

PRIVATE EVENT FOOD MENU

SHARABLES

Grilled Vegetable Display 7

Marinated and grilled medley of summertime vegetables

*Vegan and gluten Free

Charcuterie Display 9

Selection of three cured meats, two artisanal cheeses, seasonal compote, dijon mustard, cornichons, nuts, and crostini

Blue Plate Deviled Eggs 6

New Orleans Blue Plate Mayo, horseradish, dill, dijon, dusted with smoked paprika

*Gluten Free

Mediterranean Platter 8

Kalamata olives, Mediterranean gouda cheese, hummus, bruschetta tomatoes (garlic, fresh basil, olive oil, salt), served with crostini and pita

*Gluten free socca chips can be substituted for the crostini for \$1.25

Shrimp Cocktail 9

Old Bay seasoned large peeled shrimp served with cocktail sauce and lemon

Mini Crab Cakes 10

Lump crab cakes, pan seared and served with a sriracha aioli

Pretzels & Bier Cheese 8

Baked Bavarian, salted pretzels, served with a house-made bier cheese



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HANDHELDS & CASUAL FARE

Lunch or Dinner

Slider Trio 15

Tap House Burger Sliders | Blackhawk Farms beef on a brioche bun with Chipotle ketchup & Aioli on the Side; Cheese Options: (one only) yellow cheddar, white cheddar, pepper jack, jarlsberg, blue cheese

Chicken Sliders | Free range chicken tenders (grilled or fried), with honey mustard and housemade
**Boatshow BBQ on the side, served on brioche*

White Bean Burger Sliders | White bean and quinoa, hummus, sliced tomato, field greens, and red onions on brioche
**Vegan Option*

Free-Range Chicken Tenders 10

Local chicken golden fried served with house-made BBQ, ranch, honey mustard & buffalo dipping sauces

SALADS

Spinach Salad 7

Baby spinach, feta cheese, roasted pecans, strawberries with balsamic vinaigrette

Kale Caesar Salad 7

Dinosaur kale and romaine lettuce with a house made caesar dressing

**All Dressings Are Gluten free*

À LA CARTE

Yukon Mashed Potato Bar 7

Grilled Vegetable Skewers 7

Sautéed Seasonal Vegetables 7

Maple Bacon Brussel Sprouts 7



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ENTRÉES

Beef Brisket

16

Shiner Bock braised beef brisket, sliced and served with sautéed mushrooms

Hanger Steak

20

Grilled hanger steak dusted with blackening seasoning, topped with cajun butter (medium temp)

Crab Cakes

18

Lump crab cakes, pan seared and served with a sriracha aioli

Shrimp & Grits

16

Jumbo gulf shrimp, andouille sausage, red sauce and scallion, fontina grits

Chicken Piccata

14

Free range chicken breast sautéed, served in a lemon sauce with capers, mushrooms, garlic and white wine. Finished with mozzarella cheese

Ratatouille

12

A classic vegetarian French dish with zucchini, eggplant, summer squash and tomato slow cooked in a savory tomato sauce

**Vegan and gluten Free*

Our team of culinary experts can create amazing custom event menus for any occasion.



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BRUNCH

French Toast Bar 15

Local Ashley's Pastry Shop cinnamon swirl bread battered and flash fried with build your own toppings! Toppings include: whipped peanut butter, chopped bacon, sliced banana, blueberries, blueberry cream cheese, roasted pecans, maple syrup

Frittata 12

Quiche without crust; Choice of spinach, feta and tomato or chopped bacon, cheddar and caramelized onion

Crab Hash 15

Crispy potatoes, bits of bacon, tender morsels of crab, bell pepper and onion drizzled with a rich cream sauce

Shrimp & Grits 14

Fresh jumbo shrimp, andouille sausage, onion, tomato red sauce and scallion in a white wine tomato sauce over cheddar grits

BRUNCH SIDES

Fresh Fruit 5

Yukon Hash 5

Andouille Sausage 6

Bacon 5

Additional brunch items available upon request



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BRUNCH COCKTAILS

Bubbly Mimosa 8 / 27

A bit of bubbly with just the right touch of orange juice. Enjoy a pitcher with friends!

Blood Orange Screwdriver 9

Tito's Handmade Vodka | Aperture | Blood orange juice
Blood orange wheel

Mudlick Mary 9

We start with the freshest ingredients with our house made mix, but the secret to the best Bloody Mary is all in the vodka. That's why we feature Watershed Distillery Vodka! Try it with our house made, dill pickle-infused or spicy lemon cayenne vodka

Kentucky Coffee 9

Tullamore D.E.W. | Bourbon Cream Butterscotch Liqueur | Locally roasted coffee | Whipped Cream

Cup O' Joe 3.50

Locally roasted and brewed to perfection! Bottomless cup! May we suggest you check out our bourbon list and add a little to your java?

DESSERT

Stout Chocolate Cake 8

Our signature house chocolate cake featuring an Oatmeal Stout covered in chocolate buttercream

Gluten Free Cookies 6

Warm peanut butter chocolate chip cookies that are gluten free, AND taste great, yes sir!

Classic Cupcakes 4

Classic flavors available

Specialty Cupcakes 5

Seasonal flavors available

Inquire about our partnership with a great local bakery for custom desserts!

