



BANQUET MENU

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THUNDERBAYGRILLE.COM

BREAKFAST

All packages are priced per person with a minimum of 25 guests.

BREAKFAST BUFFET | \$17

Includes juice, coffee, hot or iced tea and soft drinks

- Assorted Muffins and Danish Pastries
- Fresh Fruit
- Scrambled Eggs or Denver-style Scrambled Eggs

Choice of Two:

- Thick-Cut Bacon
- Breakfast Sausage
- Honey Glazed Baked Ham

Choice of One:

- Cheesy Skillet Potatoes
- French Toast
- Waffles

BREAKFAST SANDWICH DISPLAY | \$15

Includes juice, coffee, hot or iced tea and soft drinks

Served on English Muffin, Bagel or Brioche Bun

- Bacon, Egg, and Cheese
- Sausage, Egg, and Cheese
- Ham, Egg, and Cheese

Includes

- Fresh Fruit
- Yogurt and Granola

HORS D'OEUVRES

Each selection is priced per piece. Minimum of 25 pieces each.

COLD HORS D'OEUVRES

- Beef Tenderloin with Caramelized Onion Relish and Horseradish on Focaccia Bread | \$4.50
- Goat Cheese and Tomato Bruschetta | \$3.00
- Caprese Salad Skewers | \$3.00
- Antipasto Skewers | \$3.50
- Shrimp Cocktail | \$4.75
- Deviled Eggs | \$3.25
- Salmon Canapes | \$4.00
- Spinach Artichoke on Toasted Focaccia Crostini | \$3.25
- Fruit Kabobs with Honey Dipping Sauce | \$3.75
- Vegetable Pinwheels | \$3.00

HOT HORS D'OEUVRES

- Meatballs with Marinara | \$3.50
- Chicken de Burgo Skewers | \$3.25
- Coconut Shrimp | \$4.75
- Chicken Skewers with Peanut Sauce | \$3.25
- Italian Sausage Stuffed Mushrooms | \$4.00
- Mini Beef Wellingtons | \$4.50
- Shrimp Scampi Skewers | \$5.25
- Filet de Burgo Skewers | \$5.00
- Crispy Asiago Asparagus with Garlic Aioli | \$4.00
- Four Cheese Stuffed Mushrooms | \$3.50

RECEPTION DISPLAYS

All packages are priced per person with a minimum of 25 guests.

CRUDITÉS | \$5

Garden vegetables with pita quarters and our house-made vegetable dip

ARTISANAL CHEESES | \$6

Chef selection of artisanal cheeses, fruits and crackers

ANTIPASTO | \$10

Chefs' selection of salted and cured meats, assorted cheeses, specialty olives and rustic Italian bread

LUNCH BUFFETS

*Pricing is per person. For groups of 25 or more. All lunch selections include assorted soft drinks, lemonade and iced tea.
Additions: baked potato soup \$2, extra side \$3, extra entrée \$7.*

LIGHT AND HEALTHY | \$22

- House Salad
- Fresh Cut Fruit and Berry Platter
- Caprese Salad with Plum Tomatoes, Mozzarella Cheese and Sweet Basil
- Seasonal Vegetables
- Grilled Chicken Breast with Basilica Sauce
- Cedar Planked Salmon with Teriyaki Glaze

ASSORTED GOURMET SANDWICHES | \$22

Choose from the following pre-made sandwiches or build your own deli sandwich buffet.

- Club: Ham, turkey, bacon, provolone, Swiss and American cheeses, lettuce, tomatoes and mayonnaise served on sourdough
- Smoked Turkey: Gouda, honey mustard and sliced granny smith apples on multi-grain bread
- Roast Beef & Cheddar: Roasted top round, sharp cheddar cheese, arugula, and horseradish cream on a soft brioche bun
- Chicken Wrap: Grilled chicken breast, sliced tomatoes, Caesar Salad and crisp prosciutto in an herbed tortilla

Includes:

- Soup: Choice of Baked Potato or Chef's Soup of the Day
- House Salad or Caesar Salad
- Kettle Chips

FROM THE GRILLE | \$24

Choice of Two:

- Barbeque Chicken Breast
- Barbeque Pulled Pork
- Angus Burger
- Smoked BBQ Ribs

Includes:

- Rolls
- Assorted Condiments
- Mac and Cheese
- Roasted Vegetables
- Creamy Coleslaw
- House Salad or Caesar Salad
- Fresh Cut Fruit and Berry Platter

PASTA BAR | \$24

Choice of Two:

- Lasagna layered with Plum Tomatoes, Mozzarella Cheese and Meat Sauce
- Pasta with Chicken and Garlic Cream Sauce
- Pasta with Red Sauce and Meatballs

Includes:

- Caprese Salad with Plum Tomatoes, Mozzarella Cheese and Sweet Basil
- House Salad or Caesar Salad
- House-Made Focaccia Bread

WOODFIRE | \$28

Choice of Two:

- Chicken with Herbed Cream Sauce
- Salmon Piccata
- Roast Pork Loin with Apricot Chutney
- Beef Filet Tip with Demi-Glace

Includes:

- House Salad or Caesar Salad
- House-Made Focaccia Bread
- Roasted Vegetables
- Garlic Mashed Potatoes

PLATED LUNCH OPTIONS

Pricing is per person. Includes assorted soft drinks, lemonade and iced tea.

Choose up to four items. For groups of 30 or more, pre-orders and place cards are required.

Add house salad for \$2.50.

SBLT | \$18

Atlantic Salmon, thick-cut bacon, fresh tomatoes, crisp leaf lettuce and mayonnaise on grilled sourdough bread, served with kettle chips

PEPPER SEARED SALMON SALAD | \$21

Fresh Atlantic salmon, crostini, whipped goat cheese, red onions, tomatoes and spring greens tossed in white balsamic vinaigrette

SALMON FRESCA | \$27

Fresh Atlantic salmon with roasted vegetables, asparagus, tomatoes, balsamic vinaigrette, feta cheese and citrus butter

REUBEN | \$17

Sliced corned beef, melted Swiss cheese, sauerkraut, and Thousand Island dressing on grilled marble rye, served with kettle chips

STEAK TRIBUTE SALAD | \$21

Skewer of filet tips, spring greens, Gorgonzola cheese, cherry tomatoes, thick-cut bacon and Tribute dressing

BISON SMOKED MEATLOAF | \$22

Smoked in-house bison served with parmesan mashed potatoes, roasted mushroom medley, demi-glace and roasted broccolini

FILET TIPS STROGANOFF | \$26

Pappardelle with sautéed mushrooms, sour cream, demi-glace and filet tips

CHICKEN AVOCADO | \$18

Grilled chicken breast, provolone cheese, sliced avocado, tomatoes, spring greens and roasted red pepper mayonnaise on a ciabatta roll, served with kettle chips

CHICKEN CAESAR SALAD | \$23

Grilled chicken, romaine, garlic croutons and parmesan cheese with a house-made Caesar dressing

CHICKEN MADEIRA | \$22

Chicken cutlet breaded in herbed flour and topped with Madeira sauce, provolone cheese, button mushrooms and asparagus

SHRIMP OR CHICKEN JAMBALAYA | \$24

Andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice, served with fresh cornbread

CHICKEN ALFREDO | \$24

Grilled chicken breast sautéed in creamy house-made alfredo sauce, tossed with fettucine and served with garlic crostini

CHICKEN PANINI | \$19

Garlic and olive oil marinated grilled chicken breast with melted mozzarella cheese, sliced tomatoes, red onions, herbed mayonnaise and pesto on a toasted ciabatta roll, served with kettle chips

DINNER BUFFETS

Pricing is per person. For groups of 25 or more. Includes assorted soft drinks, lemonade and iced tea.

Additions: baked potato soup \$2, extra side \$3, extra entrée \$7.

SUMMIT BUFFET | \$33

Served with:

- House Salad
- House-Made Focaccia Bread
- Garlic Mashed Potatoes
- Roasted Vegetables

Choice of Two:

- Teriyaki Glazed Salmon
- Roasted Apricot Dijon Pork Loin
- Chicken Piccata
- Smothered Steak Tips

WOODFIRE BUFFET | \$38

Served with:

- House Salad
- House-Made Focaccia Bread

Choice of Three:

- Smothered Steak Tips
- Salmon with Champagne Cream Sauce
- Chicken Parmesan
- Roasted Apricot Dijon Pork Loin
- Sliced Roast Beef
- Three Cheese Lasagna

Choice of One:

- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes

Choice of One:

- Sautéed Green Beans
- Roasted Vegetables

TALK OF THE TOWN | \$42

Served with:

- House Salad
- House-Made Focaccia Bread

Choice of Two:

- Prime Rib Roast
- Sliced Beef Tenderloin
- Garlic Herbed Grilled Salmon and Lemon Butter Sauce
- Roasted Pork Loin with Apricot Chutney
- Chicken Piccata
- Chicken Marsala

Choice of One:

- Garlic Mashed Potatoes
- Butter Parsley Red Potatoes

Choice of One:

- Sautéed Green Beans
- Roasted Brussel Sprouts
- Bacon Wrapped Asparagus

PLATED DINNER

*Pricing is per person. Includes assorted soft drinks, lemonade and iced tea.
Choose up to four items. For groups of 30 or more, pre-orders and place cards are required.
All entrées come with house salad and house-made focaccia bread.*

SEA

CEDAR PLANKED SALMON | \$29
Salmon roasted on a cedar plank and topped with teriyaki glaze

HONEY MADEIRA GLAZED SALMON | \$33
Salmon roasted and glazed with honey madeira

SHRIMP JAMBALAYA | \$26
Andouille Sausage, Cajun spices, tomatoes, green peppers, onions, and rice, served with fresh cornbread

GARLIC HERBED GRILLED HALIBUT | \$44
Halibut marinated in lemon, olive oil, garlic and spices

LAND

CHICKEN PAILLARD | \$28
Thinly pounded chicken with parmesan breading, garlic and white wine sauce, an arugula salad with balsamic vinaigrette

CENTER-CUT PORK CHOP | \$33
Center-cut pork chops stuffed with spinach, artichoke hearts, mozzarella and parmesan cheeses

PARMESAN CRUSTED NEW YORK STEAK | \$44
Cut with abundant marbling for full flavor, topped with parmesan butter crust

FILET MIGNON | \$42
6 oz. of our most tender cut of lean, midwestern beef

DUOS

Five of our favorite pairings. Other duos may be customized on request.

PEPPERED STEAK AND SHRIMP | \$50
6 oz. filet topped with creamy peppercorn sauce, served with three jumbo grilled shrimp

STEAK AND SEAFOOD MORNAY | \$50
6 oz. filet topped with shrimp, crawfish and a sherried Mornay sauce

CRUSTED TOP SIRLOIN AND CHICKEN CHAMPAGNE | \$41
6-oz. parmesan crusted top sirloin and a pan-seared chicken breast with champagne cream sauce

CAJUN DUO | \$45
6 oz. top sirloin paired with a chicken breast stuffed with Andouille sausage, green peppers, onions, pepperjack cheese, baked in a light bread-crumbs coating and a Cajun cream sauce

PARMESAN CRUSTED TOP SIRLOIN AND GRILLED SALMON | \$48
Grilled salmon fillet topped with lobster hollandaise with a 6 oz. parmesan crusted top sirloin

Included Sides Pick Two		Premium Sides Per Person	
Garlic Mashed Potatoes	Sautéed Green Beans	Boursin Whipped Potatoes \$5	Bacon Wrapped Asparagus \$5
Butter Parsley Red Potatoes	Roasted Vegetables	Cheesy Skillet Potatoes \$3	Risotto \$3
		Dauphinoise Potatoes \$4	Roasted Broccolini \$5

PLATED DESSERT

\$8 per person. \$2 per person fee for any dessert brought in.

TURTLE CHEESECAKE

Cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans on a brownie crust

TIRAMISU CAKE

Ladyfingers dipped in coffee and rum layered with Mascarpone, amaretto and fresh whipped cream, all on top a chocolate ganache pie crust with a dusting of cocoa

LIMONCELLO CAKE

Citrus cake layered with raspberry preserves, fresh lemon custard and fresh berries

ROASTED BANANA CHEESECAKE

Cheesecake topped with a fresh banana brûlée and salted rum butterscotch on a graham cracker crust

CRÈME BRÛLÉE

Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard, topped with caramelized sugar

DESSERT DISPLAYS

Minimum of 30 people.

CHOCOLATE FOUNTAIN | \$20 PER PERSON

Three-tier chocolate fountain served with pineapple, strawberries, vanilla wafers, Nutter Butter® cookies, marshmallows, pretzel rods, licorice and assorted candies

DESSERT BITES | \$5 PER PERSON

Mini cheesecake, dessert bars, cookies, brownies and assorted sweets

BAR ACCOMMODATIONS

CASH BAR

Guests pay for beverages ordered at menu cost. The sum of the cash bar amounts will count towards the food and beverage minimum.

OPEN BAR

Beverages are charged per consumption at menu price throughout the entirety of the event and applied to the host's final bill. Ask about our private satellite bar options.

LIMITED OPEN BAR

Guests order from a limited selection of beverages, chosen by host, and are charged at menu price to the host's final bill. Any beverages ordered not on the hosted list will be a cash bar for the guest.

DRINK TICKETS

Allows the host to offer a specific number of drinks per person. Tickets are valid for open bar or a limited selection chosen by host. Drinks are charged at menu price to the host's final bill. Any drinks ordered without a drink ticket will be a cash bar for the guest.

POLICIES

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

Included Amenities: Wi-Fi

No room charge or deposits for dining parties that meet set minimums.

Lunch event spaces will be available from 10am-3pm and Dinner event spaces will be available from 4pm-9/10pm.

All food and beverage must be supplied by the restaurant, to ensure the safety of all our guests and to comply with health regulations and state liquor licensing laws. Neither patrons nor their guests shall be allowed to bring food or beverage into the event or into any public areas of the restaurant.

All food and beverage prices are also subject to sales tax, as well as a suggested gratuity of 22%.

DIETARY RESTRICTIONS

Please let us know of any guests with dietary restrictions. We encourage those guests to order a meal separate from a limited menu or buffet style meal to ensure their safety and satisfaction.

Children 12 and under may order from our children's menu the day of the event or enjoy a buffet style meal for half price.

Children 5 and under may eat free from any buffet style meal.

Final attendance, menu selections and any other details are required at least **7 calendar days** before your event.

We accept cash, all major credit cards and corporate/organization checks as payment.

No personal checks. Payment is due at the conclusion of the event. Other than a cash bar, separate checks are not permitted.

Tax exempt organizations must present Tax exemption certificate Form S-211.

EXCUSE OF PERFORMANCE (Force Majeure): The performance of this agreement by restaurant is subject to acts of God, war, government regulations or advisory, disaster, fire, accident or other casualty, strikes or threats of strikes, labor disputes, civil disorder, acts and/or threats of terrorism, or curtailment of transportation services or facilities, or similar cause beyond the control of the restaurant. Should the event be cancelled as a result of a Force Majeure event, all fees paid by you to the restaurant will be returned within thirty (30) days or restaurant will allow for the event to be rescheduled, pending availability, with no penalty, and there shall be no further liability between the parties.

A cancellation notice must be provided at least two weeks prior to the scheduled event to avoid fees.

A \$200 cancellation fee will be charged if cancelled after that time.