

T H E
TIPSY STEER
LOCAL SASSY BREW FOOD
CATERING

PRIVATE DINING MENU

BLAINE

TIPSY STEER BLAINE / INVICTUS BREWING CO.

(NO EVENTS ON FRIDAY OR SATURDAY) • 3 HOUR BOOKING PERIOD

INVICTUS (ROOM RENTAL)

Meeting Room Rental (3 hours) - \$200 plus 15% service charge (30 BEER TICKETS INCLUDED)

Meeting Room Additional Hour - \$100 plus 15% service charge (15 BEER TICKETS INCLUDED)

Private Patio - available w/ room rental (3 hours) - \$150 plus 15% service charge (22 BEER TICKETS INCLUDED)

Private Patio Additional Hour - \$50 plus 15% service charge (8 BEER TICKETS INCLUDED)

Extra beer tickets can be purchased in any quantity - \$7 plus 15% service charge

TIPSY STEER (FOOD MINIMUMS)

MEETING ROOM – \$300 SUBTOTAL (+ tax & gratuity)

FOOD MINIMUM DOUBLES WHEN EVENT TIME DOUBLES (6 HOURS)

Additional charges will apply for patio rental

EXAMPLE: INVICTUS BREWING - BOOK MEETING ROOM FOR 3 HOURS

\$200 + 15% SERVICE CHARGE / TIPSY STEER - \$300 + TAXES AND 20% GRATUITY

STARTERS

CHIPS & SALSA

Served with Pico de Gallo & Rojo Salsa

Add Guacamole \$20 Add Gouda Cheese Sauce \$20

(Serves 30-35) \$70

SEARED TENDERLOIN TIPS

Seared tips drizzled with Horsey Sauce

(Serves 26-30) \$105

SHIRIMP COCKTAIL

(Serves 26-30) \$105

BANG BANG SHRIMP

Breaded bite sized shrimp tossed in a bang bang sauce

(Serves 26-30 - Approx 5#) \$109

CHICKEN FINGERS

(35 Pieces) \$75

BRICK OVEN PIZZA BAR

Combination of 5 pizzas cut into squares

(Approx. 3 pc/person – 35 ppl) \$75

ASSORTED FRUIT OR VEGGIE TRAY

(Serves 26-30) \$62

FONDUE

IPA Gouda cheese fondue, apple slices, Bavarian pretzels, thick cut bacon, garlic crostinis, marinated tomatoes
(Serves 26-30) \$109

BACON LOLLIPOPS

Thick center cut bacon, drizzled with Chipotle Raspberry Glaze (30 Pieces) \$82

BAVARIAN PRETZELS

Served with Gouda cheese sauce
(24 Pretzels) \$55

BEEF SHORT RIB SLIDERS

Served on mini buns (36 Pieces) \$102

ARMADILLO EGGS

Ground sausage & beef stuffed with cream cheese & goat cheese, charred jalapenos & wrapped with bacon
(36 Pieces – Served as ½ eggs) \$92

WINGS

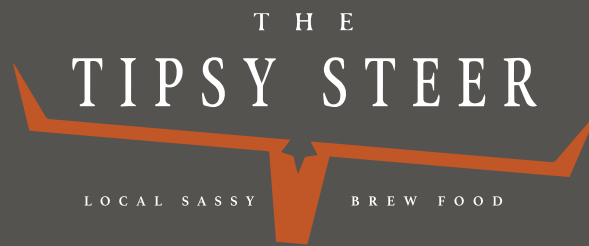
36 wings - choice of:

Thai Chili \$54, House Dry Rub \$54

Black Truffle Buffalo \$60

BRUSSEL SPROUTS

Oven Baked with creamy bleu cheese, crispy fried prosciutto
(Serves 26-30) \$90



CATERING

BUFFETS

Priced per person.

BURGER BAR

USDA Choice Black Angus, naturally raised, fresh, never frozen beef, served with fresh baked buns, 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, short rib, or both
\$15

CHICKEN TINGA

Rojo salsa, charred jalapenos, avocado, pico de gallo, queso fresco

SHORT RIB

Pico de gallo, queso fresco

(Served with warm tortillas, roja salsa, crunchy tortilla chips) **ADD** guacamole & sour cream. \$2/person.

SUNNIES & CHIPS

Crispy seasoned Sunny filets, natural cut fries, house tartar, tossed salad
\$20

CHIMICHURRI SIRLOIN

Adobe coffee rubbed sirloin, chimichurri sauce, roasted baby red potatoes, asparagus
\$24

SB · ASSORTED PIZZA AND MAC + CHEESE

Served with House or Tossed salad and bread
\$18

SB · CHILI LIME RUB CHICKEN

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

SB · CHARDONNAY SALMON

Served with House or Tossed salad, roasted rosemary baby red potatoes, and asparagus
\$21

SB · Denotes Signature Buffet

SALADS

HOUSE

Fresh greens, roasted red pepper garlic dressing, heirloom tomato, red onion, pork belly croutons, grated Parmesan
(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