



# 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 Veg Head • Margherita Chicken • BBQ Pork & Pineapple*

*• Chicken Taco • Honey, Goat & Bacon •*

**\$13 per Flatbread**

## **Entrée Selection-Buffer Style**

### **-Obed's Deluxe Deli-**

*Sliced 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 guest**

### **-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**

### **-Pulled Pork Sandwich-**

*House smoked pulled pork with brioche bun*

**\$17.95 per guest**

### **-Pappardelle Carbonara-**

**ADD CHICKEN OR SHRIMP \$3.25, SALMON \$5.25**

*Pappardelle pasta, bacon carbonara sauce, spinach, mushrooms, and bread crumb topping.*

**\$16.95 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.*

**\*Excludes Horseshoe Bar**

*(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*

*Dressing Choices: Italian, French, Ranch, Chipotle Ranch, Bleu Cheese, 1000 Island, Sesame Ginger, IPA vinaigrette*

*Soup (Beer Cheese, Tomato Bisque, Chicken & Wild Rice)*

## **-Dessert-**

**Choice of House-made bread pudding, Goey Butter cake, and Nutella Poppers**

**\$ 6.00 per guest**