THE TIPSY STEER

LOCAL SASSY BREW FOOD

CATERING

PRIVATE DINING MENU

TIPSY STEER ROSEVILLE / HIGH PINES BREWING

2 HOUR BOOKING PERIOD

HIGH PINES (ROOM RENTAL) $300 – Beverage minimum (beer & soda) for 2 hour period
$100 – Additional minimum hourly
Additional charges will apply with patio rental
TIPSY STEER (FOOD MINIMUMS) $400 – Food minimum for 2 hour period
$100 – Additional minimum hourly
Additional charges will apply with patio rental • $50 Set up fee applies for buffet
20% gratuity & taxes will apply to all food & drinks

EXAMPLE: 2 Hour Rentals: $300 High Pines Beverage Minimum + $400 Tipsy Steer Food Minimum + $50 Catering Set Up Fee + 20% Gratuity & Tax

**** Tipsy 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

BANG BANG SHRIMP
Breaded bite sized shrimp tossed in a bang bang sauce
(Serves 26-30 - Approx 5#) $109

SHREDDED BBQ BRISKET SLIDERS
Shredded BBQ Brisket w/ caramelized onion on mini buns
(36 pieces) $102

ASSORTED FRUIT OR VEGGIE TRAY
Cut Seasonal Fruit or Veggies w/ dip
(Serves 26-30) $62

BRICK OVEN PIZZA BAR
Combination of 5 pizzas cut into squares
(Approx. 3 pc/person –35 ppl) $75

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

BAVARIAN PRETZELS
Served with Gouda Cheese sauce
(Serves 26-30) $105

SEARED TENDERLOIN TIPS
Seared tips drizzled with Horsey Sauce
(Serves 26-30) $105

SHIRIMP COCKTAIL
(Serves 26-30) $105

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

WINGS
55 wings - choice of:
Thai Chili,House Dry Rub or Buffalo $65

CHICKEN FINGERS
(35 Pieces) $75

WHIPPED FETA DIP
Whipped Feta cheese, candied pecans, raspberry chipotle sauce, hot honey. Served with fresh bread
$65

STREET CORN DIP
Warm creamy blend of cojita cheese, sweet corn, onions, red pepper, cilantro & spices. Served with tortilla chips
$65

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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, chips, and condiments
$16

MAC + CHEESE BAR
Cavatappi pasta, smoked Gouda, mozzarella, Parmesan, garlic and cream, served with salad and bread
$17

SB· TACO BAR
Choose: Chicken Tinga, BBQ Brisket, or both
$15
(Served with warm flour tortillas rojo salsa, crunchy tortilla chips)

CHICKEN TINGA TACOS
Rojo salsa, charred jalapenos, avocado, pico de gallo, queso fresco

BBQ BRISKET TACOS
Shredded Brisket, BBQ, caramelized onion, Gouda cheese

ADD guacamole & sour cream
$2/ person.

SUNNIES & CHIPS
Crispy seasoned Sunny fillets, natural cut fries, house tartar, tossed salad
$20

SB· ASSORTED PIZZA AND MAC+CHEESE
Served with House or Tossed salad and bread
$18

CHILI LIME RUB CHICKEN
Served with House or Tossed salad, roasted rosemary baby red potatoes, and asparagus
$21

SB · BOWL BAR
Chicken tinga, beef brisket, or both
Seasoned cauliflower rice, corn & black bean salsa, pico de gallo, seasoned cucumbers, fresh avocado, pickled red onion & cilantro lime aioli. Served with chips & salsa
$16 per person

SB · Denotes Signature Buffet

SALAD

HOUSE SALAD
Fresh greens, roasted red pepper garlic dressing, Roma tomato, red onion, pork belly croutons, grated Parmesan
(Serves 10-12) $69

TOSSED SALAD
Fresh greens, tomato & red onion
Ranch of Blue Cheese dressing,
(Serves 10-12) $59

DESSERT

COOKIES
35 Pieces $65

BROWNIES
35 Pieces $74

CUPCAKES
One dozen $24

DRINKS

BEER & SELTZERS
Please ask server or bartender for current selections

CRAFT SODA
Priced Individually

FOUNTAIN SODA, ICED TEA, COFFEE
Priced per person