

BeerStyles | Salt of the Hearth Event & Banquet Menu

APPETIZERS

PRICED PER EACH:

CANDIED BACON WRAPPED PINEAPPLE \$3/EA

CAPRESE BITES \$2.50/EA

CARAMELIZED ONION & GOAT CHEESE PASTRY
KISS \$3.25/EA

ARTICHOKE STUFFED MUSHROOMS \$3/EA

HERB GOAT CHEESE STUFFED MUSHROOMS
\$3/EA

GOAT CHEESE AND STRAWBERRY BALSAMIC
CROSTINI \$3.50/EA

BLUE CHEESE BACON STUFFED MUSHROOMS
\$3/EA

BACON WRAPPED GREEN BEAN BUNDLES \$3/EA

BURRATA & MARINATED TOMATO CROSTINI
\$2.50/EA

BOURBON-SOAKED BACON WRAPPED DATES
\$3.50/EA

GROUP APPETIZERS:

BRIE EN CROUTE (SERVES 15-20) \$45
W/CRAISINS, HONEY AND ALMONDS

CREAMY PESTO DIP W/TOASTED BAGUETTE
(SERVES 10) \$40

KUNG POW BRUSSEL SPROUTS (SERVES 3) \$9

SPINACH & ARTICHOKE DIP W/ PITA CHIPS

(SERVES 6-10 PEOPLE) \$35

PORTOBELLO FRIES (SERVES 3) \$9

PORK + BEER POUTINE

(SERVES 2-4 PEOPLE) \$15

CLASSIC MEDITERRANEAN HUMMUS W/ PITA
CHIPS

VEGETABLE TRAY (SERVES 10-15 PEOPLE) \$45

(SERVES 6-10 PEOPLE) \$30

ROASTED RED PEPPER MEDITERRANEAN
HUMMUS W/ PITA CHIPS

BUFFALO CHICKEN DIP W/ TOASTED BAGUETTE
(SERVES 10) \$35

(SERVES 6-10 PEOPLE) \$35

CHEDDAR BACON RANCH BREAD (SERVES 2-3)
\$10

STONE-BAKED ITALIAN BREAD

(SERVES 3-4)

tomato+basil \$11

mozzarella \$13

parma ham \$15

PLATED DINNERS

2 Course \$35/ Person 3 Course \$45/Person 4 Course \$55/Person

Numbers & Choices required ahead of event

APPETIZER:

MAY CHOOSE ONE FROM OUR APPETIZER LIST

SALAD: (CHOOSE FROM THE FOLLOWING OPTIONS)

CAESAR- *House Caesar dressing, Mixed Greens, Croutons, & Shaved Parmesan*

GARDEN- *Mixed Greens, Tomatoes, Cucumber, Red Onion, Croutons with House Ranch dressing*

SEASONAL SALAD:

CURRENTLY: 'THE PUB' SALAD

seasonal greens, chopped fresh market vegetables, honey-lemon vinaigrette

MAIN COURSE: (CHOOSE 2 FROM THE FOLLOWING OPTIONS)

TUSCAN CHICKEN- *Lemon Caper Cream Sauce with Artichokes, Roasted Red Peppers & Arugula*

PAN-SEARED SALMON- *Crispy skin-on Salmon over Potatoes in a Creamy Sour Beer Beurre Blanc Sauce*

GRILLED SKIRT STEAK- *with Chimichurri Sauce over Garlic Mashed Potatoes*

FOUR CHEESE PASTA- *with Spinach, Roasted Red Peppers, and Mushrooms*

TORTELLINI - *house-made spinach and ricotta tortellini with mushrooms, tossed in a sage and parmesan cream*

UPGRADE OPTIONS - MARKET PRICE

STEAK FRITES - *12 oz black angus ny strip grilled to perfection with a compound butter. served with house-made fries*

STEAK OSCAR – *Crab Crusted 6oz. Beef Tenderloin*

SALMON AND CRAB - *served with a Wine and Dill Sauce, Saffron Potatoes and Green Asparagus*

BACON WRAPPED PORK TENDERLOIN– *served with a Roasted Apple and Calvados Sauce, and Herb Potatoes*

BEEF SHORT RIBS – *served in a Burgundy Sauce with Mushrooms, Carrots and Mashed Potatoes*

ROAST HALF CHICKEN – *served with an Au Jus, Green Beans Almondine and French Fries*

DESSERT:

'THE PUB' CHEESECAKE - *baked cheesecake, apple beer and pecan relish*

PIZZAIOLO BEIGNET - *served with chocolate and caramel*

PIZZA, PASTA & MORE

ARTISANAL HAND-CRAFTED PIZZA:

16 INCH (SERVES 2-4) \$20/EA

- GARLIC SAUSAGE
- PROSCIUTTO CRUDO
- MARGHERITA
- SALSICCIA
- NY STYLE CHEESE | PEPPERONI | SAUSAGE | VEGGIE SUPREME
- MEATBALL
- SPINACH ARTICHOKE AND ROASTED PEPPERS
- BUILD YOUR OWN 2 TOPPING

PASTA

FULL(feeds 30-40) OR HALF PANS(feeds 15-20)
HALF \$40 | FULL \$60

MARINARA, SAUSAGE, OR BEER CHEESE SAUCE

CHOICE OF PENNE, CAVATAPPI, OR SPAGHETTI

ADDITIONAL ADD IN OPTIONS

\$25 Protein | \$15 Veggie

- GRILLED OR BLACKENED CHICKEN
- SAUSAGE OR GARLIC SAUSAGE
- ROASTED RED PEPPERS
- GREEN PEPPERS
- ONIONS
- MUSHROOMS
- ARTICHOKE
- TOMATOES

ADDITIONS

GARLIC KNOTS 24CT \$22

GARDEN SALAD BOWL \$40

SPECIALTY SALAD BOWL \$60

BRUSCHETTA TRAYS

(SM 12CT/\$40, LG 24CT/\$76)

- TRADITIONAL (COLD)
- ROASTED PEPPERS (COLD)
- PORTOBELLO (HOT)
- ARTICHOKE (HOT)
- SALSICCIA (HOT)

BUFFETS

BURGER SLIDER BAR \$14/PER PERSON

- IOWA ALL BEEF PATTY
- BUNS
- AMERICAN CHEESE
- LETTUCE
- TOMATO
- ONION
- KETCHUP/MUSTARD/MAYO
- DILL PICKLE CHIPS
- BACON

STREET TACO BAR \$14/PER PERSON

- CHOICE OF FILLING UP TO 2 PORK CARNITAS/ CHICKEN TINGA/ CHORIZO
*UPGRADE ONE TO STEAK FOR \$17/PERSON
- CORN OR FLOUR TORTILLAS
- ONION
- SOUR CREAM
- SALSA
- LIMES

BBQ PULLED PORK SLIDER BAR \$14/PER PERSON

- BBQ IOWA PORK BUTT
- BBQ SAUCE
- BUNS
- PICKLED ONIONS
- CAROLINA STYLE SLAW
- DILL PICKLE CHIP

Whole Prime Rib Carving Station \$39.00/PER PERSON

15 guest minimum for carving station

served with Au Jus and your choice of Baked Potato or Roasted Potatoes with Horseradish

ICE CREAM DESSERT BAR \$8/ PER PERSON

- CHOICE OF UP TO 3 ICE CREAM FLAVORS

Chocolate, Vanilla, Strawberry, Raspberry Chocolate Chunk,, Strawberry Cheesecake, Cookie Dough, or Rocky Road

- TOPPING BAR INCLUDES: WHIPPED CREAM, CARAMEL, CHOCOLATE, M&M'S, CRUSHED NUTS, COOKIE CRUMBLES, AND CHERRIES*

MAC & CHEESE BAR \$12/ PER PERSON

REGULAR OR BEER CHEESE

SELECT 6 FROM THE FOLLOWING:

- BACON
- GRILLED CHICKEN
- HAM
- BROCCOLI
- MARINATED TOMATOES
- MUSHROOMS
- SPINACH
- BLEU CHEESE CRUMBLES
- BUFFALO SAUCE
- JALAPENOS

BUFFET SIDE OPTIONS: (PRICE PER PERSON)

- CREAMY COLESLAW \$2.50
- PASTA SALAD \$2.50
- BEER CHEESE MAC 'N' CHEESE \$4
- BOURBON BBQ BAKED BEANS \$4
- HOUSE MADE CHIPS \$3
- CORN & BLACK BEAN MEDLEY \$3
- CHIPS & SALSA \$2.50
- CHIPS & QUESO \$2.50

**ASK ABOUT OUR VEGETARIAN ALTERNATIVES FOR EACH OF OUR BUFFET OPTIONS

*BASED ON AVAILABILITY