

1742 S. Glenstone Ave. Springfield, Mo. 65804 417.889.7120 fax 417.889.6277 www.coyotes4wings.com

## SPECIAL EVENTS FACILITIES

## THE CLUBHOUSE

This banquet room can hold up to 75 people.
An outstanding location to host a company Christmas party,
Team sports banquets, Rehearsal dinners,
Birthday gatherings or any event you may want to host outside your home

## THE PATIO

Our partially covered patio has seating for 75 people.
This open air space is great for hosting Birthday parties, A happy hour get together or an afternoon with friends

## BRUNCH MENU

(SERVED 9 A.M. - 2 P.M. for groups of 40 people or more)
BEVERAGE SERVICE available for BRUNCH MENU

- \$12.95 Choose one from each list (add \$2.00 for each additional selection)
- Egg station- Mini quiche, Scrambled eggs, S.W. Migas
- Meat station- Ham, Sausage patties, Bacon, Buffalo chicken
- Traditional station- Pancake(s), Waffles, Hash browns, Home Fries, Tortillas
- Pastry station- Assorted Mini Muffins, Coffee Cake, Assorted Danishes, Fresh Fruit

BUFFET MENU<br>BUFFET PRICING FOR 40 OR MORE PEOPLE<br>LUNCH SERVED 11 A.M. - 4 P.M.<br>DINNER SERVED 4:00-CL<br>BEVERAGE SERVICE IS AVAILABLE @ \$2.29 per person PRICING REFLECTS CHOICE OF FIRST (2) ITEMS SLECTED... PLEASE ADD \$1.00 FOR EACH ADDITIONAL ITEM SELECTED IN THAT PRICE BRACKET

- Wraps $\quad \$ 10.95$ LUNCH $\quad \$ 12.95$ DINNER

1. Chicken Caesar Wrap
2. Buffalo Chicken Wrap
3. Club Wrap
4. Vegetable Wrap

Pick two sides...Fresh Fruit, Chips \& Salsa, French Fries, Caesar Salad, House Salad with Choice of dressing, Homemade Potato Chips, Cole Slaw

## - Tex Mex Fajita Buffet <br> \$12.95 LUNCH

1. Chicken Fajitas
2. Steak Fajitas
3. Beef Taco Meat
4. Chicken Taco Meat

All of the above served with Southwest Rice, Ranch-house Beans, Con Queso Dip, soft flour shells, hard corn shells, lettuce, mixed cheese, sour cream, chips and salsa

# BUFFET MENU <br> BUFFET PRICING FOR 40 OR MORE PEOPLE <br> **LUNCH SERVED 11 A.M. - 4 P.M. **DINNER SERVED 4:00-CL BEVERAGE SERVICE IS AVAILABLE @ $\$ 2.29$ per person PRICING REFLECTS CHOICE OF FIRST (2) ITEMS SLECTED... PLEASE ADD \$1.00 FOR EACH ADDITIONAL ITEM SELECTED IN THAT PRICE BRACKET 

## - Pastas $\$ 10.95$ LUNCH <br> \$13.95 DINNER

1. Blackened Chicken Pasta
2. Chicken Broccoli Alfredo
3. Baked Meat Lasagna
4. Pasta Primavera with penne pasta
5. Spaghetti and Meatballs

Served with Fresh Bread and Choice of House Salad, Caesar Salad or Italian Salad

- Classic $\$ 14.95$ LUNCH $\$ 18.95$ DINNER

1. Parmesan and Herb Roasted Chicken
2. Honey Glazed Ham
3. Turkey with homemade gravy
4. Sliced Roast Beef and Gravy
5. Lemon Pepper Tilapia

Served with Fresh Bread and Choice of House Salad, Caesar Salad or Italian Salad, One Starch and One Vegetable (See Below)

- Coyote's Classics $\$ 16.95$ LUNCH


## \$21.95 DINNER

1. The Original Adobe Chicken
2. Blackened Salmon with Citrus Salsa
3. Classic Chicken Marsala
4. Slow-Roasted Prime Rib Medallions
5. Glazed Pork Tenderloin Medallions with Apricot Brandy Sauce

Served with Fresh Bread and Choice of House Salad, Caesar Salad or Italian Salad, One Starch and One Vegetable (See Below)

Starch: Garlic smashed potatoes Herb roasted new potatoes Wild rice

Santa Fe Rice Pilaf

Vegetable: Fresh Green Bean Fried Sweet Corn

Southwest scalloped potatoes

Mixed Chef's Vegetable
Buttered Baby Carrots

Chipotle smashed potatoes

Sautéed Asparagus
Zucchini and Squash

## APPETIZER BUFFETS

(Minimum of 20 people)<br>Beverage service available

PACKAGE 1: Choice of any 4 items at $\$ 12.95$ per person
PACKAGE 2: Choice of any 5 items at $\$ 15.95$ per person
PACKAGE 3: Choice of any 6 items at $\$ 17.95$ per person

1. Toasted Ravioli (meat or cheese)
2. Chicken Cordon Blue Bites
3. Spinach and Artichoke Dip
4. Vegetable Tray
5. Assorted Cheese and Crackers
6. Spanikopita
7. Mini Potato Skins
8. Deli Wrap Tray
9. Assorted Deli Sandwiches
10. Wings (you pick 2 flavors)
11. Bruschetta and Toast Points
12. Vegetable Spring Rolls
13. Meatballs
14. Southwest Egg Rolls
15. Salsa with chips
16. Fresh Fruit Tray

## ALA CARTE MENU

WE RECOMMEND 5 FOOD CHOICES AND 1 ORDER OF EACH ITEM FOR EVERY 25 GUESTS *BEVERAGE SERVICE CAN BE PURCHASED FOR ALA CARTE' EVENTS FOR \$2.19 PER PERSON*

Cheese Dip (2 qt)
Spinach Artichoke Dip (2 qt.)
Cheese and cracker tray (3 lbs)
Spanikopita (48)
Shrimp cocktail (50)
Bruschetta and toast (2 qt.)
Crab salad and cracker tray
Deli Wrap Tray (30 halves)
Deli Sandwiches (dollar roll) (each)
\$50
\$50
\$55
\$85
\$125
\$50
\$60
Toasted Ravioli with Marinara (meat or cheese) (72)
Crab cakes with spicy remoulade sauce (50 half dollar sized) \$115
Pork and Vegetable Pot Stickers (50)
\$75
Coyote's Sliders by the dozen (each) \$2.75
(Crispy Buffalo Chicken, Black Angus Beef, BBQ Chicken)
Quesadilla (cheese pico and green chilies) (each)
\$50 Vegetable Spring rolls (48)
$\$ 90 \quad$ Chicken Cordon Bleu Bites (35) $\$ 70$
$\$ 2.75$ Prime Rib crostinis (50)
Salsa and chips (1qt) each
\$35
Fresh fruit tray (4 lbs.) \$45
Vegetable crudités` (5 lbs.) \$35
Wings (pick 2 flavors)(100) \$95
Meatballs (72) \$70
Southwest egg rolls (48) \$96
Vegetable Spring rolls (48) \$75
\$70
\$100

Mini Potato Skins (80 quarters)

## DESSERT SELECTIONS

- DESSERT STATION 1 (Choose 2) \$5.50 per person

Chocolate torte, Carmel and Chocolate cheesecake, N.Y. Style Cheesecake, Ooey Gooey Butter Torte, Carrot Cake, Chocolate Heaven Cake, Coconut Cake, Raspberry Torte

- DESSERT STATION 3 (Assorted) $\$ 4.50$ per person

Cookies, Brownies \& Dessert bars

## GENERAL INFORMATION AND POLICIES

THE PATIO (see front page)
$\$ 100$ non-refundable fee required to reserve the entire patio
No Fee required if your group will allow other guests to be seated on The Patio
THE FRONT BANQUET ROOM (see front page)
A $\$ 250.00$ non-refundable room fee is to be paid on the reservation confirmation date for weekends. This fee includes tables, chairs, plate ware, glassware, set up and room cleanup. Deposits are only required for this room on Friday evening, Saturday all day and Sunday all day.

A $\$ 250$ Deposit could be required for the facility during peak banquet season during the week (manager will discus at time of booking), but will be applied to bill or returned the day of the event.

## TABLE LINEN SERVICE -

Linens can be supplied at a cost of $\$ 7.25$ per tablecloth (52x114 or 71 x 71 )
MUSIC - We provide satellite music for each of our rooms at no cost.
We also can provide you with names of DJ services and bands for an event.
BAR SERVICE- Coyote's Adobe Cafe reserves the right to control and inspect all private functions. The facility maintains compliance with Missouri liquor laws and will not serve patrons under 21 years of age.

- A Bartender can be supplied for private events for $\$ 15.00$ per hour.
- This fee is waived if alcohol is pre purchased by the host.
- Private Bar in room is a $\$ 100.00$ set-up fee
- OPEN BAR- (all drinks covered by host) Charge out each drink. Open bar includes domestic beer bottle and draft, house wine, and selected spirits (Absolut Vodka, Jose Cuervo Tequila, Tanquerey Gin, Jim Beam Whiskey, and Bacardi Rum).
- Domestic Keg: $\$ 250.00$ House Wine: $\$ 200.00$ per 12 bottle case
- Bucket Beer

Domestic Pitchers

It is our policy to consider all prospective bookings until the date is confirmed with a member of our management staff. Prospects will be held for one (1) week. A function is not confirmed until a nonrefundable/nontransferable deposit is given and the required contract(s) have been signed.

All billings are subject to applicable sales taxes and a suggested service gratuity of $20 \%$.

Menu selections should be submitted at least 30 days in advance. An estimated count is due (2) weeks prior to the event with final numbers (3) days prior to the event.

Alcohol and food items (except cakes or cup cakes) cannot be brought into our facility.
This banquet menu pricing is effective October 1st, 2015 thru May 31, 2016 (unless extended by the General Manager). Prices and menu offerings are subject to change in relationship to each contract.

