

ROCKHOUSE



CATERING MENU

HOSTED OPEN BAR

A fully-stocked bar featuring a selection of liquor, liqueurs, cordials, selection of house wines, soft drinks, bottled water & juice mixers

Super Premium

Two Hours
Three Hours
Four Hours

Premium

Two Hours
Three Hours
Four Hours

Standard Bar

Two Hours
Three Hours
Four Hours

Beer & Wine

Two Hours
Three Hours
Four Hours

Soft Drinks

Specialty Drink Option

Specialty selections can be added to any bar package above to include: martinis, margaritas, tropical favorites, red bull

Two Hours
Three Hours
Four Hours

Hosted open bar packages are charged based on actual number of guests in attendance, or the minimum guarantee, which ever is greater. For Tray Passed Drinks, add \$++ Per Person, maximum 1 hour of service



LIQUOR PORTFOLIO

BEER AND WINE

Beer: Domestic Draft: Bud Light, Michelob Ultra, PBR

Wine: House Red & White

Standard

Beer: Domestic Draft: Bud Light, Michelob Ultra, PBR

Wine: House Red & White

Vodka: Stolli, Absolut and Sea Ice

Gin: Tanqueray and Great House

Rum: Bacardi, Malibu, Myers, and Atlantis

Tequila: Jose Cuervo Blanco, Sauza Plata, and Anza Gold

Whiskey: Jack Daniels, Jim Beam, Fireball, Seagram 7, Wild Turkey, Southern Comfort, Broadhorn

Scotch: Dewars White Label, Dunrobin Blended

Champagne: Wycliff

PREMIUM

Beer: Domestic, Imports and Craft Drafts

Wine: Red and White Variety

Vodka: Grey Goose, Titos, Stolli, Absolut

Gin: Bombay Sapphire, Tanqueray and Great House

Rum: Captain Morgan, Bacardi, Malibu, Myers, and Atlantis

Tequila: Patron Silver, Casamigos Blanco, Jose Cuervo Blanco, Sauza Plata, and Anza Gold

Whiskey: Crown Royal, Jameson, Makers Mark, Skrewball, Jack Daniels, Jim Beam, Fireball, Seagram 7, Wild Turkey, Southern Comfort

Scotch: JW Red, Dewars White Label

Cognac: Hennessy

Champagne: J Roget and Wycliff

SUPER PREMIUM

Beer: All Bottles and Draft Domestic, Import, and Craft

Wine: Red and White Variety

Vodka: Grey Goose, Titos, Stolli, Absolut

Gin: Hendricks, and repeat Premium

Rum: Ron Carlos 151, Captain Morgan, Bacardi, Malibu, Myers, Atlantis

Tequila: Don Julio Blanco, Sombra Mezcal, Patron Silver, Casamigos Blanco, Jose Cuervo Blanco, Sauza Plata, and Anza Gold

Whiskey: Whistle Pig Piggy Back, Bulleit, Buffalo Trace, Crown Royal, Jameson, Makers Mark, Skrewball, Jack Daniels, Jim Beam, Fireball, Seagram 7, Wild Turkey, Southern Comfort

Scotch: Chivas Regal, JW Red, same as premium

Cognac: Hennessy

Champagne: Prosecco, J Roget, Wycliff

Bartender fee per every 25 guests.



BRUNCH

ROCKHOUSE BRUNCH **PER PERSON** 25 person min

SALADS OR FRUIT PARFAIT (Select One)

Fruit Parfait

Fruit and Yogurt

Caesar Salad

Romaine, parmesan cheese, croutons and caesar dressing

Mixed Greens

Spring Mix, Tomatoes, Cucumbers, Candied pecans, parmesan cheese, and balsamic vinaigrette dressing

Chopped Salad

Romaine, iceberg, cherry tomatoes, cucumbers, red onions, banana peppers, cotija cheese and lime vinaigrette

ENTREES (Select One)

French Toast

Thick texas toast topped with mixed berry compote, whipped cream and powdered sugar

Classic Breakfast

Two eggs, bacon or sausage, breakfast potatoes with peppers and onions, and Texas toast

Breakfast Burrito

Pork sausage, bacon, scrambled eggs, pico de gallo, tomatillo sauce, cheddar cheese in a warm flour tortilla with a sour cream drizzle

BEVERAGES

Orange juice, hot tea, soda, ice tea, coffee and milk

Bloody Mary Bar for an additional \$ per person

Mimosa Bar for an additional \$ per person



APPETIZERS

APPETIZERS

- | | |
|-----------------------------|-----------------------------|
| Bruschetta | Fried Pickles |
| Chicken Tacos | Ahi Tuna |
| Cocktail Meatballs | Beef Tenderloin |
| Macaroni & Cheese Bites | Fish Tacos |
| Mini Gourmet Grilled Cheese | Mini Crabcakes |
| Sandwiches | Shrimp Skewers |
| Onion Ring Tower | Shrimp Tacos |
| Chicken Fingers | Beef Skewer |
| Buffalo Wings | Chicken Skewer |
| Mozzarella Sticks | Chicken Satay |
| Popcorn Shrimp | Mini Vegetable Egg Roll |
| Loaded Potato Skins | Pretzel Bites |
| Mini Corn Dogs | Chipotle Chicken Quesadilla |
| Cheese Quesadilla | Beef Sliders |
| Teriyaki Beef Skewers | Chicken Sliders |
| Buffalo Cauliflower | |

Select 4

Select 6

Select 8

Approximately 2 pieces of each selection per person

Displayed or Passed Option-25 Piece Minimum

For passed appetizers a server fee will apply for every 75 guests



DISPLAYS

DISPLAYS

Import and Domestic Cheese Display

Cubes of aged cheddar, open eye swiss, pepper jack ,colby, gouda, wedge of brie, Montrachet and shaved Parmesan served with fresh fruit, french bread and gourmet crackers

Small (Serves 25)

Large (Serves 50)

Charcuterie Tray

Artisanal Bread & Crackers, sweet pickles, black and green olives, whole grain and dijon mustards, salami, prosciutto, chicken and apple sausage, polish sausage and sopressata

Small (Serves 25)

Medium (Serves 50)

Vegetable Crudité

Fresh vegetable garden with carrots, cucumbers, celery, zucchini, radishes, seasonal harvest selection with dill ranch dip and seasonal harvest selections

Small (Serves 25)

Medium (Serves 50)

Fresh Fruit Display

Cubed Honeydew, cantaloupe, watermelon, and hawaiian pineapple with berries

Small (Serves 25)

Medium (Serves 50)

Chips & Dip Display

House made tortilla chips served with fire roasted salsa, pico de gallo & guacamole

Small (Serves 25)

Medium (Serves 50)



SPECIALTY RECEPTION STATION

SLIDER BAR*

Proteins: Grilled Chicken, Pulled Pork, 100% Angus Beef, Black Bean

Includes: Soft Slider Buns, Pickles, Tomatoes, Lettuce, Cheddar, Swiss & American Cheese, Mayo, Ketchup, Mustard Cole Slaw & French Fries

choice of two proteins

choice of three proteins

NACHO STATION*

Tortilla chips with warm nacho cheese sauce, mild bean dip, salsa, sour cream and jalapeños

Add ground beef Taco Meat or Chili con Carne OR Diced Chicken

TACO STATION*

Proteins: Grilled Chicken, Pulled Pork, Fish and Shrimp

Includes: Mini Corn Tortillas, Pico de Gallo, Tomatillo Salsa, Traditional Salsa, Diced Onions, Shredded Lettuce, Monterey Jack & Cheddar Cheese, Coleslaw, Creamy Cilantro Sour Cream Sauce

choice of two proteins

choice of three proteins

Add Guacamole Station Freshly Made*

Add in your choice of: Diced Tomatoes, Red Onions, Jalapeños, Lime Juice, Cilantro, Salt & Pepper

SALAD STATION

Wedge

Iceberg lettuce wedge, blue cheese dressing, blue cheese crumbles, diced tomatoes and bacon crumbles

Strawberry & Spinach Salad

Baby Spinach with Strawberries, Mango, Red Onions, Blue Cheese crumbles tossed in Balsamic Vinaigrette

Caprese Salad

Fresh Mozzarella, Roma Tomatoes, Field Greens tossed in Balsamic Vinaigrette

Chicken Caesar Salad

Romaine Lettuce, Grilled Chicken, fresh shaved Parmesan Tossed in Caesar dressing and croûtons

choice of two

choice of three

All specialty reception stations are based on the minimum guest guarantee of 25 guests or more and are designed a maximum of three hours of service.

SPECIALTY RECEPTION STATION

SALAD & BAKED POTATO BAR

Fresh mixed greens and romaine with bacon bits, shredded cheddar cheese, shredded carrots, cucumbers, cherry tomatoes, sliced mushrooms, croutons, Herb Grilled Chicken strips & Grilled Shrimp

Dressing: ranch, bleu cheese, balsamic vinaigrette and italian

Fresh Baked Potatoes: bacon bits, shredded cheddar cheese, sour cream, butter, chives

CARVING STATION* *Choose one*

All carving stations are served with assorted breads & rolls

Seared Beef Tenderloin of Beef Au Poivre

Roasted Turkey served with gravy and cranberry sauce

Baked Honey Ham with honey carmel glaze and pineapple sauce

Prime Rib served with au jus, creamy horseradish

Additional

MASHED POTATO BAR*

creamy yukon gold mashed potatoes and sweet potatoes

Toppings: garlic butter, cheddar cheese, crumbled bacon, sour cream, chives, brown sugar cinnamon butter, seasoned corn, spiced apple & pear compote

PASTA STATION*

Choice of spaghetti, penne or elbow macaroni

Sauces: Marinara, Bolognese, Alfredo, 4 cheese

Toppings: Parmesan, ricotta, mozzarella

All specialty reception stations are based on the minimum guest guarantee of 25 guests or more and are designed a maximum of three hours of service.

SPECIALTY BUFFET

All specialty buffet are based on the minimum guest guarantee of 25 guests or more and are designed a maximum of two hours of service. Additional hours of service are available for an additional fee

ROCKHOUSE BUFFET

SALAD (Select One)

Caesar Salad Romaine, parmesan cheese, croutons and caesar dressing

Chopped Salad Romaine, iceberg, cherry tomatoes, cucumbers, red onions, banana peppers, cotija cheese and lime vinaigrette

ENTRÉE (Select Two)

Rosemary Roasted Chicken Lemon herb chicken

New York Steak New York Steak

Fish and Chips Beer tempura cod

Pork Ribs (3 Bones per person) House smoked ribs with BBQ sauce

SIDES (Select Two)

Sweet Potato Fries

French Fries

Roasted Garlic Mashed Potatoes

Vegetable Medley

Fresh Fruit

Coleslaw

DESSERT (Select One)

Cookie Platter

Fruit Platter



SPECIALTY BUFFET

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ALL-AMERICAN BUFFET

STARTERS (Select One)

Strawberry Chicken Salad Field greens, strawberries, red grapes, gorgonzola crumbles, cherry tomatoes, pecans with balsamic vinaigrette

Beef Brisket Salad Chopped beef brisket, iceberg lettuce, cherry tomatoes, cucumbers, avocado, shoestring potatoes and cotija cheese with creamy horseradish dressing

ENTRÉE (Select Two)

BBQ Chicken Half chicken slow roasted with house-made BBQ sauce

BBQ Pork Ribs House smoked half rack with BBQ Sauce

Smoked Brisket Served over Texas toast with BBQ Sauce

Cowboy Rib Eye Dry rub rib-eye topped with mushrooms, grilled onions and a demi glaze drizzle

SIDES (Select Two)

Sweet Potato Fries

French Fries

Roasted Garlic Mashed Potatoes

Vegetable Medley

Fresh Fruit

Coleslaw

DESSERT (Select One)

Cookie Platter

Fruit Platter



DESSERTS

DESSERTS PER DOZEN

Assorted Fresh Baked Cookies

Double Fudge Brownies

Apple Pie

Tiramisu

Carrot Cake

COFFEE SERVICE OPTION

Gourmet Blend Regular and/or Decaffeinated Includes:
Creamers, Sweeteners, Hot Cups, Beverage Napkins



BRANDING

BASIC PACKAGE

Company logo or photo loop on TVs in designated space
Wireless microphone

MULTI MEDIA ELITE PACKAGE

Video loop on TVs in designated space
Company logo on TVs
Projector logo loop on exterior TVs
Wireless microphone

*All Content must be provided 2 weeks prior to the event

ENTERTAINMENT & DÉCOR OPTIONS

DJ
Photobooth/Photographer
Karaoke
Live Bands
Impersonators
Magicians & Hypnotists
Strolling Entertainment
Interactive Stations
Food Displays
MORE Available - Please call for all options & pricing

