



SEATED DINNER AT THE RESTAURANT
Minimum 25 Guests | \$25 per person
Gluten Free Bun available +\$2

FIRST COURSE/APPETIZER

Pretzels with Beer Cheese Dip (1 order per 2 guest)

SECOND COURSE, CHOICE OF

MOTHER NATURE SALAD (GF)
Quinoa, Cucumber, Edamame, Avocado, Garbanzo,
Tomatoes, Pickled Onions, Craisins, Candied Pecan, HOBNOB Basil Vinaigrette

AMERICANA BURGER
American Cheese, Lettuce, Tomato, Onion, Bread & Butter Pickles,
Not-So-Secret Sauce

NASHVILLE HOT CHICKEN SLIDERS (3)
Creamy Cole Slaw, Bread & Butter Pickles

TURKEY BURGER
Goat Cheese, Arugula, Pickled Onions, Cranberry Mustard

SOUTHERN BUTTERMILK CHICKEN TENDERS
Sweet BBQ Sauce, Honey Mustard, French Fries

VEGGIE & QUINOA BOWL (GF, V)
Black-Eyed Pea Hummus, Sweet Potato, Roasted Beets, Grilled Mushrooms,
Cauliflower, Collard Greens, Avocado

THIRD COURSE, CHOICE OF

CHOCOLATE LOVER'S LAVA CAKE WITH VANILLA ICE CREAM (GF)
OR HOBNOB COBBLER OF THE DAY