

APPETIZERS

PER DOZEN

44

WARM PRETZELS WITH HOUSE MUSTARD

BBQ PULLED BEEF SLIDERS

PULLED PORK SLIDERS

28

VINE RIPENED TOMATO BRUSCHETTA

CAPRESE SALAD SKEWERS (GIF)

MINI POPTART BITES

CLASSIC PRAWN COCKTAIL (GIF)

CRISPY FRIED CHICKEN WINGS (GIF)

TUNA POKE CUCUMBER BITES (GIF)

VEGETARIAN SPRING ROLLS WITH KOREAN BBQ SAUCE

CRISPY FRIED PICKLES (2 DOZEN)

24

CHICKEN GYOZA WITH CHILI DIP

SRIRACHA DEVILED EGGS (GIF)

FALAFEL & TZATZIKI (GIF)

HARTLY'S HUSH PUPPIES (2 DOZEN)

BITE SIZED PEROGIES WITH SOUR CREAM (2 DOZEN)

FAMILY STYLE

BUFFET

NO. 1

\$48 PER PERSON

SALADS

CHOOSE TWO

CAESAR SALAD

As it should be with parmesan, MKT bacon, & crisp croutons

QUINOA SALAD

Fluffy quinoa and arugula dressed with maple dijon vinaigrette, red peppers, & dried cranberries

HOUSE GREENS

Mixed greens, cucumber, onion, baby tomato, and honey lemon vinaigrette

MAIN

CHOOSE TWO

BAD ASS BEER CHICKEN

Beer brined farm fresh chicken, MKT secret rub, big bird sauce

SLAMMIN' SALMON

Pan seared Atlantic salmon, chimichurri

DRUNKEN PORK RIBS

Slow roasted pork ribs, Bourbon cherry BBQ sauce

PASTA PRIMAVERA

Sauteed seasonal vegetables, peppercorn crema, linguini

SIDES

CHOOSE THREE

GARLIC ROASTED POTATOES

LEMON ROASTED BROCCOLI

GERMAN STYLE POTATO SALAD

OLIVE OIL ROASTED SEASONAL VEGETABLES

CRISPY BUTTER FRIED POTATOES WITH LAGER AÏOLI

APPLE WOOD SMOKED MACARONI & CHEESE

DESSERT

MINI HAND MADE POPTART

Scratch made warm blueberry filled pastry with icing and sprinkles

BANANA PUDDIN' CUPS

Brûlée bananas, vanilla wafers, whipped cream, vanilla pudding

Accompanied by assorted dinner rolls and butter

FAMILY STYLE

BUFFET

NO. 2

\$65 PER PERSON

SALADS

CHOOSE TWO

CAESAR SALAD

As it should be with parmesan, MKT bacon, & crisp croutons

QUINOA SALAD

Fluffy quinoa and arugula dressed with maple dijon vinaigrette, red peppers, & dried cranberries

HOUSE GREENS

Mixed greens, cucumber, onion, baby tomato, and honey lemon vinaigrette

MAIN

CHOOSE THREE

BAD ASS BEER CHICKEN

Beer brined farm fresh chicken, MKT secret rub, big bird sauce

SLAMMIN' SALMON

Pan seared Atlantic salmon, chimichurri

DRUNKEN PORK RIBS

Slow roasted pork ribs, Bourbon cherry BBQ sauce

PASTA PRIMAVERA

Sauteed seasonal vegetables, peppercorn crema, linguini

SIDES

CHOOSE FOUR

GARLIC ROASTED POTATOES

LEMON ROASTED BROCCOLI

GERMAN STYLE POTATO SALAD

OLIVE OIL ROASTED SEASONAL VEGETABLES

CRISPY BUTTER FRIED POTATOES WITH LAGER AÏOLI

APPLE WOOD SMOKED MACARONI & CHEESE

DESSERT

MINI HAND MADE POPTART

Scratch made warm blueberry filled pastry with icing and sprinkles

BANANA PUDDIN' CUPS

Brûlée bananas, vanilla wafers, whipped cream, vanilla pudding

Accompanied by assorted dinner rolls and butter

FAMILY STYLE

BUFFET ★ HAVE IT ALL ★

\$75 PER PERSON

SALADS

CAESAR SALAD

As it should be with parmesan, MKT bacon, & crisp croutons

QUINOA SALAD

Fluffy quinoa and arugula dressed with maple dijon vinaigrette, red peppers, & dried cranberries

HOUSE GREENS

Mixed greens, cucumber, onion, baby tomato, and honey lemon vinaigrette

MAIN

BAD ASS BEER CHICKEN

Beer brined farm fresh chicken, MKT secret rub, big bird sauce

SLAMMIN' SALMON

Pan seared Atlantic salmon, chimichurri

DRUNKEN PORK RIBS

Slow roasted pork ribs, Bourbon cherry BBQ sauce

PASTA PRIMAVERA

Sauteed seasonal vegetables, peppercorn crema, linguini

SIDES

GARLIC ROASTED POTATOES

OLIVE OIL ROASTED SEASONAL VEGETABLES

LEMON ROASTED BROCCOLI

CRISPY BUTTER FRIED POTATOES WITH LAGER AÏOLI

GERMAN STYLE POTATO SALAD

APPLE WOOD SMOKED MACARONI & CHEESE

DESSERT

MINI HAND MADE POPTART

Scratch made warm blueberry filled pastry with icing and sprinkles

BANANA PUDDIN' CUPS

Brûlée bananas, vanilla wafers, whipped cream, vanilla pudding

— Accompanied by assorted dinner rolls and butter —



PREMIUM ADDITIONS

CHEF'S CHOICE BUTCHERS BOARD \$44 /SERVES 2-4

Artisanal meats & artisanal cheeses,
house mustard, house made pickles, toasted bread

ARTISANAL MEAT BOARD \$8 /PERSON

Assortment of cured meat, house made preserves, assorted crisps

SELECT CHEESE BOARD \$8 /PERSON

Assortment of cheese, house pickled vegetables, assorted crisps

CRUDITÉS \$5 /PERSON

Assorted veggies and house made ranch dip

FRESH SELECTION OF FRUIT \$6 /PERSON

Assortment of fresh seasonal fruit

TACO BAR \$12 /PERSON

Chicken, pulled pork, roasted mushrooms, cilantro, citrus onions,
hot sauce, lime, radish, flour & corn street style tortillas

LATE NIGHT PIZZA BAR \$10 /PERSON

Assortment of pizzas for when the party goes late

SEAFOOD STATION M/P

Chilled assortment of crab, prawn, oysters, mussels, sauces, citrus
