BUFFALO BILL'S
BREWERY

The Haystack

$35 per guest
Family Style
25 guest minimum

SHAREABLES

PICK 2 FOR THE EVENT

Brussel Sprouts
Sweet & sour sauce, garlic, chili flakes, toasted pumpkin seeds, mint

Pretzel Bites
Sea salt & cheese sauce

Mac & Cheese Bites
Cream, garlic, herb bread crumb

Smoked Mozzarella Sticks
Served with ranch

Shishito Peppers
Cashews & soy glazed

PIZZAS

PICK 4 FOR THE EVENT

Margherita
Fresh mozzarella, basil & tomato

Pepperoni
Sliced pepperoni, mozzarella

The Taz
Choice of charbroiled chicken breast or pepperoni, fresh pineapple, homemade Tasmanian Devil BBQ sauce, mozzarella

Vegetarian
Artichoke hearts, mushrooms, onions, kalamata olives, tomatoes, fresh basil & mozzarella

Gorgonzola Garlic
Bacon, gorgonzola, mozzarella, roasted garlic, spinach

Carne
Peppered pastrami, smoked ham, salami, pepperoni, mozzarella

SALADS

PICK 2 FOR THE EVENT

Mediterranean
Romaine hearts & mixed greens, tomatoes, cucumber, kalamata olives, red onion, sun-dried tomatoes, feta, balsamic vinaigrette

Caesar Salad
Romaine hearts, croutons, garlic anchovy dressing, parmigiano-reggiano

Del Fuego Salad
Romaine hearts, tomatoes, red onions, cucumbers, candied pumpkin seeds, cotija cheese, tortilla strips, spicy chipotle dressing

Gorgonzola
Butter leaf lettuce & mixed greens, candied pecans, red onions, sliced pears, Gorgonzola cheese, sun dried tomatoes, rice wine vinaigrette

ROOM FEE PLUS 20% SERVICE CHARGE WILL BE ADDED ALONG WITH SALES TAX
PRICES SUBJECT TO CHANGE / ALL PARTY TIMES ARE FOR 1 ½ HOURS
Corkage fee $20.00 per 750 ml. Bottle (2 bottle maximum) / Cake cutting fee $2.00 per person
VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES
*Consuming raw/undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition.

BUFFALO BILL'S BREWERY

The Tasmanian

$45 per guest
Family Style
25 guest minimum

SALADS PICK 3 FOR THE EVENT

Mediterranean
Romaine hearts & mixed greens, tomatoes, cucumber, kalamata olives, red onion, sun-dried tomatoes, feta, balsamic vinaigrette

Caesar Salad
Romaine hearts, croutons, garlic anchovy dressing, parmigiano-reggiano

Del Fuego Salad
Romaine hearts, tomatoes, red onions, cucumbers, candied pumpkin seeds, cotija cheese, tortilla strips, spicy chipotle dressing

Gorgonzola
Butter leaf lettuce & mixed greens, candied pecans, red onions, sliced pears, Gorgonzola cheese, sun dried tomatoes, rice wine vinaigrette

SHAREABLES PICK 3 FOR THE EVENT

Brussel Sprouts
Sweet & sour sauce, garlic, chili flakes, toasted pumpkin seeds, mint

Pretzel Bites
Sea salt & cheese sauce

Mac & Cheese Bites
Cream, garlic, herb bread crumb

Smoked Mozzarella Sticks
Served with ranch

Fried Zucchini
Served with cucumber sauce

Shishito Peppers
Cashews & soy glazed

Nachos
Homemade tortilla chips, melted jack & aged cheddar, black beans, marinated jalapenos, sour cream, fresh salsa & guacamole

Poppers
Oven roasted jalapenos, queso cotija, wrapped in flaky golden brown crust with ranch

PIZZAS PICK 4 FOR THE EVENT

Margherita
Fresh mozzarella, basil & tomato

Pepperoni
Sliced pepperoni, mozzarella

The Taz
Choice of charbroiled chicken breast or pepperoni, fresh pineapple, homemade Tasmanian Devil BBQ sauce, mozzarella

Vegetarian
Artichoke hearts, mushrooms, onions, kalamata olives, tomatoes, fresh basil & mozzarella

Gorgonzola Garlic
Bacon, gorgonzola, mozzarella, roasted garlic, spinach

Carne
Peppered pastrami, smoked ham, salami, pepperoni, mozzarella

ROOM FEE PLUS 20% SERVICE CHARGE WILL BE ADDED ALONG WITH SALES TAX
PRICES SUBJECT TO CHANGE / ALL PARTY TIMES ARE FOR 1 ½ HOURS
Corkage fee $20.00 per 750 ml. Bottle (2 bottle maximum) / Cake cutting fee $2.00 per person
VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES
*Consuming raw/undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition.