

# BeerStyles | Salt of the Hearth Event & Banquet Menu

## APPETIZERS

### PRICED PER EACH:

CANDIED BACON WRAPPED PINEAPPLE

CARAMELIZED ONION & GOAT CHEESE PASTRY KISS

HERB GOAT CHEESE STUFFED MUSHROOMS

BLUE CHEESE BACON STUFFED MUSHROOMS

BURRATA & MARINATED TOMATO CROSTINI

CAPRESE BITES

ARTICHOKE STUFFED MUSHROOMS

GOAT CHEESE AND STRAWBERRY BALSAMIC CROSTINI

BACON WRAPPED GREEN BEAN BUNDLES

BOURBON-SOAKED BACON WRAPPED DATES

### GROUP APPETIZERS:

BRIE EN CROUTE (SERVES 15-20)

W/CRAISINS, HONEY AND ALMONDS

KUNG POW BRUSSEL SPROUTS (SERVES 3)

PORTOBELLO FRIES (SERVES 3)

CLASSIC MEDITERRANEAN HUMMUS W/ PITA CHIPS

(SERVES 6-10 PEOPLE)

ROASTED RED PEPPER MEDITERRANEAN HUMMUS W/ PITA CHIPS

(SERVES 6-10 PEOPLE)

CREAMY PESTO DIP W/TOASTED BAGUETTE (SERVES 10)

SPINACH & ARTICHOKE DIP W/ PITA CHIPS (SERVES 6-10 PEOPLE)

PORK + BEER POUTINE

(SERVES 2-4 PEOPLE)

VEGETABLE TRAY (SERVES 10-15 PEOPLE)

BUFFALO CHICKEN DIP W/ TOASTED BAGUETTE (SERVES 10)

CHEDDAR BACON RANCH BREAD (SERVES 2-3)

STONE-BAKED ITALIAN BREAD

(SERVES 3-4)

tomato+basil

mozzarella

parma ham

## PLATED DINNERS

**2 Course, 3 Course and 4 Course Options**

**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)

- 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)

MARINARA, SAUSAGE, OR BEER CHEESE SAUCE

CHOICE OF PENNE, CAVATAPPI, OR SPAGHETTI

#### ADDITIONAL ADD IN OPTIONS:

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

#### ADDITIONS:

GARLIC KNOTS 24C

GARDEN SALAD BOWL

SPECIALTY SALAD BOWL

#### BRUSCHETTA TRAYS:

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

## BUFFETS

### BURGER SLIDER BAR PRICED PER PERSON

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

### STREET TACO BAR PRICED PER PERSON

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

### BBQ PULLED PORK SLIDER BAR PRICED PER PERSON

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

### Whole Prime Rib Carving Station PRICED 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 PRICED 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 PRICED 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: (PRICED PER PERSON)

- CREAMY COLESLAW
- PASTA SALAD
- BEER CHEESE MAC 'N' CHEESE
- BOURBON BBQ BAKED BEANS
- HOUSEMADE CHIPS
- CORN & BLACK BEAN MEDLEY
- CHIPS & SALSA
- CHIPS & QUESO

\*\*ASK ABOUT OUR VEGETARIAN ALTERNATIVES FOR EACH OF OUR BUFFET OPTIONS \*BASED ON AVAILABILITY

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Also, Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.