

# PINTS & PADDLE

## Private Event Menu

All private events include fountain drinks

### BUFFET OPTIONS

#### TACO BAR

28 per guest (minimum of 25 guests)

**Barbacoa Beef** *GS* | Slow braised barbacoa beef

**Fajita Chicken** *GS* | Marinated chicken with onions and peppers

**Chips & Guacamole** *GS/V* | House made tortilla chips and guac

Served with flour tortillas, steamed white rice, shredded lettuce, tomato, onion, jalapenos, pico de gallo, shredded cheese, melted queso, traditional salsa and avocado salsa

#### ITALIAN BUFFET

30 per guest (minimum of 25 guests)

**Macaroni Bolognese** | Cavatappi noodles, bolognese sauce with sausage, ground beef, tomato and basil sauce topped off with parmesan cheese

**Filet Mignon Sliders** | 2oz filets piled with crispy onion straws on a warm brioche bun (2 per person)

**Meat & Cheese** | Characuterie platter of assorted cured meats along side imported cheeses and olives and pickles

**Bruschetta** *V* | Crostinis topped with freshly made bruschetta drizzled with a balsamic reduction drizzle (2 per person)

**Garden Salad** *GS, V* | Iceberg lettuce with fresh veggies including carrots, tomatoes, cucumbers and onions, tossed in italian dressing

#### HERB ROASTED CHICKEN

35 per guest (available for parties of 25 - 100 guests)

**Herb Roasted Chicken Breast** *GS* | Chicken breast roasted with fresh herbs

**Garlic Mashed Potatoes** *GS, V*

**Green Bean Almondine** *GS, V* | Green beans with garlic butter and topped with almonds

**Caesar Salad** *V* | Romaine lettuce tossed in caesar dressing, topped with shredded parmesan cheese and croutons

**Dinner Rolls** *V* | Soft and fluffy dinner rolls

#### BRISKET & PULLED PORK

32 per guest (minimum of 25 guests)

**Brisket** *GS* | Sliced brisket topped with bbq sauce

**Pulled Pork** *GS* | Slow smoked pulled pork

**Macaroni & Cheese** *V*

**Green Bean Almondine** *GS, V* | Green beans with garlic butter and topped with almonds

**Coleslaw** *GS, V*

**Potato Chips** *GS, V* | House made chips with seasoned sour cream

**Dinner Rolls** *V* | Soft and fluffy dinner rolls



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## Private Event Menu

### PARTY PLATTERS

#### CHARCUTERIE BOARD | 110

Platter of assorted meats, cheeses, fig spread, olives, pickles and crackers  
(Serves 25)

#### FRUIT PLATTER | 90 *GS/V*

Seasonal fruit platter  
(Serves 25)

#### CAPRESE SKEWERS | 75 *GS/V*

50 cherry tomato, fresh mozzarella and basil skewers, topped with balsamic reduction

#### BRUSCHETTA CROSTINI | 90 *V*

50 crostinis topped with freshly made bruschetta topped with balsamic drizzle  
(Serves 25)

#### HUMMUS & VEGGIE PLATTER | 90 *GS/V*

Hummus served with seasonal veggies  
(Serves 25)

#### TUNA POKE CRISPS\* | 95

25 wonton crisps topped with guacamole, ponzu marinated ahi tuna and sesame seeds on a bed of asian slaw

### APPETIZERS

#### FILET MIGNON SLIDERS\* | 150

24 2oz filets piled with crispy onion straws on a warm brioche bun

#### STICKY RIBS | 130

50 baby back spare ribs flash fried and tossed in a spicy homemade hoisin sauce over asian slaw, topped with sesame seeds

#### BONELESS WINGS | 80

50 boneless wings || buffalo, bang bang, sticky or bbq sauce with ranch & bleu cheese dressing

#### BUFFALO SHRIMP | 160

75 battered and fried shrimp tossed in buffalo sauce. Served with bleu cheese or ranch dressing

#### SOUTHWEST QUINOA SLIDERS | 85 *V*

12 sliders - Quinoa, corn, black beans, hummus and parsley sliders. Served with vegan mayo and arugula on a warm brioche bun

#### CHEESEBURGER SLIDERS\* | 120

24 sliders, beef burger, with sautéed onions and melted american cheese on a warm brioche bun

#### CHICKEN STRIPS | 130

50 breaded chicken strips || buffalo, bang bang, sticky or bbq sauce dipping sauce

#### TRADITIONAL WINGS | 100

50 bone-in wings || buffalo, bang bang, sticky or bbq sauce with ranch & bleu cheese dressing

#### BANG!BANG! SHRIMP | 160

75 battered and fried shrimp tossed in bang!bang sauce. Served with bleu cheese or ranch dressing

#### CASHEW CHICKEN SALAD CROISSANTS\*\* | 120

24 sandwiches - Chicken, cashews, grapes, celery, onion, honey mustard, mayo and mixed greens on croissant (Contains Nuts)

### SIDES

#### CHIPS WITH SALSA & GUAC | 65 *GS/V*

Homemade salsa and guacamole  
(Serves 25)

#### FRENCH FRIES | 40 *GS*

Platter of our delicious fries  
(Serves 25)

#### BACON MACARONI & CHEESE | 100

Macaroni and cheese topped with crispy bacon bits  
(Serves 25)

#### CHEESE CURDS | 90 *V*

Cheese curds with a side of hot honey  
(Serves 25)

#### GREEN BEAN ALMONDINE\*\* | 65 *GS/V*

Green beans with garlic butter and topped with almonds  
(Serves 25) (Contains Nuts)

#### MACARONI & CHEESE | 100 *V*

Creamy macaroni and cheese  
(Serves 25)

### DESSERTS

#### DESSERT PLATTER | 75

Lemon Bars, Strawberry Cheesecake, Blondies and Brownies \*\*  
(Serves 25)

#### CHURROS | 75

50 churros with cream cheese filling and caramel dipping sauce  
(Serves 25)

#### CHEESECAKE | 75

Chocolate, Strawberry, Caramel and New York  
(Serves 24)