

# THUNDER BAY

— GRILLE —



## BANQUET MENU

6511 BRADY STREET • DAVENPORT, IOWA • 563.386.2722

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7652 POTAWATOMI TRAIL • ROCKFORD, ILLINOIS • 815.397.4800

[THUNDERBAYGRILLE.COM](http://THUNDERBAYGRILLE.COM)



## BREAKFAST *\$15 per person - groups of 25 or more*

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### THE BREAKFAST BUFFET

Scrambled Eggs • Biscuits and Gravy • Cheddar Hash Brown Casserole • Bacon Sausage Links • Fresh Fruit • Assorted Pastries • Juice, Coffee or Soft Drinks

## MEETINGS

### THE CONTINENTAL

Assorted Pastries, Juice and Coffee \$8  
Add Fresh Fruit \$2

### MID-MORNING

Assorted Pastries, Yogurt with Granola,  
Coffee and Tea \$9

### PRE-MEETING

Coffee, Tea and Soft Drinks \$4

### MID-AFTERNOON

Cookies, Coffee, Tea and Soft Drinks \$5.50

## LUNCH BUFFETS *groups of 25 or more*

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### LIGHT AND EASY BUFFET - \$19

#### SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Seasonal Fresh Vegetables
- Roasted Red Potatoes

#### CHOICE OF ONE:

- Salmon with Champagne Cream Sauce
- Sliced Roast Beef
- Roasted Pork Loin with Apricot Chutney
- Woodfire Chicken

### DELI BUFFET - \$16

#### SERVED WITH:

- Roast Beef
- Smoked Turkey
- Ham
- Swiss
- Cheddar
- American
- Assortment of breads
- Assortment of condiments

#### CHOICE OF ONE:

- Coleslaw
- Potato Salad
- Pasta Salad
- Kettle Chips
- Tossed Salad
- Caesar Salad

### WOODFIRE LUNCH BUFFET - \$25

#### SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread

#### CHOICE OF TWO:

- Sliced Roast Beef
- Smothered Beef Steak Tips
- Salmon with Champagne Cream Sauce
- Woodfire Chicken
- Chicken with Champagne Cream Sauce
- Chicken Parmesan
- Cod and Lemon Butter
- Apricot Dijon Pork Chop
- Italian Sausage Lasagna
- Three Cheese Lasagna
- Tasso Ham Mac & Cheese
- Chef Carved Prime Rib

**Add \$7 Per Person**

- Chef Carved Beef Tenderloin

**Add \$9 per person**

#### CHOICE OF ONE POTATO:

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

#### CHOICE OF ONE VEGETABLE:

- Seasonal Fresh Vegetables
- Roasted & Buttered Corn

## FROM THE GRILLE

\$16 per person

Add an additional entrée for \$2 per person

Includes Kettle Chips, Macaroni & Cheese, Pasta Salad, Tea or Soft Drinks.

### ENTRÉES (SELECT TWO)



Certified Angus Steak Burger® • Grilled Chicken Breast • BBQ Pulled Pork  
BBQ Ribs (add \$3 per guest)

Buns, Cheese, Lettuce, Tomato, Onion and Condiments included.

## COLD APPETIZERS serves 25

### WHOLE SMOKED SALMON

Served with Goat Cheese Spread, Crackers, Lemons, Radishes, Chopped Eggs, Tomatoes and Capers - \$250

### BRUSCHETTA

Topped with shredded Asiago Cheese and served with Crostini - \$60

### CRUDITES TRAY

Vegetables served with your choice of Ranch or Dill Dipping Sauce - \$75

### CHEESE & SAUSAGE TRAY

Served with Gourmet Crackers - \$75

### CHILLED SHRIMP

Served with Cocktail Sauce - market price

### FRUIT DISPLAY

Fresh Seasonal Fruit - \$75

### CAPRESE

Grape Tomatoes and Fresh Mozzarella Drizzled with Balsamic Vinegar and Olive Oil, topped with Fresh Basil and served with Crostini - \$75

### HUMMUS DISPLAY (SELECT ONE)

Lemon Garlic

Spinach & Feta

Roasted Red Pepper

with Pita Chips \$60

Add Crudites \$25

## HOT APPETIZERS

### CHICKEN SATAY

Served with Peanut Sauce - \$2 per piece

### BACON WRAPPED CHICKEN

Served with BBQ Sauce - \$3 per piece

### COCONUT SHRIMP

Served with Cool Mango Dipping Sauce  
\$3 per piece

### MATCHSTICKS

Grilled Shrimp wrapped in a Fried Flour Tortilla, topped with Tequila Creme and Sweet and Spicy Chile Sauce - \$3 per piece

### HOT WINGS

Buffalo • BBQ • Sweet Chili  
\$1.50 per piece

### STEAK SKEWERS

\$3 per piece

### FOUR CHEESE STUFFED MUSHROOM CAPS

\$2 per piece

### ITALIAN SAUSAGE STUFFED MUSHROOM CAPS

\$2 per piece

### EGG ROLLS

40 pieces - \$60

### MEATBALLS - serves 25

BBQ • Sesame • Swedish - \$50

### FLATBREADS

BBQ Chicken • Pesto Chicken • Caprese - \$9



## DINNER BUFFETS *groups of 25 or more*

### THE SUMMIT BUFFET - \$27

#### SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread
- Parmesan Mashed Potatoes
- Seasonal Fresh Vegetables

#### CHOICE OF TWO:

- Salmon with Champagne Cream Sauce
- Sliced Roast Beef
- Roasted Pork Loin with Apricot Chutney
- Chicken with Champagne Cream Sauce

- Chef Carved Prime Rib

**Add \$7 Per Person**

- Chef Carved Beef Tenderloin

**Add \$9 per person**

### WOODFIRE BUFFET - \$33

#### SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread

#### CHOICE OF THREE:

- Sliced Roast Beef
- Smothered Beef Steak Tips
- Salmon with Champagne Cream Sauce
- Woodfire Chicken
- Chicken with Champagne Cream Sauce
- Chicken Parmesan
- Cod and Lemon Butter
- Apricot Dijon Pork Chop
- Italian Sausage Lasagna
- Three Cheese Lasagna
- Tasso Ham Mac & Cheese
- Chef Carved Prime Rib

**Add \$7 Per Person**

- Chef Carved Beef Tenderloin

**Add \$9 per person**

#### CHOICE OF ONE POTATO:

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

#### CHOICE OF TWO VEGETABLES:

- Steamed Broccolini
- Sautéed Asparagus
- Seasonal Fresh Vegetables
- Roasted & Buttered Corn

### TALK OF THE TOWN BUFFET - \$42

#### SERVED WITH:

- French Onion with Puff Pastry
- House and Caesar Salad to order
- Fresh Baked Bread

#### CHOICE OF TWO:

- Carved Prime Rib Roast
- Cedar Planked Salmon
- Salmon Fresca
- Chicken Piccata
- Chicken with Champagne Cream Sauce
- Carved Beer Brined Pork Loin with Apricot Chutney

#### CHOICE OF ONE POTATO:

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

#### CHOICE OF TWO VEGETABLES:

- Steamed Broccolini
- Sautéed Asparagus
- Seasonal Fresh Vegetables
- Roasted & Buttered Corn





## DESSERT

### CHOCOLATE COVERED STRAWBERRIES

\$2.50 each

### BROWNIES

\$20 per dozen

### GOURMET COOKIES

\$18 per dozen

### ASSORTED DESSERT TRAY

Brownies, Cookies, Dessert Bars

\$4 per person

### HALF SHEET CAKE

\$50

### FULL SHEET CAKE

\$90

### CAKE DECORATION

\$30

### ASSORTED CHEESECAKE BITES

\$4 per guest

## EXTRAS & EVENT INFO

Champagne Toast (*one glass per person*) - \$3 per person

Table Cloths - \$5 per linen

Projector Rental - \$75

Projector Screen Rental - \$25

Podium with Microphone - \$35

Dance Floor - \$350 (12' x 12')

Included Amenities

Wi-Fi

*No room charge for dining parties that meet set minimums.*

\*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, 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. ©2021 HOA Development LLC. 21 0429 Banquet Menu Update