



Seated Dinner

Minimum 25 Guests \$35 per person

Gluten Free Bun and Pizza crust available +\$2

First Course,

Appetizer

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

Second Course , Choice of

Small Base Salad

Baby Arugula, Spinach, Apples, Tomatoes, Belgian Endive, Dried Cranberries, Pecan Crusted Goat Cheese, HOBNOB Maple Bacon Beer Vinaigrette

Or

Tomato Bisque GF

Third course, Choice of

Mother Nature Salad GF

Quinoa, Cucumber, Edamame, Avocado, Garbanzo, Tomatoes, Pickled Onions, Craisins, Candied Pecan, HOBNOB Basil Vinaigrette

Steak House Burger

Choice Angus 8 oz. Pattie, Onion Ring, Bacon Tomato Ketchup, Cheddar Cheese, Bacon, Lettuce, Tomato , Brioche Bun, Hand-Cut Fries or Seasonal Veggies

Veggie Burger

Edemame Pattie, Baby Arugula, Pickled Shallots, Basil Pesto, Tomatoes, Brioche Bun

Pot Pie

Smoked Chicken, Peas, Potatoes, Carrots, Smoked Bacon

Classic Margarita Pizza

Roasted Tomatoes, Fresh Mozzarella, Basil

Pork and Veal Meatloaf

Mashed Potatoes, Bacon Onion Jam, Tomato and Red Pepper Relish

Beer Battered Chicken Tenders Homemade BeerBQ Sauce, Honey Mustard, House Cut French Fries

Roasted Cauliflower GF

Fire Roasted Cauliflower, Roasted Jalapeno & Fresno Peppers, Thai Chili Sauce, Cashew Pesto

Fourth course, Choice of

HOBNOB Cobbler Or Limoncello Cheesecake