

PLATED MENU

SALADS

BLACKSTONE

mixed greens, cucumbers, tomatoes, croutons, bacon, blackstone ranch

GREEK

romaine lettuce, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, greek dressing

CITRUS

spinach, pecans, cranberries, mandarin orange slice, citrus vinaigrette

CAESAR

romaine lettuce, parmesan cheese, croutons, caesar dressing

SIDES

ROSEMARY GARLIC SMASHED POTATOES

HERBED POTATO SALAD

MAC & CHEESE

ROASTED VEGETABLES

PROSCIUTTO GLAZED CARROTS

MIAGGI BEANS

VEGETABLE STIR FRY

ENTREES

VILLA SIRLOIN

demi glace & onion strings

IOWA BONE IN PORK CHOP

caramelized onion demi glace & topped with blue cheese

MEDITERRANEAN CHICKEN

tomatoes, cucumbers, red onion, kalamata olives, feta cheese & greek dressing

HONEY CHIPOTLE CHICKEN

roasted red peppers, sautéed onions & honey chipotle sauce

ROASTED SALMON

mango pico

VODKA PROSCIUTTO PENNE

house made vodka sauce and prosciutto

MEDITERRANEAN PASTA (V)

seasonal veggies, penne pasta and pesto

LEMON RICOTTA PASTA (V)

spinach and roasted red peppers

DESSERTS

ASSORTED SWEET SPOTS

**ONE SALAD, TWO SIDES AND
THREE ENTREES, ONE DESSERT- \$32**



STATIONS MENU

SALADS **BLACKSTONE**

mixed greens, cucumbers, tomatoes, croutons, bacon, blackstone ranch

GREEK

romaine lettuce, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, greek dressing

CITRUS

spinach, pecans, cranberries, mandarin orange slice, citrus vinaigrette

CAESAR

romaine lettuce, parmesan cheese, croutons, caesar dressing

SIDES

ROSEMARY GARLIC SMASHED POTATOES

HERBED POTATO SALAD

MAC & CHEESE

GRILLED VEGETABLES

PROSCIUTTO GLAZED CARROTS

MIAGGI BEANS

VEGETABLE STIR FRY

ENTREES

VILLA SIRLOIN

demi glace & onion strings

PRIME RIB

served with horseradish and au jus

IOWA PORK LOIN

onion demi glace & topped with blue cheese

MEDITERRANEAN CHICKEN

tomatoes, cucumbers, red onion, kalamata olives, feta cheese & greek dressing

HONEY CHIPOTLE CHICKEN

roasted red peppers, sautéed onions & honey chipotle sauce

ROASTED SALMON

mango pico

VODKA PROSCIUTTO PENNE

house made vodka sauce and prosciutto

LEMON RICOTTA PASTA (V)

spinach and roasted red peppers

MEDITERRANEAN PASTA (V)

seasonal veggies, penne pasta and pesto

BAKED PASTA

penne pasta, marinara, angus beef, sausage, peperoni and mozzarella cheese

**STANDARD: SELECT ONE SALAD,
TWO SIDES, TWO ENTRÉES - \$26**

**PREMIUM: SELECT TWO SALAD,
TWO SIDES, THREE ENTRÉES - \$31**
DESSERT ADD \$2: assorted sweet spots



MIX & MINGLE

CHIPS, DIPS AND PLATTERS

Serves 12 People

HOUSEMADE POTATO CHIPS - \$12

SALSA - \$16 served with tortilla chips

HUMMUS - \$21 served with pita chips

GUACAMOLE - \$22 served with tortilla chips

KALE ARTICHOKE- \$25 served with tortilla chips and sliced baguette

BRUSCHETTA- \$20 served with toast points

FRESH VEGETABLES- \$25 served with ranch

FRESH FRUIT- \$30

HOR D'OEUVRES

Pricing Per Piece - 10 Piece Minimum

MINI SATAY SKEWERS

BEEF \$2.50

CHICKEN \$3.00

SHRIMP \$3.50

all satay skewers come with asian, teriyaki and wasabi cream sauce

MINI CHICKEN FINGERS - \$2.50

served with ranch, buffalo, or bbq sauce

BEEF SLIDERS - \$2.50

american cheese, pickles

CHICKEN SLIDERS - \$2.50

MINI CRAB CAKES - \$3.00

SEARED AHI TUNA CRISPS -\$3.00

sliced ahi tuna on top of a fried wonton

served with wasabi cream, asian, and teriyaki sauces

GARLIC SPINACH STUFFED MUSHROOMS - \$2.00

HOUSE MADE MEATBALLS - \$3.00

your choice of marinara, sweet chili or vodka cream sauce

SUN DRIED TOMATO PESTO BITES - \$2.00

puff pastry filled with sun dried tomatoes and pesto

**CARAMELIZED ONION
AND APPLE TART - \$2.50**

balsamic drizzle



FINISHING TOUCHES

PRIVATE BAR

ENJOY YOUR OWN PORTABLE AND PRIVATE BAR,
STOCKED AS YOU WISH
SET UP FEE \$50

BOTTLES & BUBBLY

ASSORTED WHITE, RED & CHAMPAGNE
PRICE VARIES BY BOTTLE

DECORATIONS

TAKE YOUR EVENT TO THE NEXT LEVEL!
WE CAN SUPPLY:
LINENS • FLOWERS • BALLOONS • ETC



CLUB ROOM

OUR MOST INTIMATE SPACE SEATS UP TO 30 GUESTS, PERFECT FOR SMALL GATHERINGS AND BUSINESS MEETINGS. THIS ELEGANT ROOM ALSO FEATURES A 60" PLASMA TV, BUILT IN WINE RACK, AND GRANITE COUNTER IDEAL FOR ENTERTAINING.

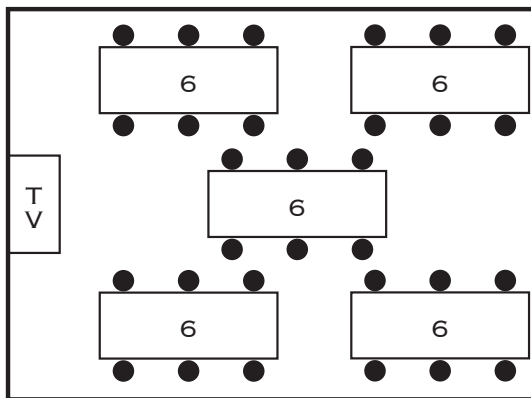
SELECT MENUS

MIX & MINGLE
PLATED

MINIMUMS

SUN-THURS – ALL NIGHT
\$500.00
FRI & SAT – ALL NIGHT
\$750.00
AFTERNOON
\$300

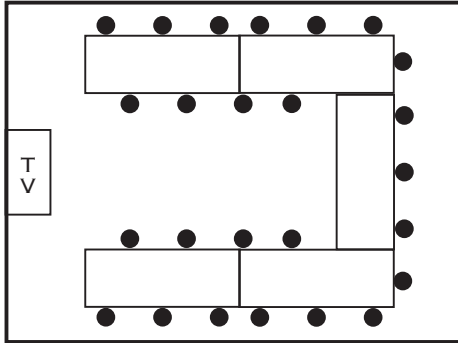
SCENARIO #1



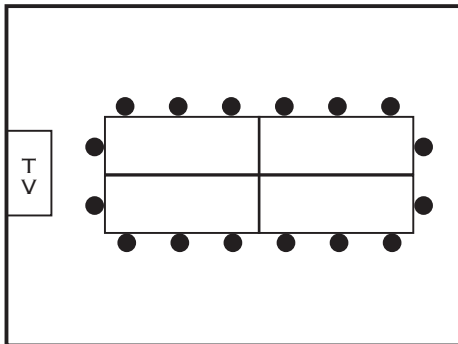
* More configurations on back



SCENARIO #2 - SEATS UP TO 25



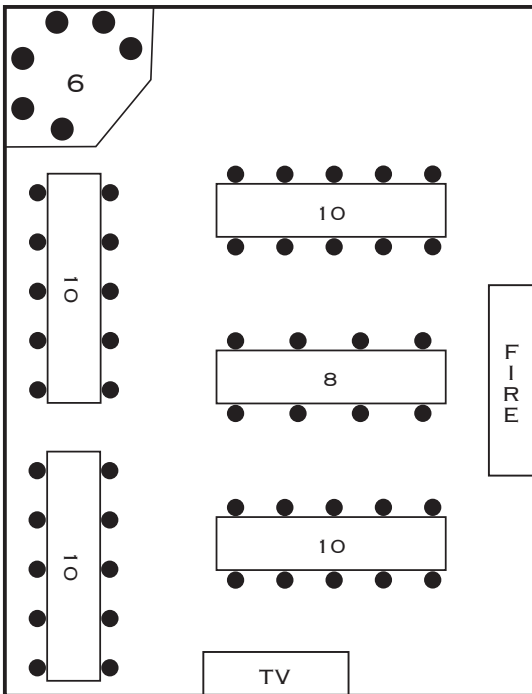
SCENARIO #3 - SEATS UP TO 16



CHICAGO ROOM

OUR LARGEST PRIVATE DINING ROOM SEATS UP TO 60 GUESTS. THIS WARM AND WELCOMING ROOM FEATURES A FIREPLACE AND A 50" PLASMA TV.

SCENARIO #1



SELECT MENUS

MIX & MINGLE
PLATED
BUFFET

MINIMUMS

SUN - WED
\$500.00

THURS
\$750.00

FRI & SAT
5:00 – 7:30
\$1,500
8:00 – CLOSE
\$1,500

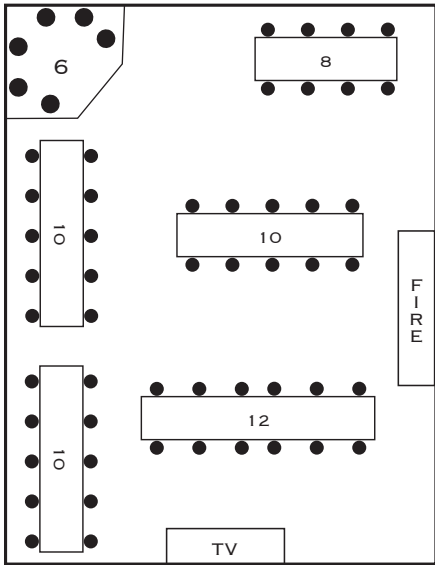
ALL NIGHT
\$2,000

AFTERNOON
\$300

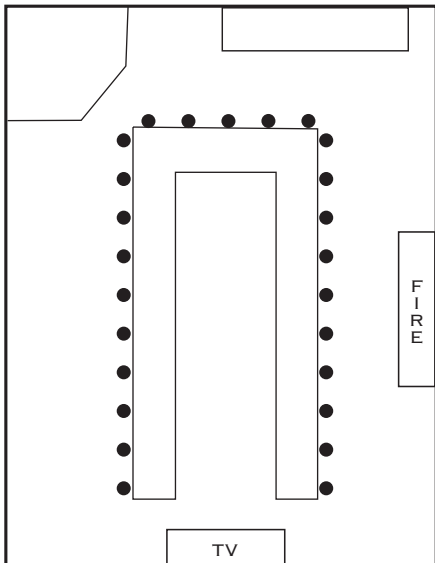


* More configurations on back

SCENARIO #2



SCENARIO #4



SCENARIO #3

