



SEATED DINNER AT THE RESTAURANT
Minimum 25 Guests | \$35 per person
Gluten Free Bun available +\$2

FIRST COURSE/APPETIZER

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

SECOND COURSE, CHOICE OF

WEDGE SALAD

Iceberg Lettuce, Diced Tomatoes, Brown Sugar Candied Bacon, Blue Cheese Crumbles, House Made Blue Cheese Dressing, Chili Oil, Basil Oil

MOTHER NATURE SALAD (GF)

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

TOMATO BISQUE (GF)

Fire Roasted Tomatoes, Fresh Basil, Cream

THIRD COURSE, CHOICE OF

HOBNOBBER BURGER

Two 5 oz Angus Patties, Bread & Butter Pickles, Caramelized Onions, HOBNOB Beer Cheese Sauce, Brioche Bun, French Fries

PORK BELLY "BLT"

Smoked Bacon, Arugula, Tomato-Jalapeño Jam, Mayo, Texas Toast, French Fries

CHICKEN POT PIE

Smoked Chicken, Peas, Potatoes, Carrots, Smoked Bacon

SOUTHERN BUTTERMILK CHICKEN TENDERS

Comes with Sweet BBQ Sauce & Honey Mustard Sauce

FISH & CHIPS

Beer-Battered Cod, Tartar Sauce, Lemon, Malt Vinegar

VEGGIE & QUINOA BOWL (GF, V)

Black-Eyed Pea Hummus, Sweet Potato, Roasted Beets, Grilled Mushrooms, Cauliflower, Collard Greens, Avocado

FOURTH COURSE, CHOICE OF

CHOCOLATE LOVER'S LAVA CAKE WITH VANILLA ICE CREAM (GF)