



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**

Sliced 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 Wings / \$25.00 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)

*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, and house made focaccia bread

Half Day Lager Beer-Brined Chicken Tenders / \$19.00 per dozen

Served with honey mustard for dipping

*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

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



HOT (cont'd)

Stuffed Mushrooms | \$2.75 per piece*
Parmesan Cheese, Bread Crumbs & Butter

Pulled 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

COLD

Bruschetta & Focaccia Bread | \$30.00 (serves 15-20 people)
Fresh tomato mixed with greens, basil & onion, topped with crumbled goat cheese, balsamic glaze & ev.o.o.

Chips and Guacamole | \$25.00 (serves 15-20 people)

Chips and Salsa | \$15.00 (serves 15-20 people)

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

Roasted Garlic Hummus | \$35.00 (serves 15-20 people)
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:

GREENS:

Asian Shrimp Salad / \$7.00 per person

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

BBQ Chicken Cobb Salad / \$6.00 per person

Smoked Chicken breast 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 Chopped Salad / \$6.00 per person

Pepperoni, prosciutto, mozzarella, Kalamata olives, pepperoncini's, artichoke hearts, roasted peppers, tomato, cucumber and mixed greens, served with tomato vinaigrette on the side

House / \$4 per person

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

Entrée Pans: (Serves 20-25 people)

Roasted Turkey Breast | \$175 per pan
Pan Gravy & Cranberry Chutney

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

Baked Ham Bone In | \$175 per pan
Horseradish Mustard Sauce

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)

Yukon Gold Mashed Potatoes

Roasted Fingerling Potatoes

Asparagus

Roasted Seasonal Vegetables



BAKED PASTAS: (Serves 20-25 people)

5 Cheese Baked Pasta | \$100 per pan

Five cheese blend sauce over cavatappi noodles

Vegetable Pasta | \$110.00 per pan

Seasonal vegetables sautéed in garlic and oil, tossed in cavatappi noodles

Sausage & Pepper Pasta | \$125 per pan

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

SPECIALTY BUFFET PACKAGES

MINIMUM OF 20 PEOPLE ~ Two Hours All You Can Eat

Brewhouse Pizza Package | \$20 per person

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

Blackhawk Pizza Package | \$25 per person

Choose up to three pizzas. Includes house salad, 5 cheese pasta, chicken parmesan, brownies & fountain drink.

Chicago Style

Slow roasted smoked, sliced prime rib, giardiniera & mozzarella

Sausage & Cheese

Fire roasted tomato sauce, mild sausage, mozzarella

BBQ Chicken

Roasted garlic cream, smoked chicken breast, caramelized onions, spinach, mozzarella and cheddar, HDBC Lager BBQ sauce

Pepperoni & Banana Pepper

Fire roasted tomato sauce, pepperoni, mozzarella, banana peppers.

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

White

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

Veggie

Fire roasted tomato sauce, spinach, mushrooms, roasted red peppers, kalamata olives, and arugula



The Wit | \$20 person

Bruschetta, Spinach Artichoke Dip, Beer Battered Chicken Fingers, and pretzels.

Slider Bar | \$20 per person

5 cheese pasta, build your own sliders with all the fixings (choose two) black bean, angus beef, pulled pork, chicken and prime rib (+\$2.50), house made chips.

Brewer's Package | \$21 per person

House Salad, Cheeseburger sliders, Beer Brined Chicken Tenders, Artichoke dip with focaccia, and house made chips.

Barley Package | \$25 per person

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

Hops Package | \$25 per person

House Salad, Cheeseburger sliders, Salt & Pepper Shrimp, Artichoke dip with focaccia, and house made chips.

The Growler | \$30 per person

House salad, focaccia bread, Fountain Drinks & Coffee included

Entrée (choose two): Sausage & Pepper Pasta, Five Cheese baked pasta, Grilled Herb Chicken Breast, Prime Rib (+\$5)

Side (Choose One): Roasted Seasonal Vegetables or Asparagus

Side (Choose One): Yukon Gold Mashed or Roasted fingerling potatoes

Taco Bar | \$20 per person

Marinated Chicken and Skirt Steak, Chips & Salsa, Flour Tortillas, Fountain Drinks & Coffee included.

Served with: Tomatoes, onion, cheese, lettuce, salsa, sour cream and black beans & rice

Dessert: Cinnamon Sticks with chocolate sauce

The Chieftan | \$50 per person

House salad, focaccia bread, fountain drinks and coffee included

Entrée Prime Rib, Grilled Herb Marinated Chicken Breast, Salmon with white wine caper sauce

Sides Yukon Gold Mashed potatoes and Roasted Seasonal Vegetables

Dessert Brownies and Cinnamon Sticks with Chocolate Sauce



DESSERTS:

Cheesecake | \$6.00 per piece

Carrot Cake | \$6.00 per piece

Sweet & Salty Brownies | \$2.00 per piece

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, Add unlimited coffee (\$4.00 per person)