

CATERING MENU ►

THE COMMONS
BAR / CAFÉ



DRINKS

WINE

Charged by the bottle. Estimate 4 glasses per bottle with each 6 oz glass for standard, 5 glasses per bottle per 5 oz glass for sparkling.

Finca Lalande Chardonnay	\$30/btl
Indigenous Varietals Pinot Grigio	\$33/btl
Route Stock Cabernet Sauvignon	\$54/btl
BloodRoot Pinot Noir	\$42/btl

BEER

Priced per consumption based on our current draft and can lists

SPIRITS/HI-BALLS

Priced per consumption based on current prices. Limit options to 8-10 spirits

SIGNATURE COCKTAIL OPTIONS

Bright Bubbly \$10/pp
Sparkling wine, Quality spirit, Simple or flavored syrup, Citrus juice

Old Fashioned-style \$12/pp
Quality spirit, Simple or flavored syrup, Bitters

Bitter Spritz \$11/pp
Aperol or Italian-style Bitter Cordial Sparkling wine, Sparkling water

COCKTAILS

Classic Sour/Fizz \$10/pp
Quality spirit base, Citrus juice Simple or flavored syrup, Opt. Sparkling Water

Manhattan/Martini-style \$12/pp
Quality spirit, Vermouth/aromatized wine, Bitters

Add ons:
Sub an amaro +\$1/pp
Seasonal fruit infusion +\$1/pp
Premium spirit add-on +\$1/pp

APPETIZERS

Charcuterie & Cheese

<i>Rotating selection of cured meats and cheeses, served with nuts, dried and fresh fruits, crackers and crostini</i>	
<i>Small (Serves 3-4)</i>	\$25
<i>Large (Serves 15-20)</i>	\$125
<i>X-Large (Serves 30-40)</i>	\$250

Heavy hors d'oeuvres (10 person minimum)

Bacon Wrapped Dates	\$5/person
Bacon Rosemary Goat Cheese Tarts	\$5/person
Bleu Cheese Sausage Stuffed Mushrooms	\$4/person
Bacon Brussels Sprouts	\$4/person
Sweet and Spicy Meatballs	\$3/person
Cucumber Hummus Bites (Vg)(V)	\$4/person
Spinach Artichoke Dip (V) Served with crostini	\$4/person
Bruschetta (V) Vegan option available	\$4/person
Caprese Salad Bites (V)	\$5/person

DINNER BUFFET

Tomato Soup & Focaccia Grilled Cheese (V) \$10/person

House-made focaccia grilled cheese sandwiches and tomato soup, either with cream or vegan

Salad Bar (Vg) (V optional) \$12/person

Ozarks All Seasons mixed greens, cherry tomatoes, cucumber, carrots, cheese, pepitas, dried cranberries, seasoned croutons

Shepherd's Pie \$15/person

Seasoned beef in a rich, red wine sauce with green peas and colcannon, topped with melted cheddar cheese, with sides of bacon and cabbage and house-made Irish soda bread

Pulled Pork Sandwich Bar \$15/person

House-made pulled pork, barbecue sauce, house-made bread and butter pickles, cole slaw, and Hawaiian rolls, with side of mac and cheese

+ Add side of sweet potato casserole +\$2/person

Pasta Bar

Seasoned Cavatappi pasta served with choices of house-made toppings and choice of garlic bread or cheesy garlic bread.

Choose two	\$12/person
Choose all three	\$15/person

Chicken Marsala

seasoned chicken, crimini mushrooms, and red onions in a Marsala wine sauce

Primavera (Vg)

Seasonal vegetables and mushrooms sauteed in olive oil and seasoning.

Meatball Marinara

Italian beef meatballs simmered in house-made marinara

BREAKFAST

Breakfast Buffet

Choose two options	\$8/person
Choose three options	\$10/person
Full breakfast buffet (four options)	\$12/person
Egg Scramble - <i>Scrambled eggs with diced peppers, cheese, and potatoes</i>	
Sausage Gravy and Biscuits - <i>vegetarian gravy also available</i>	
Breakfast Potatoes - <i>cubed, seasoned, and roasted</i>	
Bacon or Sausage Patties - <i>vegan sausage available for an additional</i>	\$2/person
Fruit and Yogurt Bar - <i>vanilla or plain Greek yogurt, seasonal fruits, granola</i>	

PASTRIES

Mini Pastry Board	\$30	Regular Pastry Board	\$50
<i>Assorted mini cheese danish</i>		<i>Full-sized assorted cheese danish</i>	
<i>Assorted mini muffins</i>		<i>Full-sized muffins</i>	

SNACKS

Snack Pack	\$3/person
<i>Granola bars, trail mix, etc.</i>	

BOXED LUNCHES

Soup & Salad \$8/person

Soup of the week with a Caesar salad or a bag of chips and cookie

Soup & Sandwich \$12/person

Soup of the week, choice of chicken salad or BLT and cookie

Sandwich & Salad \$15/person

Choice of chicken salad sandwich or BLT, and Caesar salad and cookie

DESSERT

Cupcake Board (2 dozen) \$60

Choice of chocolate or vanilla

Both varieties (a dozen of each) \$75

Cookie Board (2 dozen) \$50

Choice of chocolate chip or peanut butter

Both varieties (a dozen of each) \$60

Cupcake & Cookie Board (2 dozen of each) \$100

Choice of one cookie variety and one cupcake variety

All varieties (a dozen of each) \$125

Ask about our custom cupcake and cookie flavors.