

COLD APPETIZER MENU

Orders are for approximately 15-25 guests. Dine-In, Carry-Out or Deliver (delivery fee may apply).
Buffet Options are not unlimited.

HUMMUS & VEGGIES Garbanzo beans, garlic, fresh lemon. With fresh cut vegetables, flatbread and tortilla chips. \$80

FRESH GARDEN VEGETABLES A medley of fresh vegetables served with ranch dressing. \$65

FRESH FRUIT TRAY *72 hour notice required.* An array of fresh, seasonal fruit. \$85

DOMESTIC CHEESE TRAY An assortment of cheddar, smoked cheddar, pepper jack, swiss cheeses and crackers. \$70 **Upgrade to Gourmet?** An assortment of gorgonzola, feta, smoked cheddar, havarti, havarti horseradish and crackers \$90

PEEL & EAT SHRIMP *72 hour notice required.* Large shrimp chilled and served with Potts own cocktail sauce. 8lbs \$160

PRAWN COCKTAIL *72 hour notice required.* Large prawns, poached and chilled. Served with zesty cocktail sauce and fresh lemon. 4lbs \$160

POTTS FIESTA DIP Layers of black beans, sour cream, onions, guacamole, tomatoes, jalapeño, cheddar and jack cheese. Served with tortilla chips & salsa. \$80

PETITE CLUB SANDWICHES Wedges of club sandwiches with ham, turkey, swiss & cheddar, lettuce, tomato and bacon on toasted white bread. \$120

COMBO SUB PLATTER Roast beef, turkey, ham, swiss, cheddar, mayonnaise, mustard, lettuce, tomato and red onion on french baguette. \$125

TURKEY & BACON WRAPS Thinly sliced turkey breast, cream cheese, iceberg lettuce, tomato, garlic mayonnaise and havarti cheese wrapped in a flour tortilla \$130

PASTA SALAD \$40 | **POTATO SALAD** \$60

CAESAR SALAD Romaine lettuce with croutons, caesar dressing & shaved parmesan cheese \$50

GARDEN SALAD Fresh gathered greens, red cabbage, carrots, fresh croutons and your choice of dressing. \$50

POTTS CHIPS Garlic sour cream sauce. No refills \$45

CHIPS & SALSA \$40 (one size only, one free refill) | Add Queso for an additional \$25 (charge for refills)

HOT APPETIZER MENU

Orders are for approximately 15-25 guests. Dine-In, Carry-Out or Deliver (delivery fee may apply).
Buffet Options are not unlimited.

SPINACH & ARTICHOKE DIP

Spinach, artichokes and roasted peppers in creamy cheese sauce. Served with chips. \$65

HOT WINGS

All natural wings coated with Frank's hot sauce or bbq sauce. Served with celery, carrots and bleu cheese dressing. \$95

SWEDISH MEATBALLS

Oven roasted meatballs tossed with fresh mushrooms, onions and rich demi-glace sauce. Teriyaki, bbq or marinara style available. \$95

POTATO SKINS

Potato quarters presented with cheddar & jack cheese, bacon, chives, garlic sour cream sauce. \$85

CHICKEN TENDERS

Chicken breast strips battered & cooked golden. Choice of ranch, tangy bbq or honey mustard. \$90

BONELESS WINGS

Buffalo style breaded chicken tenders tossed with Frank's hot sauce and served with bleu cheese, carrots and celery. \$95

FAJITA CHICKEN QUESADILLA

Grilled chicken, cheddar and jack cheese, onions and bell peppers grilled in a large flour tortilla. Served with salsa and sour cream. \$70

NACHO BUFFET

Tortilla chips, queso cheese dip, taco meat or chicken, borracho beans, lettuce, tomato, pico de gallo, jalapenos, salsa and sour cream \$90

MINI SOFT TACO BAR

Shredded chicken or ground beef, served with lettuce, tomato, cheese, sour cream, jalapenos, salsa and tortillas. \$130

POTTS PARTY PLATTER

Onion Rings, Mozzarella Sticks, Spinach & Arthichoke Dip, Hot Wings, Potato Skins and crisp vegetables. Serves 4-5 guests. \$30

CHAFFER STYLE MENU

Prices are listed per person and include all non-alcoholic beverages. Chaffer Style are not unlimited.
Bringing in a cake? Let us supply the ice cream for \$1.99 per scoop.

POTTS CONTINENTAL BUFFET \$11 Fresh Seasonal Fruit Platter, Variety of Pastries, Muffins & Bagels, Cream Cheese, Jelly and Butter Tea, Coffee, Creamer, Assorted Sugar Selections, Juices

CLASSIC BREAKFAST BUFFET \$13 Fluffy Scrambled Eggs, Hickory Smoked Bacon, Link Sausage, Skillet Breakfast Potatoes with Onions & Peppers, Fresh Seasonal Fruit Platter, Variety of Baked Pastries and Muffins, Jelly and Butter, Tea, Coffee, Creamer, Assorted Sugar Selections, Juices

PREMIER BREAKFAST BUFFET \$15 Eggs Benedict smothered in Hollandaise Sauce, Scrambled Eggs, Skillet Breakfast Potatoes with onions & peppers, Hickory Smoked Bacon, Link Sausage, Fresh Seasonal Fruit Platter, Variety of Baked Pastries and Muffins, Jelly and Butter, Tea, Coffee, Creamer, Assorted Sugar Selections, Juices

SOUP & SANDWICH \$11 Select two items from each of the following two categories.

SOUPS Beer Cheese | Chicken Noodle | Tomato Bisque

SANDWICHES Clubhouse | Sub Sandwich | Turkey & Swiss | Ham & Cheddar | Turkey & Bacon Wrap
Add a **HOUSE, CAESAR** or **CHICKEN ALMOND** Salad for \$2.69 per person

DELI \$14.99 Sliced turkey, ham, roast beef, corned beef, cheddar, swiss and pepper jack cheeses with assorted breads, lettuce, tomatoes, onions, pickles, potato salad, pasta salad and potato chips.

ALL AMERICAN \$14.99 Grilled burgers and chicken breasts served with an assortment of cheeses, sautéed mushrooms and onions, tomatoes, lettuce, bacon, bbq sauce and mayonnaise. Served with steak fries

continue on to next page

CHAFER STYLE MENU (CONTINUED)

Prices are listed per person and include all non-alcoholic beverages. Chafer Styles are not unlimited.
Bringing in a cake? Let us supply the ice cream for \$1.99 per person.

PIZZA BUFFET \$13.99 (where available) Our original beer dough is made with the award-winning Big Horn Hefeweizen, topped with tomato garlic pizza sauce and your choice of up to 3 toppings per pizza. Served with house salad

SOUTHWESTERN \$18.99 Beef & chicken fajitas served with sour cream, cheese, guacamole, flour tortillas, lettuce, tomatoes, seasonal rice & black beans. Plus beef enchiladas, chips & salsa & house salad

ITALIAN \$19.99 *72 hour notice required.*

Spaghetti & meatballs, penne gorgonzola with chicken, lasagna, chicken parmesan, garlic bread & salad

BBQ \$22.99 *72 hour notice required.*

BBQ ribs, BBQ chicken, BBQ pulled pork, kernel corn, baked beans, corn bread, kickin' slaw and house salad.

ENTRÉE *Sirloins cooked medium-rare unless otherwise specified.*

Choose from the following selections of Potts Favorites & Big Horn Beer Infused Cuisine:

Grilled Salmon | Brewer's Steak | Baby Back Ribs | Whiskey Chicken | Chicken with Porter Mushroom

Entrées served with chef's potatoes, seasonal vegetables & either Caesar or Big Horn Salad

Choice of 2 entrées \$23.99 per person | **Choice of 3 entrées** \$26.99 per person

Add a carving station and personal chef to your event, with any combination of hand-carved turkey, ham or baron of beef! All Choices available for Dine-In, Carry-Out and Delivery!*

ADD THESE DELICIOUS POTTS FAVORITES TO ANY CHOICE! \$1.99 per person

SEASONAL RICE, FIRESIDE BEANS, SEASONAL VEGETABLES, CHEF'S MASHED POTATOES, BAKED POTATO

Chafer Styles are not unlimited. Please ask your event coordinator to accommodate such requests.

*Minimum \$25 service charge for delivery, per order. Place settings and utensils available for \$1.50 per person for pick-up or delivery.

POTTS HAND-CRAFTED CUISINE & BREWERY TASTING \$30

"The perfect harmony of award-winning ales, lagers and great dishes that are transformed into delicious and satisfying beer-infused creations."

Includes Taster Curl, Tour of Brewery, choice of Soup or Salad, Entrée and a Pint of Potts Beer of your choice

Plan your unique and special event at Potts with our hand-crafted cuisine and brewery tasting menu. Each guest will be taken on a tour of our brewery where our award-winning ales and lagers are produced. After the tour, each guest will receive a taster curl and enjoy a culinary treat of Potts beer-infused cuisine.

Minimum of 6 guests. Reservations are required.

BREWER'S SIRLOIN STEAK

BIG HORN PORTER marinated sirloin with thyme-garlic demi glace, topped with crisp golden onions, served with fresh baked potato and seasonal vegetables.

Brewmaster Recommendation | **BIG RED IPA**

ARCTIC COD & CHIPS

Dipped in **BIG HORN HEFEWEIZEN** batter and cooked golden. Served with tartar sauce, fries and coleslaw on the side.

Brewmaster Recommendation | **BIG HORN HEFEWEIZEN**

CHICKEN WITH PORTER MUSHROOM SAUCE

Pan-seared, topped with mushrooms sautéed in **TOTAL DISORDER PORTER** garlic demi-glace. Served with Chef's Potatoes & seasonal vegetables.

Brewmaster Recommendation | **TOTAL DISORDER PORTER**

PORTER BBQ WILD ALASKA SOCKEYE SALMON

Boneless fillet, troll caught, all-natural and wild. BBQ rubbed and glazed with Porter BBQ sauce. Served with seasonal rice and vegetables.

Brewmaster Recommendation | **TOTAL DISORDER PORTER**

BIG RED BBQ BABY BACK RIBS

Slow roasted in our **BIG RED ALE** and flame grilled. Basted with Sweet Baby Rays BBQ sauce. Served with fireside beans, coleslaw and seasoned fries.

Brewmaster Recommendation | **'71 PALE ALE**

Add personalized bottles of **BIG HORN BEER** to take home.
\$14.00 per six pack (need one month notice)

SELECT DINNER MENU

All dinners include a salad and soft drink. Vegetarian options available.
Bringing a cake? Let us supply the ice cream for \$1.99 per scoop.

WHISKEY CHICKEN

Boneless breast sautéed in whiskey and madeira wine cream sauce with mushroom and shallot.
With chef's potatoes. \$19.99

POTT'S SPECIAL SIRLOIN

An 8 oz. sirloin, char-grilled over an open flame. Served with seasoned fries, seasonal vegetables and an onion ring. \$19.99

SIMPLY GRILLED SALMON

Wild Alaska Sockeye Salmon fillet basted with rosemary butter, seasonal vegetables and seasonal rice. \$22.99

RIBEYE STEAK

A 12 oz ribeye, flame-broiled over an open flame. Served with a baked potato, seasonal vegetables and an onion ring \$26.99

BABY BACK RIBS

Slow roasted in our **BIG RED ALE** and flame grilled. Basted with Sweet Baby Rays bbq sauce.
Served with fireside beans, coleslaw and seasoned fries. \$23.99

GRILLED CHICKEN CAESAR SALAD

Crisp romaine, rosemary garlic croutons, tossed with caesar dressing and parmesan. Topped with grilled, sliced chicken breast. \$16.99

DESSERT

Available for \$2 per person. Ask your event coordinator for dessert selections.

BAR OPTIONS

Let us customize your beverage service from the options below.



HOSTED BAR

Also known as open bar. All drinks are tallied on the same tab with a complete range of cocktails, beer and wine available to your guests.

LIMITED BAR

The host will select certain beverages that will be covered on the host tab. For example, you may choose to provide well drinks and house beer only. All other alcoholic beverages will be the responsibility of the individual guest.

DRINK TICKETS

Our ticket option allows you to limit and budget for your event by allowing tickets for drinks. Your guest will be able to use the tickets provided to them for the alcoholic beverages you have determined. Once the tickets are used the guests will be asked to pay for their drinks. The tickets are good for alcoholic beverages only.

CASH BAR

No alcoholic beverage will be placed on the hosts tab and guests are asked to pay for their own alcoholic beverages. All non-alcoholic beverages will be added to your tab, unless noted otherwise or if your banquet option is buffet style. Gratuity will be added to individual tabs

ADDITIONAL BEVERAGE OPTIONS

Each bowl has 30 servings

FRUIT PUNCH BOWL \$60 per bowl

SHERBET PUNCH BOWL \$70 per bowl

MAI TAI PUNCH BOWL \$105 per bowl

CHAMPAGNE PUNCH BOWL \$100 per bowl

MIMOSA PUNCH BOWL \$100 per bowl

FRESH RED SANGRIA \$100 per bowl

All guests who wish to drink alcohol must be 21 years of age and have a valid, unexpired ID. Valid forms of ID: state issued Driver's License or ID card, Military ID and/or passport.

Potts reserves the right to terminate liquor service at your event for any reason and will do so if any suspicions of any illegal activity regarding the service of liquor is being observed. This includes, but is not limited to, providing alcohol beverages to a minor, bringing in your own alcoholic beverages and over consumption

DESSERT SELECTIONS

All dessert choices can be added a la carte to your banquet menu. C.B. & Potts is happy to create a custom dessert medley from a wide variety of other choices. We will customize your dessert table to accommodate your event! Just ask your event coordinator.



CHOCOLATE CARAMEL FUDGE CAKE Layers of caramel and chocolate ganache with chocolate cake. Accented with raspberry puree and caramel sauce. Topped with chips of bittersweet chocolate. \$5.99

MILE HIGH MUD PIE Dreyer's® Almond Mocha & rich Cookies 'n Cream ice cream on an Oreo® cookie crumb crust. Topped with whipped cream, almonds, served in a pool of hot fudge. \$6.99

SIZZLING BREAD PUDDING House-made bread pudding with custard, nutmeg, cinnamon and vanilla. Topped with Dreyer's® vanilla ice cream and caramel sauce. Served on a hot skillet! \$6.99

CARROT CAKE Layers of moist cake loaded with shredded carrots, pecan pieces, coconut and pineapple. Topped with rich cream cheese frosting. With Dreyer's® vanilla ice cream & caramel sauce. \$5.99

BROWNIE SKILLET SUNDAE Fresh baked brownie served with a scoop of chocolate ice cream. Finished with Porter hot fudge, whip cream and toasted almonds \$5.49

POTTS SAMPLER GOURMET TRAY \$48 | one of each dessert below
Mile High Mud Pie, Chocolate Caramel Fudge Cake, Sizzling Bread Pudding, Carrot Cake, Rocky Mountain Potato, Brownie Skillet

FROSTY POTTS ROOT BEER FLOAT Premium Big Horn Root Beer® combined with Dreyer's® vanilla ice cream. \$4.99

HOMEMADE PORTER FUDGE BROWNIES \$18.00 per dozen

ASSORTED COOKIES \$12.00 per dozen

SCOOP OF ICE CREAM Vanilla, Chocolate, Strawberry, Cookies & Cream. \$1.99

ADDITIONAL SERVICES

LINENS

White, Burgundy, Dusty Rose

\$6 per linen

All Other Colors (One week notice needed)

\$8 per linen

Colors subject to change based on availability

BIRTHDAY/CONGRATULATIONS PACKAGE

\$80

Includes balloons and decorations. Prices may vary by location depending on room size

FLOWER ARRANGEMENTS

\$50-100

(Custom arrangements are available; prices may vary)

PERSONALIZED BANNER

\$30

PERSONALIZED MARQUEE MESSAGE

\$25

DJ SERVICES (minimum 2 hours)

\$100 per hour

PROJECTION SCREEN

\$7

TABLETOP PODIUM

\$7

TV WITH DVD AND/OR VCR

\$15

WIRELESS MICROPHONE WITH SPEAKERS

\$20

Services may vary by location, please ask the Banquet Leader.