



## CATERING MENU

6511 BRADY STREET • DAVENPORT, IOWA • 563.386.2722
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7652 POTAWATOMI TRAIL • ROCKFORD, ILLINOIS • 815.397.4800
THUNDERBAYGRILLE.COM

#### THE BREAKFAST BUFFET

Includes: scrambled eggs, biscuits and gravy, cheddar hash brown casserole, bacon, sausage links, fresh fruit and assorted pastries • Add coffee \$25/gallon • Add juice \$30/gallon

\$16 per person - groups of 25 or more Add soup for \$2 per person Available 11am - 4pm

#### **MAIN COURSE**

Includes: roast beef, smoked turkey, ham, Swiss, American, cheddar, assorted breads, kettle chips and condiments

## **SIDES (SELECT TWO):**

coleslaw, potato salad, pasta salad, tossed salad or Caesar salad

## Groups of 25 or more • Available 11am to 4pm

## LIGHT AND EASY BUFFET - \$19 **INCLUDES:**

- House Salad (sub Caesar for \$1.50)
- Parmesan Mashed Potatoes
- Roasted Red Potatoes

## **ENTRÉES (SELECT ONE):**

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

### **WOODFIRE LUNCH BUFFET- \$25 INCLUDES:**

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

#### SIDES (SELECT ONE):

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes
- Wild Rice
- Gourmet Mac & Cheese

## **VEGETABLES (SELECT ONE):**

- Seasonal Fresh Vegetables
- Buttered Corn

## **ENTRÉES (SELECT 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

#### \$18 per person - groups of 25 or more | Available 11am - 4pm FROM THE GRILLE

**ENTRÉES (SELECT TWO)** Includes: kettle chips, macaroni & cheese and pasta salad



Certified Angus Steak Burger®

Grilled Chicken Breast

BBQ Pulled Pork

BBQ Ribs (add \$5 per guest)

Grill on-site (add \$5 per guest)

*Includes: assorted buns, cheeses, lettuce, tomato, onion and condiments.* 

BOXED LUNCHES	With housemade kettle chips, cookie, and an appl	е
SLICED PRIME RIB Includes: cheddar cheese, horseradish	cream and arugula	<sup>\$</sup> 16
<b>CHICKEN SALAD</b> Classic Thunder Bay chicken salad on	sourdough	<sup>\$</sup> 15
<b>CLUB</b> Ham, turkey, American and Swiss che	ese, tomato, lettuce and mayonnaise	<sup>\$</sup> 15
<b>BLTB</b> Bacon, lettuce, tomato, more bacon an	nd mayonnaise on sourdough	<sup>\$</sup> 15
<b>TURKEY WRAP</b> Boursin cheese, cucumber, tomato and	d spinach wrapped in a tomato-basil tortilla	<sup>\$</sup> 15
APPETIZERS Serves 20 - 2.	5 guests	
<b>MEATBALLS</b> BBQ, sesame or Swedish		\$55
<b>STUFFED MUSHROOM CAPS</b> Italian sausage or four cheese		<sup>\$</sup> 75
PORK EGGROLLS Includes: sweet chili dipping sauce		\$66
BRUSCHETTA Includes: crostini		\$66
SEAFOOD FONDUE Includes: crostini		\$ <b>70</b>
CHILLED SHRIMP Includes: cocktail sauce and lemon	MARKET PE	RICE
APPETIZER DISPL	AYS Serves 20 - 25 guests	
CRUDITÉS WITH DILL DIPPING S	SAUCE	\$ <b>80</b>
SEASONAL FRUIT		\$80
CHEESE AND SAUSAGE WITH CF	RACKERS	\$80
GARLIC HUMMUS Includes: pita chips and crudités		<sup>\$</sup> 90
BEVERAGES		
CANNED SODA OR BOTTLED WA	ATER \$	3.50
ICED TEA, LEMONADE OR COFF	EE BY THE GALLON	\$ <b>25</b>

## **DESSERTS**

BROWNIES, COOKIES OR CHEESECAKE BITES

\$30 PER DOZEN

## THE SUMMIT BUFFET - \$27 INCLUDES:

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

### **ENTRÉES (SELECT 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

## THE WOODFIRE BUFFET - \$33 INCLUDES:

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

## **ENTRÉES (SELECT 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

## SIDES (SELECT ONE):

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

## **VEGETABLES (SELECT TWO):**

- · Steamed Broccolini
- Sautéed Asparagus
- Seasonal Fresh Vegetables
- Buttered Corn

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

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

## **ENTRÉES (SELECT 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

### SIDES (SELECT ONE):

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes
- · Wild Rice
- Gourmet Mac & Cheese

### **VEGETABLES (SELECT TWO):**

- · Steamed Broccolini
- Sautéed Asparagus
- Seasonal Fresh Vegetables
- Buttered Corn



<sup>\*</sup>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 foodborne illness, especially if you have certain medical conditions. ©2021 HOA Development LLC. 21-0618

## THUNDER BAY PANS TO GO

Half pans serve 10 - 12 guests Full pans serve 20 - 25 guests

Not available for delivery - pick-up only.

SALADS		<u>ENTRÉES</u>	
FRESH TOSSED SALAD Includes: assorted dressings	\$25   \$50	JAMBALAYA CHICKEN	\$40   \$70
includes, assorted dressings		SLICED PORK LOIN	\$42   \$70
HOMEMADE PASTA SALAI	) \$25   \$50		64-16
CAESAR SALAD	\$30   \$55	JAMBALAYA SEAFOOD	\$45   \$75
OALSAK SALAD	301 33	SLICED ROASTED TURKEY	\$46   \$80
FRESH FRUIT	\$40   \$70		
		HONEY GLAZED	A CONTRACTOR
SIDES PARTICIPATION OF THE PROPERTY OF THE PRO		BAKED HAM	\$48   \$80
MASHED POTATOES	\$30   \$50	CHICKEN MARSALA	\$48   \$80
VEGETABLE MEDLEY	\$30   \$50	BBQ PORK WITH BUNS	\$48   \$80
ORZO MEDLEY	\$30   \$50	BEEF STROGANOFF	
		WITH NOODLES	\$48   \$80
CANDIED CARROTS	\$30   \$50		
		BEEF BURGUNDY	
GREEN BEAN CASSEROLE	\$30   \$50	WITH NOODLES	\$48   \$80
BUTTERED CORN	\$30   \$50	HERB ROASTED CHICKEN	\$48   \$80
BACON BUTTER		SEAFOOD FONDUE	\$50   \$90
PARSLEY RED POTATOES	\$35   \$60		
		SALMON WITH	
TRADITIONAL STUFFING		CHARDONNAY DILL	\$75   \$130
WITH GRAVY	\$35   \$60		

