

THUNDER BAY

— GRILLE —



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THUNDERBAYGRILLE.COM

BREAKFAST

13.00 per person - group of 25 or more

THE BREAKFAST BUFFET

Scrambled Eggs • Biscuits and Gravy • Cheddar Hash Brown Casserole • Bacon Sausage Links • Fresh Fruit • Assorted Pastries • Juice or Coffee - 13.00

LUNCH DELI BUFFET

15.00 per person - groups of 25 or more

includes coffee, tea or soft drink

MEATS & CHEESES

Roast Beef • Smoked Turkey • Ham
Swiss • Cheddar • American

SELECTION OF BREADS AND CONDIMENTS

SIDES (Select Two)

Coleslaw • Potato Salad • Pasta Salad
Kettle Chips

DESSERT (Select One)

Fresh Baked Brownies
Fresh Baked Cookies

ADD SOUP TO YOUR LUNCHEON BUFFET

2.00 per person

HOT SOUPS

Chicken Tortilla • Baked Potato

LUNCH BUFFET

17.00 per person - groups of 25 or more

includes your choice of two entrees, one side dish, one vegetable, two salads, fresh baked rolls with butter, coffee, tea or soft drink.

ENTREES (Select Two)

Herb Roasted Chicken • Chicken Marsala
Chicken Alfredo • Chicken Jambalaya
Chicken Chardonnay • Beef Burgundy
Vegetable Pasta • Baked Cod with Dill
Sauce • Harvest Pork Loin • Turkey and
Stuffing • Baked Ham • Sliced Roast Beef
With Gravy

*Lemon Herb Salmon - add 3.00 per person
each additional entrée is 2.00 per person*

SIDES (Select One)

Mashed Potatoes • Roasted Red
Potatoes • Orzo Medley • Baked Cheddar
Casserole • Baked Macaroni & Cheese
Butter Bacon Parsley Red Potatoes

each additional side is 1.00 per person

VEGETABLES (Select One)

Fresh Vegetables Medley • Green Beans
Almondine • Green Bean Casserole
Buttered Corn • Candied Carrots

SALADS (Select Two)

Fresh Tossed Salad with Assorted
Dressings Potato Salad • Coleslaw
Pasta Salad • Fruit • Caesar Salad

SOUP

add 2.00 per person
Chicken Tortilla • Baked Potato

BACKYARD PARTY

this meal includes kettle chips, baked beans, coleslaw, cookies or brownies - 16.00 per person

SELECT TWO



Certified Angus Steak Burger® • Grilled Chicken Breast • Bratwurst and Sauerkraut
All Beef Hot Dog • BBQ Pulled Pork

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

add additional items for just 2.00 more per person.

grilled onions & sauteed mushrooms for 1.00 more per person

COLD APPETIZERS

serves 25

BRUSCHETTA

Topped with shredded Asiago cheese and served with crostinis - 50.00

CRUDITÉS TRAY

Vegetables served with your choice of ranch or dill dipping sauce - 75.00

CHEESE & SAUSAGE TRAY

Served with gourmet crackers - 75.00

WHOLE SMOKED SALMON

Served with crackers and lemon - 150.00

CHILLED SHRIMP

served with fresh horseradish and cocktail sauce - Market Price

LEMON GARLIC HUMMUS

Served with tortilla chips - 50.00

CAPRESE

Grape tomatoes and fresh Mozzarella drizzled with balsamic vinegar and olive oil; topped with fresh basil and served with crostinis - 75.00

FRUIT

Fresh seasonal fruit - 75.00

HOT APPETIZERS

HOT WINGS

Buffalo • BBQ • Sesame • Sweet Chili
1.00 per piece

BACON WRAPPED CHICKEN

Served with BBQ Sauce - 3.00 per piece

CRAB CAKES

Served with remoulade - 3.00 each

COCONUT SHRIMP

Served with cool mango dipping sauce
2.00 per piece

MARINATED SESAME CHICKEN SKEWERS

Served with Peanut Sauce - 3.00 per piece

BOURBON STEAK SKEWERS

3.00 per piece

FOUR CHEESE STUFFED MUSHROOM CAPS

1.50 per piece

EGGROLLS

40 pieces - 50.00

serves 25

MEATBALLS

BBQ • Sesame • Swedish - 50.00

SEAFOOD FONDUE

Served with crusty bread - 75.00

QUESO FUNDIDO

Served with chips - 50.00

FLATBREADS

BBQ Chicken • Pesto Chicken • Caprese
- 8.00

DINNER BUFFET

21.00 per person - groups of 25 or more
add an additional entree for 2.00 per person

*the Dinner Buffet includes your choice of
two entrées, two salads, one side dish, one
vegetable, fresh baked rolls with butter
Price includes coffee, tea or soft drink*

ENTRÉES

Sliced Roast Beef
Beef Burgundy with Noodles
Beef Stroganoff with Noodles
Woodfired Chicken
Chicken Chardonnay
Teriyaki Glazed Chicken Breast
Chicken Jambalaya
Chicken Parmesan
Chicken Marsala
Baked Ham
Harvest Pork Loin
Rosemary Pork Loin
Turkey and Stuffing
Baked Southwestern Cod
Italian Sausage Lasagna
Three Cheese Lasagna
Penne Pasta Bake - Vegetarian

*Salmon with Chardonnay
Dill Sauce - add 3.00 per person
Chef Carved Prime Rib - add 7.00 per person
Chef Carved Beef Tenderloin - add 9.00 per person*

SALADS

Fresh Tossed Salad with Assorted
Dressings • Coleslaw • Pasta Salad • Fruit
Caesar Salad • Potato Salad

SIDES

Mashed Potatoes • Roasted Red Potatoes
Orzo Medley • Macaroni and Cheese
Baked Cheddar Casserole

VEGETABLES - add additional for 2.00

Fresh Vegetables Medley • Green Beans
Almondine • Green Bean Casserole
Buttered Corn • Candied Carrots

SOUP - add 2.00 per person

Chicken Tortilla • Baked Potato

LIMITED MENU

groups up to 25

Your choice of four to six entrée items from our regular menu.

PLATED DINNER

any size group

Your choice of up to three entrée items from our regular menu. Pre-orders required.

Our talented chef's are also available to create custom menus for your special event.

*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. ©2017 HOA Development LLC

DESSERT

CHOCOLATE COVERED STRAWBERRIES

2.50 each

CHEESECAKE

7.00 per person

BROWNIES

20.00 per dozen

GOURMET COOKIES

18.00 per dozen

CARROT CAKE

7.00 per person

ASSORTED DESSERT TRAY

2.00 per person

HALF SHEET CAKE

40.00

FULL SHEET CAKE

75.00

CAKE DECORATION

20.00

CHOCOLATE FONDUE

minimum of 25 people

Pineapple • Strawberries • Pretzels

Marshmallows • Pound Cake

4.00 per person / per hour



TAKE AWAY THUNDER BAY

*we can prepare any of the following for you to pick up at your convenience with a 24 hour notice.
half pan serves 8 to 10 - full pan serves 15 to 20 people*

ENTREE

	HALF PAN	FULL PAN
Beef Stroganoff with Noodles	40.00	80.00
Beef Burgundy with Noodles	40.00	80.00
Chicken Marsala	40.00	80.00
Chicken Jambalaya	30.00	60.00
Herb Roasted Chicken	40.00	80.00
Honey Glazed Baked Ham	35.00	70.00
BBQ Pork with buns	40.00	80.00
Sliced Pork Loin	40.00	80.00
Sliced Roasted Turkey	40.00	80.00
Salmon with Chardonnay Dill Sauce	60.00	120.00
Seafood Fondue	50.00	100.00
Seafood Jambalaya	35.00	70.00
Pasta with Chicken	35.00	70.00
Pasta with Shrimp	40.00	80.00
Pasta with Veggies	30.00	60.00

SALAD

	HALF PAN	FULL PAN
Tossed Salad	25.00	50.00
Caesar Salad	30.00	55.00
Fresh Fruit	30.00	60.00
Homemade Pasta Salad	25.00	50.00

SIDE

	HALF PAN	FULL PAN
Mashed Potatoes	25.00	50.00
Vegetable Medley	25.00	50.00
Orzo Medley	25.00	50.00
Candied Carrots	25.00	50.00
Bacon Butter Parsley Red Potatoes	30.00	60.00
Green Bean Casserole	25.00	50.00
Buttered Corn	25.00	50.00
Traditional Stuffing with Gravy	30.00	60.00

EXTRAS & EVENT INFO

Dessert from Outside - 25.00 (*no homemade desserts*)
Champagne Toast (*one glass per person*) - 3.00 per person
Non-Alcoholic Sparkling Juice - 8.00 per bottle
Table Cloths - 5.00 per linen
Cake Cutting Fee - 1.00 per person
Projector Rental - 75.00
Projector Screen Rental - 25.00
Podium with Microphone - 35.00
Dance Floor - 300.00 (12' x 12')

Included Amenities

Wi-Fi

No room charge for dining parties that meet set minimums