

deSha's

AMERICAN TAVERN



Tina Morris
Event & Catering Sales Manager
tmorris@dinetrg.com
cell | 513.505.6212
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 Thom Milliken, who has been an executive chef with Tavern Restaurant Group for seventeen years, a local chef for over twenty-five.

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.

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

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 I275 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 pre-set menu with a maximum of 3 entree selections for parties over 20. We ask that the menu selections are finalized 2 weeks 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 pre-set menu will be asked to provide the quantities of each entree selection and a color-coded place card prior to the event. Buffets & Duet Plated Meals will require a final guest count prior to your event date.

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

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 cancelled 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 coordinator, Tina Morris, between the hours of 9am-5pm, 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. 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 agrees and acknowledges they shall be excused from performing any obligations under this Agreement for so long as such performance is prevented. The list of preventing acts include: an act of God, fire, flood, explosion, epidemics, pandemics, strikes, labor disputes, government laws, orders, restrictions, actions, embargos 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 cases 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.

Covid-19 Policy

We follow all current state mandates and CDC recommendations in order to keep our guests and staff safe. We also adhere to a thorough cleaning regimen of all tables, seating and public areas. Please feel free to inquire for clarification on current mandates and how our policies may affect your event experience.

Event Spaces & Capacities

Private Rooms



Nicholson Room | accommodates 50



Rookwood Room | accommodates 20



The Grille | accommodates 90



The Polo Bar | accommodates 30



The Polo Patio | accommodates 27

Semi-Private Rooms



Hearth Room | accommodates 50



The Atrium | accommodates 54

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

Priced to serve approximately 12 guests

Spinach & Artichoke Bake, Tortilla Chips, Pico de Gallo \$50

Marinara Meatballs topped with Parmesan (30 pcs) \$55

Crab Stuffed Mushrooms (24 pcs) \$55

Boneless Chicken Wings (48 pcs) \$55

served with buffalo sauce & ranch dipping sauce

Chicken & Andouille Sausage Spring Rolls, Sweet Chili Sauce (30 pcs) \$55

BBQ Pork Sliders \$3.50/Slider

Prime Rib Sliders with Horseradish Sauce \$4.50/Slider

Flatbreads: 12 pcs

*Margherita \$20

*Spinach Bacon \$22

*Pepperoni \$22

Cold Appetizers

Priced to serve approximately 12 guests

Shrimp Cocktail (24 pcs) \$60

Beer Cheese with Warm Soft Pretzel Sticks (30 pcs) \$45

Vegetable Plate with Ranch Dip \$45

Fruit Tray \$45

Cheese & Cracker Tray \$55

Bruschetta with Goat Cheese, Pico de Gallo, Scallions (24 pcs) \$40

Desserts

petite portions, \$4 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

deSha's Bread Pudding: custard-based bread pudding, whiskey sauce, raisins & whipped cream

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

Crème Brulee: rich, creamy vanilla custard, with seasonal berries

Mini Desserts (2-3 bites per piece)

*Chef's Choice of a Variety of Bite-Sized Selections \$1.75/pc

*Jumbo Gourmet Chocolate Chip Cookie \$1.50/pc

Plated Breakfast

*all options include coffee, tea, orange juice & milk
-plate count is required-*

The Continental Plated Breakfast | \$9 per person

Warm Biscuits, Honey Butter, Fresh-Cut Fruit

Daybreak Plated Breakfast | \$15 per person

Scrambled Eggs, Home Fries, Applewood Smoked Bacon, Warm Biscuit, Bourbon Apples

Sunrise Plated Breakfast | \$15 per person

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

Loaded Belgian Waffle | \$15 per person

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

Kids Belgian Waffle | \$7.50 per person

Maple Syrup, Honey Butter, Bacon

Kids Breakfast | \$7.50 per person

Scrambled Eggs, Fresh Fruit, Bacon

Fun Beverage Additions

- *Mimosas \$6
- *Bubbles & Berries Cocktail \$7: prosecco, orange juice, berries
- *Bloody Marys \$7
- *Champagne Punch with Frozen Berry Ice \$75: 24-4oz servings
- *Mimosa Punch with Frozen Orange Juice Ice \$75: 24-4oz servings

Breakfast Buffets

deSha's Daybreak

requires a minimum of 20 guests

\$17 per person/\$8 ages 12 & under

Egg & Cheddar Breakfast Casserole

Home Fries

Applewood Smoked Bacon

Warm Biscuits & Honey Butter

Fresh Fruit

Coffee, Tea, Orange Juice & Milk

deSha's Sunrise

requires a minimum of 20 guests

\$20 per person/\$8 ages 12 & under

Crustless Garden Quiche

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

Fresh Fruit

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

Coffee, Tea, Orange Juice & Milk

The Continental deSha's

\$10 per person/\$5 ages 12 & under

Warm Biscuits & Honey Butter

Fresh Fruit

Fresh-Brewed Coffee & Selection of Hot Tea

Breakfast Buffet Additions

Crustless Garden Quiche | *tomatoes, spinach, broccoli, cheddar, eggs* | \$50/serves 12, \$90/serves 30

Pastries | \$30/serves 30

Glazed Donut Bites | \$10/serves 30

Smoked Salmon Platter | *assorted bagels, cream cheese, capers, red onions* | \$120 platter/serves 20

Gouda Mac & Cheese | \$50/serves 20, \$90/serves 40

Cranberry & Pecan Salad | *blue cheese, mixed greens, orange cranberry splash dressing* | \$35/serves 15

Strawberry Spinach Salad | *goat cheese, candied pecans, sherry vinaigrette* | \$45/serves 15

Bourbon Apples | \$50/serves 20, \$90/serves 40

Bacon | \$40, 30pcs

Cornbread & Honey Butter | \$3/loaf

Fun Beverage Additions

*Mimosas \$6

*Bubbles & Berries Cocktail \$7: *prosecco, orange juice, berries*

*Bloody Marys \$7

*Champagne Punch with Frozen Berry Ice \$75: 24-4oz servings

*Mimosa Punch with Frozen Orange Juice Ice \$75: 24-4oz servings

Plated Lunch

In order to ensure a quality experience, we request a pre-set 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 Salad

Grilled Chicken, Mixed Greens, Dried Cranberries, Blue Cheese Crumbles, Candied Pecans, Orange-Cranberry Splash Dressing \$16.5

Spicy Buffalo Chicken Salad

Fried Tenders in Spicy Buffalo Sauce, Mixed Greens, Cheddar Cheese, Chopped Hard Boiled Egg, Diced Tomato, Diced Celery, Creamy Blue Cheese Dressing \$16.5

Grilled Salmon Salad

Mixed Greens, Tomatoes, Almonds, Feta Cheese, Balsamic Vinaigrette \$19

Entrées

Buttermilk Fried Chicken

Boneless Chicken Breast, Country Style Green Beans & Redskin Mashed Potatoes \$18

Grilled Chicken Piccata

Lemon Caper Sauce, Redskin Mashed Potatoes & Seasonal Vegetables \$18

Smoked Gouda Rotini

*Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$19
(Vegetarian Option Available \$16)*

Fish & Chips

Hand-Breaded Atlantic Haddock, Tartar Sauce, Lemon, Coleslaw & Fries \$16

Pan-Seared Salmon

Lemon Caper Dill Cream Sauce, Redskin Mashed Potatoes & Seasonal Vegetables \$21

Beef Pot Roast

Zinfandel Bordelaise, Mashed Potatoes, Country Style Green Beans \$21

Sandwiches

Maker's Mark BBQ Pulled Pork | *Coleslaw, Toasted Brioche Bun, Chips \$16*

Chicken Salad on a Flaky Croissant | *Lettuce, Tomato, House Salad-balsamic vinaigrette \$15*

All-American Burger | *Cooked Medium, Cheddar Cheese, Lettuce, Tomato, Pickle, Brioche Bun, Chips \$17*

Turkey Bacon Club | *Cheddar, Lettuce, Tomato, Basil Mayo, Focaccia Bread, Chips \$16*

Grilled Chicken | *Housemade Dry Rub, Provolone Cheese, Chipotle Aioli, Lettuce, Tomato, Pickle, Ciabatta, Chips \$16*

Garden Quiche | *Tomato, Broccoli, Cheddar & House Salad-balsamic vinaigrette \$15*

Vegetarian Cranberry & Candied Pecan Wrap | *Mixed Greens, Blue Cheese Crumbles, Orange-Cranberry Splash Dressing, Sautéed Broccoli \$15*

Add a House Salad: *Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette* | \$3

Add a Garden Salad: *Mixed Greens, Cheddar, Tomatoes, Croutons & Ranch Dressing* | \$3

Duet Plated Lunch

Entrée Selections

\$22 per person

*includes non-alcoholic beverages & cornbread
choice of two entrees & two sides; pre-selected by event host*

Choose 2 Entrées:

Buttermilk Fried Chicken | *Boneless Chicken Breast*

Grilled Chicken Piccata | *Lemon Caper Sauce*

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

Parmesan-Crusted Haddock | *lemon aioli*

Breaded Atlantic Haddock | *Tartar Sauce, Lemon*

Roasted Pork Loin | *Dijon Herb Sauce*

Meatloaf | *BBQ Ketchup*

Beef Pot Roast | *Zinfandel Bordelaise*

Choose 2 Sides

Redskin Mashed Potatoes | Gouda Mac & Cheese | House Salad: *Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette*
Seasonal Vegetables | Country Style Green Beans | Garden Salad: *Mixed Greens, Cheddar, Tomatoes, Croutons & Ranch Dressing*

Sandwich Selections

\$18 per person

*includes non-alcoholic beverages
choice of two half sandwiches & two sides; pre-selected by event host*

Choose 2 Sandwiches:

Turkey Bacon Club | *cheddar cheese, lettuce, tomato, basil mayo on focaccia bread*

Chicken Salad Croissant | *lettuce, tomato*

Vegetarian Cranberry Wrap | *candied pecans, mixed greens, blue cheese crumbles, orange cranberry splash dressing*

BBQ Pulled Pork: *Maker's Mark BBQ, mini brioche bun*

Roast Beef Sliders: *swiss cheese, lettuce, horseradish sauce, mini brioche bun*

Egg Salad BLT: *lettuce, tomato, mini brioche bun*

Fish Sliders | *breaded Atlantic haddock, tartar sauce, lettuce, pickle, mini brioche bun*

Ham & Swiss Sliders: *honey dijon mayo, lettuce, mini brioche bun*

Choose 2 Sides:

House Salad: *mixed greens, feta, tomatoes, croutons & balsamic vinaigrette* | Fruit Salad | Pasta Salad | Potato Salad | Coleslaw |
Garden Salad: *mixed greens, cheddar, tomatoes, croutons & ranch dressing* | Gouda Mac & Cheese | Saratoga Chips & BBQ Sauce

Lunch Buffets

Hot Lunch Selections

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

*includes non-alcoholic beverages & cornbread
choice of two entrees & two sides; pre-selected by event host*

Choose 2 Entrées:

Buttermilk Fried Chicken | *Boneless Chicken Breast*

Grilled Chicken Piccata | *Lemon Caper Sauce*

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

Breaded Atlantic Haddock | *Tartar Sauce, Lemon*

Roasted Pork Loin | *Dijon Herb Sauce*

Meatloaf | *BBQ Ketchup*

Beef Pot Roast | *Zinfandel Bordelaise*

-Add a third entrée selection (+\$5pp)-

Choose 2 Sides:

Redskin Mashed Potatoes | Gouda Mac & Cheese | House Salad: *Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette*
Seasonal Vegetables | Country Style Green Beans | Garden Salad: *Mixed Greens, Cheddar, Tomatoes, Croutons & Ranch Dressing*

-Add a third side dish selection (+\$3pp)-

Sandwich Selections

\$19 per person | \$10 ages 12 & under

*minimum of 15 guests | includes non-alcoholic beverages & Saratoga chips with BBQ sauce
choice of two sandwiches & two sides; pre-selected by event host*

Choose 2 Sandwiches:

Turkey Bacon Club | *cheddar cheese, lettuce, tomato, basil mayo on focaccia bread*

Chicken Salad Croissant | *lettuce, tomato*

Pulled Pork Sliders | *slow-cooked, bbq sauce, mini brioche bun*

Vegetarian Cranberry Wrap | *candied pecans, mixed greens, blue cheese crumbles, orange cranberry splash dressing*

Roast Beef Sliders | *swiss cheese, lettuce, horseradish sauce, mini brioche bun*

Egg Salad BLT Sliders | *lettuce, tomato, mini brioche bun*

Fish Sliders | *lightly-breaded haddock, tartar sauce, lettuce, pickle, mini brioche bun*

Ham & Swiss Sliders | *lettuce, honey dijon mayo, mini brioche bun*

Choose 2 Sides:

House Salad: *mixed greens, feta, tomatoes, croutons & balsamic vinaigrette* | Fruit Salad | Pasta Salad | Potato Salad |

Garden Salad: *mixed greens, cheddar, tomatoes, croutons & ranch dressing* | Gouda Mac & Cheese | Coleslaw

-Add a third side dish selection (+\$3pp)-

Plated Dinner

In order to ensure a quality experience, we request a pre-set 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. We ask that you inform us of any dietary requests in advance.

-Each meal includes non-alcoholic beverages, salad, cornbread & honey butter-

-choose one, pre-selected by event host-

House Salad

Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette

OR

Garden Salad

Mixed Greens, Cheddar, Tomatoes, Croutons & Ranch Dressing

Entrées

-choice of 3 entrées, pre-selected by event host-

Buttermilk Fried Chicken

Boneless Chicken Breast, Country Style Green Beans & Redskin Mashed Potatoes \$24

Grilled Chicken Piccata

Lemon Caper Sauce, Redskin Mashed Potatoes & Seasonal Vegetables \$24

Tuscan Chicken-advance plate count required

Spinach, Roasted Red Pepper, Smoked Gouda, Zinfandel Bordelaise, Redskin Mashed Potatoes \$24

Smoked Gouda Rotini

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

Pan-Seared Salmon

Lemon Caper Dill Cream Sauce, Redskin Mashed Potatoes & Seasonal Vegetables \$31

Parmesan Crusted Haddock

Lemon Aioli, Redskin Mashed Potatoes, Seasonal Vegetables \$25

Maker's Mark Mac & Cheese

Maker's Mark Pulled Pork over Gouda Mac & Cheese \$21

Beef Pot Roast

Zinfandel Bordelaise, Mashed Potatoes, Country Style Green Beans \$24

8oz. Sirloin Steak*

House-Made Steak Sauce, Roasted Garlic Potatoes, Seasonal Vegetables \$32

10 oz. Prime Rib*-advance plate count required

Horseradish Sauce, Mushroom Caps, Au Jus, Redskin Mashed Potatoes \$36

Filet Mignon*

Garlic Butter, Redskin Mashed Potatoes, Seasonal Vegetables \$38

Duets:

8oz. Sirloin & Chicken Piccata*

House-made Steak Sauce, Redskin Mashed Potatoes, Seasonal Vegetables \$38

Filet Mignon & Grilled Shrimp*

Garlic Butter, Redskin Mashed Potatoes, Seasonal Vegetables \$43

Mixed Grill of Filet Mignon and Grilled Chicken Piccata*

Redskin Mashed Potatoes, Seasonal Vegetables \$43

**Sirloin, Filet, & Prime Rib are cooked to Medium Temperature. Menu Prices Are Subject to Change.*

Duet Plated Dinner

*includes non-alcoholic beverages & cornbread | minimum of 20 guests
choice of two entrees & three sides | host will make selections prior to event*

Gold Package: \$27 per person

-each guest receives a duet plate of two entrées & three sides, pre-selected by event host-

Entrées (Choose 2):

Buttermilk Fried Chicken: *Boneless Chicken Breast*

Grilled Chicken Piccata: *Lemon Caper Sauce*

Tuscan Chicken: *Spinach, Roasted Red Pepper, Smoked Gouda, Zinfandel Bordelaise*

Breaded Atlantic Haddock: *Tartar Sauce, Lemon*

Parmesan-Crusted Haddock: *Lemon Aioli*

Pan Seared Salmon: *Lemon Caper Dill Cream Sauce (+\$2pp)*

Roasted Pork Loin: *Dijon Herb Sauce*

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

Beef Pot Roast: *Zinfandel Bordelaise*

Sirloin Steak: *House-made Steak Sauce (+\$4pp)*

Sides (Choose 3):

Garden Salad | House Salad | Caesar Salad | Country Style Green Beans | Fresh Seasonal Vegetables |

Redskin Mashed Potatoes | Gouda Mac & Cheese | Asparagus | Herb Rice | Roasted Garlic Potatoes

Silver Package: \$25 per person

-each guest receives two entrées & three sides on each plate, pre-selected by event host-

Entrées (Choose 2):

Buttermilk Fried Chicken: *Boneless Chicken Breast*

Grilled Chicken Piccata: *Lemon Caper Sauce*

Parmesan-Crusted Haddock: *Lemon Aioli*

Roasted Pork Loin: *Dijon Herb Sauce*

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

Beef Pot Roast: *Zinfandel Bordelaise*

Sides (Choose 3):

House Salad | Garden Salad | Country Style Green Beans | Fresh Seasonal Vegetables |

Redskin Mashed Potatoes | Gouda Mac & Cheese

Bronze Package: \$22 per person

Entrées:

Buttermilk Fried Chicken: *Boneless Chicken Breast*

BBQ Pulled Pork Sliders: *Maker's Mark BBQ, Mini Brioche Bun*

Sides:

Garden Salad: with cheddar, tomatoes, croutons, & ranch dressing | **Gouda Mac & Cheese**

Dinner Buffets

Tavern Selections

\$28 per person | \$14 ages 12 & under

*includes non-alcoholic beverages & cornbread | minimum of 20 guests
choice of two entrees & three sides; pre-selected by event host*

Choose 2 Entrées:

Buttermilk Fried Chicken | *Boneless Chicken Breast*

Grilled Chicken Piccata | *Lemon Caper Sauce*

Tuscan Chicken | *Spinach, Roasted Red Pepper, Smoked Gouda, Zinfandel Bordelaise*

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

Breaded Atlantic Haddock | *Tartar Sauce, Lemon*

Parmesan-Crusted Haddock | *Lemon Aioli*

Pan-Seared Salmon | *Lemon Caper Dill Sauce (+\$3pp)*

Roasted Pork Loin | *Dijon Herb Sauce*

Sirloin Steak | *Cooked Medium, Zinfandel Bordelaise (+\$5pp)*

Beef Pot Roast | *Carrots, Onions, Celery, Zinfandel Bordelaise*

-Add a third entrée selection (+\$5pp)-

Choose 3 Sides:

House Salad | **Caesar Salad** | **Country Style Green Beans** | **Fresh Seasonal Vegetables** | **Herb Rice** |

Garden Salad | **Redskin Mashed Potatoes** | **Roasted Garlic Potatoes** | **Gouda Mac & Cheese** |

(+\$2pp) Chopped Salad | **Spinach Salad**

-Add a fourth side dish selection (+\$3pp)-

Casual Selections

\$23 per person | \$12 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, & Ranch Dressing*

-see Appetizers & Desserts page to complete your menu-

Children's Menu Options

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

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

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 \$5.75-\$7.50 | Premium \$6.50-10.00

Beer

Domestic Bottled \$3.75/\$4.25 | Bottled/Canned Craft/Imported \$4.25/\$5.50

14/20oz. Craft/Imported Draft \$6/\$7 | 14/20oz. Domestic Draft \$5/\$6

Wine

House Wines by the Glass \$7-8 | By the Bottle \$26-30

Trinity Oaks Cabernet, Merlot, Chardonnay & Beringer White Zinfandel

Chateau Ste. Michelle Riesling | Benvolio Pinot Grigio | Angeline Rosé

Seven Daughters Moscato | Bridlewood Pinot Noir

Fun Beverage Additions

*Mimosas \$6 *Bubbles & Berries Cocktail \$7: prosecco, orange juice, berries

*Bloody Marys \$7 *Champagne Punch with Frozen Berry Ice \$75: 24-4oz servings

*Mimosa Punch with Frozen Orange Juice Ice \$75: 24-4oz servings

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