktails for the bridal suite

## PRE-STOCKED

### MINI BAR

#### Seltzers

An assorted selection of:  
White Claw, Sun Cruiser,  
High Noon, or Long Drink cans

#### Non-Alcoholic Carafes

Pitchers of pre-selected:  
Lemonade, Cranberry Juice, Orange Juice,  
Grapefruit Juice, Pineapple Juice  
(Priced per Carafe)

#### Beer City

Bridal party's choice of bottled beer  
Examples: Bud Light, Labatt Blue & Light,  
Mich Ultra, Stella, and more!

# Groomsmen Arrival

Reserved barstools or bar area for the groomsmen before ceremonies

#### Beer City

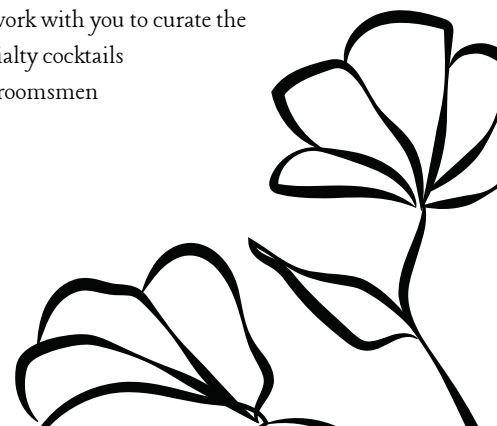
Groomsmen's choice of bottled beer  
Examples: Bud Light, Labatt Blue & Light,  
Mich Ultra, Stella, and more!

#### Signature Cocktails

Our beverage team will work with you to curate the  
perfect specialty cocktails  
for the groomsmen

#### Whiskey Tasting

Pre-selected whiskey tasting flights



# 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.

