

PLATTER

ARTISANAL CHEESE BOARD \$15 per person

selection of local and imported cheeses, served with crackers, honey, and fruit preserves

CHARCUTERIE PLATTER \$16 per person

variety of cured meats, including; capaloco, salami, and finocchio, served with pickles

ANTIPASTO PLATTER \$15 per person

mozzarella balls, marinated olives, artichoke, roasted red pepper

VEGETABLE CRUDITE \$10 per person

fresh vegetables served with ranch and hummus dips

LITE BITES \$6/each

NIGHT CASTLE beef, cheddar, secret sauce

BOLOGNA BUN chili spread, american & swiss cheese

PASTRAMI SLIDERS swiss cheese, thousand island

BAR SNACK MENU

Select (3) choices for \$22 per person, (4) choices for \$27 per person, (5) choices for \$32 per person

POPCORN spices powder v, gf

TATER TOTS ketchup v, gf

JALAPENO POPPER ranch

THICK CUT POTATOS french onion dip gf

CHICKEN TENDERS spicy mustard sauce

BEEF TAQUITOS salsa verde, cotija cheese

LASAGNA BITES marinara sauce

PRETZEL BITES cheddar fondu

VEGETABLE SAMOSA cilantro mint chutney **v**

- V: vegetarian | VG: vegan | GF: gluten-free -

DINNER BUFFETS

Includes rolls with butter and a sweet treat selected by the Chef

Select one salad, one hot entrée, and two sides \$49 per person Select one salad, two hot entrées, and two sides \$55 per person Select one salad, three hot entrées, and two sides \$69 per person

SALADS

MIXED GREEN SALAD a variety of fresh greens with tomatoes, radish, herb vinaigrette

CAESAR SALAD romaine lettuce, parmesan cheese, croutons, caesar dressing

ICEBURG SALAD carrot, tomato, sesame ginger dressing

HOT

ROASTED RIBEYE au poivre sauce

ROASTED CHICKEN BREASTS basil, lemon emulsion

CHILI BABY BACK RIBS bbq sauce , crispy shallot

CRISPY FLOUNDER FILLET tartare sauce

PENNE POMODORO SAUCE tomato, basil

FUSILLI SUNFLOWER PESTO spinach, parmesan

BUILT YOUR OWN TACO choice of beef or chicken, corn tortilla, pico de galo, sour cream, salsa, cotija

SIDES

GARLIC MASHED POTATOES creamy mashed potatoes with roasted garlic

SEASONAL VEGETABLES avariety of grilled vegetables seasoned with herb v, gf

MAC AND CHEESE elbow noodles, cheeses

WAFFLE FRIES

- V: vegetarian | VG: vegan | GF: gluten-free -



SHACKS SPICED PORCORN 3 RIMCHEEZEN STICKS B

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