

gypsum
GRILL & EVENT CENTER
CATERING MENU



Rental Information

Sunday - Thursday.....	\$1250
Friday.....	\$2500
Saturday.....	\$3000
Ceremony Space.....	\$1000



For Rental Contract Terms and Conditions Please Page 11





Breakfast Menu

All Breakfast Items include Coffee and Juice

Buffets

Continental.....\$16

Assorted Pastries & Muffins, Fresh Fruit,
Yogurt Parfait Bar

Traditional.....\$18

Scrambled Eggs, Breakfast Potatoes, Choice
of Sausage Links or Bacon, Assorted Pastries

Bagel Bar.....\$17

Assorted Bagels, Flavored Cream Cheeses,
Smoked Salmon, Capers, Pickled Red Onions

Chicken & Waffles.....\$18

Sugar Waffles, Crispy Fried Chicken,
Bourbon Whipped Cream, Hot Honey,
Maple Syrup

On the Go

Breakfast Sandwiches.....\$10

Ham & Cheese with Egg
Sausage & Cheese with Egg
Bacon & Cheese with Egg

All sandwiches served on choice of Brioche Bun

Breakfast Burrito.....\$12

Scrambled Eggs, Black Beans, Crispy Bacon,
Avocado, Potato, Salsa Verde, Cotija Cheese

Plated Breakfast

Plated breakfasts are served with fresh fruit bowl

Biscuits and Gravy.....\$17

Scrambled Eggs, Buttermilk Biscuit, Savory
Sage Sausage Gravy, Potatoes

Baked French Toast.....\$18

Brioche Bread, Vanilla Custard, Cinnamon &
Sugar Apples, Maple Syrup, Choice of
Sausage or Thick Cut Bacon

Traditional.....\$17

Scrambled Eggs, Breakfast Potatoes, Choice
of Bacon or Sausage Links

Avocado Board.....\$17

Whole Grain Toast, Avocado Spread, Baby
Arugula, Hard Boiled Eggs, Pickled Red Onion,
Heirloom Tomato



Boxed Lunches

Boxed Lunches Include Potato Chips, Pasta Salad, and Baked Cookie. Choose Two of the following:

California Wrap.....\$18

Honey Roasted Turkey, Avocado, Diced Bacon, Roma Tomato, Mixed Greens, House Mayo

Chicken Caesar Wrap.....\$18

Herb Grilled Chicken, Roma Tomato, Shaved Red Onion, Parmesan Cheese, Romaine, Caesar Dressing

Italian Wrap.....\$18

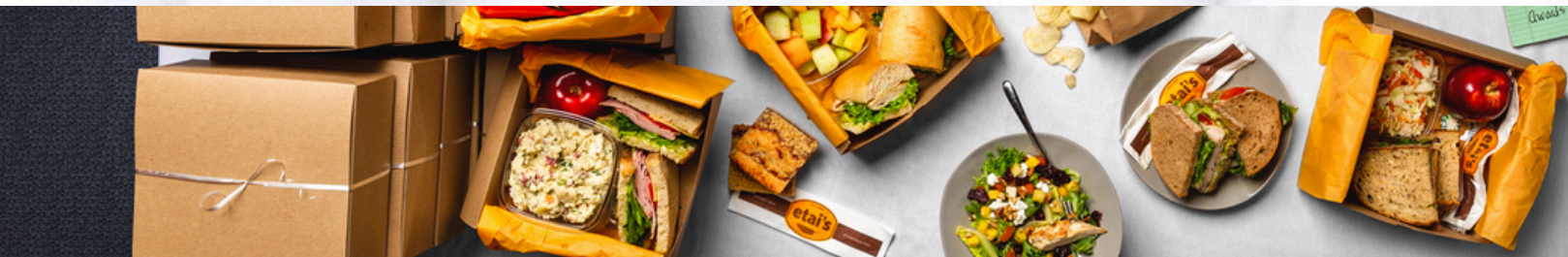
Mortadella, Spicy Capicola & Prosciutto, Provolone, Roma Tomato, Mixed Greens, Pesto Aioli

Roast Beef Wrap.....\$18

Shaved Roast Beef, White Cheddar Cheese, Baby Spinach, Grilled Peppers & Onions, Horseradish Sauce

Veggie Wrap.....\$18

Sweet Potato, Roasted Mushrooms, Baby Spinach, Avocado, Grilled Peppers & Onions, Apple Cider Vinaigrette



Lunch Buffets

25 Person Minimum Per Buffet Option. An Additional Buffet Fee Added for Parties Under 25 People.

Grill Masters.....\$22

Grilled Burgers, Beer Brats, Potato Salad, Pasta Salad, Assorted Cheeses, LTO Tray, Ketchup, Mustard, Mayo, Relish, Burger & Brat Buns, Salted-Caramel Brownies

BBQ Bonanza.....\$27

Beef Brisket, Shredded Smoked Chicken, Baked Mac & Cheese, Brown Sugar-Baked Beans, Assorted Barbecue Sauces, House Pickles, Cornbread, Banana Pudding

Street Taco Bar.....\$25

Carne Asada, Chicken Tinga, Refried Black Beans, Cilantro-Lime Rice, Tortilla Chips, Cotija Cheese, Crema, Salsa Verde, Pico de Gallo, Flour & Corn Tortillas, Cinnamon-Sugar Churros (Add Guacamole \$3/Person)

Asian Buffet.....\$26

General Tso's Chicken, Mongolian Beef, Vegetable Spring Rolls, Miso Soup, Sticky Rice, Sweet Chili Sauce, Cucumber Kimchi, Fortune Cookies

Deli Buffet.....\$24

Sliced Pastrami & Turkey, Chicken Noodle Soup, Potato Salad, 1000 Island Coleslaw, Assorted Cheeses, LTO Tray, House Pickles, Dijon Mustard, Mayo, Rye & Sourdough Bread, Chocolate Chip Cookies

Buffet Add - Ons

Additional Protein.....\$6

Additional Side.....\$6

Additional Pasta Choice.....\$9

Additional Salad.....\$4

Gluten Free Rolls.....\$4

Gluten Free Pasta.....\$6



Appetizers

COLD APP DISPLAYS

(Serves 25 People)

Garden Vegetable.....\$100
Seasonal Crudité, House Ranch Dip (Add Hummus & Naan Bites \$3/person)

Crackers and Spreads.....\$150
Assorted Crackers with Cheese & Spreads

Seasonal Fruit Display.....\$125
Pineapple, Seasonal Melon, Grapes & Berries, Honey-Vanilla Yogurt Dip

Smoked Salmon.....\$185
Cold Smoked Salmon, Bagel Chips, Capers, Red Onion, Lemon Creme' Fraiche

Antipasto Board.....\$200
Italian Cured Meats, Pickled & Roasted Vegetables, Olive Tapenade, Fresh Mozzarella, Grilled Foccacia & Assorted Crackers

COLD PASSES APPs

(Priced Per Dozen)

Seafood Shooters.....\$52
Lobster, Clam & Shrimp Meat, Tomato-Chipolte Salsa, Avocado Crema, Micro Cilantro

Tuna Poke Tostada.....\$48
Wild Caught Tuna, Crispy Wonton Chip, Fireball Mayo, Wakame Salad, Toasted Sesame Seed

Bruschetta Crostini.....\$36
Brie Spread, Marinated Roma Tomato, Shallot, Dried Fig, Balsamic Reduction, Parmesan, Micro Arugula, Toasted Baguette

Beef Crostini.....\$48
Sliced Ribeye, Whipped Goat Cheese, Caramelized Onion, Horseradish Gremolata, Toasted Baguette

Kielbasa Skewer.....\$36
Locally Smoked Sausage, Grilled Pepper & Onion, Polish BBQ Sauce

HOT APP DISPLAYS

(Serves 25 People)

Nacho Bar.....\$190
Ground Chorizo, Tortilla Chips, Queso Cheese Dip, Salsa, Lime Crema, Shredded Romaine, Diced Tomato, Pickled Jalapeno, Cotija Cheese (Add Guacamole \$3/Person)

Spinach & Artichoke.....\$180
Baked Spinach and Artichoke Dip, Served with Seasonal Crudité, Naan Bites

Flatbread Display.....\$220
Choice Of Three: Cheesy Pesto, Pepperoni, Mushroom Lovers, Hawaiian BBQ, Sausage Supreme

Poutine Bar.....\$200
Shredded Pork, Savory Gravy, Cilantro Ranch, Pickled Jalapeno, BBQ Sauce, Green Onion, White Cheddar Cheese Curds, Crispy Tater Tots

HOT APPS BUFFET

(Served Buffet Style Serves 25 People)

General Tso's Meatballs.....\$120
Beef, Pork & Veal Blend, Toasted Sesame Seed, Sweet & Sticky Glaze

Maryland Crab Cakes.....\$400
Crispy Lump Crab Cakes Served Creamy Lemon Aioli

Pot Stickers.....\$100
Steamed Vegetable Dumplings, Ponzu Dipping Sauce

Boneless Wings.....\$100
Crispy Fried Chicken Bites, Hot Honey & Carolina BBQ Sauces, Ranch

Fried Ravioli.....\$90
Breaded 4-Cheese Ravioli, Romesco Sauce, Parmesan & Fresh Herbs



Plated Entrées

All entrées are served with bread service, a choice of Garden, Caesar, or Kale salad, a choice of starch, and a vegetable.

CHICKEN & PORK

Herb Chicken.....\$26

Grilled Chicken Breast, Pesto Cream Sauce & Tomato Tapenade

Sticky Chicken.....\$27

Roasted Airline Chicken Breast, Root Beer Barbecue Glaze

Chicken Picatta.....\$24

Roasted Chicken Quarter, Lemon & Caper Butter Sauce

Pork Milanese.....\$25

Breaded Pork Loin, Brown Butter Tomato Sauce

Pork Medallions.....\$27

Marinated Pork Medallions Served with apple chutney

BEEF

Short Rib.....\$29

Braised Beef, Hoisin Gravy

Filet Mignon.....\$MKT

6oz Beef Tenderloin, Peppercorn Sauce

Charred New York Strip.....\$MKT

10oz Striploin, Red Wine Demi-Glace

SEAFOOD

Atlantic Salmon.....\$28

Pan-Seared Salmon, Miso Butter Sauce

Swordfish Marbella.....\$29

Grilled Swordfish Steak, Red Wine Caper Sauce

Surf and Turf.....\$MKT

Gulf Shrimp & 4oz Beef Tenderloin, Herb Butter Sauce

VEGETARIAN

Stuffed Mushroom.....\$21

Portabella, Ricotta & Spinach Stuffing

Grilled Zucchini.....\$20

Zucchini Steak, Heirloom Tomato Relish

Squash Lo Mein.....\$26

Sauteed Squash Noodles, Soy-Ginger Sauce

VEGETABLES

Roasted Broccolini

Grilled Asparagus

Steamed Vegetable Medley

Glazed Carrots

Sauteed Green Beans

Seasonal Succotash

STARCHES

Garlic Mashed Potatoes

Rosemary Redskin Potatoes

Potatoes au Gratin

Quinoa & Herb Pilaf

Sundried Tomato Risotto

Coconut Beans & Rice

ENTREE MODIFICATION

Additional Entree.....\$9

Additional Vegetable.....\$6

Additional Starch.....\$6

Additional Salad.....\$4

Gluten Free Rolls.....\$4

Gluten Free Pasta.....\$6



Dinner Buffets

25 Person Minimum Per Buffet Option. An Additional Buffet Fee Added for Parties Under 25 People.

All Buffets Include Choice of Salad (Garder, Caesar, or Kale), Bread Service, and Choice of Flourless Chocolate Cake or Vanilla Bean Cheesecake

Starting at \$36/person

Mains

(Choose Two)

- Herb Chicken Breasts, Pesto Cream Sauce & Tomato Tapenade
- Braised Short Rib w/ Red Wine Demi
- Pork Tenderloin w/ Apple Chutney
- Atlantic Salmon, Butter-Caper Sauce
- Ricotta & Spinach Stuffed Portabella

Vegetable

(Choose One)

- Roasted Broccolini
- Grilled Asparagus
- Steamed Vegetable Medley
- Roasted Carrots
- Sauteed Green Beans
- Seasonal Succotash

Starch

(Choose One)

- Roast Garlic Mashed Potatoes
- Rosemary Red Skin Potatoes
- Potatoes au Gratin
- Quinoa & Herb Pilaf
- Sun-dried Tomato Risotto
- Coconut Rice & Beans

Buffet Add - Ons

Additional Protein.....	\$6
Additional Side.....	\$6
Additional Pasta Choice.....	\$9
Additional Salad.....	\$4
Gluten Free Rolls.....	\$4
Gluten Free Pasta.....	\$6



Dessert Displays

Priced Per 25 People

Cinnamon-Sugar Churros.....\$60
Dulce De Leche

Cookies & Brownie Board.....\$75
Chocolate Chip, White Macadamia & Sugar Cookies,
Salted-Caramel Brownie Bites

Petit Fours.....\$125
Eight Assorted Styles & Flavors

“Candyland”\$90
Assorted Candy Bars, Gummies & Hard Candies



Beverage Experiences

All Beverage Experiences are Priced Person

Bloody Mary Bar.....\$12
Create Your Bloody Mary Bar Featuring Multiple Bloody Mary Mixes,
Pickles, Olives, Cured Meats, Assorted Hot Sauces & Garnishes

Mimosa Bar.....\$10
Create Your Mimosa Bar Featuring Multiple Fruit Juices, Purées, and
Assorted Fruits & Garnishes

Group Cocktail Classes.....\$40
Guests Will Enjoy a 90 Minute Educational Cocktail Class Accompanied
by Small Plates. Ask Your Sales Representative for More Information.
Maximum 25 People

Pairing Dinners.....\$MKT
Our Culinary and Beverage Team will Work Directly with You to Create
a Beer, Wine, or Cocktail Dinner Menu to Entertain Your Guests

Specialty Cocktails.....\$MKT
Our Beverage Team Will Work with You to Curate the Perfect Specialty
Cocktails For Your Event.

Beer & Wine Only.....\$28
Choose From Our Selection of Draft Beers to Add to One of Our Three
Wine Tiers



Bar Packages

Substituted Liquor Will Be Costed by The Bottle
All Packages Are Priced Per Person Based on a
Four Hour Reception

SILVER PACKAGE \$32 \$7/Hour After Four Hours

LIQUOR

Evan Williams Bourbon
Smirnoff Vodka
New Amsterdam Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Luna Azul Tequila
Seagram's 7 Whiskey
Triple Sec
Peach Schnapps

DRAFT BEER

Ask our event sales team
about draft beer options

WINE

Cabernet
Pinot Noir
Chardonnay
Sauvignon Blanc

GOLD PACKAGE \$34 \$8/Hour After Four Hours

LIQUOR

Old Forester Bourbon
Titos Vodka
Dewars Scotch
Tanqueray Gin
Plantation Silver Rum
Captain Morgan Spiced Rum
El Jimador Tequila
Jack Daniels
Triple Sec
Peach Schnapps

DRAFT BEER

Ask our event sales team
about draft beer options

WINE

Cabernet
Pinot Noir
Chardonnay
Sauvignon Blanc
Rose

PLATINUM PACKAGE \$37 \$9/Hour After Four Hours

LIQUOR

Bulleit Bourbon
Grey Goose Vodka
Bombay Sapphire Gin
Plantation Silver Rum
Plantation Dark Rum
El Jimador Tequila
Macallan 12 year
Jack Daniels

LIQUOR

Baileys
Kahlua
Triple Sec
Peach

DRAFT BEER

Ask our event sales team
about draft beer options

WINE

Cabernet
Pinot Noir
Red Blend
Chardonnay
Sauvignon Blanc
Prosecco



Bar Packages Cont'd

Substituted Liquor Will Be Costed by The Bottle
 All Packages Are Priced Per Person Based on a
 Four Hour Reception

CASH BAR

LIQUOR

Silver Package Cocktails \$7
 Gold Package Cocktails \$8
 Platinum Package Cocktails \$9
 Specialty Cocktails \$MKT

BOTTLED DOMESTIC BEER

Coors Light \$4
 Miller Light \$4
 Bud Light \$4

DRAFT BEER

Domestic Draft \$4.25
 Craft Draft \$5.50
 Imported Draft \$5.50

BOTTLED CRAFT BEER

Founders Solid Gold \$5.25
 Bell's Two Hearted \$5.25
 Perrin Black Ale \$5.25
 Seasonal Selection \$5.25

BOTTLED IMPORT BEER

Corona \$5.25
 Modelo \$5.25
 Stella \$5.25

WINE

Silver Package Wine \$6
 Gold Package Wine \$7
 Platinum Package Wine \$9

KEGGED COCKTAILS

2.5 GAL KEG 5 GAL KEG

GYPSUM PRESS

Vodka, Lime Juice, Grape, House Made Ginger Beer

\$250 \$500

HIBISCUS MARAGARITA

Hibiscus Infused Tequila, Triple Sec, Lime Juice, Agave

\$275 \$550

MINES SANGRIA

Red or White Wine, Orange Liquor, Peach Schnapps,
 Brandy, Orange Juice, Lemon Juice, Pineapple Juice

\$225 \$450

RASPBERRY SMASH

Bourbon, Honey Syrup, Raspberry, Lemon Juice

\$275 \$550

COCONUT MOJITO

Silver Rum, Coconut Liqueur, Lime Juice, Simple Syrup

\$275 \$550

CINNAMON PALOMA

Cinnamon Tequila, Lime Juice, Grapefruit Juice, Simple
 Syrup, Soda Water

\$275 \$550

**2.5 Gallon Keg Serves 60 - 65 Guests

**5 Gallon Keg Serves 120 - 130 Guests

**Only 2 Keg Choices Per Event

**Kegged Cocktail Brands Can Not be Substituted



Terms & Conditions

GUARANTEES

- When charges are made on a per person basis, a guaranteed attendance must be communicated by noon five business days prior to your function. Increases received after the guarantee cut off over 2% will be assessed an additional 20% premium per meal.
- For banquets, Gypsum Grill prepares meals for the guaranteed number of guests and will set place settings up to 3% over the guarantee.
- In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.
- Client will be charged the guarantee or the number of guests served, whichever is higher.

BEVERAGE

- Gypsum Grill, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages.
- Gypsum Grill takes seriously its responsibility to serve alcohol with care and therefore reserves the right to refuse the service of alcoholic beverages at any time to anyone.
- Alcoholic beverages cannot be served to anyone under the age of 21, and the venue has the responsibility to request proper identification of any guest at any time.
- Gypsum Grill reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been notified.
- Gypsum Grill reserves the right to substitute any item in a beverage package if that item has become unavailable. The item must be replaced with an item of equal value.

SPECIAL MEAL REQUEST

- Special meal requests such as vegetarian, gluten-free or meals for guests with specific food allergies or restrictions must be requested and included in your final guarantee submitted 7 business days in advance. Please provide your event manager with the individual guest's name and special meal request.
- Meals ordered on-site will be charged above and beyond the guaranteed number.
- We take food allergies and intolerance very seriously and make reasonable efforts to accommodate our guests' dietary restrictions. Please understand that we are not an allergen free facility, and cannot guarantee that any item is completely free of any allergen or ingredient.