



Menu





Appetizers

SERVES APPROXIMATELY
50 GUESTS PER ORDER

BRUSCHETTA | 130

TOMATO, BASIL, GARLIC, DRIED CRANBERRIES, BALSAMIC GLAZE, PARMESAN, TOAST POINTS

CHICKEN SATAY | 230

SEASONED CHICKEN SKEWER, CHOICE OF ASIAN CHILI, BUFFALO, OR BBQ SAUCE

GRAZING TABLE | 500

A UNIQUELY ARRANGED ASSORTMENT OF MEATS, CHEESES, SPREADS, AND OTHER SEASONAL FAVORITES

MEAT & CHEESE TRAY | 175

SALAMI, SUMMER SAUSAGE, PEPPERJACK, CHEDDAR, SWISS, ASSORTED CRACKERS

MEATBALLS | 200

TOSSED IN HOUSE MADE BBQ OR CAJUN CREAM SAUCE

STREET CORN DIP | 140

CREAMY BLEND OF CORN AND MEXICAN SPICES TOPPED WITH CHEESE, SMOKED PAPRIKA, AND CILANTRO LIME SAUCE. SERVED WITH TORTILLA CHIPS

PRETZEL BITES | 110

SOFT PRETZEL BITES, FRIED GOLDEN BROWN AND SERVED WITH BEER CHEESE SAUCE

SHRIMP COCKTAIL | 150

CHILLED JUMBO SHRIMP, HOUSE MADE COCKTAIL SAUCE

SPINACH & ARTICHOKE DIP | 140

A CREAMY BLEND OF SPINACH AND ARTICHOKE SERVED WARM WITH TORTILLA CHIPS

SLIDERS | 160

CHOOSE SMOKED PULLED PORK OR ITALIAN BEEF, SERVED ALONGSIDE SLIDER BUNS

VEGETABLE PLATTER | 80

BROCCOLI, CARROT, CELERY, AND CAULIFLOWER SERVED WITH RANCH DIP

CORDON BLEU | 180

BITE SIZED BREADED CHICKEN BREAST STUFFED WITH SWISS AND CANADIAN BACON. SERVED WITH A CREAMY HONEY DIJON SAUCE





Entrees

\$30 PLATES BUFFET STYLE

CHOOSE TWO ENTREES, ONE STARCH, AND ONE VEGETABLE
INCLUDES SALAD AND DINNER ROLLS

ASIAGO CHICKEN PASTA

DICED CHICKEN BREAST, SUNDRIED TOMATOES, SPINACH, ASIAGO ALFREDO SAUCE, PENNE

PORK TENDERLOIN

GRILLED CENTER CUT PORK TENDERLOIN IN A HOUSE MADE BOURBON GLAZE

CHICKEN PICCATA

HERB MARINATED CHICKEN BREAST, CREAMY LEMON BUTTER SAUCE, CAPERS

ROAST BEEF

SLICED ROAST BEEF, CARROTS, ONION, CELERY, BEEF GRAVY

GARLIC AND HERB CHICKEN

GARLIC, ROSEMARY, THYME, AND PARSLEY MARINATED CHICKEN BREAST

CAJUN CREAM CHICKEN

HERB MARINATED CHICKEN BREAST, SAUTEED PEPPERS & ONIONS, CAJUN CREAM SAUCE

\$36 PLATES BUFFET STYLE

CHOOSE TWO ENTREES, ONE STARCH, AND ONE VEGETABLE
INCLUDES SALAD AND DINNER ROLLS

APPLE CIDER PORK CHOP

BONELESS PORK CHOP WITH A HARD APPLE CIDER GLAZE

LOBSTER MAC AND CHEESE

LOBSTER, SHRIMP, SMOKED GOUDA CHEESE SAUCE, CAVATAPPI PASTA

ASIAN CHILI GLAZED SALMON

FRESH SALMON FILET TOPPED WITH A HOUSE MADE ASIAN CHILI SAUCE

SMOKED BRISKET

APPLEWOOD SMOKED BRISKET, HOUSE MADE BBQ SAUCE

GRILLED STRIP LOIN*

SEASONED BEEF STRIP LOIN, TOPPED WITH A COMPOUND HERB BUTTER

SPINACH & ARTICHOKE CHICKEN

HAND BREADED CHICKEN, ROLLED WITH SPINACH AND ARTICHOKE DIP

Sides

STARCHES

GARLIC MASHED POTATOES

ORZO PASTA SALAD

RICE PILAF

ROASTED RED SKIN POTATOES

WHITE CHEDDAR MAC

VEGETABLES

BRANDY GLAZED CARROTS

BUTTERED SWEET CORN

FRESH GREEN BEANS

LEMON GARLIC ASPARAGUS

SEASONAL VEGETABLES

Late Night

PRETZEL BITES | 110

SOFT PRETZEL BITES, FRIED AND SERVED WITH BEER CHEESE SAUCE

PIZZA | 25

ONE TOPPING, THIN CRUST, 16" CHEESE, PEPPERONI, OR SAUSAGE

Kids Meals

CHICKEN STRIPS WITH FRIES | 10

MAC & CHEESE WITH FRIES | 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MENU SELECTIONS AND PRICING ARE SUBJECT TO CHANGE. ALL PRICING IS SUBJECT TO 7% SALES TAX AND 20% SERVICE CHARGE.

Beer

KEG | 400

TOWN CLOCK PILSNER
BERNIE'S RED ALE
THE MOONY BLUES

KEG | 450

7 HEADED MONSTER IPA
BUSCH LIGHT
BUD LIGHT
MICHELOB ULTRA
COORS LIGHT
MILLER LITE

BOTTLED | 5

BUSCH LIGHT
MICHELOB ULTRA
BUD LIGHT
N/A ATHLETIC IPA | 6
CARBLISS | 6

Wine

CABERNET / MERLOT | 22

CHARDONNAY / PINOT GRIGIO / MOSCATO | 22

SPARKLING | 28

CORKAGE FEE | 10

Spirits

CALL | 6

TITOS VODKA
BEEFEATER'S GIN
CRUZAN RUM
JOSE SILVER TEQUILA
EVAN WILLIAM'S BOURBON
BLACK VELVET WHISKY
MALIBU COCONUT RUM
CAPTAIN MORGAN SPICED RUM

TOP SHELF | 8

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
BACARDI RUM
PATRON SILVER TEQUILA
BULLEIT BOURBON
JACK DANIEL'S TENNESEE WHISKEY
JAMESON IRISH WHISKEY
CROWN ROYAL & CROWN APPLE

FOR ADDITIONAL BEVERAGE SELECTIONS
PLEASE INQUIRE WITH YOUR EVENT DIRECTOR



Celebration Bar Package

ONE HOUR UNLIMITED HOSTED BAR

INCLUSIVE OF BEER, WINE, SPIRITS, AND N/A BEVERAGES.
EXCLUDES BATCHED COCKTAILS

CALL | 15 PER PERSON
TOP SHELF | 18 PER PERSON

Non-Alcoholic Beverages

BOTTLED WATER | 2

PEPSI PRODUCTS | 3

LEMONADE | 3

GATORADE | 4

ENERGY DRINK | 6

COFFEE PER GALLON | 40

UNLIMITED SODA PER GUEST | 2

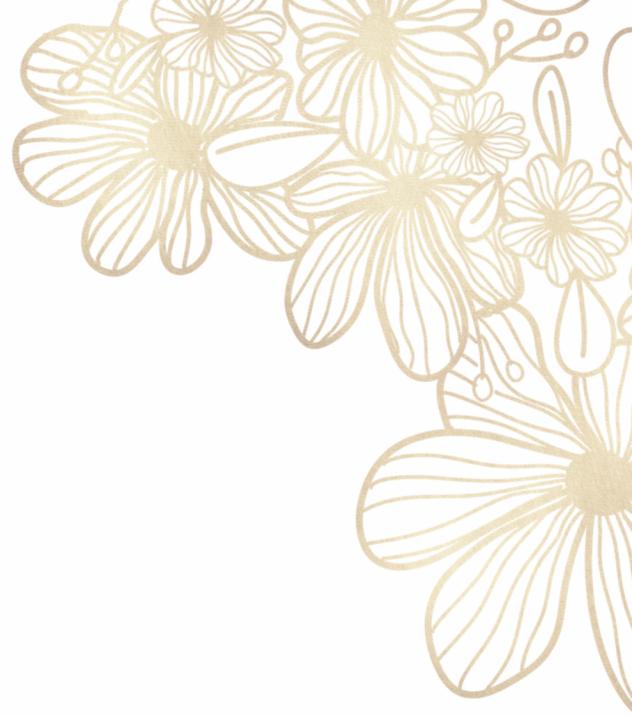


Batched Cocktails

PER 100 SERVINGS

CUSTOM RECIPES CONSIDERED. INQUIRE FOR PRICING

BLUEBERRY LEMONADE	500
CLASSIC MARGARITA	700
ESPRESSO MARTINI	1000
RUM PUNCH	650
OLD FASHIONED	750
WHITE PEACH SANGRIA	750
STRAWBERRY BASIL MOJITO	650
MOSCOW MULE	750

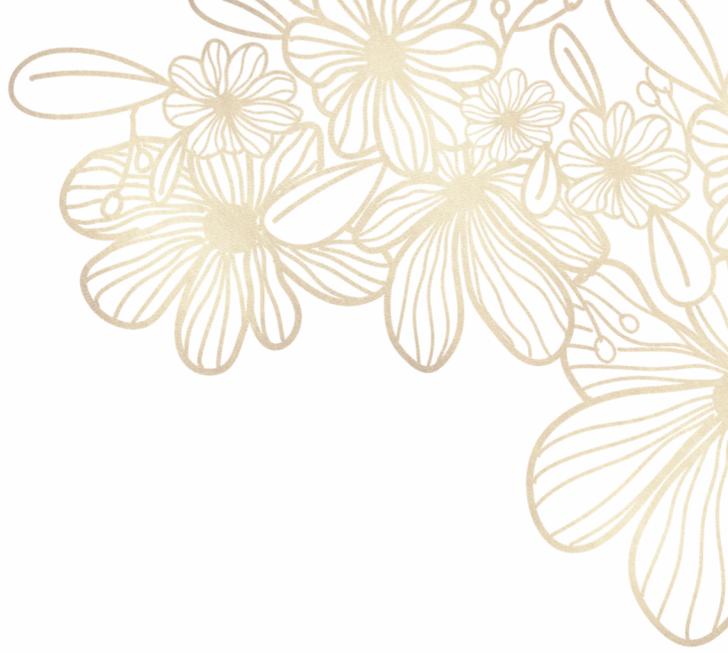


Additional Services

DIETARY ACCOMODATIONS | 8 PER PERSON

PLATED MEALS | 8 PER PERSON

CAKE CUTTING FEE | 200



7HILLSEVENTCENTER.COM
563.587.8306
EVENTS.7HILLSBREW@GMAIL.COM

