



BUFFET MENU

APPETIZERS:

HOT

All American Slider / \$3.00 per piece*

Topped with American cheese, raw onion, mayo, tomato and lettuce

A Serious Bacon slider / \$3.25 per piece*

Bacon butter, bacon jam, topped with a Chieftain cheddar cheese spread, sliced pepper-sugared bacon, served on a brioche bun

BBQ Chicken Sliders / \$3.25 per piece*

Pulled chicken tossed in our lager BBQ sauce, topped with IPA/Mercks cheddar cheese & onion straws

Bavarian Pretzels / \$20.00 (Ten pieces)

Served with Mercks cheddar cheese & honey mustard for dipping (Choose from Regular, Spicy or 'Everything')

Black Bean Sliders / \$3.00 per piece*

House made black bean burger, topped with avocado and Pico de Gallo

Brewhouse Bison Slider / \$3.75 per piece*

Bison, pickled berries, cilantro, avocado, red onion, provolone cheese, served on a brioche bun

Brewhouse Wings / \$16.00 per dozen*

Buffalo Hot / Half Day Sweet & Spicy / Ale (served with ranch, carrots and celery)

Cheese Quesadillas / \$14.00 per dozen*

Served with Pico de Gallo and Sour Cream (Guacamole \$.50 per dozen)

Cheesy Garlic Focaccia Bread / \$3 per person

House made focaccia bread, topped with 3 cheeses, served with fire roasted tomato sauce

Chicken Quesadillas / \$20.00 Per dozen*

Served with Pico de Gallo and Sour Cream (Guacamole \$.50 per dozen)

Half Day Lager Beer-Brined Chicken Tenders / \$18.00 per dozen

Served with lager beer mustard for dipping

Lamb Burger Slider / \$3.75 per piece*

Feta, pickled red onions, mint tapenade, tzatziki sauce

Meatballs / \$2.75 per piece*

House made meatballs, baked in our wood burning oven, served with whipped herbed ricotta

***Must order a minimum of two (2) dozen**

Prices subject to change without notice. 09.18



HOT (continued):

Pepper & Salt Shrimp | \$3.75 per piece*

Crunchy shrimp gets its zesty heat from Sichuan peppercorns, chilis and cilantro

Prime Rib Sliders | \$3.75 per piece*

Served with Horseradish cream sauce & au jus

Stuffed Mushrooms | \$2.75 per piece*

Parmesan Cheese, Bread Crumbs & Butter

Sweet & Sour Chicken Bites | \$2.75 per piece*

Turkey Burger Slider | \$3.25 per piece*

Baby spinach, brie and cranberry mostrada, served on a whole wheat bun

Uncle Earl Hawaiian Pork Slider | \$3.50 per piece*

Pulled pork, topped with onion strings over a pineapple cilantro slaw

Wisconsin Cheddar Cheese Curds | \$5 per person

Served with Marinara & Spicy Ranch for dipping

Artichoke & Spinach | \$20 (serves 10-12 people)

Artichoke hearts and baby spinach whipped with Ricotta Cheese served with warm focaccia bread for dipping

Roasted Tomato and Goat Cheese | \$20 (served 10-12 people)

Baked Goat Cheese with fire roasted cherry tomatoes served with warm focaccia bread for dipping

COLD

Chips and Guacamole | \$15 (serves 10-15 people)

Chips and Salsa | \$10 (serves 10-15 people)

Deviled Eggs | \$1.75 per piece*

Choice of Truffle – topped with a sprinkle of cayenne; Roasted Pepper – topped with crispy prosciutto; or Old Bay Deviled Eggs – Topped with Blackened Shrimp

Fruit & Cheese Platter | \$90.00 (serves 30 people)

Roasted Garlic Hummus | \$3 per person

With cucumber, house made focaccia bread and celery

Seasoned Potato Chips with Dip | \$2 per person

IPA Mercks Cheddar Cheese & Scallion Dip or Parmesan & Truffle Dip (Choose one)

Shrimp Cocktail | \$2.75 per piece*

Vegetable Platter | \$55.00 (serves 30-35 people)

Seasonal vegetables served with Ranch dressing



***Must order a minimum of two (2) dozen.**

MAIN DISHES:

CARVING STATION:

(Serves 20-25 people)

Roasted Turkey Breast | \$175 per piece
Pan Gravy & Cranberry Mostrada

Prime Rib | \$300 per piece
Au Jus and Horse Radish Cream

Baked Ham Bone In | \$175 per piece
Red Eye Gravy and Mustard Jus

ENTREES:

(12 Pieces per pan)

Chicken Parmesan | \$110
Served in a Red Sauce

Salmon | \$120
Served with a White Wine Caper Sauce

Skirt Steak | \$150.00
Served with Horse Radish Cream Sauce & Au Jus

SIDE DISHES| 55 per pan

(Serves 20-25 people)

Garlic Cheesy Mashed Potatoes

Seasonal Vegetable

Sweet Potato Fries

Buttered Corn

Roasted Fingerling Potatoes / with red & yellow peppers

BAKED PASTAS:

(Serves 20-25 people)

5 Cheese Baked Pasta | \$100 per pan

Parmesan, asiago, cheddar, boursin, smoked Gouda, creamy fire roasted tomato sauce & basil

Mac & Cheese Pasta | \$100 per pan

HDBC IPA Mercks Cheddar Cheese Sauce, parmesan crust

Sausage & Pepper Pasta | \$125 per pan

Ricotta cheese, spicy sausage, creamy fire roasted tomato sauce and basil

Shrimp Pasta | \$150 per pan

Roasted Red and Green Peppers, Shrimp, Artichoke in a tomato sauce

Smoked Chicken Alfredo | \$125 per pan

Gemelli pasta with peas, bacon & Alfredo sauce

GREENS:

Asian Chicken Salad | \$5.00 per person



Mixed greens, tossed with cabbage, green onion, chicken, roasted red pepper, carrot, topped with fried rice noodles, with spicy soy ginger vinaigrette on the side

BBQ Chicken Cobb Salad | \$5 per person

Roasted chicken thighs tossed in BBQ sauce, avocado, red onion and tomato over spinach, topped with cilantro and corn, with ranch dressing on the side

Caesar | \$4 per person

Chopped romaine lettuce, focaccia croutons, shaved parmesan and Caesar dressing

Half Day Chop Salad | \$5 per person

Pepperoni, prosciutto, mozzarella, Kalamata olives, pepperoncini's, artichoke hearts, roasted peppers, tomato, cucumber and mixed greens, tossed with sundried tomato vinaigrette

House | \$4 per person

Mixed greens, carrot, celery, red onion, tomato and choice of house made dressing

Roasted Shiitake Mushroom Salad | \$6 per person

Roasted mushrooms and peppers, red onion, thyme and hardboiled egg over spinach, topped with pine nuts, with roasted garlic vinaigrette on the side

SPECIALTY BUFFET PACKAGES

MINIMUM OF 20 PEOPLE

Two hour all you can eat

Brewhouse Pizza Package | \$16 per person

Choose up to three pizza's from the following. Includes house salad & fountain drink. Served unlimited for two hours.

Blackhawk Pizza Package | \$30 per person

Choose up to three pizza's. Includes house salad, pasta dish (Smoked Chicken Alfredo or Five Cheese), chicken dish (Chicken Cacciatore or Chicken Parmesan), dessert (Kit Kat or Brownies) & fountain drink.

Sausage & Cheese

Fire roasted tomato sauce, mild sausage, mozzarella and ricotta

BBQ Chicken

Roasted garlic cream, barbecued chicken thighs, avocado, caramelized onions, spinach, mozzarella and cheddar

Buffalo Chicken

Bleu Cheese, garlic cream sauce, mozzarella, bleu cheese and a drizzle of ranch dressing

Pepperoni & 4 Cheese

Fire roasted tomato sauce, pepperoni, provolone, asiago, mozzarella and ricotta

Garden

Roasted peppers, spinach, tomatoes, fire roasted tomato sauce and mozzarella, topped with arugula and olives

Half Day

Fire roasted tomato sauce, pepperoni, mild sausage, meatball, truffle shiitake mushrooms, caramelized onions, roasted red peppers, Kalamata olives, mozzarella and provolone

Cheesy

Fire roasted tomato sauce, mozzarella, cheddar asiago and provolone

Margherita

Crushed tomato, sea salt, basil, olive oil and fresh buffalo mozzarella

Meatball & Jalapeno

Tomato sauce, mozzarella and parmesan

Truffle

Mushrooms, Brie and mozzarella



White

Roasted garlic cream, spinach, basil, provolone, mozzarella and asiago

Unlimited Burger Bar:

Choose your patty and three (3) toppings, two (2) cheese, two (2) sauces, and a bun. Additional toppings can be added for 1 per person. Includes house salad, house made chips & fountain drink. (Substitute Sweet Potato Fries for an additional \$1)

Choose one (1) type of Patty:	Certified Angus Beef	\$16 per person
	Black Bean	\$16 per person
	Lamb	\$18 per person
	Bison	\$18 per person
	Turkey	\$16 per person
	Dry Aged Prime	\$20 per person

Choose one (1) type of bun: Brioche, Ciabatta or Whole wheat

Toppings (pick three): Lettuce, tomato, red onion, grilled onion, pickled berries, avocado, bacon, bacon jam, baby spinach, cucumber, cranberry mostrada

Cheeses (pick two): Swiss, American, Cheddar, Feta, Truffle Boursin, Provolone, IPA Merckts Cheddar

Sauces (pick two): Russian, Bacon Aioli, Truffle Aioli, Dijon mustard

Oak Barrel | \$17 per person

House Salad, BBQ Chicken Sliders, Five Cheese Pasta, house made chips, and focaccia bread

Big Sky | \$23 per person

House Salad, Cheese Quesadillas, Pasta in Red Sauce, Chicken Pesto Wraps and House Made Chips

Brewer's Package | \$21 per person

House Salad, Cheeseburger sliders, Beer Brined Chicken Tenders, Artichoke dip with focaccia, and sweet potato fries

Barley Package | \$23 per person

House Salad, Pulled Pork Sliders, Wings, Five Cheese Pasta & House Made Chips

Hops Package | \$23 per person

House Salad, Cheeseburger sliders, Salt & Pepper Shrimp, Artichoke dip with focaccia, and sweet potato fries

The Growler | \$28 per person

House salad, focaccia bread, Fountain Drinks & Coffee included

Entrée (choose two): Sausage & Pepper Pasta, Five Cheese baked pasta, Chicken Cacciatore, Grilled Herb Chicken Breast, Prime Rib (+4)

Side (Chose One): Seasonal Vegetable or Cream Corn

Side (Choose One): Garlic Mashed or Roasted Red Skin Potatoes

Dessert (Choose One): Assorted Mini Cheese Cakes or Sweet & Salty Brownies



Taco Bar | \$19 per person

Chips & Salsa, Flour Tortillas, Fountain Drinks & Coffee included

Choose two: Avocado, Chicken, Steak, Blackened Shrimp, or Pulled Pork Barbacoa

Served with: Tomatoes, onion, cheese, lettuce, salsa roja and chipotle ranch, black beans & rice

Dessert: Cinnamon Sticks with chocolate sauce

DESSERTS:

Assorted Mini Cheesecakes | \$2.00 per piece

Assorted Cupcakes | \$3.25 per piece

Sweet & Salty Brownies | \$2.00 per piece

Chocolate Mousse | \$3.50 each

Cinnamon Sticks with Chocolate Sauce | \$2.00 per piece



BAR PACKAGES

Beer, Wine & Soda ~ Domestic & Craft Draft/Bottles ~ Excludes Rare & Specialty Beers

- \$22/Person for 2 Hours
- \$28/Person for 3 Hours
- \$34/Person for 4 Hours

House Liquor, Wine, Beer & Soda ~ Domestic & Craft Draft/Bottles ~ Excludes Rare & Specialty Beers

- \$26/Person for 2 Hours
- \$32/Person for 3 Hours
- \$38/Person for 4 Hours

Call Liquor, Wine, Beer & Soda ~ Domestic & Craft Draft/Bottles ~ Excludes Rare & Specialty Beers

- \$32/Person for 2 Hours
- \$40/Person for 3 Hours
- \$45/Person for 4 Hours

Premium Liquor, Wine, Beer & Soda ~ Domestic & Craft Draft/Bottles ~ Excludes Rare & Specialty Beers

- \$38/Person for 2 Hours
- \$45/Person for 3 Hours
- \$50/Person for 4 Hours

Champagne, Moscato or Prosecco ~ Add Mimosa, no charge (served by the glass)

- \$9.00/Person for 2 Hours

Sangria, white and red, with assorted fruit

- \$12.00 per person for 2 Hours

On Consumption

- All attendees' drinks are tracked and put on one master tab to be paid by host.

Cash Bar

- All attendees' drinks are paid on a 'cash basis' or running tab with credit card on file.

Unlimited pop and iced tea

- \$2.25 per person, \$4.00 (add unlimited coffee)



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