



CATERING MENU

Thunder Bay Grille

7652 Potawatomi Trail, Rockford, IL 61107 | 815.397.4800

thunderbaygrille.com

APPETIZERS

PRICED PER DOZEN

SAUSAGE BREAD | \$30
BAKED STUFFED MUSHROOMS | \$28
SPINACH ARTICHOKE DIP | \$26
CHICKEN DE BURGO SKEWERS | \$29
GOAT CHEESE BRUSCHETTA | \$27
MEATBALLS | \$37
CAPRESE SKEWERS | \$24
ITALIAN PINWHEELS | \$28

MEAT, CHEESE, ANTIPASTO PLATTERS

SERVES: SMALL 10-15 | LARGE 15-25

ARTISANAL MEAT & CHEESE PLATTER | Small \$55 | Large \$100
Chef's selection of assorted deli cuts and artisanal meats with a variety of cheeses

CRUDITÉ PLATTER | Small \$40 | Large \$85
Chef's selection of fresh seasonal vegetables, including carrots, zucchini, yellow squash, celery, and cherry tomatoes, served with ranch dipping sauce

FRUIT PLATTER | Small \$50 | Large \$95
Chef's selection of fresh seasonal fruits and berries

SALADS

SERVES: 10
SERVED WITH OUR HOUSE MADE FOCACCIA BREAD

Add Chicken \$32 | Add Shrimp \$34

EDAMAME SALAD | \$26
HOUSE SALAD | \$32
CAESAR SALAD | \$36
CAPRESE SALAD | \$40
CHOPHOUSE SALAD | \$65

BUFFET

SINATRA BUFFET | \$45 PER PERSON
FOR GROUPS OF 25 OR MORE

SERVED WITH

House Salad and Freshly Baked Bread
Garlic Mashed Potatoes
Seasonal Vegetables

CHOICE OF TWO ENTRÉES

Chicken de Burgo
Smothered Steak Tips
Tuscan Chicken
Lasagna
Apricot Glazed Salmon

ENHANCEMENTS

PRICED PER PERSON – ADD TO BUFFET

CHEESY SKILLET POTATOES | \$4
ROASTED ROSEMARY POTATOES | \$5
DAUPHINOISE POTATOES | \$4
ROASTED ROOT VEGETABLES | \$3
CAESAR SALAD | \$2
CAPRESE SALAD | \$4

SIDE PANS

SERVES: HALF ORDER ?? | FULL ORDER ??

BACON BUTTER PARSLEY RED POTATOES | Half - \$50 Full - \$90
ROASTED BRUSSELS SPROUTS | Half - \$60 Full - \$100
BROCCOLINI | Half - \$60 Full \$100
PARMESAN MASHED POTATOES | Half - \$50 Full - \$90

ENTRÉE PANS

SERVES: HALF ORDER 10 | FULL ORDER 20

BAKED RIGATONI | Half - \$55 Full - \$110

Rigatoni tossed in Johnny's signature marinara sauce and ricotta, topped with mozzarella and Parmesan cheese

CHEF ANDY'S HOMESTYLE RIGATONI | Half - \$85 Full - \$165

Spicy Italian sausage, mushrooms, and rigatoni tossed in a spicy red pepper tomato cream sauce

CLASSIC GRILLED CHICKEN MINELLI | Half - \$100 Full \$190

Grilled chicken and penne pasta tossed in a garlic cream sauce

CHICKEN RIGATONI | Half - \$95 Full - \$185

Rigatoni tossed with grilled chicken, cherry tomatoes, red onions, and spinach in a basil pesto cream sauce

SHRIMP DIAVOLO | Half - \$100 Full - \$190

Garlic-sautéed shrimp and penne pasta in a spicy tomato cream sauce with button mushrooms, sun-dried tomatoes, and green onions

LASAGNA | Half - \$95 Full - \$185

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce, and mozzarella cheese

FILET TIPS STROGANOFF* | Half - \$110 Full - \$200

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

JAMBALAYA | Chicken: Half - \$95 Full - \$185 | Shrimp: Half - \$100 Full - \$190

Andouille sausage, Cajun spices, tomatoes, green peppers, onions, and rice

ATLANTIC SALMON WITH CHARDONNAY DILL SAUCE | Half - \$100 Full - \$190

Pan-seared Atlantic salmon topped with a Chardonnay dill cream sauce

BISON SMOKED MEATLOAF | Half - \$100 Full - \$190

Smoked in-house bison, roasted mushroom medley, and demi-glaze

SEAFOOD FONDUE | Half - \$100 Full - \$190

Shrimp, crawfish, and a sherried mushroom Mornay sauce, served with garlic crostini

Gluten free option available

BOXED LUNCH

ALL SANDWICHES SERVED WITH HOMEMADE POTATO CHIPS,
COOKIE, AND APPLE

ITALIAN HOAGIE | \$16

Salami, capicola, ham, tomatoes, and lettuce tossed in vinaigrette,
served on a hoagie roll

PRIME RIB CIABATTA | \$17

Roasted prime rib, cheddar cheese, horseradish cream,
and arugula on a ciabatta roll

CHICKEN SALAD WRAP | \$16

Homemade chicken salad, romaine lettuce, and tomatoes in a herbed tortilla

CHICKEN WRAP | \$16

Traditional Caesar salad combined with grilled chicken breast, sliced tomatoes,
and crispy prosciutto, all wrapped in an herb tortilla

TRIPLE CLUB | \$16

Shaved ham and smoked turkey layered with Swiss, provolone, and American cheeses,
thick-cut bacon, lettuce, tomatoes, and mayonnaise on grilled sourdough

BLT | \$16

Thick-cut smoked bacon, tomatoes, butter lettuce, and mayonnaise on grilled sourdough

ROASTED TURKEY SWISS | \$16

Oven-roasted turkey breast, Granny Smith apples, field greens, honey mustard,
and Swiss cheese on multigrain bread

BEVERAGES

SERVES: INDIVIDUALLY SOLD

BOTTLED WATER | \$3.75

CANNED SODA (PEPSI PRODUCTS) | \$3.75

ICE TEA - COFFEE - LEMONADE | \$25 served by the gallon

DESSERTS

PER DOZEN

LIMONCELLO BARS | \$33

ASSORTMENT OF COOKIES | \$33

BROWNIES | \$33

ASSORTED CHEESECAKE BITES | \$33

POLICY PAGE

ORDERING

Please allow 48 hours notice when placing your order.

SET-UP

Your drop off orders will be presented on disposable black serving platters and bowls. If requested, porcelain platters are available. Rental is available for chafing dishes, glassware, china silverware, linens, and porcelain platters.

DELIVERY + PICK UP

Thunder Bay Grille will deliver. There is a \$50.00 delivery fee. Any order that is \$500.00 or more the delivery fee is complimentary.

CANCELLATION

Cancellation must be received no later than 48 hours before your order. Orders canceled after this time will be subject to a 50% charge to the client, including events canceled due to inclement weather.

DEPOSIT/CONTRACT

Events over \$700.00 will require a 25% deposit fee due at booking. A standard catering contract will be required.

SERVICE PERSONNEL

Our professional staff which includes, event supervisors, chefs, waiters, and bartenders, are available on request. We suggest the addition of service staff for all events with over 50 guests. Inquire for more information and fees involved.

BAR SERVICE

Thunder Bay Grille can provide a hosted bar service for your event, or make available a cash bar at in store events. Wines, domestic and imported beers, to a full service cocktail bar can be provided. Inquire for more information and fees involved.

BILLING/PAYMENT

We accept Visa, Mastercard, and American Express, or terms can be extended with the catering contract.