

Obed & Isaac's Private Party Menu

Hors D'oeuvres

-Parmesan Artichoke Dip-

Warm rich blend of parmesan and artichoke served fried pita wedges
\$3.95 per guest

-Goat Cheese Stuffed Dates-

Warm and tangy goat cheese encased in a fresh date wrapped in smoky bacon \$1.95 per piece

-Bavarian Pretzel Rolls-

Warm, thick, chewy pretzels served with house-made cheese sauce \$2.25 per piece

-Triplet of Dips-

House-made hummus, pico de gallo, and spicy black bean dip served with pita wedges
\$3.95 per guest

-Vegetable Tray-

Variety of vegetables and choice of garlic dill dip or a ranch dip \$2.00 per guest

-Flatbreads-

All flatbreads are made with spend grain used in the brewing process

Choice of Caprese, Fig, Margherita Chicken, BBQ Pork & Pineapple, and Buffalo Chicken

\$12 per flatbread

Entrée Selection-Buffet Style

-Obed's Deluxe Deli-

Sliced roast beef, smoked turkey breast, and brown sugar ham
Sliced American, White Cheddar, and Swiss Cheeses
Sliced tomato, crisp lettuce, sliced onions, and pickle chips
Assortment of marble rye, brioche, pretzel rolls, and wheat berry breads
\$15.95 per guest

-Italian Beef-

Sliced roast beef in a spicy Au Jus with sautéed peppers & onions and served with hoagie rolls

\$16.25 per person

-Rosemary and Garlic Roasted Pork Loin-

Loin of pork seasoned with fresh rosemary and garlic and roasted to perfection \$18.95 per quest

-Pecan Encrusted Chicken Breast-

Tender chicken breast breaded and baked to a golden brown \$15.95 per guest

-Baked Meat or Vegetable Lasagna-

Delicious comforting lasagna, just like mom used to make \$16.95 per guest

-Bacon Wrapped Smoked Meatloaf-

Ground lamb and sirloin wrapped in bacon and smoked then topped with mushroom & onion gravy

\$16.95 per guest

-Blackened Salmon-

Tender, flaky cuts of salmon encrusted in a Cajun seasoning \$17.95 per guest

-Build Your Own Horseshoe Bar-

Open-faced sandwich with Texas toast, choice of two meats, homemade cheese sauce, and French fries

\$14.95 per guest

Choice of meats include: ground sirloin, ham, pulled pork, veggie burger, and grilled chicken

All Entrées Include: Served with freshly brewed iced tea, coffee, water, and choice of two (2) standard accompaniments. (Add \$2.95 per person for two entrées)

Standard Accompaniments (choice of two)

Bacon & Green Beans-Brussel Sprouts-Honey Glazed Carrots

Au Gratin Potatoes-Garlic Potato Mash

Baked Beans--Mac n Cheese

Mixed Green Salad with dressing-Soup (Beer Cheese, Tomato Bisque, Chicken & Wild Rice)

-Dessert-

Choice of House-made bread pudding, Apple cinnamon pretzels, Gooey Butter cake, and Nutella Poppers

\$ 5.00 per guest