



## Seated Lunch

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Minimum 25 Guests \$20 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**

#### **Fish & Chips**

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

#### **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, Brioche Bun, Hand-Cut Fries or Seasonal Veggies

#### **Morningside Chicken Sandwich**

Grilled Chicken Breast, Fried Egg, Bacon, Bleu Cheese, Lettuce, Tomato , Brioche Bun, Hand-Cut Fries or Seasonal Veggies

#### **Classic Margarita Pizza**

Roasted Tomatoes, Fresh Mozzarella, Basil

#### **Pot Pie**

Smoked Chicken, Peas, Potatoes, Carrots, Smoked Bacon

#### **Roasted Cauliflower GF**

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