PRIVATE EVENT MENUS
Available Monday - Friday
### Lunch Buffet

**Available 11am - 3pm**

<table>
<thead>
<tr>
<th><strong>Starters / select two</strong></th>
<th><strong>Add $8 per guest</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POUTINE</strong></td>
<td></td>
</tr>
<tr>
<td>French Fries, Pulled Pork, Cheese Curds, Bacon Brown Gravy, Harry's Hot &amp; Spicy BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN WINGS</strong></td>
<td></td>
</tr>
<tr>
<td>SMOKED AND GRILLED</td>
<td></td>
</tr>
<tr>
<td>Harry's Dry Rub, Celery, Carrots, Ranch or Blue Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKEHOUSE HUMMUS</strong></td>
<td></td>
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<tr>
<td>Smoked Sun-Dried Tomato Hummus, Cucumbers, Carrots, Celery, Warm Pita</td>
<td></td>
</tr>
<tr>
<td><strong>SPINACH &amp; ARTICHOKE DIP</strong></td>
<td>Served Warm</td>
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<tr>
<td>Corn Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td><strong>FRIED PICKLE CHIPS</strong></td>
<td></td>
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<tr>
<td>Sriracha Ranch</td>
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<table>
<thead>
<tr>
<th><strong>Salads / select one</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN CAESAR</strong></td>
</tr>
<tr>
<td>Grilled Chicken Breast, Romaine, Garlic Croutons, Farmigiano-Reggiano</td>
</tr>
<tr>
<td><strong>SANTA FE</strong></td>
</tr>
<tr>
<td>Blackened Chicken Breast, Romaine, Roasted Corn, Black Beans, Avocado, Pico de Gallo, Queso Fresco, Chipotle Ranch</td>
</tr>
<tr>
<td><strong>SOUTHERN CHOW CHOW SALAD</strong></td>
</tr>
<tr>
<td>Smoked Chicken, Romaine, Roasted Corn, Roasted Red Pepper, Green Onion, Pickled Green Tomato, Cabbage and Onion, Citrus Vinaigrette</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>BBQ / select two</strong></th>
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</thead>
<tbody>
<tr>
<td>All meat is dry rubbed and slow smoked over hickory wood. Includes basket of Texas Toast.</td>
</tr>
<tr>
<td><strong>PULLED PORK</strong></td>
</tr>
<tr>
<td><strong>CHICAGO STYLE HOT LINKS</strong></td>
</tr>
<tr>
<td>Made with beef and pork.</td>
</tr>
<tr>
<td><strong>CHICKEN</strong></td>
</tr>
<tr>
<td><strong>ST. LOUIS SPARE RIBS</strong></td>
</tr>
<tr>
<td>Meatier and juicier than baby backs</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Sides / select two</strong></th>
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</thead>
<tbody>
<tr>
<td><strong>CORN ON THE COB</strong></td>
</tr>
<tr>
<td>BBQ Mayo, Cotija Cheese, Chili Lime Salt</td>
</tr>
<tr>
<td><strong>FRENCH FRIES</strong></td>
</tr>
<tr>
<td><strong>SWEET POTATO FRIES</strong></td>
</tr>
<tr>
<td><strong>BBQ BEANS</strong></td>
</tr>
<tr>
<td>Pulled Pork, Black Beans, Pinto Beans</td>
</tr>
<tr>
<td><strong>MAC N’ CHEESE</strong></td>
</tr>
<tr>
<td><strong>CREAMY COLE SLAW</strong></td>
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<thead>
<tr>
<th><strong>Dessert / select one</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SALTED CARAMEL BREAD PUDDING</strong></td>
</tr>
<tr>
<td><strong>KEY LIME PIE</strong></td>
</tr>
<tr>
<td><strong>ELI’S TURTLE CHEESECAKE</strong></td>
</tr>
</tbody>
</table>

**Prices do not include sales tax, 3% event preparation fee or gratuity.**

**33.95 per guest**
# Dinner Buffet

## Starters / select two

**Poutine**
French Fries, Pulled Pork,
Cheese Curds, Bacon Brown Gravy,
Harry's Hot & Spicy BBQ Sauce

**Spinach & Artichoke Dip**
Served Warm
Corn Tortilla Chips

**Chicken Wings**
Smoked and Grilled
Harry's Dry Rub, Celery,
Carrots, Ranch or Blue Cheese

**Fried Pickle Chips**
Sriracha Ranch

**Smokehouse Hummus**
Smoked Sun-Dried
Tomato Hummus, Cucumbers,
Carrots, Celery, Warm Pita

**Chicken Bites**
Buffalo-Style or
Harry's Sweet & Tangy BBQ
Sauce, Ranch or Blue Cheese

## Mains / select three

All smoked meats are dry rubbed and slow smoked over hickory wood.
Includes basket of Texas Toast.

**Chicken Caesar**
Grilled Chicken Breast, Romaine, Garlic Croutons, Parmigiano-Reggiano

**Santa Fe Salad**
Blackened Chicken Breast, Romaine, Roasted Corn, Black Beans, Avocado,
Fico de Gallo, Queso Fresco, Chipotle Ranch

**Southern Chow Chow Salad**
Smoked Chicken, Romaine, Roasted Corn, Roasted Red Pepper, Green Onion,
Pickled Green Tomato, Cabbage and Onion, Citrus Vinaigrette

**Smoked Pulled Pork**

**Smoked Chicago Style Hot Links**
Made with beef and pork.

**Smoked Chicken**

**Smoked St. Louis Spare Ribs**
Meatier and juicier than baby backs | add $9

## Sides / select two

**Corn on the Cob**
BBQ Mayo, Cotija Cheese,
Chili Lime Salt

**French Fries**

**Sweet Potato Fries**

**BBQ Beans**
Pulled Pork, Black Beans, Pinto Beans

**Mac n' Cheese**
Creamy Cole Slaw

## Dessert / select one

**Salted Caramel Bread Pudding**

**Key Lime Pie**

**Eli's Turtle Cheesecake**

### 42.95 Per Guest

Prices do not include sales tax, 3% event preparation fee or gratuity.
BAR OPTIONS

Hosted Bar
Host will be changed based on consumption according to the prices shown below.

- Call Cocktails | $10
- Premium Cocktails | $11
- Super Premium Cocktails | $12
- Martinis | Add $3
- Domestic Beer | $6
- Import, Premium, Craft Beer | $7
- House Wines | $8
- Soft Drinks | $3
- Bottled Water | $3
- Assorted Juices | $3

Cash Bar
Guests purchase their own beverages at the prices shown above, plus tax.

Bar Packages
Two hour minimum applies | call and premium packages also include beer, wine and soft drinks | prices are per guest.

BEER, WINE & SOFT DRINKS
- two hours | $25
- three hours | $31

CALL BRANDS
- two hours | $28
- three hours | $35

PREMIUM BRANDS
- two hours | $33
- three hours | $41

Brand Selections

DOMESTIC & CRAFT BEER
- Bud Light
- Miller Lite
- Corona
- Goose Island 312
- Bell’s Two Hearted
- Revolution Anti-Hero
- Virtue Cider - Michigan Apple

CALL LIQUOR
- Absolut Vodka
- Effen Vodka
- Beefeater Dry Gin
- Bacardi Silver Rum
- Captain Morgan Spiced Rum
- Hornitos Blanco Tequila
- Dewar’s White Label Scotch
- Jameson Whiskey
- Seagram’s 7 Whiskey
- Jack Daniel’s Whiskey
- Jim Beam White Label Bourbon

PREMIUM LIQUOR
- Ketel One Vodka
- Tito’s Vodka
- Sipsmith Gin
- Bombay Sapphire Gin
- Bacardi Silver Rum
- Bacardi Black Rum
- Olmeca Altos Tequila
- Johnnie Walker Black Label Scotch
- Chivas Regal 12 Scotch
- Jack Daniel’s Whiskey
- Crown Royal Whisky
- Maker’s Mark Bourbon
- Grey Goose Vodka (Add to Call +$4, Premium +$2)

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