

T H E
TIPSY STEER
LOCAL SASSY BREW FOOD
CATERING

PRIVATE DINING MENU

ROSEVILLE

TIPSY STEER ROSEVILLE / HIGH PINES BREWING

(NO EVENTS ON FRIDAY OR SATURDAY) • 2 HOUR BOOKING PERIOD

HIGH PINES (ROOM RENTAL)

\$200 – Beverage minimum (beer & soda) for 2 hour period

\$100 – Additional minimum hourly + 20% Service charge

Additional charges will apply with patio rental

TIPSY STEER (FOOD MINIMUMS)

\$300 – Food minimum (Food minimum doubles when event time doubles)

Additional charges will apply with patio rental • \$50 Set up fee applies for buffet

20% gratuity & taxes will apply

EXAMPLE: 2 Hour Rentals:

\$200 High Pines Beverage Minimum + \$300 Topsy Steer Food Minimum

+ \$50 Catering Set Up Fee + 20% Gratuity & Tax

**** Topsy Steer / High Pines Brewing requires a 2 week notice to book room. ****

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

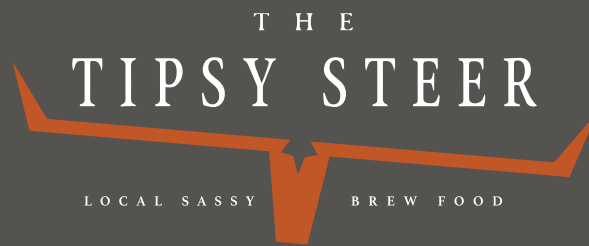
Black Truffle Buffalo \$60

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