



Catering Packages

Includes real plates, cutlery and cloth napkins. Price per person

Appetizer Dinner - \$14.95

Choose an array of appetizers verses a plated dinner. Select up to 4 different appetizers and choice of House or Caesar salad

Party Package Dinner - \$15.95

Choose from up to 4 pizza varieties, pulled pork nacho bar and choice of House or Caesar salad

Hill Top Dinner - \$14.95

Includes 1 entree selection with 2 sides, dinner rolls and choice of House or Caesar salad or cup of soup

Country Side Dinner - \$17.95

Includes 2 entree selections with 2 sides, dinner rolls and choice of House or Caesar salad or cup of soup

Full Harvest Dinner - \$19.75

Includes 3 entree selections with 2 sides, dinner rolls and choice of House or Caesar salad or cup of soup

ENTREES

All Entrees come with 2 sides and house dinner roll

Boneless Stuffed Pork Chop (\$1 per person up-charge)

wrapped in bacon. stuffed with mushrooms and swiss served with raspberry sauce

Stuffed Spinach & Artichoke Chicken Breast

with white wine sauce

Roast Beef

our famous thinly sliced roast beef served with brown gravy

Mushroom & Swiss Grilled Chicken

in white wine sauce

Roast Pork Loin with Gravy

Apple wood smoked pork loin with caramelized onions served with gravy

Pulled Pork Dinner

with smoked house rub

Brisket Dinner (\$1 per person up-charge)

with smoked house rub

Chicken Pasta Con Broccoli

penne noodles served in alfredo sauce with broccoli and chicken

Baked, Smoked or BBQ Chicken

Prime Rib (\$4 per person up-charge)

Served with horseradish and sliced under carving station



Catering Menu Options

APPETIZERS

Boneless Wings (45 count) - \$55

choice of BBQ, Mango Habanero, House Whiskey Sauce, Tangy Gold, Honey Hot, Mild, Hot, Sweet Thai

Bacon Wrapped Smokies (40) - \$40

Glazed Meatball Tray (35-40) - \$55

Tray of Mini Sliders (40) - \$80

Choice of Chicken Salad, Ham and Cheese, Pulled Pork or Apple Pork Loin

Quesadilla Platter for 20 People

Steak - \$68 | Chicken - \$60 | Veggie - \$54

Cheese & Crackers (3lbs) - \$35

Brisket Potato Boats (20) - \$55

Pulled Pork Potato Boats (20) - \$40

Homemade Soup for 20 People - \$80

Soft Pretzel Sticks with Burnt End Honey Mustard - \$68

Pulled Pork Nacho Tray for 15 People - \$60

Fruit Tray for 20 People - \$75

Vegetable Tray for 20 People - \$60

SIDES

Mashed Potatoes & Gravy | Baked Potato | Roasted Red Potato | Wild Rice

Country Green Beans | Zucchini & Squash Medley | Brussel Sprouts with Bacon

Steamed Broccoli | Honey Glazed Carrots | Homemade Chips | Coleslaw | Sweet Corn

Liver Dumplings (\$1.25 up-charge)

SOUPS

Cream of Asparagus | White or Red Chili | Spinach & Mushroom Artichoke

Broccoli & Cheese | Baked Potato

(Ask about seasonal choices)



Catering Menu Options

HOUSE SALADS

House Salad

tomatoes, cucumbers, red onions, cheese, croutons on a bed of mixed greens with choice of two dressings

Classic Caesar

Romaine blend with artichokes, red onions, croutons with Caesar dressing

SPECIALTY SALADS

Walnut Salad

spring mix topped with apples, walnuts, red onions, feta cheese with a creamy maple dressing

Spring Salad

spring mix topped with strawberries, kiwi, feta cheese, red onions, crotons with a creamy raspberry dressing

SPECIALTY PIZZAS

For the Party Package Dinner select up to any 4 pizza options. Choose from any one of our Signature Pizzas or build your own custom pizzas with up to 3 toppings each!

Chuck Norris

Italian sausage, pepperoni, beef, bacon, and pulled pork topped with mozzarella and provol cheese

Deluxe Supreme

Italian sausage, pepperoni, green peppers, onions, mushrooms, olives, tomatoes, in a tomato sauce

Bronco Buster

BBQ sauce, smoked gouda, pulled pork, beef brisket, and caramelized onions, all dusted with our dry rub

Kale's Veggie Delight

Kale pesto with house blend cheese, topped with spinach, tomatoes, broccoli, green peppers, mushrooms, banana peppers and onions

Knox You Out

Hot sauce, hand-battered fried chicken topped with provol and bacon and drizzled with ranch.

Charlie's Taste of Italy

Three sauces: pesto, tomato, and alfredo sauce topped with mozzarella, provol, and Italian sausage.

Thomas' Twist

Our twist on a classic margarita pizza with World-Renowned Baetje Farms goat cheese, tomatoes, and basil pesto drizzled with a balsamic glaze.

The Pig & The Goat

Bacon, caramelized onions, spinach, wild mushrooms, Baetje Farms goat cheese and a balsamic glaze.

Millie's Mushroom Madness

Your choice of tomato or alfredo sauce, provol, with wild mushrooms and local farm fresh pork sausage.



Lunch, Brunch & Dessert

LUNCH & BRUNCH OPTIONS

Priced Per Person

Bit of Brunch - \$7.95

Scrambled eggs, biscuit & gravy, mini muffins & assorted fresh fruit, yogurt, granola & honey!

House Brunch - \$9.50

Scrambled eggs, choice of bacon or local sausage patties, American potatoes or biscuits & gravy, assorted fresh fruit, yogurt, granola & honey!

Bloomsdale Brunch - \$10.50

Mini homemade quiches choice of 2 varieties served with house salad. Includes charcuterie board with Baetje Cour de la Creme Cheeses (pick any 3 flavors), local Oberle pork loin, fruit, jams and gourmet crackers.

Just Enough Lunch - \$9.95

Mini sliders choice of chicken salad, ham & cheddar, or apple pork loin. Includes vegetable & fruit tray and choice of House or Caesar salad

DESSERT STATION

Choose from an array of our desserts served in mini style fashion. Priced per Person.

Select 3 Options - \$5 | Select 4 Options - \$6

Cupcakes - variety of flavor options

Homemade Pies - Cherry, Apple, Pecan, Pumpkin, Coconut Cream, Chocolate

Mini Cheesecakes - Turtle, Cherry, Oreo, Strawberry

DESSERT OPTIONS

Whole Pies - \$18

Cherry, Apple, Coconut Cream, Chocolate, Pumpkin

Whole Cheesecakes - \$21

Turtle, Cherry, Oreo, Strawberry, Mint

Cheesecake Cupcakes - \$2.99 each

Turtle, Cherry, Oreo, Strawberry, Mint



Gluten Free & Vegan Menu

Stuffed Portabella Mushrooms (Gluten Free & Vegan) - \$15

Portabella mushrooms stuffed with artichokes, spinach, roasted red peppers and caramelized onions. Balsamic drizzle on top. Comes with one side.

Grilled Portabella Steak (Gluten Free & Vegan) - \$15

Portabellas grilled with olive oil and seasonings. Served with two sides.

Basil Pesto Pasta (Gluten Free & Vegan) - \$15

Diced tomatoes, onions, garlic, pepperoncinis tossed in either regular or gluten free pasta.

Add chicken or shrimp to remain gluten free for \$3

12oz Ribeye Steak (Gluten Free) - \$22

12oz ribeye steak cooked to guest specifications and served with two sides.

Blackened Chicken (Gluten Free) - \$15

Served with two sides

Build Your Own Pizza (Gluten Free) - Price will Vary

Cauliflower crust loaded with guest choice of toppings

Black Bean Stuffed Sweet Potato or Baked Potato (Vegan) - \$14

Black beans, diced tomatoes, diced onion, diced cucumber, corn, avocado and cilantro tossed with spices and lime juice. Comes with one side.

VEGAN SIDES

Baked Potato | French Fries | Broccoli | Brussel Sprouts (No Bacon)
Sliced Tomatoes with Balsamic | Dinner Salad (No Cheese) | Beets

GLUTEN FREE SIDES

Broccoli | Green Beans | Sliced Tomatoes with Balsamic | Beets
Brussel Sprouts with Bacon | Dinner Salad (No Croutons) | Asparagus