

DINNER BUFFETS

(priced per guest with 20 guest minimum)

BRONZE BUFFET

choose:

- 1 salad selection
- 2 sides selections
- 2 hops selections
- 1 dessert selection

\$29.95 per person

SILVER BUFFET

choose:

- 1 salad selection
- 2 sides selections
- 1 hops, 1 barley selection
- 1 dessert selection

\$32.95 per person

GOLD BUFFET

choose:

- 1 salad selection
- 2 sides selections
- 1 hops, 2 barley selection
- 1 dessert selection

\$38.95 per person

all levels include unlimited coffee, tea and fountain sodas

SALAD SELECTIONS

GREENHOUSE SALAD*

mixed greens with tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg and croutons. served with balsamic vinaigrette.

CLASSIC CAESAR SALAD

romaine, croutons, creamy asiago dressing.

SIDES

- FRENCH FRIES
- APPLE COLESLAW
- BLACK BEANS
- CHEDDAR MASHED POTATOES

- FRESH FRUIT
- SEASONAL VEGETABLES
- ROCKIN' RED RICE
- CILANTRO LIME RICE

TO ADD DESSERT, PLEASE REFER TO PAGE 10 FOR DESSERT SELECTIONS

ADD ON BAR PACKAGES

\$22.00 per person includes Rock Bottom handcrafted beers & house wines/ 2 hours

\$24.00 per person includes call liquor, Rock Bottom handcrafted beers & house wines/2 hours

Additional Bar Options pages 4, Dessert Options page 10

Before placing your order, please inform your server if anyone in your party has a food allergy.

* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

† These items may contain raw or undercooked ingredients or may be cooked to your specifications.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ROCK·BOTTOM
RESTAURANT & BREWERY

DINNER BUFFETS

HOPS SELECTIONS

(V) VEGGIE MAC 'N CHEESE

with our signature mac 'n cheese sauce, grilled zucchini, onions, peppers, mushrooms and roma tomatoes. topped with parmesan cheese, bread crumbs, pico de gallo and fresh parsley.

(V) TUSCAN PASTA

cavatappi pasta tossed with tomatoes, onions, basil, balsamic vinegar and shaved parmesan cheese.

MANGO HABANERO CHICKEN

grilled chicken with spicy mango habanero glaze. topped with mango, pico de gallo, avocado and cilantro.

PULLED PORK TOSSED IN BBQ SAUCE

topped with crispy fried onion strings and slider buns on the side.

BARLEY SELECTIONS

CAJUN PASTA

grilled chicken, andouille sausage and shrimp tossed with onions, celery and green peppers in a cajun cream sauce. served over cavatappi pasta.

MAKER'S MARK® GRILLED SALMON FILLET†

signature maker's mark® bourbon glaze.

CHAR-GRILLED USDA CHOICE TOP SIRLOIN

Grilled and sliced. Served with dark ale mushroom sauce and chimichurri.

LOBSTER & SHRIMP ENCHILADAS

sautéed lobster, shrimp, peppers, tomatoes and cheese wrapped in a blue corn tortilla and topped with green chili cream.

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