

# BANQUET MENU



## LARGE PARTY APPETIZERS SERVES 20-25 PEOPLE

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### Vegetable & Hummus Platter

Roasted red pepper hummus, heirloom vegetables & crostinis (v) **\$100**

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### Fruit Platter

Assorted seasonal fruit (gf, v) **\$85**

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### House Salad

Spring Mix, Cucumber, tomatoes and red onion with choice of dressing **\$50**

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### Caprese Skewers

Mozzarella ball, cherry tomato, basil, balsamic reduction (gf) **\$65**

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### Bruschetta

Marinated tomatoes, garlic, basil and balsamic reduction (v) **\$50**

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### Steak & Horseradish Crostinis

Sliced prime rib, horseradish cream, green onion **\$70**

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### Meat & Cheese Platter

Assorted meats, cheeses, nuts and spreads. Served with crackers **\$75**

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### Stuffed Mushrooms

Button mushroom stuffed with a blend of goat, cream, blue, ricotta and cheese **\$55**

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### Broasted Bone-in Chicken Wings

Choice of Sauce: Buffalo, BBQ, Dry Rub, Hot Chic, Sweet Thai Chili **\$75**  
Served with Ranch & Blue cheese

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### BBQ Meatballs

Beef & pork meatballs tossed in our house BBQ sauce **\$85**

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### Chicken Skewers

Grilled chicken in a sweet Thai chili sauce **\$65**

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### Beef Skewers

Teriyaki marinated beef with sesame seed (gf) **\$100**

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### Hot Chic Sliders

Fried chicken, pickles, coleslaw and Hot Chic sauce on the side **\$75**

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### Royale Sliders

Beef patty, American cheese, raw onion, pickles and garlic mayo **\$85**

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### Plant-Based Sliders

Acremade vegan slider, chao cheese, pickles & vegan burger sauce (v,df) **\$100**

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### Mac & Cheese

Cavatappi noodle tossed in a cheddar, gouda, Boursin cheese sauce **\$100**  
Make it a brisket mac with brisket, bacon, jalapeno, crispy onion & BBQ/  
**\$175**

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gf: gluten free

v: vegan

# BUFFET OPTIONS

## BREAKFAST BUFFET OPTIONS

### Continental Breakfast

Assorted bagels & toast, cream cheeses & jams, yogurt and granola

**\$15**

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### Brunch Buffet

Scrambled eggs, bacon or sausage links, toast and cheesy hashbrowns

**\$20**

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## LUNCH & DINNER BUFFET OPTIONS

### Backyard BBQ

Pick (2) proteins: Pork carnitas, brisket or ribs

Cornbread, coleslaw, baked beans and potato salad

**\$27**

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### Italian

Pick (2) proteins: Chicken parmesan, grilled chicken, meatballs, grilled portabella (v)

Pick (2) sauce: Marinara (v), alfredo or Bolognese

House or Caesar salad and garlic bread

**\$25**

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### Southwest

Pick (2) proteins: Pulled chicken, carnitas, ground beef, brisket, vegan chorizo (v), fajita vegetables (v)

Corn & flour tortillas, taco fixings, tortilla chips, salsa, guacamole, queso dip and

Southwest salad

**\$25**

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**gf: gluten free**

**v: vegan**

# SWEETS

**Assorted Dessert Bars**

**\$3**

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**Chocolate Chip Cookies**

**\$2**

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**Cake Pops**

**\$6**

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**gf: gluten free**

**v: vegan**