

THUNDER BAY

— GRILLE —



BANQUET MENU

6511 BRADY STREET • DAVENPORT, IOWA • 563.386.2722

N14 W24130 TOWER PLACE • PEWAUKEE, WISCONSIN • 262.523.4244

7652 POTAWATOMI TRAIL • ROCKFORD, ILLINOIS • 815.397.4800

THUNDERBAYGRILLE.COM

BREAKFAST *\$15 per person - groups of 25 or more*

THE BREAKFAST BUFFET

Scrambled Eggs • Biscuits and Gravy • Cheddar Hash Brown Casserole • Bacon Sausage Links • Fresh Fruit • Assorted Pastries • Juice, Coffee or Soft Drinks

MEETINGS

THE CONTINENTAL

Assorted Pastries, Juice and Coffee \$8
Add Fresh Fruit \$2

MID-MORNING

Assorted Pastries, Yogurt with Granola,
Coffee and Tea \$9

PRE-MEETING

Coffee, Tea and Soft Drinks \$4

MID-AFTERNOON

Cookies, Coffee, Tea and Soft Drinks \$5.50

LUNCH BUFFETS *groups of 25 or more*

LIGHT AND EASY BUFFET - \$19

SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Seasonal Fresh Vegetables
- Roasted Red Potatoes

CHOICE OF ONE:

- Salmon with Champagne Cream Sauce
- Sliced Roast Beef
- Roasted Pork Loin with Apricot Chutney
- Woodfire Chicken

DELI BUFFET - \$16

SERVED WITH:

- Roast Beef
- Smoked Turkey
- Ham
- Swiss
- Cheddar
- American
- Assortment of breads
- Assortment of condiments

CHOICE OF ONE:

- Coleslaw
- Potato Salad
- Pasta Salad
- Kettle Chips
- Tossed Salad
- Caesar Salad

WOODFIRE LUNCH BUFFET - \$25

SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread

CHOICE OF TWO:

- Sliced Roast Beef
- Smothered Beef Steak Tips
- Salmon with Champagne Cream Sauce
- Woodfire Chicken
- Chicken with Champagne Cream Sauce
- Chicken Parmesan
- Cod and Lemon Butter
- Apricot Dijon Pork Chop
- Italian Sausage Lasagna
- Three Cheese Lasagna
- Tasso Ham Mac & Cheese
- Chef Carved Prime Rib

Add \$7 Per Person

- Chef Carved Beef Tenderloin

Add \$9 per person

CHOICE OF ONE POTATO:

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

CHOICE OF ONE VEGETABLE:

- Seasonal Fresh Vegetables
- Roasted & Buttered Corn

FROM THE GRILLE

\$18 per person | Available 11am - 4pm
Add an additional entrée for \$2 per person

Includes Kettle Chips, Macaroni & Cheese, Pasta Salad, Tea or Soft Drinks.

ENTRÉES (SELECT TWO)



Certified Angus Steak Burger® • Grilled Chicken Breast • BBQ Pulled Pork
BBQ Ribs (add \$3 per guest)

Buns, Cheese, Lettuce, Tomato, Onion and Condiments included.

COLD APPETIZERS serves 25

WHOLE SMOKED SALMON

Served with Goat Cheese Spread, Crackers, Lemons, Radishes, Chopped Eggs, Tomatoes and Capers - \$250

BRUSCHETTA

Topped with shredded Asiago Cheese and served with Crostini - \$60

CRUDITES TRAY

Vegetables served with your choice of Ranch or Dill Dipping Sauce - \$75

CHEESE & SAUSAGE TRAY

Served with Gourmet Crackers - \$75

CHILLED SHRIMP

Served with Cocktail Sauce - market price

FRUIT DISPLAY

Fresh Seasonal Fruit - \$75

CAPRESE

Grape Tomatoes and Fresh Mozzarella Drizzled with Balsamic Vinegar and Olive Oil, topped with Fresh Basil and served with Crostini - \$75

HUMMUS DISPLAY (SELECT ONE)

Lemon Garlic	with Pita Chips \$60
Spinach & Feta	Add Crudites \$25
Roasted Red Pepper	

HOT APPETIZERS

CHICKEN SATAY

Served with Peanut Sauce - \$2 per piece

BACON WRAPPED CHICKEN

Served with BBQ Sauce - \$3 per piece

COCONUT SHRIMP

Served with Cool Mango Dipping Sauce
\$3 per piece

MATCHSTICKS

Grilled Shrimp wrapped in a Fried Flour Tortilla, topped with Tequila Creme and Sweet and Spicy Chile Sauce - \$3 per piece

HOT WINGS

Buffalo • BBQ • Sweet Chili
\$1.50 per piece

STEAK SKEWERS

\$3 per piece

FOUR CHEESE STUFFED MUSHROOM CAPS

\$2 per piece

ITALIAN SAUSAGE STUFFED MUSHROOM CAPS

\$2 per piece

EGG ROLLS

40 pieces - \$60

MEATBALLS - serves 25

BBQ • Sesame • Swedish - \$50

FLATBREADS

BBQ Chicken • Pesto Chicken • Caprese - \$9

DINNER BUFFETS *groups of 25 or more*

THE SUMMIT BUFFET - \$27

SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread
- Parmesan Mashed Potatoes
- Seasonal Fresh Vegetables

CHOICE OF TWO:

- Salmon with Champagne Cream Sauce
- Sliced Roast Beef
- Roasted Pork Loin with Apricot Chutney
- Chicken with Champagne Cream Sauce

- Chef Carved Prime Rib

Add \$7 Per Person

- Chef Carved Beef Tenderloin

Add \$9 per person

WOODFIRE BUFFET - \$33

SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread

CHOICE OF THREE:

- Sliced Roast Beef
- Smothered Beef Steak Tips
- Salmon with Champagne Cream Sauce
- Woodfire Chicken
- Chicken with Champagne Cream Sauce
- Chicken Parmesan
- Cod and Lemon Butter
- Apricot Dijon Pork Chop
- Italian Sausage Lasagna
- Three Cheese Lasagna
- Tasso Ham Mac & Cheese
- Chef Carved Prime Rib

Add \$7 Per Person

- Chef Carved Beef Tenderloin

Add \$9 per person

CHOICE OF ONE POTATO:

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

CHOICE OF TWO VEGETABLES:

- Steamed Broccolini
- Sautéed Asparagus
- Seasonal Fresh Vegetables
- Roasted & Buttered Corn

TALK OF THE TOWN BUFFET - \$42

SERVED WITH:

- French Onion with Puff Pastry
- House and Caesar Salad to order
- Fresh Baked Bread

CHOICE OF TWO:

- Carved Prime Rib Roast
- Cedar Planked Salmon
- Salmon Fresca
- Chicken Piccata
- Chicken with Champagne Cream Sauce
- Carved Beer Brined Pork Loin with Apricot Chutney

CHOICE OF ONE POTATO:

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

CHOICE OF TWO VEGETABLES:

- Steamed Broccolini
- Sautéed Asparagus
- Seasonal Fresh Vegetables
- Roasted & Buttered Corn



DESSERT

CHOCOLATE COVERED STRAWBERRIES

\$2.50 each

BROWNIES

\$20 per dozen

GOURMET COOKIES

\$18 per dozen

ASSORTED DESSERT TRAY

Brownies, Cookies, Dessert Bars

\$4 per person

HALF SHEET CAKE

\$50

FULL SHEET CAKE

\$90

CAKE DECORATION

\$30

ASSORTED CHEESECAKE BITES

\$4 per guest

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

Dance Floor - \$350 (12' x 12')

Included Amenities

Wi-Fi

No room charge for dining parties that meet set minimums.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.