

From The Grill

See Our "Queen City" Grill Menu for a Cincinnati Themed Feel for your Event.
Grilling & Propane Fee – \$125.00. \$500.00 Non-Refundable Deposit when Reserving a Grill.

ANY OCCASION GRILL OUT

50-99 GUESTS – \$14.95 per person

100-149 GUESTS \$13.95 per person

150+ GUESTS \$12.95 per person

1/4 lb. Hamburgers, Black Bean Burgers

Hot Dogs, Brats & Metts

Italian Sausage with Sautéed Peppers & Onions (*additional \$2.00 per person*)

Bakery Fresh Round & Hot Dog Buns

ADDITIONAL VEGETARIAN OPTION

(Grilled Marinated Portabello Mushrooms – Please inquire about pricing)

(Grilled Impossible Burgers – Please inquire about pricing)

ADDITIONS

Grilled Marinated Chicken Breast (*additional \$2.50 per person*)

SIDE ITEM SELECTIONS – Selection of THREE

"Baked Potato" Pasta Salad (*contains Bacon*), Garden Pasta Salad,

Red Skin Potato Salad, Macaroni & Cheese, Homestyle Baked Beans,

Deviled Eggs, Macaroni Salad, Saratoga Chips, Cole Slaw, Fresh Fruit Salad

Sliced Tomatoes, Red Sweet Onions, Dill Pickle Slices, Leaf Lettuce, American Cheese and Provolone Cheese

CONDIMENTS INCLUDED WITH ANY OCCASION GRILL OUT:

Mustard, Mayonnaise, Horseradish, Pickle Relish, & Ketchup

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives

UPSCALE GRILL OUT

50-99 GUESTS \$15.95 per person

100-149 GUESTS \$14.95 per person

150+ GUESTS \$13.95 per person

1/3 lb. Angus Beef Patties, Grilled Marinated Chicken Breasts, All Beef Hot Dogs
Brioche Round Buns and Bakery Fresh Hot Dog Buns

SIDE ITEM SELECTIONS – Selection of THREE

“Baked Potato” Pasta Salad (*contains Bacon*), Garden Pasta Salad,
Red Skin Potato Salad, Macaroni & Cheese, Homestyle Baked Beans,
Deviled Eggs, Macaroni Salad, Saratoga Chips, Cole Slaw, Fresh Fruit Salad

Sliced Tomatoes, Red Sweet Onions, Dill Pickle Slices, Leaf Lettuce, American Cheese and
Provolone Cheese

CONDIMENTS INCLUDED WITH UPSCALE GRILL OUT:

Mustard, Mayonnaise, Horseradish, Pickle Relish, & Ketchup

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives

FILET MIGNON & CHICKEN BREAST SANDWICHES GRILL OUT

50-99 GUESTS \$18.95 per person

100-149 GUESTS \$17.95 per person

150+ GUESTS \$16.95 per person

Filet Mignon Sandwiches and Marinated Boneless Grilled Chicken Breasts
Bakery Fresh Round Buns

SIDE ITEM SELECTIONS – Selection of THREE

“Baked Potato” Pasta Salad (*contains Bacon*), Garden Pasta Salad,
Red Skin Potato Salad, Macaroni & Cheese, Homestyle Baked Beans,
Deviled Eggs, Macaroni Salad, Saratoga Chips, Cole Slaw, Fresh Fruit Salad

Sliced Tomatoes, Red Sweet Onions, Leaf Lettuce, American Cheese and Provolone Cheese

CONDIMENTS INCLUDED WITH UPSCALE AND ANY OCCASION GRILL OUT MENUS:

Sauteéd Mushrooms, Caramelized Onions, Whipped Bleu Cheese Mayonnaise,
A1 Steaksauce, BBQ Sauce & Honey Mustard

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives

SPECIAL OCCASION GRILL OUT

Seasoned Choice Filet Mignon 6 oz.

\$29.95 per person

Seasoned Choice New York Strip Steak – 8-10 oz.
\$26.95 per person

Smoked BBQ Baby Loin Back Pork Ribs
\$16.95 per person

Assorted Seasoned Steaks
\$19.95 per person

Faroe Island Salmon Fillet
\$19.95 per person

Marinated Boneless Chicken Breast
\$14.95 per person

MARINATED GRILLED SHISH-KABOBS
(Two Shish-Kabobs per person)

Beef Tenderloin Shish-Kabob
\$21.95 per person

Shrimp Shish-Kabob
\$18.95 per person

Amish Chicken Breast Shish-Kabob
\$17.95 per person

Vegetable Shish-Kabob
\$15.95 per person

ALL SPECIAL OCCASION GRILL OUT MENUS INCLUDE:

STARCH SELECTIONS – Selection of ONE

Roasted Savory Yukon Gold & Sweet Potatoes

Red Skin Potatoes w/Parsley & Butter

Garlic Red Skin Mashed Potatoes

Saratoga Chips w/Signature BBQ Sauce

White Cheddar Mac & Cheese

VEGETABLE SELECTIONS – Selection of ONE

Grilled Seasoned Asparagus (additional \$1.50 per person)

Roasted Marinated Vegetables (additional \$1.50 per person)

Steamed Green Beans Tossed w/ Sesame Seeds

Country Style Green Beans w/ Ham

Seasoned Vegetable Medley

Seasoned Broccoli Florets
Corn on the Cob

SIGNATURE SALAD SELECTIONS – Choose from one of our Signature Salads

Farm To Table Salad

Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries, Feta Cheese
w/Champagne Vinaigrette

Mixed Field Greens Salad

Varietal Field Greens, Toasted Sunflower Seeds, Mandarin Oranges, Aged Bleu Cheese
w/Balsamic Vinaigrette and Buttermilk Ranch

Lager House Salad

Varietal Field Greens, Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Pretzel
Croutons, Shaved Parmesan w/Lager Vinaigrette

Harvest Salad

Varietal Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese w/Apple Cider Vinaigrette
and Buttermilk Ranch

House Tossed Salad

Mixed Greens, Carrots, Tomatoes, Cucumber Slices, Croutons w/Buttermilk Ranch and
Balsamic Vinaigrette

Burst of Citrus Salad

Varietal Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins, Toasted
Almonds w/Orange Vinaigrette and Raspberry Vinaigrette

Four Season Salad

Field Greens, Spring Mix, Toasted Pecans, Red Beets, Mandarin Oranges, Feta Cheese,
Thinly Sliced Roasted Shallots w/White Balsamic Vinaigrette

Fresh Baked Dinner Rolls & Butter

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives