



# 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



# Tasting Menu - Spring

## APPETIZERS

Mini Sliders (Chicken & Pulled Pork)

Chicken Quesadilla

Pulled Pork Boats

Bacon Wrapped Smokies

## SALADS & SOUP

Caesar Salad

Spring Salad

Spinach Artichoke Soup

## ENTREES

Stuffed Spinach & Artichoke Chicken Breast

Smoked Chicken

Puled Pork

Boneless Stuffed Pork Chop

Roast Beef

Chicken Pasta Con Broccoli

## SIDES

Zucchini & Squash

Cream Coleslaw

Brussel Sprouts with Bacon

Roasted Red Potatoes

Wild Rice

Liver Dumplings

## DESSERTS

Cheesecake Bites (Cherry & Strawberry)

Pie Samples (Cherry, Coconut & Apple)



# Tasting Menu – Fall

## APPETIZERS

Mini Sliders (Apple Pork Loin & Ham and Cheddar)  
Glazed Meatballs  
Brisket Boats  
Soft Pretzel Bites with Burnt End Honey Mustard

## SALADS & SOUP

Caesar Salad  
Walnut Salad  
Loaded Potato Soup

## ENTREES

Mushroom Swiss Chicken Breast  
Baked Chicken  
Fried Chicken  
Brisket  
Pork Loin with Gravy

## SIDES

Honey Glazed Carrots  
Country Green Beans  
Sweet Corn  
Steamed Broccoli  
Mashed Potatoes & Gravy  
Liver Dumplings

## DESSERTS

Cheesecake Bites (Turtle & Oreo)  
Pie Samples (Pumpkin & Chocolate)



## Bar & Beverage Packages

When it comes to the bar package for your event, we offer several options to fit your needs. Host bar, cash bar, combination, fixed costs or per person, we can accommodate them all! Want a signature drink, Champagne toast or prefer only craft beer? Not a problem.

Choice of Alcohol	Tier 1	Tier 2	Tier 3
Domestic Draft Beer	X	X	X
Domestic Bottled Beer	X	X	X
Basic Tier Liquor	X	X	X
Wine		2 wines	2 wines
Craft Beer Bottles			X
Premium Liquor (Choose 2)			X
4 Hour Price/Guest	\$12	\$13	\$15
Additional Hour/Guest	\$3	\$3.25	\$3.75

Soda, tea and coffee is free for all guest with tier selection. Without tier selection cost is \$2.25/guest. Open cash bar is available before or after your tiered package or you are welcome to have full cash bar only with no bar package selection.

Sales Tax & 17% Service Fee Not Included.

Beer, Liquor & Wine Selections – See Separate List



# All-Inclusive Bar Packages

## BASIC TIER

Barton Vodka  
Pioneer Rum  
Clan McGregor Scotch  
Kentucky Tavern Bourbon  
Amaretto  
Peachtree  
Blue Curacao  
Triple Sec

## PREMIUM TIER

Kettle One	Jack Daniels
Absolut	Jim Beam
Titos	Makers Mark
Grey Goose	Seagrams VO or 7
	Jameson
Captain Morgan	American Honey
Bacardi	Crown Royal/Apple
Malibu	Buffalo Trace
Flavored Rums	
	Jose Cuervo
Tangeray	Patron
Beefeaters	
	Glenfiddich

## WINES

RED: Merlot | Cabernet | Pinot Noir | Red Sangria  
WHITE: Chardonnay | Moscato | Pinot Grigio | Riesling |  
White Zinfandel | White Sangria

## DOMESTIC DRAFTS

Golden Light | Blue Moon

## DOMESTIC BOTTLES

Budweiser | Bud Light | Bud Select | Busch  
Busch Light | Michelob Ultra | Milwaukee's Best Light  
Miller Lite | Coors Light | Stag | Natural Light

## CRAFT DRAFTS

Angry Orchard | Schlafly | 420 IPA | Amberbock

## CRAFT BOTTLES

Ultra Pure Gold | Select 55 | Corona | Bud Light Lime  
Natural Light Naturdays

## INCLUDED MIXERS

Tonic | Cranberry Juice | Pineapple Juice | Orange Juice  
Lime Juice | Grenadine | Sweet 'n Sour | Bitters  
Bloody Mary Mix | Red Bull





## 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