

- Do you need appetizers or a meal?
- What is the budget and how many guests will there be?
- Do you need vegetarian or gluten-free options?
- Do you have guests with food allergies?

This menu is fully customizable to meet your team's needs. Please do not hesitate to reach out to discuss options and create a unique menu for your event. The following items are suggestions based on previous events. *Note: Keep reading to view our full menu.*

EVENT MENU

APPETIZER MENU

SIDE SALAD

Romaine lettuce, sliced cherry tomatoes, sliced cucumbers and mozzarella cheese with choice of dressings on the side

CHIPS AND DIPS

House-made chips, feisty red pepper and feta spread, giardiniera hummus

PICKLE CHIPS

Breaded pickle chips with ranch dressing

WINGS

Choice of Buffalo, BBQ, Garlic Parmesan, Teriyaki, or Mango Habanero
Served with carrots, celery, ranch, bleu cheese

QUESADILLA

Grilled tortilla with cheddar, monterey jack cheese
Served with salsa, sour cream

MOZZARELLA STICKS

Hand-breaded whole milk mozzarella sticks served with marinara and ranch

GOUDA MAC N CHEESE BITES

Romano, parmesan, american, aged white cheddar, cream cheese & gouda in a lightly battered, bite-size nugget of rich, creamy, perfection

CHICKEN TENDERLOIN FRITTERS

Tenderloin fritters dipped in pale lager batter and fried to crispy perfection, served with BBQ sauce, honey mustard, ranch

MINI CHEESEBURGERS

Beef sliders with american cheese, fried pickles

BEEF WELLINGTON

Tender beef combined with a blend of shallots, mushrooms, and onions wrapped inside a puff pastry dough

STEAK & VEGGIE SKEWERS

Steak and an assortment of grilled veggies, served with creamy horseradish sauce

REUBEN EGG ROLLS

Traditional corned beef Reuben with tangy sauerkraut rolled into a thin and crispy spring roll, served with thousand island dressing

This menu is fully customizable to meet your team's needs. Please do not hesitate to reach out to discuss options and create a unique menu for your event. The following items are suggestions based on previous events. *Note: Keep reading to view our full menu.*

EVENT MENU

MEAL MENU

SOUP AND POTATO

Two soups of your choice and large Idaho potatoes covered in garlic, olive oil, and sea salt to perfection for each of your guests with accompaniment of toppings; chili, aged cheddar, sautéed onions, bacon, sour cream, butter, steamed broccoli, warm queso, shredded blackened chicken
Gluten-free and vegetarian options available.

FOWL AND COW

Two different custom sliders with condiments and toppings and two different flavors of chicken wings; Buffalo, BBQ, Teriyaki, Garlic Parmesan, Mango Habanero. Served with carrots, celery, ranch and bleu cheese

TACO BAR

Self-serve taco bar with chicken, beef, and portabella as proteins with tortillas, cheddar jack cheese, salsa, guacamole, sour cream, lettuce, cilantro, jalapenos, corn, black beans, fajita veggies and hot sauces

PIZZA

Four different 16" pizza choices with side house salad and a choice of three dressings. The pizzas can be custom or off our menu.
Gluten-free and vegetarian options available.

PASTA

Two custom pasta choices and side house salad with choice of three dressings. Pasta choices include ziti, spaghetti, cavatappi, and penne, with choice of protein, vegetables and sauce.
Gluten-free and vegetarian options available.

DESSERTS MADE TO ORDER

House-made specialty cheesecakes available.
Pricing varies.

GUESTS MAY ALSO BRING THEIR OWN DESSERTS

TEAM SPECIALS

PITCHERS

\$4 16 oz \$5.50 24 oz \$11 64 oz

Coors Light
Bud Light
Molson Canadian

PITCHERS

\$5 16 oz \$6.50 24 oz \$14 64 oz

Mama's Yella Pils
Dale's Pale Ale
Avalanche Amber Ale
Hop Peak IPA
Strawberry Sky Kolch

BUCKETS OF FIVE

\$15

Bud Light
Miller Lite
Michelob Ultra
Budweiser
Coors Light
Modelo

BUCKET OF FIVE HIGH NOON VARIETY COCKTAILS

\$18

WELL DRINKS

\$4

PIZZA AND PITCHER

\$22

Pitcher of Beer and Two-Topping 16" Pizza
(Excludes Juice Drop IPA)