CITY GRILL

AN AMERICAN BISTRO

Thank you for selecting City Grill at the Jefferson Street Inn to accommodate your event. The enclosed banquet menu includes our best-selling signature items. All menu prices are subject to change. Should you desire a custom menu or require special dietary selections, please contact your sales representative.

Sales Phone Numbers: 715.261.4613 or 715.261.4661
Sales Emails: weddings@citygrillbistro.com or sales@citygrillbistro.com

Breakfast Menu

Fresh Start Continental
Seasonal Market Fruits
Yogurt Dip and Granola
Fresh Baked Pastries and
Assorted Mini Muffins
Orange and
Cranberry Juice
Fresh Brewed Regular and
Decaffeinated Coffee
Hot Tea
$8.75 per person

Healthy Fresh Start
Whole Wheat Bagels with
Cream Cheese Varieties
Seasonal Market Fruits
Yogurt Dip and Granola
Hard Boiled Eggs
Orange, Apple and
Cranberry Juice
Fresh Brewed Coffee,
Decaffeinated Coffee
and Hot Tea
$10.50 per person

Grant Street Breakfast
(Minimum 30 people)
Seasonal Market Fruits, Yogurt Dip and Granola
Fluffy Scrambled Eggs
Crispy Home Fried Potatoes
Apple Wood Smoked Bacon and Sausage
Fresh Baked Chef's Choice Breakfast Bread
Fresh Brewed Regular and
Decaffeinated Coffee and Hot Tea
Orange and Cranberry Juices
$13.25 per person

City Grill Daybreak
(Minimum 30 people)
Fresh Baked Chef's Choice Scones
Seasonal Market Fruits, Yogurt Dip and Granola
Apple Wood Smoked Bacon and Sausage
Potatoes O'Brien
Chef's Choice Egg Strata
Fresh Brewed Regular and
Decaffeinated Coffee and Hot Tea
Orange and Cranberry Juices
$14.25 per person

Plated Breakfasts
Includes Orange Juice, Fresh Brewed Coffee, Hot Tea, Milk, Basket of Breakfast Bakeries, Fruit Preserves and Butter

All American (GF)
Fluffy Scrambled Eggs with Apple Wood Smoked Bacon and Sausage, Crispy Home Fried Potatoes
$10.50

Classic Eggs Benedict
Poached Eggs on Toasted English Muffin, Canadian Bacon, Hollandaise Sauce and Breakfast Potatoes
$12.50

French Quarter
Fluffy Egg Croissant Sandwich with choice of sausage, bacon or Canadian bacon, served with fresh fruit and yogurt dip
$13.50

Add: Salsa, Sour Cream & Green Onions $1.50

All Food and Beverage is subject to 19% Service Charge and 5.5% Sales Tax

Breakfast Enhancements

French Toast or Buttermilk Pancakes with Warm Syrup $3.75 per person

B.Y.O. Scrambled Eggs **(GF)**: Guests build their own creation with the following additions: Peppers, Onions, Tomatoes, Ham, Cheddar Cheese, Salsa $4.95 per person

Biscuits and Sausage Gravy $3.50 per person

Fluffy Egg, Ham or Sausage and Cheese Croissant or English Muffin Sandwich $5.00 each

Creamy Irish Oatmeal: Dried Cranberries, Brown Sugar & Maple Syrup $4.00 per person

Strawberry Stuffed French Toast $4.25 per person

B.Y.O. Yogurt Parfait Bar: Vanilla Yogurt, Seasonal Berries, Fruit, Granola and Nuts $4.95 per person

Breakfast A la Carte

Sliced Fruit with Yogurt Dip $2.50 per person

Seasonal Breakfast Breads $17.00 per loaf

Cinnamon Twists $15.00 per dozen

Fresh Baked Scones $18.00 per dozen

Assorted Bagels with Cream Cheese $15.00 per dozen

Strawberry Strudel Coffee Cake $15.00 each

Fresh Local Donuts $27.00 per dozen

Fresh Brewed Coffee

Regular or Decaf Coffee $30 per urn
$20.00 per gallon
$10.00 per Pot
Flavored Coffee *(Irish Cream, Caramel Macchiato or Hawaiian Hazelnut)*
$25.00 per Gallon

Beverages

Hot Tea $3.00 per bag
Bottled Water $2.25
Assorted Can Soda $2.00
Juice $10.00 per carafe
Infused Water $14.00 per gallon
Flavored Iced Tea $8.00 per carafe
Unsweetened Iced Tea $7.00 per carafe

Island Oasis Blended Drinks:

Pina Colada, Strawberry Banana & Coffee
$4.00 per drink
(Non-Alcoholic)

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Themed Break Selections

Home Run
$7.50 per person
Fresh Baked Pretzels
Nacho Cheese Sauce
Chocolate Covered Peanuts
Assorted Soda

Big Red
$7.50 per person
Local Cheese Curds
Sliced Sausage
Assorted Crackers
Point Root Beer

Ice Cream Truck
$7.50 per person
Fresh Scooped Vanilla Ice Cream
Toppings to include: Chopped Nuts, Chocolate Chips, Cherries, Sprinkles, Fresh Whipped Cream, Chocolate, Caramel and Strawberry Sauce

Yoga Break
$7.50 per person
Fresh Vegetables & Dip
Whole Fresh Fruit
Build Your Own Trail Mix Bar
Bottled Water

It's a Fiesta
$7.50 per person
Nacho Chips & Salsa
Queso Blanco
Pico de gallo
Sour Cream
Guacamole
Lemonade
Add Seasoned Ground Beef or Grilled Chicken for an additional $2.00

Movie Night
$7.50 per person
Freshly Popped Popcorn
Assorted Shake-On Toppings
Movie Style Candy
Fountain Soda

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Luncheon Menu

Salads

Served with Warm Rolls and Butter, Fresh Brewed Coffee, Iced Tea or Milk

The Best In House (GF) (V)
Fresh spring greens and romaine lettuce topped with cherry tomatoes, candied walnuts, crumbled Bleu cheese and red onions accompanied with our balsamic vinaigrette $13.00
Add Grilled Chicken $16.00 Add Grilled Shrimp $18.00

Greek Chicken Salad (GF)
Fresh iceberg lettuce, cucumber, tomato, feta, grilled chicken and Kalamata Olives topped with Greek dressing $16.50

City Grill Chop Salad
Chopped romaine lettuce, fresh baby greens, diced tomato, pasta, diced onion, diced Nueske's bacon, and grilled chicken tossed with a maple mustard vinaigrette and topped with crumbled Bleu cheese
$14.25

City Grill Strip Steak Salad (GF)
Fresh spring greens and romaine lettuce topped with diced red onion, raspberries, Gorgonzola cheese crumbles, toasted pine nuts, raspberry vinaigrette and 6oz strip steak, grilled to perfection
$15.00

Sandwiches

Served with Choice of House-Made Chips or Fresh Fruit and Fresh Brewed Coffee, Iced Tea or Milk

Classic Rueben
Fresh Shaved Corned Beef, Sauerkraut, Swiss Cheese, and 1000 Island Dressing on Grilled Marble Rye $13.25
Or, try a Rachel with Shaved Turkey

Margarita Sandwich (V)
Fresh tomato, spinach, mozzarella and sun-dried tomato spread on toasted focaccia bread $13.25

Shaved Prime Rib Sandwich
Slow-roasted, Chef sliced prime rib sautéed with peppers and onions and topped with Provolone cheese, served on a pretzel bun $13.25

Spinach and Artichoke Chicken Panini
Grilled chicken breast topped with tomatoes and a spinach and artichoke mixture nestled between Provolone cheese and grilled panini bread $13.25

Turkey Club Sandwich
Smoked turkey, Nueske's bacon, lettuce, tomato and mayo on a lightly grilled sun-dried tomato and herb focaccia
$12.25

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Luncheon Menu

Plated Entrées

Served with Warm Rolls and Butter, Fresh Seasonal Vegetables, and Chef's Choice Starch, Fresh Brewed Coffee, Iced Tea or Milk

Add a City Grill House Salad: $4.50 per person

Add Soup du Jour (*Selections Include but are not limited to: Pesto Chicken, Beef Chili, Tomato Bisque, Chicken Noodle***): $3.00 per person**

Add Fresh Fruit: $2.50 per person

Maple-Glazed Pork Tenderloin (GF)
4oz sliced Pork Tenderloin served with sun-dried cherry sauce $15.25

Lemon-Broiled Alaskan Cod (GF)
Finished with a chardonnay lemon butter sauce $13.50

Oriental Stir-Fry (GF) (V)
Sautéed stir-fry vegetables with flavorful house-made teriyaki sauce served on white rice and garnished with cashews $11.50
Add Chicken: $14.50 Add Shrimp: $16.50

Chicken Forestiere
Grilled chicken breast topped with a mushroom, bacon and shallot reduction $12.75

Chicken Florentine Lasagna
(can be offered as vegetarian)
Seasoned chicken breast layered with Alfredo sauce, sautéed spinach, portabella mushrooms and lasagna sheets finished with fresh marinara sauce $14.25

Bruschetta Chicken
Lightly floured chicken breast served with our house made tomato kruda sauce and served atop penne pasta $14.50

Absolutely Vodka Chicken
Grilled chicken breast served with a rich creamy vodka sauce, sliced mushrooms sundried tomato and served atop bow tie pasta $15.00

Tenderloin Tips a la Pasta
Seared tenderloin tips sautéed with mushrooms, onions in a natural brown gravy. Served over parsley buttered egg noodles. $15.00

Chef's Traditional Lasagna
(can be offered as vegetarian)
House made marinara, sausage and cheese, layered and baked until golden brown $13.25

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Luncheon Menu

Cold Luncheon Buffets

Served with Fresh Brewed Coffee, Iced Tea or Milk
(Minimum of 30 guests for all buffets; Additional $2.00 per guaranteed guest to prepare for under 30 guests)
Gluten-Free Bread: Available Upon Request-Additional Costs Apply

Luncheon Soup & Sandwich Buffet
Two Chef's Selected Soups
Sliced Smoked Turkey, Ham and Roast Beef
Cheddar and Swiss Cheeses
Lettuce, Tomato, Onions and Pickles
Pasta Salad & Assorted Breads
$13.75 per person

New York Deli Buffet
Fresh Fruit Tray
Chef's Selection of Two
Deli Salads
Sliced Ham*, Turkey*, Roast Beef*,
Lettuce, Tomato, Onion, Pickles,
Cheddar, American,
Swiss Cheese,
Mayonnaise, Mustard,
Honey Mustard, Horseradish
Assorted Breads
House-Made Potato Chips
$14.25 per person
*Make It Hot-$2.00 Up-Charge

Luncheon Soup & Salad Buffet
Two Chef's Selected Soups
Two Chef's Selected Deli Salads
Fresh Fruit Tray
Spring Mix with Array of
Accompaniments
Assorted Breads and Rolls
$13.00 per person

Luncheon Salad &
Sandwich Buffet
Spring Mix with an Array of
Accompaniments
Sliced Smoked Turkey,
Ham and Roast Beef
Cheddar and Swiss Cheese
Lettuce, Tomato,
Onions and Pickles
Pasta Salad
Assorted Breads and Rolls
$14.00 per person

Boxed Lunches
Grab and go option. Includes variety of Chef's Selection deli sandwiches with bag of chips, pickle, fresh baked cookie and choice of bottled water or canned soda.
$11.25 per person
Substitute for Chef's Selection deli wraps for $1.50 up-charge

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Luncheon Menu

Hot Luncheon Buffets

Served with Fresh Brewed Coffee, Iced Tea or Milk
(Minimum of 30 guests for all luncheon buffets; Additional $2.00 per guaranteed guest to prepare for under 30 guests)

City Grill Buffet
Buffet served with Warm Rolls and Butter, Salad Bar including Two Dressings, Assorted Toppings, Fresh Fruit Salad and Pasta Salad; Chef's Choice Fresh Vegetable and Starch
$14.95 per person

Hot Luncheon Entrée Options
Select Two:

Chicken Cordon Bleu	Sliced Roast Sirloin of Beef	Maple Glazed Pork Loin **(GF)**
Chicken or Pork Forestiere **(GF)**	Beef Tips	Herb Encrusted Cod
Chicken Marsala	Pot Roast	Beef or Chicken Stir-Fry **(GF)**
Chicken a la King		Lasagna

Off The Grill Buffet
Buffet served with house-made potato salad, baked beans,
potato chips, fresh fruit display with complementary condiments $15.25 per person

Select Two:
Brats
Hamburgers
Grilled Chicken Breasts with Barbecue Sauce
Vegetable Skewers

South of the Border
Buffet served with fresh guacamole, tortilla chips and salsa, Mexican rice & beans.
Build-Your-Own Beef Tacos with all the accompaniments to include
soft & hard shell tacos. $14.25 per person
Add on Dessert Mexican Churros: $3.00 per person

Viva Italia Buffet
Buffet served with tossed Caesar Salad and garlic bread sticks. Variety of two pastas, house made marinara and Alfredo sauces with grilled chicken and meatballs. Guests build their own creation. $15.25 per person

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Hors d'oeuvres

(Each item priced per 25 pieces)

Hors d'oeuvre selections can be displayed on a station or passed by white glove attendants.
Tray-Passed receptions require one server per 50 guests at a fee of $45.00 per server.

Hot Selections

Bacon-Wrapped Water Chestnuts **(GF)**---------- *$45*
Coconut Shrimp---------- *$75*
Bacon-Wrapped Scallops **(GF)**---------- *$95*
Mini Crab Cakes---------- *$75*
Assorted Stuffed Mushroom Caps---------- *$45*
Coconut Chicken---------- *$45*
Caribbean Chicken **(GF)**---------- *$42*
Chicken Quesadillas---------- *$45*
Meatballs: BBQ, Italian, or Swedish----------*$42*
Mini Beef Wellingtons---------- *$105*
Mini Gourmet Grilled Cheese----------*$45*
BBQ Cocktail Wieners **(GF)-**----------*$42*
Marinated Red Wine Beef Tenderloin Tip Skewers **(GF)**----------*$130*

Chilled Selections

Caprese Skewers **(GF) (V)**----------*$50*
Cocktail Shrimp **(GF)**---------- *$75*
Salami Coronets with Herb Cream Cheese and Olive **(GF)**---------- *$40*
Assorted Canapés ----------*$45*
Bruschetta **(V)**----------*$35*
Deviled Eggs **(V) (GF)**---------- *$40*
Silver Dollar Sandwiches----------*$55*
Shrimp Ceviche Shooter **(GF)**----------*$75*
Baby Pick (Swiss, Cheddar, Ham, Grape and Pretzel)----------*$45*

Build Your Own Stations

(Minimum of 35 guests - 2 hour maximum holding period)

Potini Bar (GF)

Mashed potatoes with assorted toppings including cheese,
sour cream, butter, bacon and chives-$5.25 per person

Nacho Bar (GF)

Taco seasoned ground beef with toppings including: shredded cheese, black olives,
Jalapenos, sour cream, salsa, cheese sauce and diced onion-$5.00 per person

Pasta Bar

Penne pasta, marinara sauce and Alfredo sauce with hot accompaniments to include
sausage, pepperoni, peppers, onions and black olives-$5.00 per person

Macaroni and Cheese Bar

Melted and shredded cheese options; bacon, diced tomato, green onions, red chili
peppers, buttered bread crumbs and diced ham-$5.25 per person

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Hors d'oeuvres

(continued)

"The Butcher Block"

All Butcher Block Selections Require a Culinary Attendant -$125

Butcher Block Selections below are served with Dijon Mustard, Mayonnaise, Horseradish and Cocktail Buns.

Honey Glazed Nueske's Baked Ham (GF)
Serves 40/50 people $150

Roasted Turkey Breast (GF)
Serves 30/50 people $175

Round Certified of Angus Beef (GF)
Serves 50/75 people $250

Whole Grilled Certified Angus Tenderloin of Beef (GF)
Serves 15/20 people $290

Displays
(Each display serves approximately 50 people)

Fresh Fruit Display (GF)
Seasonal Fresh Fruit with Devonshire Fruit Dip
$75

Vegetable Crudités (GF)
Seasonal Vegetables with Your Choice of Bleu Cheese, Ranch, Southwest Ranch or Dill Dressing
$75

Artichoke Dip
Served with Toasted Crostini
$75

Domestic Cheese and Sausage Display
An Array of Fine Wisconsin Cheeses Accompanied with Sliced Sausage and Assorted Crackers $95

Smoked Salmon Display
Whole Smoked Salmon with Capers, Minced Red Onion, Chopped Egg, Dill Cream and Assorted Crackers $150

Charcuterie Board
Three regional cheeses, three artisan meats, gourmet fig jam and house pickles, garnished with fruit and nuts. Served with house made bread. $250

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Dinner Plated Entrées

All Entrees served with Rolls, Butter, Chef's Fresh Seasonal Starch du Jour and Vegetable du Jour that best accommodates the Entrée, Fresh Brewed Coffee, Iced Tea or Milk

Salad Course
(Select One: Included in Entrée Price)

City Grill Chop Salad
Chopped romaine, fresh baby greens, diced tomato, pasta, diced onion, diced Nueske's bacon tossed with a maple mustard vinaigrette and topped with crumbled Bleu Cheese

Caesar Salad
Tossed crisp romaine lettuce, croutons and chef's Caesar dressing, topped with fresh Parmesan cheese

City Grill House Salad
Mixed greens, grape tomatoes, sugared walnuts, red onions, croutons, balsamic vinaigrette and cheddar cheese

Poultry Selections

Chicken Phyllo
Breast of chicken stuffed with a wild rice blend, phyllo-wrapped and finished with a pesto cream sauce-$22.50

Chicken Picatta
Marinated chicken breast and served with fettuccini pasta and fresh sautéed vegetables finished with a white wine, lemon, and caper butter sauce-$21.50

Oven Roasted Turkey Breast (GF)
Slow roasted for hours, accompanied with a fresh sage au jus-$19.50

Chef's Stuffed Chicken (GF)
Chef's favorite-chicken breast stuffed with bacon, broccoli and cheese, complemented with our famous cheddar fondue-$22.25

Seafood Selections

Seared Fresh Norwegian Salmon (GF)
Finished with a fresh mango salsa-$25.00
Try it Crab Encrusted: Additional $6.00

Seared Hawaiian Sea Bass (GF)
Encrusted with French Sea Salt and finished with a flavorful lemon raspberry sauce-$38.00

Herb Encrusted Cod
Alaskan Cod encrusted with herbed bread crumbs finished with a beurre blanc-$21.25

Crab Stuffed Shrimp
Six Jumbo Shrimp stuffed with wild Lump Crabmeat and finished with sauce Béarnaise-$29.00

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Duet Plated Dinner Service-$21.50

A Combination Plate which includes your choice of two entrée selections:

Honey Glazed Ham **(GF)**
Sliced Roast Sirloin of Beef
Herb Encrusted Cod
Chicken Forestiere **(GF)**
Rosemary Lemon Grilled
Chicken Breast **(GF)**

Specialty Entrée Upgrade-$3.75/item
Seared Norwegian Salmon **(GF)**
4oz Filet of Beef Tenderloin **(GF)**
Prosciutto-wrapped Chicken Breast
Beef Short Ribs **(GF)**
Maple Glazed Pork Tenderloin **(GF)**
with sun-dried cherry sauce

Beef & Pork Selections

Maple Glazed Pork Tenderloin Towers (GF)
7oz sliced Pork Tenderloin served with Sun-Dried Cherry Sauce-$23.25

Bacon-Wrapped Pork Tenderloin (GF)
Pork Tenderloin wrapped with Nueske's bacon and finished with an apple chutney-$22.50

Braised Short Ribs (GF)
Boneless beef short ribs, oven seared, infused with jus de veau and slow braised for hours-$30.00

12oz New York Strip (GF)
House center-cut strip marinated in fresh herbs and garlic, finished with a mushroom Bordelaise sauce-$32.00

Roasted Garlic and Herb Infused Prime Rib (GF)
Chef Cut Slow Roasted Prime Rib of Beef
Served with Au jus and Horseradish Sauce
10oz-$24.50 13oz-$30.00

Tenderloin Filet (GF)
Hand-cut 100% Certified Angus, so tender "you can cut it with a butter knife" finished with a fresh herb infused essence
6oz-$33.00 8oz-$41.00
Add Shrimp $11.00 or Add Sea Bass $15.00

6oz Beef Flat Iron Steak (GF)
Grilled to perfection with red wine mushroom reduction-$22.00

Vegetarian Selections

Portobello Chimichurri (GF) (V)
Marinated hearty Portobello mushroom caps served with a bright house made chimichurri sauce. $19.00

Vegetarian Strudel (V)
Julienne carrots, zucchini & yellow squash rolled in layers of phyllo dough and finished with a Boursin cream sauce-$19.00

Eggplant Parmesan (V)
Parmesan breaded eggplant topped with our house made marinara sauce, baked until bubbly and served over penne pasta-$18.00

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Dinner Buffet Menu

(Minimum of 50 guests for all dinner buffets; Additional $2.00 per guaranteed guest to prepare for under 50 guests)
Buffet Served with Warm Rolls and Butter, Salad Bar which Includes Two Dressings, Assorted Toppings, Fresh Fruit Salad and Pasta Salad, Fresh Brewed Coffee, Tea or Milk

The Grand Buffet	**The Premier Buffet**	**The City Grill Buffet**
Choose Three Entrees and Three Side Dishes	*Choose Two Entrées and Two Side Dishes*	*Choose One Entrée and Two Side Dishes*
$32.25	*$26.25*	*$23.25*

Buffet Entrée Selections

Chicken or Pork Forestiere **(GF)**
Chicken Florentine **(GF)**
Prosciutto Wrapped Chicken Breast

Beef Wellington
Sliced Roast Sirloin of Beef
Beef Tenderloin Tips
Beef Short Ribs **(GF)**

Honey Mustard Encrusted Pork Loin **(GF)**
Maple Glazed Pork Tenderloin **(GF)**
with sun-dried cherry sauce

Herb Encrusted Cod
Seared Norwegian Salmon **(GF)**

Eggplant Parmesan

Pasta Station
A Duet of Alfredo Sauce and Tomato Basil Sauce with Accompaniments

Oriental Station (GF)
Chef's Signature Oriental Chicken Stir-fry
Beef add $2.00 per person
Shrimp add $3.00 per person

Entrée Carving Station

(Requires Chef Attendant-$125)

Prime Rib of Beef **(GF)**	Roast Turkey **(GF)**	Roast Sirloin of Beef **(GF)**	Maple Glazed Ham **(GF)**

Buffet Side Dish Selections

Starch
Toasted Almond and Craisin
Wild Rice Blend
Duchess Potatoes **(GF)**
Garlic Mashed Yukon Golds **(GF)**
Roasted Baby Reds **(GF)**
Twice Baked Potatoes **(GF)**
Ranch Roasted Yukon Golds **(GF)**

Vegetable
Julienne Spring Vegetables **(GF)**
California Medley **(GF)**
Green Beans Almondine **(GF)**
Green Beans with Roasted Red Peppers **(GF)**
Broccoli and Cauliflower Au Gratin
Baby Carrots with Honey and Pecans **(GF)**

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Desserts

All Desserts are $6.95 unless otherwise noted

Raspberry Sorbet (GF) $5.25

Bread Pudding
Chocolate or Rum Raisin

Apple Crisp
Baked to order, topped with a cinnamon crumble and whipped cream garnish

Dessert Sampler
Variety of desserts which may include the following: Mini Cakes, Mini Cheesecake, Mini Bombs and Mini Crème Brule. Can be displayed as a station or served individually

Triple Chocolate Mousse
Three smooth layers of chocolate; decadent dark chocolate, milk chocolate and white chocolate. Light yet satisfying

Individual Cheesecake
Turtle, Vanilla or Strawberry

Salted Caramel Cake (GF)
Salted Caramel Cake, Flourless Cake, Fudge and Dark Chocolate Ganache

Bombe (GF)
Raspberry, Strawberry, Peanut Butter, Pistachio or Turtle
A Rich Mousse Center with a Hard Milk Chocolate Shell

Vanilla Bean Crème Brule (GF)
Smooth vanilla custard caramelized to perfection by our Chefs. Served with a ripe strawberry and chocolate sauce on the side

Flavored Crème Brule (GF)
Vanilla Bean, White Chocolate, Chambord, Baileys or Kahlua

Turtle Sundae Martini (GF)
Vanilla Bean ice cream rolled in crushed pecans and topped with caramel and chocolate, served in a martini glass

Chocolate Tiger Cake $5.00
Layers of white, milk and dark chocolate cake

Strawberry Shortcake $5.00
Layers of strawberry preserves, whipped cream and shortcake

Luncheon Dessert Add On: Fresh Baked Assorted Cookies and Bars $1.50 per person

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Late Night Snack

Something for those Night Owls

Bacon Station (GF)
Sourced locally from Nueske's, with a twist
Select Three:
Milk Chocolate Covered Bacon
Bacon Wrapped Dates stuffed with Gorgonzola Cheese
Thick Cut, Maple Glazed Bacon
Bacon Wrapped Chicken Skewers
Bacon Wrapped Jalapenos
$9.99 Per Person

City Grill Potato Chip Extravaganza (GF)
Our signature Bleu Chips and Cheddar Chips deconstructed for your creative mind. Includes both cheddar fondue and Gorgonzola cream sauce, tomatoes, green onions and bacon to build your own creation.
$6.50 Per Person

Shortcake Bar
Because life is uncertain; build your own dessert creation with the following: chocolate pound cake, angel food cake, strawberry sauce, blueberry sauce, lemon curd and fresh whipped cream.
$5.50 Per Person

Assorted Pizzas
Combination of Sausage, Pepperoni, Vegetarian, & Combo - $16.95 each

Children's Menu

*All children's meals are served with a fresh fruit kabob during salad service and French fries with the entree unless noted**

Hamburger
Cheeseburger
Chicken Tenders
Texas Toast Grilled Cheese
Mini Corn Dogs
Kids Pasta*

Each selection under the Children's menu is $7.95 each.
Please pick only one option to be served

Bar and Beverage Service

Bar service is available for all functions. Options include Full Service Bar, Beer or Wine Stations, Signature Drinks and more

Beverage Prices

Rail Brands $4.50
Old Fashioned, Manhattan
and Martini $6.75
Call Brands $5.50
Premium Brands $6.50
Cordials $5
Domestic Beer $3.50
Imported Beer $4.50
House Wine by the Glass $5.50 and up
House Wine by the Bottle $26.50 and up
Bottled Water $2.50
Premium Bottled Water $3.25
Soft Drinks $2.00 per glass
½ Barrel Domestic Beer $230
½ Barrel Micro Brew $295
House Champagne $24

One bartender staffed per 75 guests
$350.00 Minimum on all
Host or Cash bars
OR
$30.00 per hour bartender charge
*Bartender Charge requires two
hours of paid set-up

Extensive Wine and Champagne
Lists available
Please contact a sales representative
for choices and availability.

Host Bar Packages

Per person, per hour
All Host Bar Packages include Bartender and Bar Setup

Rail Host Bar Package

First Hour - $11.00 per person
Second Hour- $10.00 per person
Third Hour - $9.00 per person
Fourth Hour - $8.00 per person

Whiskey – Vodka – Rum - Triple Sec - Gin
Bourbon – Scotch – Brandy - Amaretto
Tequila - Old Fashioned – Manhattan-
Martini

Chardonnay - Riesling - Pinot Grigio
Merlot - Cabernet

Domestic Draft Beer (select one)
Bud Light- Budweiser- Miller Lite- MGD
Miller High Life- Coors Light

Soda, by the glass

Premium Host Bar Package

First Hour - $13.50 per person
Second Hour - $12.50 per person
Third Hour - $11.50 per person
Fourth Hour - $10.50 per person

In Addition to the Regular bar:
Absolut- Grey Goose - Seagram 7-
Windsor - Jack Daniels - Captain Morgan
Irish Cream – Tanqueray - Malibu Rum -
Bacardi Rum - Jose Quervo Johnny
Walker - Beefeater Gin - Korbel Brandy-
Bacardi Limon
Southern Comfort

Bottled Beer (select three):
Michelob Ultra Light - Budweiser - Bud
Light - Miller Lite - Miller Genuine Draft -
Miller 64 - Coors Light - Corona –
Heineken - Bottled Non- Alcoholic Beer

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