



PERFECT FOR ANY OCCASION
REHEARSALS, SHOWERS, ANNIVERSARY, REUNIONS,
RETIREMENTS, CORPORATE TEAM BUILDING

SEATING: 200+

Decoration Policy

Because we are big old stinky meanie heads who hate fun, we
have a strict decoration policy to prevent a good time.

No helium balloons, laughing, or fun

Failure to abide by this policy will result in damage fees.

Gratuities

A gratuity charge of 20% will be added to the final check.
additional tips are always welcome!

Head count

Final head count is due 15 days in advance of event
along with full payment of catering.

More detailed information can be found in the Reservation & Event Contract
(which you should read thoroughly)

Seriously, some lawyer spent time writing it for you.
don't treat it like Apple terms and conditions, and don't just skim it either.
it's a light read, so just curl up in a comfy chair with a warm bevy and get lost in it.

CATERING MENU

Bar Options

Open Bar

Host purchases all alcohol and non-alcoholic drinks.

Cash Bar

Guests pay for their own drinks.

Bar Limit

Host sets a budget for drinks. Once the limit is reached, a cash bar is available for guests to purchase their own drinks.

Drink Tickets

Each guest gets a pre determined number of drink tickets that charge a drink to the hosts tab. (tickets have no monetary value)

Appetizers

Buffalo Chicken Dip

Served with tortilla chips
Feeds 25 - 30 \$165

Roasted Garlic Hummus

Served with tortilla & pita chips
Feeds 25 - 30 \$100

Boneless Wings

Served with hot & tangy buffalo, BBQ & ranch
Feeds 25 - 30 \$150 (with carrots & veggies \$175)

BBQ Meatballs

Served with BBQ
Feeds 25 - 30 \$115

Homemade Salsa

Served with tortilla chips
Feeds 25 - 30 \$65

Stuffed Mushrooms

Choice of creamy spinach (gf) or italian sausage
feeds 20 \$80

Garden Vegetables

variety of fresh veggies with ranch
Feeds 25 - 30 \$90

Fresh Seasonal Fruit

Variety of fresh fruits & berries
Feeds 25 - 30 \$135

Spinach & Artichoke Dip

Served with tortilla chips
Feeds 25 - 30 \$180

Cheese & Crackers

Variety of crackers with Cheddar, Pepperjack & Colby Jack cheeses
Feeds 25 - 30 \$115

Veggie Spring Rolls

Carrots, cabbage, onion in an egg wrap with sweet chili dip
Feeds 25 - 30 \$90

Queso Blanco

Served with tortilla chips
feeds 25 - 30 \$85

Taco Bar

Feeds 20 - 25 - \$400

**Includes diced onion, shredded cheese, sour cream,
diced tomato, lettuce, soft & hard shells,
tortilla chips & salsa.**

Choose 2 Proteins

**Pork Carnitas
Roasted Chicken
Seasoned Ground Beef
Seasoned Black Beans**

Add-Ons:

**Cilantro-Lime Rice
\$40**

Burger Bar

Feeds 25 - \$300

**Includes 25 Socibowl homemade 1/4 pound burgers
with buns, sliced cheddar, lettuce, tomato, onions,
pickles, ketchup & mustard.**

Add-Ons:

Black Bean Burgers (qty 6)	\$40
Brats sauteed peppers & onions, buns (qty 25)	\$225
Gluten Free Buns (ea.)	\$3.5
Mac & Cheese	\$150
Potato Salad	\$75
Baked Beans	\$50
Kettle Chips	\$35
House Salad with italian & ranch	\$60

Dinner Buffet

\$30 Per Person

**Includes Choice of two proteins, two sides, rolls & butter
& choice of House or Caesar salad
Buffet will be fully stocked for 1 hour**

Choose 2 Proteins

Pork Tenderloin

Maple-bourbon glazed pork tenderloin & toasted pecans

Chicken Parmesan

Breaded chicken breast with sun-dried tomato pesto butter sauce

Braised Beef

Sliced tender braised beef in homestyle gravy

Salmon +\$3

Oven roasted with Hot Honey glaze & pecans

Prim Rib Carving Station +\$Mkt

Herb butter crust prime rib, staff carved for 1 hour

Choose 2 Sides

Chef's Choice Season Vegetable

Garlic Mashed Potatoes

Maple Roasted Rainbow Carrots

Bacon & Onion Brussel Sprouts

Macaroni & Cheese

Pasta Bar

Feeds 15 - 20

Chicken Broccoli Alfredo Penne	\$225
Baked Spaghetti (Vegetarian)	\$125
Chicken Pesto Fettuccine	\$160

Add-Ons:

25 Bread Sticks	\$30
House Salad with Italian & ranch	\$60

Pizza Ala Carte

Add a pizza to any catering order!
12" thin crust pizza.
Gluten free crust +\$4
Feeds 1-2 people

Pepperoni	\$15
Traditional Trio (house red sauce, mozzarella blend, Pepperoni, Sausage & Peppered Bacon)	\$17
Hot Honey Chicken (sriracha red sauce, mozzarella blend, Fried Chicken tossed in Orange Honey Habanero, Peppered Bacon, Red Onion, Scallions & a drizzle of Hot Honey)	\$17
Garden Pesto (pesto, mozzarella blend, fresh basil, red onion, mushroom, tomato, balsamic drizzle)	\$17

No Substitutions

Dessert

Yodels
Assorted Froyo Bar
\$6 per guest



She's Divine Cuisine
Individual Treats and Cupcakes
\$3.50 - \$5 per Guest