

# 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, Potato Salad, Chips, and Baked Cookie

**Chicken Pesto.....\$17**

Roasted Chicken, Roasted Tomato, Provolone, Pesto Aioli on Sourdough Bread

**Beef and Cheddar.....\$18**

Roast Beef, Cheddar Cheese, Fried Onion, Horse Radish Mayo, on Wheat Bread

**Turkey Bacon Avocado.....\$18**

Shaved Turkey Breast, Thick Cut Bacon, Sliced Avocado, Romaine Lettuce, Sundried Tomato Mayonnaise on Sourdough Bread

**Veggie Wrap.....\$18**

Grilled Portabella Mushroom, Roasted Red Peppers, Romaine Lettuce, Banana Peppers, Herbed Goat Cheese, Apple Cider Vinegarette, Sun Dried Tomato Wrap



# Buffets

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

**Grill Masters.....\$22**

Grilled Burgers, Choice of Hot Dogs or Brats, House Baked Beans, Choice of Potato Salad or Macaroni Salad, Lettuce, Tomato, Onion, Relish, Assorted Cheese Slices, Assorted Condiments, Choice of Brownies or Cookies

**BBQ Bonanza.....\$26**

Pulled BBQ Pork, Shredded BBQ Chicken, House Baked Beans, Macaroni & Cheese, Potato Salad, Lettuce, Tomato, Onion, Relish, Assorted Cheese Slices, Assorted Condiments, Choice of Brownies or Cookies

**Southwest.....\$25**

Seasoned Ground Beef, Fiesta Chicken, Cilantro Lime Rice, Black Beans, Salsa, Guacamole, Sour Cream, Shredded Cheese, Assorted Diced Vegetables, Corn & Flour Tortillas, Tortilla Chips, Assorted Hot Sauces, Choice of Brownies or Cookies

Substitute Steak or Shrimp.....\$6

**Pasta Buffet.....\$26**

Choose Two from Our Pasta Entree Selection, Chicken Alfredo, Spaghetti Bolognese, Sausage Pepper & Onion, Stuffed Tortellini, Served With House or Caesar Salad, Garlic Bread, Your Choice of Brownies or Cookies

**Deli Sandwiches.....\$23**

Sliced Turkey, Ham, Salami, and Roast Beef Accompanied by Sourdough, Whole Grain, and Rye Bread, Assorted Cheeses, Lettuce, Onion, Sliced Tomato, Sandwich Cheeses, Pasta or Potato Salad, Choice of Brownies or 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

# Plated Entrées

All entrées are served with a choice of house salad or Caesar salad, a choice of starch, and a vegetable.

## CHICKEN

Chicken Florentine.....\$26

Grilled Chicken Breast Served with White Wine Cream Sauce, and Fresh Spinach

Southwest Chicken.....\$24

Grilled Chicken Breast Smothered with Grilled Peppers, Onions, and Jack Cheese

Chicken Portabella.....\$25

Grilled Chicken Breast Served with Marsala Wine Sauce and Portabella Mushrooms

Chicken Picatta.....\$25

Marinated Roasted Chicken Topped with Lemon Caper Butter Sauce

## PORK

Pork Roulade.....\$27

Pork Loin Stuffed with Herbs, Spices, and Mushrooms

Pork Medallions.....\$28

Marinated Pork Medallions Served with Sweet Apple Ginger Sauce



## BEEF

Petit Filet.....\$31

Grilled Petit Filet served Red Wine Demi - Glace

Short Rib.....\$30

Braised Short Rib Served with Mushroom Gravy

Filet Mignon.....\$MKT

8oz Grilled Filet Served with Red Wine Demi - Glace

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

Grilled Petit Filet served Red Wine Demi - Glace

Mongolian Beef.....\$30

Marinated Seared Flank Steak Topped with Soy Ginger Sauce and Scallion



## SEAFOOD

Atlantic Salmon.....\$27

Grilled Atlantic Salmon Filets Topped with A Lemon Caper Sauce

Blackened Walleye.....\$28

Blackened Pan Seared Walleye Filets

Whitefish.....\$26

Oven Roasted Whitefish Served with White Wine Sauce

Seafood Boil.....\$MKT

Shrimp, Mussels, Scallops, Crab Cooked with Corn on the Cob and Redskin Potatoes

# Plated Entrées Cont'd

All entrées are served with a choice of house salad or Caesar salad, a choice of starch, and a vegetable.

## PASTA

Chicken Alfredo.....\$26

Grilled Chicken Breast Tossed with Penne Pasta and Creamy Alfredo Sauce

Sausage Pepper and Onion.....\$24

Savory Italian Sausage, Red and Green Peppers, Onion, Tossed in a Spicy Arrabiatta Sauce

Spaghetti Bolognese.....\$24

Beef and Pork Tossed in a Rich Red Tomato Sauce with Spaghetti Pasta

Stuffed Tortellini.....\$23

Cheese Stuffed Tortellini Tossed in a Pesto Cream Sauce

## Vegetarian

Stuffed Acorn Squash.....\$26

Roasted Acorn Squash Stuffed with Lentils, Wild Rice, Cranberries, and Walnuts

Veggie Stir Fry.....\$26

Sauteed Carrots, Peppers, Onions, Broccoli, and Sanp Peas Tossed in Savory Stir Fry Sauce Served on a Bed of Rice

Power Bowl.....\$26

Avocado, Roasted Carrots, Tomato, Radish, Tofu, Picked Red Onion Served on a Bed of Quinoa with Sesame Dressing

Grilled Romaine Salad.....\$26

Roma Tomato, Red Onion, Crouton, Parmesan Cheese, Grilled Romaine Lettuce with Choice of Ranch or Ceaser Dressing



## VEGETABLES

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

## STARCHES

Garlic Mashed Potatoes  
Roasted Red Skin Potatoes  
Dauphinoise Potatoes  
Rice Pilaf  
Cheesy Risotto  
Red Beans and Rice

## ENTREE MODIFICATION

Additional Entree.....\$9  
Additional Vegetable.....\$6  
Additional Starch.....\$6  
Additional Salad.....\$4  
Gluten Free Rolls.....\$4  
Gluten Free Pasta.....\$6

## DIETARY RESTRICTIONS

Gypsum Grill is able to accommodate most dietary restrictions, please ask our event sales manager for details about or allergen menu.

# Appetizers

All Party Favors Are Served Buffet Style. Passed Appetizers Are Available Upon Request

## COLD APP DISPLAYS

**Roasted Garlic Hummus.....\$125**  
House Made Roasted Garlic Hummus, Fresh Cut Vegetables, Grilled Pita Bread (Serves 25 ppl)

**Crudite with Veggie Dip.....\$120**  
Assorted Crudité, with House Made Creamy Vegetable Dip (Serves 25 ppl)

**Crackers and Spreads.....\$120**  
Assorted Crackers with Pesto Aioli and Cheese Spreads

**Seasonal Fruit Display.....\$160**  
Assorted Seasonal Fruits Served with Yogurt Dip

**Shrimp Cocktail.....\$30/Dozen**  
Jumbo Shrimp Cocktail Shooters (2 Dozen Minimum)

**Charcuterie Board.....\$275/\$550**  
Cured Meats, Assorted Artisanal Cheeses, Crudité, Specialty Olives, Fruit, Vegetable Dip, Stone Ground Mustard, Assorted Crackers

## COLD APPS (Priced Per Person)

**Tomato Bruschetta.....\$8**  
Tomato, Red Onion, Basil, Garlic, Balsamic Reduction Drizzle, Served on Crostini

**Beef Crostini.....\$10**  
Shaved Beef, Caramelized Onions, Mushroom Duxelle, Goat Cheese Served on Crostini



## HOT APP DISPLAYS

**Nacho Bar.....\$195**  
Seasoned Ground Beef, Salsa, Sour Cream, Guacamole, Shredded Lettuce, Queso Dip, Shredded Cheese, Tortilla Chips (Serves 25 ppl)

**Spinach & Artichoke.....\$180**  
Baked Spinach and Artichoke Dip Served with Warm Pita Bread and Chopped Vegetables (Serves 25 ppl)

**Flatbread Display.....\$250**  
Your Choice of Three Flatbread Options: Classic Pepperoni, Vegetarian Supreme, BBQ Chicken, Meat Lovers, BLT (Serves 225 ppl)



## HOT APPS (Priced Per Person)

**Meatballs.....\$8**  
Baked Meatballs With Marinara, Creamy Mushroom, and Classic BBQ Sauces

**Crab Cakes.....\$10**  
Crispy Lump Crab Cakes Served Creamy Lemon Aioli

**Chicken Skewers.....\$8**  
Marinated Grilled Chicken Skewers Served with Sesame Ginger Sauce, Honey Mustard, and BBQ Sauce

**Chicken Wings.....\$7**  
Wings Served with Buffalo Sauce, BBQ Sauce, Chopped Carrots and Celery, Blue Cheese Dressing and Ranch Dressing

**Spring Rolls.....\$6**  
Crispy Veggie Spring Rolls Served with Sweet Chili Sauce

# Desserts

All Desserts Are Priced Per Person

Cheesecake Shooters.....\$6

Oreo, Key Lime, Peanut Butter, Chocolate, Strawberry

Peanut Butter Pie.....\$10

Flourless Chocolate Cake.....\$11

Vanilla Cheesecake.....\$10

Served with Seasonal Berry Compote

Assorted Cupcakes.....\$7

Cookies & Brownie Board.....\$9

Chocolate Chip Cookies, Oatmeal Cookies, White Chocolate Macadamia Nut Cookies, Fudge Brownies, Blondies

“Candyland” .....\$10

Assorted Candy Bars, Gummy Bears, Licorice, and Other Assorted 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.....\$25

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 \$36 \$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 \$41 \$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 served.
- 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.