



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	^{\$} 16
CHICKEN SALAD Classic Thunder Bay chicken salad on sourdough		
CLUB Ham, turkey, American and Swiss che	ese, tomato, lettuce and mayonnaise	^{\$} 15
BLTB Bacon, lettuce, tomato, more bacon an	nd mayonnaise on sourdough	^{\$} 15
TURKEY WRAP Boursin cheese, cucumber, tomato and	d spinach wrapped in a tomato-basil tortilla	^{\$} 15
APPETIZERS Serves 20 - 2.	5 guests	
MEATBALLS BBQ, sesame or Swedish		\$55
STUFFED MUSHROOM CAPS Italian sausage or four cheese		\$ 7 5
PORK EGGROLLS Includes: sweet chili dipping sauce		^{\$} 66
BRUSCHETTA Includes: crostini		^{\$} 66
SEAFOOD FONDUE Includes: crostini		\$ 70
CHILLED SHRIMP Includes: cocktail sauce and lemon	MARKET PE	RICE
APPETIZER DISPL	AYS Serves 20 - 25 guests	
CRUDITÉS WITH DILL DIPPING S	SAUCE	\$80
SEASONAL FRUIT		\$80
CHEESE AND SAUSAGE WITH CF GARLIC HUMMUS	RACKERS	\$80 \$90
Includes: pita chips and crudités		70
BEVERAGES		
CANNED SODA OR BOTTLED WA	ATER \$	3.50
ICED TEA, LEMONADE OR COFF	EE BY THE GALLON	\$ 25

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



^{*}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.

<u>SALADS</u>		<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		
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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	31A1 33D 1 311D3L	30 70
\$4 1377 T.T 157, 1. 1774		SALMON WITH	
TRADITIONAL STUFFING		CHARDONNAY DILL	\$75 \$130
WITH GRAVY	\$35 \$60		

