

BAR SELECTION

Bottled Beer

Amber Bock, Bud Light, Budweiser,
Budweiser Zero N/A, Busch, Busch Light,
Bud Select, Michelob Ultra

Wine

All wine is provided by Canyon Road

Chardonnay, Moscato, White Zinfandel,
Cabernet Sauvignon, Merlot,
Andre's Brut - Champagne

House Liquor

Bellows Gin, St. Bernard's Irish Cream,
Bellows Light Rum, Evan Williams,
Juarez Tequila, Bellows Vodka

Premium Liquor

Admiral Nelson Coconut Rum,
Bacardi Rum, Captain Morgan,
Crown Royal, Lunazul, Glen Morangie,
Jack Daniels, Tanqueray, Titos

Royal Liquor

Bailey's Irish Cream, Jameson, Ketel One,
Maker's Mark, Patron

Mixers

Bloody Mary Mix, Cranberry Juice,
Pineapple Juice, Orange Juice, Grenadine,
Sweet & Sour, Ginger Beer, Lime Juice,
Simple Syrup

Soft Drinks

Pepsi, Diet Pepsi, Dr. Pepper,
Starry, Mountain Dew, Root Beer,
Lemonade, Coffee,
Iced Tea, and Water

House Package

Includes House Liquor, Beer and Wine

Premium Package

Includes Premium and House Liquor,
Beer and Wine

Royal Package

Includes Royal, Premium and House Liquor,
Beer and Wine

* All Packages Include Mixers and Soft Drinks *

HORS D'OEUVRES

Mini Cannelloni (DF)

Beef & pork cannelloni bites breaded and served with house marinara

Guacamole Twists (V)

Avocado, tomatillo, jalapeno peppers, cream cheese wrapped in wonton wrapper and fried

Southwest Chicken Bites

Chicken, roasted corn, southwest vegetables, monterey jack cheese, breaded and fried.
Served with sour cream

Fresh Pizza Bruschetta

Choice of pepperoni or sausage on french baguette with fresh basil, marinara, mozzarella, asiago cheese and garlic spread

*Marinated Beef Sate (DF/GF)

Soy and worcestershire sauce marinated beef. Skewered and roasted

*Spanakopita (V)

Filo dough stuffed with spinach, cream cheese, onions, eggs and feta cheese

DF-Dairy Free V-Vegetarian GF-Gluten Free VG-Vegan PES-Pescatarian NF-Nut Free

St. Louis Style Toasted Ravioli (DF)

Seasoned beef ravioli served with house marinara
*The perfect tradition for out-of-town guests

Crab Rangoon (PES)

Fried wonton stuffed with imitation crab and cream cheese.

Served with our house sweet & sour sauce

Tomato Basil Bruschetta (V)

French baguette topped with fresh basil, garlic spread, diced tomatoes, and mozzarella cheese

Stuffed Mushrooms

Crimini mushrooms stuffed with seasoned pork sausage, goat cheese, panko bread crumbs and toasted

Coconut Shrimp (PES/DF)

Deep fried coconut breaded shrimp dressed with a tropical glaze

*Cajun Crab Cakes (PES)

Lump crab, red bell pepper, red onion, toasted golden brown and finished with garlic aioli

*Cocktail Shrimp (V/DF)

Succulent shrimp served chilled with zesty cocktail sauce

All hors d'oeuvres will be served butler style
Hors d'oeuvres with Asterisk in Royal Package only Or Incur an Additional Charge

ENTREES

Sweet Italian Chicken (GF/DF)

Herb seasoned chicken breast, roasted and dressed with sweet Italian glaze

Chicken Spedini with Brown Butter

Chicken breast stuffed with hard salami, smoked gouda cheese and garlic herb breading

Chicken Piccata

Chicken breast panko breaded, seasoned, toasted and dressed with traditional lemon caper sauce

Mediterranean Meatball

Ground beef, red peppers, onions, feta cheese, and panko dressed with house-made barbecue sauce

Roasted Pork Loin (DF/GF)

Oven roasted pork loin seasoned with house blend spices and sauce

***Prime Rib (DF/GF)**

Roasted prime rib served in a demi glaze

*Horseradish cream sauce optional

***Marinated Pork Chop (DF)**

Durok style pork chops marinated in a brown sugar glaze then grilled to perfection. Topped with pancetta & mushroom cream sauce

Crispy Chicken Alfredo

Chicken breast breaded with panko bread crumbs. Baked and dressed with Alfredo sauce

Sundried Tomato Lemon Chicken (GF)

Chicken breast marinated in savory lemon brine. Dressed with sundried tomato creme sauce

Eggplant Parmesan (V/VEG)

Fresh eggplant slices topped with house-made marinara, mozzarella, asiago cheese then toasted

*Vegan Cheese Optional

Blackened Tilapia (DF/GF/V/PES)

Broiled tilapia with blackened seasoning and served with fresh pineapple salsa

Roast Beef (DF/GF)

Roasted top round seasoned and cooked to medium, savory au jus

***Salmon with Ponzu (DF/GF/PES)**

6oz Broiled salmon filet dressed with sweet ponzu glaze

***Bacon Wrapped Filet (DF/GF)**

8oz Beef tenderloin wrapped in bacon, seasoned and grilled.

Dressed with house made steak sauce

PASTA & POTATOES

Pasta**Red Pepper Cheese Tortellini (V)**

Cheese stuffed tortellini with roasted bell peppers
in a light cream sauce

Cavatelli Pasta with Broccoli and Tomato (V)

Shell pasta, broccoli, tomato
and asiago cheese with alfredo sauce
*Add Grilled Chicken

Pasta Alfredo (V)

Cavatelli pasta tossed in homemade
alfredo sauce with asiago cheese

Carbonara Pasta

Penne pasta tossed in cream sauce with
bacon and mushrooms

Spinach & Sundried Tomato Pasta (V)

Sautéed spinach, garlic, sun-dried
tomatoes and feta cheese

Rigatoni Pasta with Andouille Sausage

Hearty hollow tube pasta, andouille sausage,
diced tomatoes and mushrooms in
a savory cream sauce

Mostaccioli

Penne pasta with ground beef, marinara
sauce and asiago cheese

Rose Pasta (V)

Penne Pasta with mushrooms and asiago
cheese in a light vodka rose sauce
*Add Grilled Chicken or Ground Beef

Potatoes**Roasted Garlic Mashed Potatoes (GF/V)**

Mashed potatoes, cream, butter
and roasted garlic

Creamy Chive Mashed Potatoes (GF/V)

Mashed potatoes, sour cream, cream cheese
and fresh chives

Herb Roasted Potatoes (DF/GF/VG/V)

Roasted potatoes in a blend of herbs and spices

Mashed Potatoes & Gravy (GF/V)

Mashed potatoes, cream, butter and our
delicious brown gravy

Basil Poached Potatoes (GF/V)

Red potatoes sliced and simmered in heavy
cream and basil mixture

Loaded Mashed Potatoes (GF)

Mashed potatoes with "The Works"
chives, sour cream, bacon and cheddar cheese

VEGETABLES & SALAD

Vegetables

Rice Pilaf (GF/V)

Fresh and fluffy jasmine rice with light onion and butter sauce

Honey Ginger Carrots (GF/V)

Carrots sauteed to perfection and dressed with our house-made honey & brown sugar ginger glaze

Green Bean Almondine (DF/GF/V/VG)

Crisp haricot verts sauteed with garlic, onions, and sliced almond

Brussel Sprouts (GF/VG/V)

Sprouts and yellow onions toasted to crisp perfection with sweet and tangy balsamic glaze

Classic Green Beans (DF/GF/V)

Seasoned crisp haricot verts sauteed with garlic and onions

Sonoma Vegetable Medley

(DF/GF/VEG/V/NF)

Steamed broccoli, yellow & orange carrots, green beans, snow peas & red peppers

Broccoli with Infused Pecan Butter (GF)

Broccoli florets dressed with our house-made pecan-infused browned butter

Grilled Asparagus (DF/GF/VG/V/NF)

Fresh asparagus roasted to perfection and seasoned with olive oil, salt and pepper

Dinner Salads

Traditional Caesar Salad (GF/V/NF)

Romaine lettuce, baked parmesan croutons and shredded asiago cheese
Tossed in Caesar dressing

Classic Garden Salad (GF/V/NF)

Iceberg and romaine lettuce, grape tomatoes, red onions, cucumbers, carrots, red cabbage, and mozzarella cheese
Dressing Choice: Ranch & Italian

Spinach Poppyseed Salad (GF)

Baby spinach, red onions, bacon, candied pecans, and crumbled feta cheese
Served with our signature poppyseed dressing

DESSERTS & SNACKS

*Desserts***Sheet Cake**

Optional white cake with vanilla mousse filling or chocolate cake with chocolate mousse filling

\$1.75/person

Fresh Baked Cookies

Freshly baked chocolate chip, oatmeal raisin, and lemon sugar cookies

\$2.50/person

Sweet Treat Bars

An assortment of bite-sized desserts

\$2.75/person

Bread Pudding

A traditional family favorite served with caramel cream sauce

\$3.00/person

Cheesecake

Rich & creamy cheesecake with thick graham cracker crust served plain or your choice of chocolate, caramel or mixed berry sauce

\$3.50/person

*Late Night Snack***Mini Tacos (DF)**

Fried shredded chicken mini tacos served with salsa & sour cream

Toasted Ravioli (DF)

Seasoned beef ravioli served with house marinara

Macaroni & Cheese Bites

Dollar sized deep fried bites with cheddar mac and cheese served with ranch and/or ketchup

Pizza Bruschetta

Choice of pepperoni or sausage on french baguette with fresh basil, marinara, mozzarella, asiago cheese and garlic spread

Fresh Baked Cookies

Freshly baked chocolate chip, oatmeal raisin, and lemon sugar cookies

Pretzel Nibblers

Deep fried pretzels nibblers served with honey mustard and/or cheese sauce

Southwest Chicken Bites

Shredded chicken, roasted corn, southwest vegetables, monterey jack cheese, breaded and fried and served with sour cream

One Item - \$2.50/person

Two Items - \$4.00/person

Three Items - \$5.50/person