



Menu

Appetizers

SERVES APPROXIMATELY 50 PEOPLE

BRUSCHETTA | 130

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

CAPRESE KABOBS | 170

TOMATO, MOZZARELLA PEARL, FRESH BASIL, BALSAMIC GLAZE

GRAZING TABLE | 175

ASSORTED MEATS, CHEESES, AND CRACKERS

PRETZEL BITES | 110

FRIED PRETZEL BITES, BEER CHEESE SAUCE

SLIDERS | 160

SMOKED PULLED PORK OR ITALIAN BEEF SERVED ALONGSIDE SLIDER BUNS

MEATBALLS | 200

TOSSED IN HOUSE MADE BBQ OR CAJUN CREAM SAUCE

CHICKEN SATAY | 230

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

FRUIT PLATTER | 120

ASSORTMENT OF SEASONAL FRUITS

HUMMUS AND PITA CHIPS | 110

TRADITIONAL HUMMUS, WARM PITA CHIPS

SHRIMP COCKTAIL | 150

CHILLED JUMBO SHRIMP, HOUSE MADE COCKTAIL SAUCE

SPINACH & ARTICHOKE DIP | 140

SERVED WARM WITH TORTILLA CHIPS

VEGETABLE PLATTER | 80

ASSORTMENT OF SEASONAL VEGETABLES, RANCH DIP

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, RIGATONI

CHICKEN PICCATA

HERB MARINATED CHICKEN BREAST, CREAMY LEMON BUTTER SAUCE, CAPERS

GARLIC AND HERB CHICKEN

GARLIC AND HERB MARINATED CHICKEN BREAST

PORK TENDERLOIN

BOURBON GLAZED PORK TENDERLOIN

ROAST BEEF

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

SPINACH & ARTICHOKE CHICKEN

HAND BREADED CHICKEN, ROLLED WITH SPINACH AND ARTICHOKE DIP

VEGETABLE KABOB

ROASTED TOMATO, RED ONION, YELLOW SQUASH, ZUCCHINI, BELL PEPPER, AND MUSHROOM, MARINATED IN GARLIC BALSAMIC VINAIGRETTE

\$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

ASIAN CHILI GLAZED SALMON

SALMON FILET, ASIAN CHILI SAUCE

CHAMPAGNE CHICKEN

SEASONED CHICKEN BREAST, LIGHTLY BREADED AND TOPPED WITH CHAMPAGNE CREAM SAUCE

CHICKEN CORDON BLEU

HAND BREADED CHICKEN, ROLLED WITH HAM AND SWISS CHEESE, TOPPED WITH DIJON CREAM SAUCE

CHICKEN MARSALA

CHICKEN BREAST, BUTTON MUSHROOMS, MARSALA WINE CREAM SAUCE

GRILLED STRIP LOIN*

SEASONED BEEF STRIP LOIN, COMPOUND HERB BUTTER

LOBSTER MAC AND CHEESE

LOBSTER, SHRIMP, SMOKED GOUDA CHEESE SAUCE, CAVATAPPI PASTA

SMOKED BRISKET

APPLEWOOD SMOKED BRISKET, HOUSE MADE BBQ SAUCE



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 Menu

PRETZEL BITES | 110

FRIED PRETZEL BITES, BEER
CHEESE SAUCE

SLIDERS | 160

SMOKED PULLED PORK OR ITALIAN BEEF
SERVED ALONGSIDE SLIDER BUNS

PIZZA | 25

16" ONE TOPPING - CHEESE,
PEPPERONI, SAUSAGE

Kids Menu

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

KEG | 450

7 HEADED MONSTER IPA
BUSCH LIGHT
BUD LIGHT
MICHELOB ULTRA

BOTTLED | 5

BUSCH LIGHT
MICHELOB ULTRA
BUD LIGHT
COORS LIGHT
MILLER LIGHT
ATHLETIC IPA (NON-ALCOHOLIC) | 6
CARBLISS | 6

Bottled Wine

CABERNET / MERLOT | 22

CHARDONNAY / PINOT GRIGIO / MOSCATO | 20

SPARKLING | 28

Spirits

CALL

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

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

FOR ADDITIONAL BEVERAGE SELECTIONS
PLEASE INQUIRE WITH YOUR EVENT DIRECTOR



Non Alcoholic

CANNED PEPSI PRODUCTS | 3

VERENA STREET COFFEE GALLON | 35

Drink Package

ONE HOUR OF UNLIMITED BEVERAGES

PRICED PER PERSON. INCLUSIVE OF BEER, WINE, SPIRITS, & SODA

CALL | 17 PER PERSON

TOP SHELF | 20 PER PERSON

Additional Services

WINE BOTTLE CORKAGE FEE | 10

ADDITIONAL BARTENDER | 150

CAKE CUTTING FEE | 1.50 PER GUEST



7HILLSEVENTCENTER.COM

563.587.8306

EVENTS.7HILLSBREW@GMAIL.COM

