



SEATED DINNER AT THE RESTAURANT

Minimum 25 Guests | \$45 per person, Gluten Free Bun available +\$2

FIRST COURSE/ APPETIZER

Pretzels with Beer Cheese Dip (1 order per 2 guest) **SECOND COURSE, CHOICE OF**

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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, Chickpeas, Tomatoes, Pickled Onions, Dried Cranberries, Toasted Pecans, Avocado, Basil Vinaigrette

TOMATO BISQUE (GF)

Fire Roasted Tomatoes, Fresh Basil, Cream

THIRD COURSE, CHOICE OF

HOBNOBBER BURGER

Two 5 Ounce Angus Beef Patties, Hot and Sour Pickles, Melted Onion, HOBNOB Beer Cheese Sauce, Brioche Bun, French Fries

POT ROAST(GF)

Short Rib, Buttermilk Mashed Potatoes, Roasted Vegetables, Red Wine Gravy

FISH & CHIPS

Hand Battered Cod, Homemade Tartar Sauce, Lemon, Malt Vinegar

POT PIE

Smoked Chicken, Peas, Potatoes, Carrots, Mushrooms, Smoked Bacon

TAVERN SALMON (GF)

Whipped Sweet Potatoes, Crispy Brussels Sprouts, Creole Mustard Vinaigrette

MEAT LOAF

Buttermilk Mashed Potatoes, Garlicky Green Beans, Mushroom Gravy, Tomato Jam, Crispy Onions

GRILLED 8 OZ FLAT IRON STEAK (GF)

French Fries, Steak Sauce Butter, Garlic Mayo

FOURTH COURSE, CHOICE OF

HOBNOB Cobbler