



COMFORT FOOD • CLASSIC COCKTAILS • CRAFT BREWS

---

## LOT NO. 3 GROUP DINING MENUS

All of our menus were created to provide you and your guests with the best possible experience for your event. Our Event Planners will help you select the perfect menu to meet you and your guests needs to make sure your event is a huge success. If you have any special requests or dietary needs please make sure to let our Event Planners know so we can accommodate you.

**FULL DINING MENU:** *this menu is available for parties 14 or less*

- This is the same menu that we offer in our dining room
- Items will be charged as ordered throughout the evening
- This is available for lunch or dinner events
- Events of this size may also have the option to use any of the following menus as well

**TAILORED MENU:** *this menu is available for all parties up to 24 guests*

- This menu is designed for your guests to be able to choose their own entrée, along with a side salad or soup option upon arrival
- Appetizers will need to be pre-selected prior to arrival
- Host will select up to 6 entrée choices (*4 entrée choices for groups over 20*)
- This is available for brunch, lunch and dinner events
- Dessert can be preselected or the full dessert menu can be offered (depending on group size)
- All items will be printed on a customized menu for guests to order from that day

**COCKTAIL STYLE MENU:** *this menu is available for all parties of 25 or more*

- Enjoy a multitude of tastes by sampling a selection of our most popular appetizer
  - Appetizers are served on larger platter on the buffet
  - This is available for brunch, lunch and dinner events
  - Host will select up to 5-10 items
    - All items are priced per person
-

# BRUNCH: TAILORED MENU

This menu is available for all parties up to 24 guests

We ask that appetizers are pre-selected prior to arrival.

Host will select up to 6-8 main choices, these will be printed on a customized menu for guests to order from upon arrival.

---

## SNACKS

choose 2 options: \$10 per person

choose 3 options: \$12 per person

### **Seasonal Fruit**

### **Cinnamon Rolls**

### **Andouille Sausage**

### **Breakfast Potatoes**

**Plate O' Bacon** Nueske's slab / candied

**Sweet Onion Dip** kettle chips

**Mini Pretzel Bites** beer mustard and chipotle cheese sauce

**Goat Cheese Toasts** fresh apple, candied pecans, balsamic gastrique

## MAIN DISHES

choose 6-8 items from our regular menu, menu below is a sample of our offerings

*(pricing listed for reference, these will not be printed on your menus unless requested)*

**Elleno's Yogurt Parfait** greek-honey yogurt, berries and choice of maple or paleo granola . \$9

**Curried Lentil Hash** roasted cauliflower, sweet potatoes, roasted fennel, red pepper, coconut milk, fried eggs and arugula salad . \$14

**Corned Beef Hash** zoe's corned beef, bacon-braised cabbage, breakfast potatoes, roasted peppers, toasted caraway, chipotle hollandaise and a poached egg . \$15

**Egg & Bacon Sandwich** fried egg, bacon, smoky cheddar, tomato, garlic-chive aioli on housemade croissant with breakfast potatoes . \$13

**Pork Belly Benedict** poached eggs, sautéed spinach, bourbon syrup and chipotle hollandaise on english muffin . \$15

**Strawberry and Goat Cheese Salad** spinach, maple granola, apples and poppyseed vinaigrette. half \$10 / full \$14

**Grilled Cheese Sandwich** beecher's flagship, caramelized onions on grilled french bread served with creamy tomato soup . \$13

**Blackened Salmon Sandwich** lemon vinaigrette, coleslaw, tartar on ciabatta . \$16

# LUNCH: TAILORED MENU

This menu is available for all parties up to 24 guests

We ask that appetizers are pre-selected prior to arrival.

Host will select up to 6-8 main choices, these will be printed on a customized menu for guests to order from upon arrival.

---

## SNACKS

choose 2 options: \$10 per person

choose 3 options: \$12 per person

**Plate O' Bacon** Nueske's slab / candied

**Sweet Onion Dip** kettle chips

**Mini Pretzel Bites** beer mustard and chipotle cheese sauce

**Goat Cheese Toasts** fresh apple, candied pecans, balsamic gastrique

**Fried Beecher's Cheese Curds** pomodoraccio tomato pesto

## SOUP OR SALAD

guests will have the option of a cup of creamy tomato soup, small mixed green or caesar salad (\$6)

## MAIN DISHES

choose 6-8 items from our regular menu, menu below is a sample of our offerings

*(pricing listed for reference, these will not be printed on your menus unless requested)*

**Pulled Chicken Salad** avocado, corn, cucumber, snap peas, candied bacon, scallions, tomatoes, cilantro, buttermilk ranch . half \$12 / full \$16

**Lot 3 Chopped Salad** romaine, kale, grape tomato, garbanzo beans, pepperoncini, red onion, molinari salami, provolone and oregano vinaigrette . half \$10 / full \$14

**Elk Burger** arugula, pomodoraccio tomatoes, swiss, fried onions and charred onion aioli on broiche bun, served with bistro fries . \$17

**Turkey Wrap** avocado, feta, sprouts, cucumber, tomato, red onion, mama lil's peppers, peperoncini and oregano vinaigrette on multigrain wrap . \$13

**BLTA** Nueske's bacon, iceberg lettuce, tomato, avocado and blackened onion aioli on toasted multigrain . \$14

**Classic Reuben** corned beef, gruyère, sauerkraut and russian dressing served on rye bread . \$14

**Fish & Chips** beer battered true cod, bistro fries and malt vinegar tartar sauce . \$16

**Mac and Cheese** daphne's snowy cheddar, smoked cheddar, herbed béchamel and brown butter bread crumbs . \$15

# DINNER: TAILORED

This menu is available for all parties up to 24 guests.

Designed for your guests to be able to choose their own main.

Snacks will need to be preselected prior to arrival. Host will select up to 6 main choices, these will be printed on a customized menu for guests to order from upon arrival.

---

## SNACKS

choose 2 options: \$10 per person

choose 3 options: \$12 per person

choose 4 options: \$14 per person

**Popcorn** house seasoning, butter

**Plate O' Bacon** Nueske's slab / candied

**Sweet Onion Dip** kettle chips

**Mini Pretzel Bites** beer mustard and chipotle cheese sauce

**Goat Cheese Toasts** fresh apple, candied pecans, balsamic gastrique

**PB&J&B Sliders** peanut butter, mixed berry jam, Nueske's bacon

**Avocado Toast** smashed avocado, whole grain mustard, shallot, parsley, lemon, arugula, parmesan, hot paprika, served on a crostini

**Gruyere Cheeseburger Sliders** horseradish-caramelized onion aioli, gruyère, bacon jam and crispy onion straws

**Crispy Pork Belly Sliders** spiced pork belly confit, 'banh mi' style pickled vegetables, jalapeno, cilantro, sweet and spicy scallion aioli

**Roasted Brussels Sprouts** bacon, pecorino sardo, maple syrup and saba

**Fried Beecher's Cheese Curds** pomodoraccio tomato pesto

**Albacore Tuna Poke** jalapeno, green onion, sesame seeds, avocado, ginger-soy vinaigrette, togarashi and fried wontons  
**add \$2pp**

## SALAD

guests will have the option of a small mixed green or caesar salad (\$6)

## MAIN DISHES

choose 6 items from our regular menu, menu below is a sample of our offerings

*(pricing listed for reference, these will not be printed on your menus unless requested)*

**Pulled Chicken Salad** avocado, corn, cucumber, green peas, candied bacon, scallions, tomatoes, cilantro with buttermilk ranch . \$16

**Lot 3 Chopped Salad** romaine, kale, grape tomato, garbanzo beans, pepperoncini, red onion, molinari salami, provolone and oregano vinaigrette . \$14

**Lot No 3 Cheeseburger** smoked cheddar, candied bacon, iceberg lettuce, tomato, red pepper aioli on brioche bun, served with house-cut fries . \$17 / add egg or avocado \$2 each

**Curried Lentil Hash** roasted cauliflower, sweet potatoes, roasted fennel, red pepper, coconut milk, fried eggs and arugula salad . \$15

**Mac and Cheese** daphne's snowy cheddar, smoked cheddar, herbed béchamel and brown butter bread crumbs . \$15

**Spicy Gumbo** andouille sausage, chicken, prawns, jasmine rice and Cajun seasoning . \$25

**Bacon Wrapped Meatloaf** caramelized onion mashed potatoes, seasonal vegetables and mushroom-brandy cream sauce . \$24

## COCKTAIL STYLE

Enjoy a multitude of tastes by sampling a selection of our most popular snacks. Snacks are served family style on larger plates and platters, either stationed or passed around the table.

Select up to 10 items, minimum of 5.

Each item is priced per person.

---

### BITES

**Housemade Baguette** butter · \$3

**Popcorn** house seasoning, butter · \$2

**Griddled Corn Bread** · \$3

**Plate O' Bacon** Nueske's slab / candied · \$3

**Goat Cheese Toast** fresh apple, candied pecans, balsamic gastrique · \$4

**Sweet Onion Dip** with house kettle chips · \$3

**Crudit  Platter** housemade buttermilk ranch · \$5

**Mini Pretzel Bites** beer mustard and chipotle cheese sauce · \$4

**Mac N Cheese** daphne's snowy cheddar, smoked cheddar, herbed b chamel and brown butter breadcrumbs · \$7

**Chef's Cheese Platter** chef's selection of cheeses, served with fig jam and housemade crackers · \$7

**Fried Beecher's Cheese Curds** pomodoraccio tomato pesto · \$6

### SEAFOOD

**Mini Crab Cakes** piment d'esp lette remoulade · \$10

**Saut ed Spicy Prawns** spicy garlic-herb butter sauce · \$10

**Smoked Salmon Toasts** citrus marscarpone, capers and lemon agrumato · \$5

**Albacore Tuna Poke** jalapeno, green onion, sesame seeds, avocado, ginger-soy vinaigrette, togarashi, fried wontons · \$7

### SLIDERS/MINI SANDWICHES

**Mini Grilled Cheese Sandwiches** beecher's flagship, caramelized onions, sourdough bread · \$4

**Mini Classic Reuben Sandwiches** corned beef, beecher's flagship, sauerkraut, russian dressing · \$5

**Roast Beef Sliders** smoked cheddar, mama lil's peppers, caramelized onions, pepperoncini, avocado aioli · \$6

**Blackened Salmon Sliders** lemon vinaigrette, coleslaw and tartar · \$7

**PB&J&B Sliders** peanut butter, mixed berry jam, neuske's bacon · \$5

**BLT Sliders** Nueske's bacon, iceberg lettuce, tomato, aioli · \$5

**Gruyere Cheeseburger Sliders** horseradish-caramelized onion aioli, gruy re, bacon jam and crispy onion straws · \$5

**Roasted Turkey Sliders** sprouts, pesto mayo, pickled red onion and cranberry-cream cheese · \$5

SALADS select up to 2 salads \$7pp

**Lot 3 Chopped** romaine, kale, grape tomato, garbanzo beans, pepperoncini, red onion, molinari salami, provolone and oregano vinaigrette

**Kale Caesar** lacinato kale, romaine, multigrain croutons, grana padano and caesar dressing

**Strawberry and Goat Cheese** spinach, maple granola, apples, poppy-seed vinaigrette

**Pulled Chicken** avocado, corn, cucumber, green peas, candied bacon, scallions, tomato, cilantro and buttermilk ranch

# DESSERTS

Plated: a selection of plated desserts, recommended one per person. Available for all parties up to 20 guests.

Buffet Family Style: Enjoy a multitude of tastes by sampling a selection of our most popular desserts. Desserts are served family style on larger plates and platters, either stationed or passed around the table.

---

## DESSERTS

**Salted Pretzel Caramels \$2**

**Mini Housemade Cinnamon Rolls \$3**

**Mini Chocolate Bourbon Mousse \$2**

**Mini Peanut Butter-Chocolate Brownie \$2**

**Mini Seasonal Cheesecake \$2**

**Mini Pecan Tartlets \$2**

**Assorted Cookies \$2**

**Mini Vanilla Crème Brûlée \$5**