



## 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)

*Calamari / \$6.00 per person*

Fried calamari tossed with hot peppers and served with sriracha aioli and marinara

*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*

*Chicken Quesadillas / \$20.00 Per dozen\**

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

*Grilled Sausage / \$75.00 (serves 20-25 people)*

Grilled Italian & Polish sausages sliced and served with horseradish mustard, giardiniera, pickled vegetables and housemade focaccia bread

*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

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

Prices subject to change without notice. 09.19



## **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

### *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 | \$5.00 per person*

Served with Marinara & Spicy Ranch for dipping

### *Artichoke & Spinach | \$20.00 (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 | \$20.00 (served 10-12 people)*

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

## **COLD**

### *Chips and Guacamole | \$15.00 (serves 10-15 people)*

### *Chips and Salsa | \$10.00 (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 | \$3.00 per person*

With cucumber, house made focaccia bread and celery

### *Seasoned Potato Chips with Dip | \$2.00 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:

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

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

### ENTREES:

Chicken Parmesan | \$110  
Served in a Red Sauce

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

### (Serves 20-25 people)

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

### (12 Pieces per pan)

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

### SIDE DISHES| 55 per pan

Garlic Cheesy Mashed Potatoes

Sweet Potato Fries

Roasted Fingerling Potatoes / with red & yellow peppers

### (Serves 20-25 people)

Seasonal Vegetable

Buttered Corn

### BAKED PASTAS:

#### *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

### (Serves 20-25 people)



## **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

#### *Half Day*

Fire roasted tomato sauce, pepperoni, mild sausage, 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

#### *Shrimp & Corn*

Shrimp, corn, roasted red pepper, fire roasted tomato sauce, mozzarella, basil

#### *Truffle*

Mushrooms, Brie and mozzarella

#### *Artichoke & Mushroom*

Artichoke hearts, mushrooms, roasted red pepper, Kalamata olives, ricotta, fire roasted tomato sauce, 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

**Slider Bar | \$18 per person**

Pasta salad (Italian vinaigrette, roasted peppers, red onion and mozzarella cheese), build your own sliders with all the fixings (choose two) black bean, angus beef, turkey, pulled pork, chicken and prime rib (+\$2.50), housemade chips and brownie bites

**Big Sky | \$23 per person**

House Salad, Cheese Quesadillas, Pasta in Red Sauce, Mediterranean chicken sliders 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** (Choose 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)

- \$10.00/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)