

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)

\$200 – MEETING ROOM RENTAL FEE (33 BEER TICKETS INCLUDED)

\$100 – ADDITIONAL MEETING ROOM HOURLY (16 BEER TICKETS INCLUDED)
+ 15% SERVICE CHARGE

Additional charges will apply w/ additional hours or patio rental

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, marinaded tomatoes
(Serves 26-30) \$109

COYOTE ROLLS

Tinga chicken, cojita and cheddar cheese, black beans,
corn, roasted red peppers, charred jalapeno, fried
wonton wrapper, served with cilantro lime aioli
(36 Pieces) \$109

BACON LOLLIPOPS

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

CHICKEN LOLLIPOPS

Baked chicken lollipops with choice of Thai Chili
Sauce or Chipotle Raspberry (Serves 26-30) \$65

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

T H E
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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, brisket, or both
\$15

CHICKEN TINGA

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

CHOPPED BEEF BRISKET

Caramelized onion, bbq sauce, Gouda cheese, pico de gallo, lemon basil aioli

(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