Corned Beer	
\mathcal{K} Co. '	
BAR and GRILL	
••• CATERING TRAYS ••• All trays serve 45-50 people	
Seasonal Fruit Tray Jariety of fresh seasonal fruits.	\$95
/egetable Tray election of fresh vegetables served with ranch dressing.	\$75
Assorted Cheese Tray Thef's selection of assorted fresh cheeses.	\$95
Bruschetta Tray resh chopped tomatoes, garlic, basil, parmesan cheese, olive oil & white balsamic vinegar served v liced toasted baguettes.	\$85 vith
Spring Roll Tray raditional vegetarian spring rolls, fried & served with a sweet thai chili sauce.	\$65
Fortilla Trio Tray Iouse made tortilla chips served with our trio of sauces: salsa, beer cheese & queso.	\$65
Southwest Chicken Egg Roll Tray rispy wonton wrappers stuffed with grilled chicken, sweet corn, black beans, peppers, onions, & nelted cheeses. Served with salsa.	\$75
Fried Shrimp Tray iger shrimp lightly hand breaded & fried to a crispy golden crunch. Served plain or toss them in bo oom sauce!	\$150
Chicken Tender Tray erved plain or toss them in your favorite sauce! BBQ, Buffalo, Asian, Garlic Parmesan or Honey riracha. Served with ranch or bleu cheese.	\$120
Assorted Dessert Tray Thef's selection of assorted desserts.	\$100
Sliders by the Dozen shoose between ham, turkey, burger, fried chicken or grilled chicken. Served with up to 3 toppings he side: swiss cheese, cheddar cheese, tomato, onion, lettuce, pickles, mayo, mustard, ketchup, ho nustard, ranch.	
Soneless Wings ach pound serves 3 people. Choose a sauce per 5 lbs of wings: BBQ, Buffalo, Asian, Garlic Parme loney Sriracha. Served with celery and choice of ranch or bleu cheese.	\$13.99/lb san,
Assorted Quartered Sandwiches ick your favorite sandwiches from our regular menu. Cut into quarters. Cost based upon selection	
Assorted Wood Brick Oven Pizzas	
Assorted Quesadillas hoose your favorites from our regular menu. Cost based upon selection.	

Corned Beer & Co. AR and GRIL

••• BUFFET PACKAGES •••

All buffet packages include rolls

Salad, choice of 2 entrées & 2 sides, dessert - \$34.95 Salad, choice of 3 entrées & 2 sides, dessert - \$39.95



Mixed Greens

Carrots, tomatoes, red onions, cucumbers & house made croutons Choose two dressings: ranch, honey mustard, bleu cheese, italian, russian, balsamic, caesar



Chicken Alfredo

Fettucine noodles tossed in a creamy garlic alfredo sauce, grilled chicken & broccoli

Honey Almond Glazed Chicken

Chargrilled chicken topped with a honey & almond sauce

Pulled Pork

Tossed in a sweet and tangy BBQ sauce

Chicken Parmesan

Fettucine noodles tossed in marinara sauce, breaded chicken, topped with mozzarella cheese

Prime Rib

Slow roasted & sliced thin served with au jus & horse radish

Add \$6 pp

Salmon

Topped with a bourbon glaze Add \$6 pp

••• SIDES •••

Cheddar Mashed Potatoes

Macaroni & Cheese

Wild Rice Pilaf

Seasonal Vegetables

Broccoli

••• DESSERT •••

Chef's Assorted Dessert Tray