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Displayed Appetizers

*To be offered only in addition to a banquet package**

Buffalo Wings (GF).....\$18.95 per dozen
Spicy wings served with bleu cheese dressing.

Fruit and Cheese Platter (GF).....\$3.50 per person
A variety of imported and domestic cheeses served with fruit.

Vegetable Crudités (GF).....\$3.50 per person
Seasonal vegetables served with our homemade ranch dip.

Chicken Tenders.....\$20.95 per dozen
Chicken tenders breaded and golden fried, served with ranch dipping sauce.

BBQ Rib Bites (GF).....\$3.50 each
St. Louis style ribs, dry rubbed then slow roasted and basted with spicy barbecue sauce.

Swedish Meatballs.....\$10.50 per dozen
Homemade meatballs served in a creamy demi-glaze.

Caribbean Chicken Skewers (GF)..... \$3.50 each
Jerk marinated chicken skewers.

Stuffed Mushroom Caps..... \$5.50 each
Baked mushroom caps stuffed with lump crabmeat, finished with a parmesan cream sauce.

Crab and Spinach Dip..... \$4.00 per person
A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.

Deli Roll Ups..... \$4.00 each
Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and mayonnaise.

Passed Hors D'oeuvres

*To be offered only in addition to a banquet package**

- Bacon Wrapped Scallops (GF)..... \$5.00 per person**
Broiled scallops wrapped in hickory smoked bacon served with a maple glaze.

- Coconut Shrimp.....\$4.50 per person**
Coconut crusted tiger shrimp served with a mandarin plum sauce.

- Mini Crab Balls.....\$5.00 per person**
Jumbo lump crab balls served with cocktail sauce.

- Smoked Salmon Bites.....\$4.50 per person**
House smoked salmon with dill cream on a tortilla crisp.

- Caribbean Shrimp Bruschetta.....\$4.00 per person**
Caribbean marinated shrimp, peppers, onions, and carrots served on crostini, finished with a chili pepper and ginger sauce.

- Shrimp Cocktail (GF).....\$5.00 per person**
Large Shrimp served chilled with lemon wedges and our spicy cocktail sauce.

- Mini Chicken Cordon Bleu.....\$4.00 per person**
Bite sized chicken cordon bleu served with a honey mustard dipping sauce.

- Pimento Cheese Toast.....4.00 per person**
Pimento cheese spread served on crostini topped with crispy prosciutto crumbles.

- Vegetable Egg Rolls.....\$3.50 per person**
Deep fried vegetable egg rolls served with a sweet and sour dipping sauce.

Featured Additions

*To be offered only in addition to a banquet package**

- Banquet Dessert.....\$5.50 per person**
Choose one of the following to be added to a package: NY Cheesecake, Tres Leches Cake, Chocolate Cake, German Chocolate cake, or Carrot Cake.

- Salad Station.....\$4.50 per person**
Choose between our house salad (Ranch or Balsamic Vinaigrette), Caesar salad, potato salad, or pasta salad.

Mashed Potato Bar.....\$5.00 per person
Homemade redskin mashed potatoes served with a variety of toppings including the following: sour cream, bacon, scallions, salsa, mixed cheese, and brown butter sauce.

Dinner Plated Packages

Packages include unlimited non-alcoholic beverages, house salad, entrée, herb roasted red potatoes and vegetable of the day.

Guest entrée selections must be confirmed 1 week prior to the event.

Maximum of 40 people for plated package

Package A — Choose 3 of the following:

\$29.95 per person

Top Sirloin Steak – Hand carved Black Angus center cut top sirloin, grilled to medium and finished with red wine demi-glaze.

BBQ Ribs (GF) – Half rack of succulent St. Louis style ribs dry rubbed with special seasonings, basted with our spicy BBQ sauce and slow roasted to perfection.

Blackened Chicken Alfredo – Blackened chicken breast grilled and served over penne pasta tossed in Santa Fe alfredo sauce, topped with pico de gallo and parmesan cheese.

Chicken Parmesan – Lightly breaded and seasoned chicken breast topped with marinara sauce, mozzarella and parmesan cheese.

Trout Almondine – Fresh Idaho rainbow trout broiled and finished with toasted almondine cream sauce.

Roasted Beet Cous Cous Plate (V) – Roasted beets, carrots, tri colored cous cous, and chimichurri sauce.

Package B — Choose 3 of the following:

\$34.95 per person

Pepper Steak (GF) – Grilled New York Strip sprinkled with cracked black pepper and brushed with seasoned butter, grilled to medium.

Alamo Chicken (GF) – Grilled chicken breast layered with bacon, mixed cheese, bbq sauce and pico de gallo.

Chicken Marsala – Grilled chicken breast served with wild mushrooms in a light marsala wine sauce.

Glazed Salmon (GF) – Fresh Atlantic salmon brushed with a sweet honey and red wine glaze.

Stuffed Trout – Moist and flaky Idaho rainbow trout stuffed with crab imperial and finished with citrus butter sauce.

Butternut Squash Ravioli (V) – Ravioli stuffed with butternut squash in a brown butter sage sauce.

Package C — Choose 3 of the following:

\$39.95 per person

Prime Rib (GF) – Hand carved cut of juicy, slow roasted Black Angus prime rib, served medium.

Filet Mignon – Hand carved filet lightly seasoned and grilled to medium, finished with brown butter sauce. (Add \$3.00)

Crab Cakes – Two of our famous hand made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together.

Stuffed Salmon – Fresh Atlantic salmon stuffed with crab imperial, baked and topped with Creole mustard beurre blanc.

Riverside Tuna Steak – Blackened Ahi tuna filet grilled to medium, topped with tomato-basil relish and finished with beurre blanc and balsamic reduction.

Roasted Chicken – Bone-in herb crusted chicken breast, finished with brown butter sauce.

Lunch Plated Packages

Packages include unlimited non-alcoholic beverages

Guest entrée selections must be confirmed 1 week prior to the event.

Maximum of 40 people for plated package

Package A — Choose 3 of the following:

\$16.95 per person

Caesar Salad with Grilled Chicken – Grilled chicken breast served on a salad of romaine lettuce tossed with our Caesar dressing, sprinkled with parmesan cheese and crunchy croutons.

Cheddar Burger – Half-pound Black Angus burger, hot off the grill cooked to medium well and topped with cheddar cheese; served on a toasted bun with lettuce, tomato, onion and French fries.

Alamo Chicken Sandwich – Grilled chicken breast layered with bacon, mixed cheese and bbq sauce, served on a toasted bun with French fries.

Roasted Beet Cous Cous (V) – Roasted beets, carrots, tri colored cous cous, and chimichurri sauce.

Club Wrapper – Thinly sliced turkey and ham rolled in a flour tortilla with mixed cheese, shredded lettuce, pico de gallo, and herb aioli, served with French fries.

Package B — Choose 3 of the following:

\$18.95 per person

Old Town Salad – Mixed greens, marinated chicken, sun-dried tomatoes, red peppers, roma tomatoes, gorgonzola cheese, carrots, croutons and granny smith apples in balsamic vinaigrette.

Crab Cake Sandwich – Brock's signature lunch item! One 5oz. Crab cake hand made with jumbo lump crab meat and just enough of our secret ingredients to hold it all together; served with French fries.

Portabella Mushroom Sandwich (V) – Grilled marinated portabella mushroom, roasted red peppers, baby spinach, swiss cheese, and pesto dijonaise on toasted brioche bread; served with French fries.

Riverside Burger – Half-pound Black Angus burger grilled to medium well and topped with double cheddar cheese, bacon and spicy BBQ sauce; served on a toasted bun with lettuce tomato, onion and French fries.

Chicken Marsala – Grilled chicken breast served with wild mushrooms in a light marsala wine saice served with redskin mashed potatoes and vegetable of the day.

Package C — Choose 3 of the following

\$24.95 per person

BBQ Ribs – Half rack of St. Louis style ribs, dry rubbed then slow roasted and basted to perfection with Brock's spicy BBQ sauce; served with redskin mashed potatoes and vegetable of the day.

Top Sirloin – Hand carved Black Angus center cut top sirloin grilled to medium and finished with red wine demi-glaze; served with redskin mashed potatoes and vegetable of the day.

Roasted Chicken – Two bone-in chicken breasts herb crusted and slow cooked, finished with a brown butter sauce.

Glazed Salmon (GF) – Grilled Atlantic salmon brushed with a sweet honey and red wine glaze. Served with redskin mashed potatoes and vegetable of the day.

Blackened Chicken Alfredo – Penne pasta tossed with Santa Fe alfredo and topped with blackened chicken, pico de gallo, and parmesan cheese.

Appetizer Banquet Package

Maximum of 30 people for the Appetizer Banquet Package in the Chef's Room.

Package includes unlimited non-alcoholic beverages

\$23.95 per person

Choose 2 of the following:

- **Fruit platter** – A variety of seasonal fresh fruit
 - **Vegetable Crudite** – Seasonal vegetables served with our homemade ranch dip
 - **Cheese Platter** – A variety of imported and domestic cheeses served with crackers
 - **Pasta Salad**
 - **Dill Potato Salad**
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Choose 2 of the following:

- **BBQ Rib Bites** – St. Louis style ribs, dry rubbed then slow roasted and basted with spicy BBQ sauce.
 - **Shrimp Cocktail** – Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.
 - **Caribbean Chicken Skewers** – Jerk marinated chicken skewers served with ranch dipping sauce.
 - **Deli Roll Ups** – Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and mayonnaise.
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Choose 1 of the following:

- **Chicken Tenders** – Chicken tenders breaded and golden fried, served with ranch dipping sauce.
 - **Egg Rolls** – Deep fried vegetable egg rolls served with mandarin plum sauce.
 - **Swedish Meatballs** – Homemade meatballs served in a creamy demi-glaze.
 - **Smoked Salmon Bites** – House smoked salmon with dill cream on a tortilla chip.
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Choose 1 of the following:

- **Buffalo Wings** – Spicy wings served with bleu cheese dressing.
- **Crab and Spinach Dip** – A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.
- **Bacon Wrapped Scallops** – Broiled sea scallops wrapped in hickory smoked bacon served with maple dipping sauce.
- **Mini Chicken Cordon Bleu** – Bite sized chicken cordon bleu served with a dijon mustard dipping sauce.

Plated Brunch Package

Maximum of 30 people

\$20.95 per person

Choose 3 of the following:

Scrambled Eggs

Four scrambled eggs, served with bacon, white toast and home fries.

Eggs Benedict

Poached eggs and Canadian bacon on toasted English muffin with hollandaise sauce and home fries.

Tenderloin Benedict

Poached eggs and two 3 oz. filet medallions on toasted English muffin with hollandaise sauce and home fries.

Crab Cake Benedict

Poached eggs and two 2 oz. crab cakes on toasted English muffin with hollandaise sauce and home fries.

Pomodoro Benedict

Poached eggs and sliced tomatoes with sautéed asparagus and parmesan cheese on toasted English muffin with hollandaise sauce and home fries.

Quiche du Jour

Served with home fried and a fresh fruit cup.

Beverage Selection

Host Bar – The host of the party pays for all of the drinks

Cash Bar – The guests pay for their own drinks

Open Bar – Host pays per person, per hour rate

Brands refers to the liquor offered; beer and wine are included in all rates

House Brands:

\$18 per person for first hour, \$14 per person for each additional hour

House Liquor Brands:

Varies based on availability

Bottled Beers:

- Miller Lite
- Heineken
- Coors Light
- Corona
- Budweiser
- O'Doul's
- Bud Light
- Michelob Ultra

Wines:

- Cabernet Sauvignon
 - Merlot
 - Chardonnay
 - Pinot Grigio
 - White Zinfandel
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Call Brands:

\$21 per person for first hour, \$17 per person for each additional hour

Call Brands:

- Absolut Vodka
- Tanqueray Gin
- Jim Beam
- Dewars
- Bacardi Light Rum
- José Cuervo Gold
- Captain Morgan Spiced Rum

Bottled Beers:

- Miller Lite

- Heineken
- Coors Light
- Corona
- Budweiser
- O'Doul's
- Bud Light
- Michelob Ultra

Wines:

- Cabernet Sauvignon
 - Merlot
 - Chardonnay
 - Pinot Grigio
 - White Zinfandel
-

Premium Brands:

\$24 per person for first hour, \$20 per person for each additional hour

Premium Brands:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Jack Daniels
- Johnny Walker Black
- Crown Royal
- Patron Silver

Bottled Beers:

- Miller Lite
- Heineken
- Coors Light
- Corona
- Budweiser
- O'Doul's
- Bud Light
- Michelob Ultra

Wines:

- Cabernet Sauvignon
- Merlot
- Chardonnay
- Pinot Grigio
- White Zinfandel

Event Fees

The Chef's Room Rental Fee:

Accommodates up to 40 people

\$100/Lunch (2 Hours)

\$200/Dinner (2 ½ Hours)

A/V Included

Optional Amenities

Custom Colored Linen Rental – \$2.00 per napkin

Please inquire for pricing for tablecloths and overlays (white linens are included for all events)

Chair Covers – \$4.00 per chair with \$100 service fee.

White, ivory, black or brown available; \$2.00 additional for coordinating sash

Cake Service – Service fee automatic for cakes brought in –

\$20/ cakes serving up to 70 people

\$40/ cakes serving 70 or more people

Room fees are applied for each room based on the time of day and length of event.

Room fees include rental space tables, chair, flatware, stemware, white linen tablecloths and napkins, set-up, and clean-up

A deposit and signed reservation agreement are required to reserve a room. Deposits are determined by the type of event. Pricing is subject to change.

Please add in **11.3%** sales tax and **20%** gratuity when considering prices.