

deSha's

AMERICAN TAVERN



Tina Morris
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deshas.com
11320 Montgomery Road
Cincinnati, OH 45249

Events & Parties

Food

deSha's is known for savory American cuisine. The menu features classic fare expertly prepared by Chef Tom Milliken, who has been an executive chef with Tavern Restaurant Group for seventeen years, a local chef for over twenty-five years.

Drink

We offer a wide variety of imported, local, domestic, and craft beers. In addition, we have a top-notch list of small-batch and single-barrel bourbons, single-malt scotches, wines, and specialty cocktails. If you're looking for something unique, our trained staff can work with you to create a specialty tasting for your event.

Hospitality

deSha's has seven private & semi-private rooms that are perfect for a variety of events and special occasions. We are passionate about providing you and your guests with an excellent dining experience in a warm and comfortable setting.

For your presentation needs, we offer a complimentary easel stand, wireless internet, projection screen, and an HDMI cord to stream from your laptop to our 64" high-definition TV.

Party Professionals

Our event coordinator, Tina Morris, has helped our guests create memories for over 20 years. She will assist with every detail and guide you through the menu selection process to help you plan an unforgettable event.

Mary Carr, our assistant coordinator, has been with the company for over 20 years and has worked in many capacities in order to help you plan your event.

From the biggest event to the smallest gathering, Tina & Mary's team will take good care of you.

Contact Information

deSha's

11320 Montgomery Road
Cincinnati, Ohio 45249
Phone: 513-247-9933

Tina Morris

Event & Catering Sales Manager
Direct Line: 513-505-6212
tmorris@dinetrg.com

Mary Carr

Assistant Event & Catering Sales Manager
Direct Line: 859-468-5208
tmorris@dinetrg.com

Directions

From I-275

Take I-275 to Exit 50, Montgomery Road North. Follow Montgomery Road North, turn right into the Harper's Point complex, and follow the street signs to the parking lot of deSha's.

From I-75 or I-71

Take either I-75 or I-71 to I-275 East to Exit 50, Montgomery Road North. Turn right into the Harper's Point complex and follow the street signs to the parking lot of deSha's.

Menu Selection

We request a preset menu with a maximum of 3 entrée selections for parties over 20. Parties of 20 and under may order off our regular menu. We ask that the menu selections are finalized one month prior to your event. We are not limited to the menus enclosed in this packet. Our team is happy to work with you to create a unique menu for your special occasion.

In order to ensure a quality guest experience, parties over 30 with a preset menu will be asked to provide the quantities of each entrée selection and a color-coded place card prior to the event. Buffets will require a final guest count prior to your event date. The number confirmed will be the minimum amount charged on a buffet.

The best time to call our event coordinator to discuss and finalize details is Monday-Friday from 9 a.m.-5 p.m.

Please note that the menu and pricing are subject to change.

Guidelines

Booking & Cancellation Policy

You will be asked to provide a credit card upon booking your event. The card on file will not be used for payment unless requested in advance. We do not charge a deposit prior to the event. If your event is canceled within 14 days of the scheduled event date, a \$50 cancellation fee will be charged to your credit card for the Rookwood Room. All other room cancellations within 14 days prior to your event will be charged \$150. All parties scheduled in the month of December require a 30-day notice for cancellation. Should you cancel within 30 days prior to your event, a \$200 cancellation fee will be charged to the credit card on file. Cancellations made on the date of the event will result in the full food & beverage minimum being charged to the credit card on file or the cancellation fee, whichever is greater.

Multiple room reservations may require an extended cancellation notice and fees.

We ask that all cancellations be communicated directly to our event coordinators, Tina Morris or Mary Carr, between the hours of 9 a.m.–5 p.m., Monday through Friday.

Guaranteed Guest Count

To ensure the most efficient and memorable experience, we request a guaranteed guest count 3 business days prior to your event. This figure will be considered the minimum for billing purposes. Should your guest count exceed your guarantee, final billing will be based on the actual number of guests in attendance.

Payment

We accept all major credit cards (Visa, Mastercard, American Express, Discover).

An itemized check will be presented for payment in full at the conclusion of your event. We recommend a single bill for all private parties, but will accommodate separate checks for up to 30 guests. Separate checks should be requested prior to your event, with the understanding that extra time will be needed to prepare the checks and complete all transactions.

If your event is tax-exempt, please provide a blanket certificate of exemption prior to your function. We cannot accept personal checks but will accept a check from an organization or company if arrangements are made in advance. Please note that Ohio sales tax of 7.8% and a gratuity of 20% will be added to your check.

Excused Non-Performance

Event contact and deSha's American Tavern agree and acknowledge that they shall be excused from performing any obligations under this Agreement for so long as such performance is prevented.

The list of preventing acts includes: an act of God, fire, flood, explosion, epidemics, pandemics, strikes, labor disputes, government laws, orders, restrictions, actions, embargoes or blockages; national or regional emergency; or any other causes beyond its reasonable control.

Cancellation by deSha's American Tavern or event contact affected shall promptly notify the other and use reasonable efforts to cure or overcome any such causes to resume performance of their obligations.

Decoration Policy

We ask that guests refrain from tacking, taping, stapling, or nailing on the walls. Painter's tape is allowed on the woodwork. No confetti, please. The host is responsible for any damage that occurs. You may bring weighted balloons, centerpieces, and banners.

Event Spaces & Capacities

Private Rooms



Nicholson Room
accommodates 40 with a buffet, 50 seated or 60 reception



Rookwood Room
accommodates 20 seated



Horse & Barrel
accommodates 30 seated or 45 reception



Horse & Barrel Patio
accommodates 25 seated or 30 reception



The Pub & Pub Patio
accommodates 90 seated (+50 on patio) or 125 reception

Semi-Private Rooms



Hearth Room
accommodates 50 seated or 70 reception



The Atrium
accommodates 54 seated or 60 reception

The Mezzanine (not pictured) | accommodates 40
-ask your event coordinator for details-

Nicholson/Rookwood Room | *accommodates 70*
Nicholson/Rookwood/Hearth Rooms | *accommodates 100*
Atrium/Mezzanine Rooms | *accommodates 94*

Appetizers & Desserts

Hot Appetizers

Each appetizer serves approximately 10–12 guests.

Spinach & Artichoke Bake, Tortilla Chips, Pico de Gallo *GF, V* — \$70

Street Corn Dip, Tortilla Chips *GF, V* — \$60

Marinara Meatballs topped with Parmesan (30 pcs) — \$70

Crab Stuffed Mushrooms *GF* (24 pcs) — \$70

Boneless Chicken Wings (48 pcs) — \$65

served with buffalo sauce & ranch dipping sauce

Traditional Chicken Wings (30 pcs) — \$65

dry rub spice blend, served with buffalo & ranch dipping sauce

Chicken & Andouille Sausage Spring Rolls, Sweet Chili Sauce (30 pcs) — \$70

BBQ Pork Sliders — \$4.50/slider

Prime Rib Sliders with Horseradish Sauce — \$5.50/slider

Bacon-Wrapped Shrimp *GF* — \$5/pc

Crab Cakes with Chipotle Aioli — \$6/pc

Goat Cheese & Tomato Tarts *V* (24 pcs) — \$60

Spanakopita Phyllo Cups *V* (24 pcs) — \$60

Hot Honey Whipped Feta Tarts *V* (24 pcs) — \$60

Flatbreads: 12 pcs

***Margherita** *V* — \$26

***Spinach Bacon** — \$28

***Hot Honey Pepperoni** — \$29

Cold Appetizers

Priced to serve approximately 12 guests

Shrimp Cocktail *GF* (24 pcs) — \$70

Beer Cheese with Warm Soft Pretzel Sticks *V* (30 pcs) — \$60

Vegetable Plate with Ranch Dip *GF, V* — \$55

Fruit Tray *GF, V* — \$65

Cheese & Cracker Tray *V* — \$65

Chef's Sampler, Artisan Meats, Cheese, & Water Crackers, Berries — \$115

Sweet Endings

Petite portions, \$6 per serving — choose one of the options for your group

Deep Dish Chocolate Chip Cookie: freshly baked cookie topped with vanilla ice cream, caramel & chocolate

Brûléed Cheesecake

Brownie Fix: a warm chocolate fudge brownie topped with hot fudge sauce, ice cream & pecans

Gluten Free Raspberry Almond Shortbread: with raspberry sauce

Salted Caramel Cake: with caramel sauce

Mini Desserts (2–3 bites per piece)

Chef's Choice of a Variety of Bite-Sized Selections — \$2/pc

Jumbo Gourmet Chocolate Chip Cookie — \$2/pc

Cheesecake Sampler — \$2.50/pc

**GF indicates gluten-friendly options | V indicates vegetarian options*

Plated Breakfast

All options include non-alcoholic beverages.

-Plate count is required-

Daybreak Plated Breakfast | \$18 per person

Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Warm Biscuit, Bourbon Apples

Sunrise Plated Breakfast | \$18 per person

Vegetable Quiche, Spinach-Goat Cheese Salad (*Strawberries, Blueberries, Candied Pecans, Orange-Cranberry Splash Dressing*), Wheat Toast

Loaded Belgian Waffle | \$18 per person

Topped with Bourbon Apples, Maple Syrup, Strawberries, Blueberries, Whipped Cream, Sausage Patties

Kids Belgian Waffle | \$9 per person

Maple Syrup, Honey Butter, Bacon

Kids Breakfast | \$9 per person

Scrambled Eggs, Fresh Fruit, Bacon

Fun Beverage Additions

*Mimosas \$12

*Bubbles & Berries Cocktail \$13: Prosecco, orange juice, berries

*Bloody Marys \$13

*Champagne Punch with Frozen Berry Ice \$95: 24 4-oz. servings

*Mimosa Punch with Frozen Orange Juice Ice \$95: 24 4-oz. servings

*Strawberry Mimosa Punch with Frozen Strawberry Ice \$95: 24 4-oz. servings

Breakfast Buffets

deSha's Daybreak

Requires a minimum of 20 guests.

\$20 per person / \$12 ages 12 & under

Egg & Cheddar Breakfast Casserole

Breakfast Potatoes

Applewood Smoked Bacon

Warm Biscuits & Honey Butter

Fresh Fruit

Non-Alcoholic Beverages

deSha's Sunrise

Requires a minimum of 20 guests.

\$23 per person / \$14 ages 12 & under

Crustless Garden Quiche *GF*

Cranberry & Pecan Salad | *blue cheese, mixed greens, orange-cranberry splash dressing*

Fresh Fruit

Belgian Waffles | *maple syrup, strawberries, whipped cream*

Non-Alcoholic Beverages

The Continental deSha's

\$13 per person / \$7 ages 12 & under

Mini Bagels with Cream Cheese & Jelly

Fresh Fruit

Non-Alcoholic Beverages

Breakfast Buffet Additions

Crustless Garden Quiche *GF, V* | *tomatoes, spinach, broccoli, cheddar, eggs* | \$60 / serves 10, \$110 / serves 20

Pastries | \$40 / serves 20

Glazed Donut Bites | \$20 / serves 20

Smoked Salmon Platter | *assorted bagels, cream cheese, capers, red onions* | \$145 / serves 20

Gouda Mac & Cheese *V* | \$60 / serves 20, \$110 / serves 40

Cranberry & Pecan Salad *GF, V* | *blue cheese, mixed greens, orange-cranberry splash dressing* | \$50 / serves 15

Strawberry Spinach Salad *GF, V* | *goat cheese, candied pecans, orange-cranberry splash dressing* | \$55 / serves 15

Belgian Waffles *V* | *maple syrup, strawberries, whipped cream* | \$5/pp

Bourbon Apples *GF, V* | \$55 / serves 20, \$100 / serves 40

Bacon | \$45, 30 pcs

Sausage *GF* | \$40, 24 pcs

Fun Beverage Additions

*Mimosas \$12

*Bubbles & Berries Cocktail \$13: *Prosecco, orange juice, berries*

*Bloody Marys \$13

*Champagne Punch with Frozen Berry Ice \$95: 24 4-oz. servings

*Mimosa Punch with Frozen Orange Juice Ice \$95: 24 4-oz. servings

*Strawberry Mimosa Punch with Frozen Strawberry Ice \$95: 24 4-oz. servings

**GF indicates gluten-friendly options | V indicates vegetarian options*

Plated Lunch

In order to ensure a quality experience, we request a preset menu with a maximum of 3 entrée selections for parties over 20 guests. We request the quantity of each menu item selected prior to your event for parties over 30. We ask that you inform us of any dietary requests in advance.

-Includes non-alcoholic beverages-

Choice of 3 items, pre-selected by event host:

Salads

Chicken Cranberry ^{GF}

*Grilled Chicken, Mixed Greens, Dried Cranberries, Blue Cheese Crumbles,
Candied Pecans, Orange-Cranberry Splash Dressing — \$24*

Classic Chicken Caesar

Grilled Chicken, Romaine Hearts, Croutons, Parmesan, Caesar Dressing — \$21

Grilled Salmon ^{GF}

Mixed Greens, Tomatoes, Almonds, Feta Cheese, Balsamic Vinaigrette — \$24

Entrées

Buttermilk Fried Chicken

Boneless Chicken Breast, Country-Style Green Beans & Mashed Red Potatoes — \$21

Grilled Chicken Piccata

Lemon Caper Sauce, Creamy Parmesan Orzo & Haricots Verts with Garlic Butter — \$21

deSha's Bourbon Glazed Chicken ^{GF}

Grilled, Boneless Breast of Chicken, Mashed Red Potatoes & Fresh Seasonal Vegetables — \$21

Smoked Gouda Pasta

*Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers — \$22
(Vegetarian Option Available — \$20)*

Fish & Chips

Panko-Breaded Atlantic Haddock, Tartar Sauce, Lemon, Coleslaw & Fries — \$21

Pan-Seared Salmon ^{GF}

Lemon Caper Dill Cream Sauce, Creamy Parmesan Orzo & Maple-Glazed Carrots — \$25

Parmesan Crusted Haddock

Lemon Aioli, Mashed Red Potatoes, Roasted Vegetables — \$25

Beef Pot Roast

Bordelaise, Mashed Red Potatoes & Root Vegetables — \$24

Braised Short Ribs

Red Wine Demi-Glace, Parmesan Truffle Mashed Potatoes & Maple-Glazed Carrots — \$31

Vegan Pasta Marinara with Vegetables ^V

Rich Marinara Sauce with Fresh Seasonal Vegetables — \$20

Vegetarian Butternut Squash Ravioli ^V

With Roasted Tomato Sauce — \$22

**GF indicates gluten-friendly options | V indicates vegetarian options*

Plated Lunch *(Continued)*

-Includes non-alcoholic beverages-

Sandwiches

Maker's Mark BBQ Pulled Pork | *Coleslaw, Toasted Brioche Bun, Chips* — \$20

Chicken Salad Sandwich | *Lettuce, Tomato & House Salad with Balsamic Vinaigrette* — \$19

All-American Burger | *Cooked Medium, Cheddar Cheese, Lettuce, Tomato, Pickle, Brioche Bun, Chips* — \$21

Turkey Bacon Club | *Cheddar, Lettuce, Tomato, Basil Mayo, Parmesan Tomato Focaccia Bread, Chips* — \$20

Pot Roast Melt | *Swiss, American, Caramelized Onions, Creamy Horseradish, Texas Toast, Chips* — \$20

Garden Quiche | *Tomato, Broccoli, Cheddar & House Salad with Balsamic Vinaigrette* — \$19

Turkey Cranberry Ciabatta | *Mozzarella, Cranberry Mayo, Lettuce, Chips* — \$20

Vegetarian Cranberry & Candied Pecan Wrap | *Mixed Greens, Blue Cheese Crumbles, Orange-Cranberry Splash Dressing, Sautéed Broccoli* — \$18

Add a Salad | \$5

House Salad | *Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette*

Garden Salad | *Mixed Greens, Cheddar, Tomatoes, Croutons & Ranch Dressing*

Caesar Salad | *Romaine Hearts, Croutons, Parmesan, Caesar Dressing*

Lunch Buffets

Hot Lunch Selections

\$27 per person | \$14 ages 12 & under

*Includes non-alcoholic beverages & cornbread.
Choice of two entrées & two sides; preselected by event host. Minimum of 20 guests.*

Choose 2 Entrées:

Buttermilk Fried Chicken | Boneless Chicken Breast Grilled Chicken Piccata | Lemon Caper Sauce
Panko-Breaded Atlantic Haddock | Tartar Sauce, Lemon Beef Pot Roast | Bordelaise, Root Vegetables
Parmesan-Crusted Haddock | Lemon Aioli Balsamic-Glazed Chicken | Pan-Seared, Boneless Chicken Breast
deSha's Bourbon Glazed Chicken | Grilled, Boneless Chicken Breast Roasted Pork Loin | Herb Pan Gravy
Pan-Seared Salmon | Lemon Caper Dill Cream Sauce (+\$4/pp) Herb-Crusted Salmon | With Olive Oil Drizzle (+\$4/pp)
Smoked Gouda Pasta | Grilled Chicken, Bacon, Broccoli, Green Onion, Red Peppers (Vegetarian Option Available)

-Add a third entrée selection (+\$7/pp)-

Choose 2 Sides:

Mashed Red Potatoes | Gouda Mac & Cheese | Garden Salad: Mixed Greens, Cheddar, Tomatoes, Croutons, Balsamic Vinaigrette & Ranch Dressing
Roasted Vegetables | Country-Style Green Beans | House Salad: Mixed Greens, Feta, Tomatoes, Croutons, Balsamic Vinaigrette & Ranch Dressing
Maple-Glazed Carrots | Haricots Verts with Garlic Butter | Creamy Parmesan Orzo Pasta

-Add a third side dish selection (+\$5/pp)-

Sandwich Selections

\$23 per person | \$11 ages 12 & under

*Includes non-alcoholic beverages & Saratoga chips with BBQ sauce.
Choice of two sandwiches & two sides; preselected by event host. Minimum of 15 guests.*

Choose 2 Sandwiches or Sliders:

Turkey Bacon Club | cheddar cheese, lettuce, tomato, basil mayo on parmesan tomato focaccia bread
Chicken Salad Sandwich | lettuce, tomato
Turkey Cranberry Ciabatta | mozzarella, cranberry mayo, lettuce
Vegetarian Cranberry Wrap | candied pecans, mixed greens, blue cheese crumbles, orange-cranberry splash dressing
Sliders: served on mini brioche buns
Pulled Pork | slow-cooked, BBQ sauce Pot Roast | horseradish sauce
Fish | panko-breaded Atlantic haddock, tartar sauce, lettuce, pickle Ham & Swiss | lettuce, honey Dijon mayo

-Add a third sandwich (+\$6/pp)-

Choose 2 Sides:

House Salad: mixed greens, feta, tomatoes, croutons, balsamic vinaigrette & ranch dressing | Fruit Salad | Potato Salad
Garden Salad: mixed greens, cheddar, tomatoes, croutons, balsamic vinaigrette & ranch dressing | Gouda Mac & Cheese | Coleslaw
Mediterranean Orzo Pasta Salad | Roasted Vegetables | Caesar Salad: romaine hearts, croutons, Parmesan, Caesar dressing

-Add a third side dish selection (+\$5/pp)-

- Sweet Endings -

*Mini Desserts-Chef's Choice of a Variety of Bite-Sized Selections \$2/pc

*Jumbo Gourmet Chocolate Chip Cookie \$2/pc

*Cheesecake Sampler \$2.50/pc

Plated Dinner

In order to ensure a quality experience, we request a preset menu with a maximum of 3 entrée selections for parties over 20 guests. We request the quantity of each menu item selected and color-coded place cards prior to your event for parties over 30, and that you inform us of any dietary requests in advance. Each meal includes non-alcoholic beverages, salad, cornbread & honey butter.

-Choose one salad, preselected by event host-

House Salad
*Mixed Greens, Feta, Tomatoes,
Croutons & Balsamic Vinaigrette*

Garden Salad
*Mixed Greens, Cheddar, Tomatoes,
Croutons & Ranch Dressing*

Caesar Salad
*Romaine Hearts, Croutons,
Parmesan, Caesar Dressing*

Entrées

-Choice of 3 entrées, preselected by event host-

Buttermilk Fried Chicken

Boneless Chicken Breast, Country-Style Green Beans & Mashed Red Potatoes — \$30

Grilled Chicken Piccata

Lemon Caper Sauce, Creamy Parmesan Orzo & Haricots Verts with Garlic Butter — \$30

Balsamic-Glazed Chicken ^{GF}

Grilled, Boneless Breast of Chicken, Balsamic Glaze, Mashed Red Potatoes, Roasted Vegetables — \$30

deSha's Bourbon Glazed Chicken ^{GF}

Grilled, Boneless Breast of Chicken, Roasted Vegetables & Mashed Red Potatoes — \$30

Smoked Gouda Pasta

Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers — \$27 (Vegetarian Option — \$22)

Pan-Seared Salmon ^{GF}

Lemon Caper Dill Cream Sauce, Creamy Parmesan Orzo & Roasted Vegetables — \$35

Herb-Crusted Salmon ^{GF}

Olive Oil Drizzle, Parmesan Truffle Mashed Potatoes, Roasted Vegetables — \$35

Parmesan-Crusted Haddock

Lemon Aioli, Mashed Red Potatoes, Roasted Vegetables — \$30

Pan-Seared Grouper

Lemon Beurre Blanc, Creamy Parmesan Orzo & Haricots Verts with Garlic Butter — \$35

Maker's Mark Mac & Cheese

Maker's Mark Pulled Pork over Gouda Mac & Cheese — \$26

Butternut Squash Ravioli ^V

Roasted Tomato Sauce — \$27

Vegan Pasta Marinara with Vegetables

Rich Marinara Sauce with Seasonal Vegetables — \$23

Beef Pot Roast

Bordelaise, Mashed Red Potatoes, Root Vegetables — \$29

Braised Short Ribs

Red Wine Demi-Glace, Parmesan Truffle Mashed Potatoes & Maple-Glazed Carrots — \$36

8 oz. Sirloin Steak*

Red Wine Bordelaise, Parmesan Truffle Mashed Potatoes, Roasted Vegetables — \$37

10 oz. Prime Rib* Advance Plate Count Required

Horseradish Sauce, Mushroom Caps, Au Jus, Roasted Garlic, Mashed Red Potatoes — \$41

6 oz. Filet Mignon* ^{GF}

Garlic Butter, Mashed Red Potatoes, Roasted Asparagus — \$45

**Sirloin, Filet, & Prime Rib are cooked to medium temperature. Menu prices are subject to change.*

**GF indicates gluten-friendly options*

Dinner Buffets

Tavern Selections

\$33 per person | \$16 ages 12 & under

Includes non-alcoholic beverages & cornbread.

Choice of two entrées & three sides; preselected by event host. Minimum of 20 guests

Choose 2 Entrées:

Buttermilk Fried Chicken | *Boneless Chicken Breast*

Grilled Chicken Piccata | *Lemon Caper Sauce*

Balsamic-Glazed Chicken ^{GF} | *Pan-Seared, Boneless Chicken Breast*

deSha's Bourbon Glazed Chicken ^{GF} | *Grilled, Boneless Chicken Breast*

Smoked Gouda Pasta | *Grilled Chicken, Bacon, Broccoli, Green Onion, Red Peppers (Vegetarian Option Available)*

Vegetarian Butternut Squash Ravioli | *Roasted Tomato Sauce*

Parmesan-Crusted Haddock | *Lemon Aioli*

Herb-Crusted Salmon ^{GF} | *Olive Oil Drizzle (+\$4/pp)*

Pan-Seared Salmon ^{GF} | *Lemon Caper Dill Cream Sauce (+\$4/pp)*

Pan-Seared Grouper | *Lemon Beurre Blanc Sauce (+\$4/pp)*

Roasted Pork Loin | *Herb Pan Gravy*

Beef Pot Roast | *Bordelaise, Root Vegetables*

Sirloin Steak | *Cooked Medium, Red Wine Bordelaise (+\$6/pp)*

Braised Short Ribs | *Red Wine Demi-Glace (+\$6/pp)*

-Add a third entrée selection (+\$7/pp)-

Choose 3 Sides:

House Salad: *mixed greens, feta, tomatoes, croutons, balsamic vinaigrette & ranch dressing*

Garden Salad: *mixed greens, cheddar, tomatoes, croutons, balsamic vinaigrette & ranch dressing*

Caesar Salad: *romaine hearts, croutons, Parmesan, Caesar dressing* | **Haricots Verts** | **Maple-Glazed Carrots** |

Country-Style Green Beans | **Herbed Rice** | **Mashed Red Potatoes** | **Roasted Garlic Potatoes** | **Creamy Parmesan Orzo** |

Gouda Mac & Cheese | **Roasted Vegetables** | **Strawberry Spinach Salad (+\$2/pp)** | **Chopped Salad (+\$2/pp)**

-Add a fourth side dish selection (+\$5/pp)-

Casual Selections

\$29 per person | \$14 ages 12 & under

includes non-alcoholic beverages | no substitutions

Entrées: **BBQ Pulled Pork Sliders** | **Buttermilk Fried Chicken**

Sides: **Gouda Mac & Cheese** | **Cornbread & Honey Butter**

Garden Salad: *Mixed Greens, Cheddar, Tomatoes, Croutons, Balsamic Vinaigrette & Ranch Dressing*

-See Appetizers & Desserts Page to Complete Your Menu-

Children's Menu Options

(12 years and younger) | Fries & Beverage Included, All Items: \$7

Fried Fish | **Hamburger Sliders** | **Grilled Cheese** | **Mac & Cheese** | **Chicken Strips**

**GF indicates gluten-friendly options*

Bar Options

Host/Open Bar

A tab will be run on all drinks ordered and the check for the bar will be paid by the host.

Cash Bar

Guests pay for drinks as they order them.

Custom Limited Bar

Customize your bar offerings.

Pricing

Cocktails

Well — \$8.50–\$11.50 | Premium — \$9+

Beer

Domestic Bottled — \$5/\$5.50 | Bottled/Canned Craft/Imported — \$5.50/\$7.25

16/20 oz. Craft/Imported Draft — \$7/\$8 | 16/20 oz. Domestic Draft — \$6/\$7

Wine

House Wines by the Glass — \$9–\$10 | By the Bottle — \$29–\$33

Trinity Oaks Cabernet, Merlot, Pinot Noir, Chardonnay |

Chateau Ste. Michelle Riesling | Ruffino Pinot Grigio |

Seven Daughters Moscato | Campuget Rosé | Uno Malbec |

Zardetto Prosecco — \$13/split | \$35/bottle

-See deSha's wine list for additional options-

Fun Beverage Additions

*Mimosas \$12

*Bubbles & Berries Cocktail \$13: Prosecco, orange juice, berries

*Bloody Marys \$13

*Mocktails \$8

*Champagne Punch with Frozen Berry Ice \$95: 24 4-oz. servings

*Mimosa Punch with Frozen Orange Juice Ice \$95: 24 4-oz. servings

*Strawberry Mimosa Punch with Frozen Strawberry Ice \$95: 24 4-oz. servings

-Our coordinator will work with you to customize a beverage plan that complements your event-

