

Throwbacks

Grille & Bar

Where Tradition Never Ends...

Menu Information Fall/Winter 2008

Our Event Menu Changes on a Seasonal Basis. Please Reference Your "Revised Version"
When Coordinating With Your Event Planner.

We're Always More Than Happy To Create A Custom Menu Should You Have
Specific Requests.



Fall/Winter Event Menu 2008

Cold Trays

Cured Meats, Olives, and Cheese Tray

Ham, turkey, roast beef and other cured meats add to an already outstanding appetizer.
Served with Carr's Water Crackers.

| | |
|---|-----------------------|
| Full Tray (Serves up to 50 People) | \$155 per tray |
| Half Tray (Serves up to 25 People) | \$85 per tray |

Vegetable Crudités

A seasonal assortment of fresh vegetables. Possible selections include: Artichokes, asparagus, broccoli, baby carrots, cherry tomatoes, green onions, and others. Served with our signature Ranch Dressing.

| | |
|---|----------------------|
| Full Tray (Serves up to 50 People) | \$75 per tray |
| Half Tray (Serves up to 25 People) | \$40 per tray |

Fruit and Cheese Display

Assorted fruit and provolone, cheddar and Swiss cheeses served with a cream cheese fruit dip.
This light and colorful option brightens up a buffet.

| | |
|---|----------------------|
| Full Tray (Serves up to 50 People) | \$95 per tray |
| Half Tray (Serves up to 25 People) | \$55 per tray |

Antipasto Display

A colorful assortment to include: Salami, pepperoni, peppers, marinated olives, roasted peppers, assorted cheeses and smoked oysters. Served with Carr's Water Crackers.

| | |
|---|-----------------------|
| Full Tray (Serves up to 50 People) | \$135 per tray |
| Half Tray (Serves up to 25 People) | \$75 per tray |

Mini Ciabatta Sandwiches

Small house baked ciabatta rolls are stuffed with your choice of up to two of the below combinations:

- ❖ Roast beef, cheddar & chipotle mayonnaise
- ❖ Honey ham, aged Swiss and dijonaise
- ❖ Smoked turkey, provolone & mayonnaise

| | |
|---|----------------------|
| Full Tray (Serves up to 50 People) | \$95 per tray |
| Half Tray (Serves up to 25 People) | \$55 per tray |

Olive and Cheese Tray

A mixture of pitted domestic olives, Greek olives and domestic and imported cheeses.
Served with Carr's Water Crackers.

| | |
|---|----------------------|
| Full Tray (Serves up to 50 People) | \$95 per tray |
| Half Tray (Serves up to 25 People) | \$55 per tray |

Cold Bites

(20 Person Minimum)

Shrimp Cocktail

Shrimp is poached in court bouillon, cooled and served with chili cocktail sauce and lemons.

\$3.75 Per Person

Spicy Chicken Pinwheels

Jumbo flour tortillas are stuffed with: Roasted chicken, garlic, onion, roasted red peppers, spinach and chipotle peppers.

\$2.50 Per Person

Beef Ranch Pinwheels

Jumbo flour tortillas are stuffed with: Roast beef, spinach, minced garlic, cheddar cheese, tomatoes and ranch dressing. Cut into bite-sized pieces. Dee-Lish!

\$2.50 Per Person

Cucumber Rondelles

An all occasion favorite. Herbed cream cheese is placed on party rye bread and topped with a cucumber and dill sprig. Dainty!

\$2.25 Per Person

Chips & Salsa

Tri-colored tortilla chips surrounded with homemade salsa, guacamole and sour cream.

\$1.50 Per Person

Mini Burrito Bites

Flour tortillas are stuffed with refried beans, Creole rice, mixed cheeses and beef. Cut into bite sized pieces and served with sour cream and salsa.

\$2.50 Per Person

Dips

(15 Person Minimum)

Roasted Red Pepper Artichoke Dip

Fire roasted red peppers, onions, garlic, artichoke hearts, and Parmesan cheese. Served with tortilla chips.

\$2.50 Per Person

6 Cheese Dip

A delicate mixture of the following six cheeses: Cheddar, Swiss, mozzarella, provolone, parmesan, and gorgonzola. Served with tortilla chips.

\$2.50 Per Person

Pepper Jack Spinach Dip

A zesty blend of spicy, melted pepper jack cheese and spinach. Served with tortilla chips.

\$2.50 Per Person

Hot Appetizers

(15 Person Minimum)

BBQ Meatballs

The perennial party favorite. Our meatballs are made of ground beef, onions, breadcrumbs and seasoning. We then serve them up in rich BBQ sauce.

\$2.50 Per Person

Cocktail Sausages

The appetizer that has launched 1,000 family parties. All beef cocktail weenies are served in our signature BBQ sauce. You know you love them!!!

\$2.00 Per Person

Boneless Chicken Wings

BBQ * Jamaican * Teriyaki * Buffalo

\$2.50 Per Person

Pineapple Teriyaki Chicken Skewers

Grilled chicken breast is cubed and then alternated with pineapple chunks and placed on a skewer. Dipped in teriyaki sauce and served warm.

\$3.00 Per Person

Italian Sausage Skewers

Grilled sausage chunks are alternated with red pepper, green pepper and onion. Served in a delicious and zesty marinara sauce.

\$3.00 Per Person

Walleye Skewers

Beer battered walleye fingers seasoned and deep-fried. Skewered with bamboo sticks for no-mess banquet eating. Served with tartar sauce.

\$3.00 Per Person

Appetizer Platter

An assortment of Throwbacks' appetizers: Louisville Sluggers, cheese quesadillas, onion rings and mozzarella cheese sticks. Served with: BBQ sauce, marinara and cilantro sour cream.

\$2.75 Per Person

Bacon Cheddar Ranch Crisps

Puff pastry squares are topped with cheddar cheese and bacon, baked to perfection, then a dollop of ranch dressing and a sprig of chives completes this tasty morsel.

\$2.50 Per Person

Sausage Stuffed Mushrooms

Mushrooms stuffed with Italian sausage, basil, cream cheese, roasted red peppers and onion.

\$3.25 Per Person

Pineapple Cream Cheese Wontons

Pineapple cream cheese wontons are served with a sweet and spicy Thai chili sauce.

\$2.50 Per Person

Breakfast Buffets

(20 Person Minimum)

Basic Boardroom

Breakfast Pastries & Assorted Muffins, Bagels with Cream Cheese, Seasonal Fresh Fruit, Regular & Decaffeinated Coffee, Fruit Juice, & Bottled Water.

\$9.50 Per Person

Boardroom Deluxe

Ham & Cheese Scramble, Breakfast Potatoes, Bacon & Sausage Links, Seasonal Fresh Fruit, Pastries, Regular & Decaffeinated Coffee, Fruit Juice, & Bottled Water.

\$13.50 Per Person

Ala Carte

| | |
|----------------------------|-------------------------|
| Muffins | \$18.00/Baker's Dozen |
| Breakfast Pastries | \$20.00/Baker's Dozen |
| Bagels & Cream Cheese..... | \$22.00/Baker's Dozen |
| Ham & Cheese Scramble..... | \$2.75 Per Person |
| Bacon and Sausage..... | \$3.00 Per Person |
| Coffee | Up to 25 People/\$35 |
| Coffee | Up to 50 People/\$50 |
| Coffee | Up to 75 People/\$85 |
| Coffee | Up to 100+ People/\$125 |
| Orange Juice | \$30.00/Gallon |
| Bottled Water | \$1.50/Each |

Meeting Breaks

(20 Person Minimum)

Sweets and Salts

Snack Mix, Homemade Cookies and Bars

\$4.75 Per Person

Afternoon Snack

Fresh Fruit, Assorted Crackers, Cheeses and Meats

\$6.75 Per Person

Ala Carte Beverages

| | |
|----------------------|-------------|
| Bottled Water | \$2.00/each |
| Soda Assortment..... | \$1.50/each |

Buffet Options

Burger Bar

Our signature Classic Burgers are served with the following toppings: Assorted cheeses, lettuce, tomato, toasted multigrain buns, sautéed mushrooms, onions and bacon. Includes fries and a Caesar salad.

❖ \$12.50 Per Person

Chicken Sandwich Bar

Along with our marinated, grilled chicken breasts we set up: Cheeses, lettuce, tomato, toasted multigrain buns, sautéed mushrooms, onions and bacon. Includes fries and a Caesar salad.

❖ \$12.50 Per Person

Variety is the Spice of Life! Do a Chicken & Hamburger Buffet for \$13.50 Per Person!

Build Your Own Taco Bar

Make your own tacos with all the right fixings for a fiesta! Flour tortillas, corn shells, shredded chicken, ground beef, refried beans, Spanish rice, diced tomatoes, onions, lettuce, sour cream, shredded cheddar, salsa and guacamole and tortilla chips.

❖ \$10.50 Per Person

Pasta Bar

Penne pasta and spaghetti cooked al dente and tossed lightly in olive oil and salt. Served with your choice of two pasta sauces: Marinara, marinara with meatballs, black pepper alfredo, black pepper alfredo with chicken or Italian Bolognese. Includes garlic bread and Caesar salad.

❖ \$11.50 Per Person

Salad Bar

Fresh mixed greens, diced tomatoes, cucumbers, shredded carrots, mushrooms, chopped eggs, red onion rings, shredded cheddar and mozzarella cheeses, green olives, crumbled bacon, croutons, sunflower seeds, assorted dressings and pasta salad. Includes an assortment of rolls and butter.

❖ \$11.50 Per Person

ADD CHICKEN WILD RICE SOUP OR THE SOUP OF THE DAY FOR \$2.00 PER PERSON

Deli Sandwich Buffet

Perfect for the casual luncheon group. An assortment of deli meats, bagels, croissants and artistry bread is served up so that you can build your own sandwich. We set up: Cheeses, lettuce, tomato, onions and all of the necessary condiments. Served with individual sized bags of chips.

❖ \$10.50 Per Person

Pizza and Salad Buffet

Start with our Mixed Green salad and Caesar Salad

❖ For Up to 20 People Select Three Types of Pizza

❖ For Up to 50 People Select Seven Types of Pizza

❖ \$10.50 Per Person

All Buffets Include Complimentary Soda and Iced Tea

Carving Station

Our carving stations are guaranteed to add a "Wow" factor to your event and are an ideal addition to an appetizer buffet or a buffeted banquet where other meal items would be served. Minimum 25 People. All Stations are served a la carte. Priced per person with no additional service charges. Our chef carves for 30-45 minutes and then slices up the remaining meat.

Center Cut Sirloin Carving Station

Tender, slow-cooked center cut top sirloin is cut to order. Served with a wide variety of mustards and other sauces.

◆ \$6.25 Per Person

Prime Rib Carving Station

Our prime rib is smoked and slow cooked for hours. Cut to order and served with au jus and horseradish.

◆ \$12.95 Per Person

Roasted Turkey Breast Carving Station

Oven roasted turkey breast is encrusted in herbs and seasonings. Cut to order and served with spiced fruit preserves and other sauces.

◆ \$4.50 Per Person

Mixed Carving Station

Featuring roasted turkey and honey-glazed ham at one carving station. Served with a wide variety of mustards and other sauces.

◆ \$8.25 Per Person

Carving Station Add-Ons

Want to turn your carving station into a full meal? Build a buffet with any of the following items:

Salad and Bread

◆ \$3.00 Per Person

We serve our house French bread rounds with your choice of two of the following salads:

Mixed Greens Starter Salad

Mixed greens, onions, cherry tomatoes, and parmesan cheese. Topped with croutons and served with your choice of dressing(s).

Caesar Salad

Caesar dressing, garlic croutons, aged parmesan crisps, all over fresh romaine.

| | | | |
|---------------------------|--------------------------|---------------------------------------|--------------------------|
| Roasted Vegetables | \$2.50 Per Person | Cheddar Mashed Potatoes | \$3.00 Per Person |
| Rice Pilaf | \$2.50 Per Person | Potato Salad | \$2.75 Per Person |
| Roasted Baby Reds | \$2.50 Per Person | Green Bean Casserole | \$2.50 Per Person |
| Pasta Salad | \$2.75 Per Person | Homemade Macaroni & Cheese | \$2.50 Per Person |

Build Your Own Baked Potato Buffet \$3.00 Per Person

We serve up plain baked potatoes and let you build them to your liking with the following ingredients:

| | | | |
|--------|------------------|---------------------|---------------------|
| Butter | Plain Sour Cream | Cilantro Sour Cream | Steamed Broccoli |
| Chives | Bacon Bits | Cheddar Cheese | French Fried Onions |

Build Your Own Mashed Potato Bar \$4.00 Per Person Per Potato Type

| | | | |
|---|---------------------|------------------------------|-------------------|
| White Cheddar Mashed Potatoes With Toppings | | Sweet Potatoes With Toppings | |
| Butter | Sour Cream | Butter | Brown Sugar |
| Horseradish Sour Cream | Cheddar Cheese | Candied Pecans | Mini Marshmallows |
| Bleu Cheese Crumbles | Chives | | |
| Diced Tomatoes | Bacon Bits | | |
| Herbed Cream Sauce | French Fried Onions | | |

1st Tier Menu

Four (4) choices are allowed per party.

Five (5) or more choices are allowed with a 15% increase in price.

Salads

Mixed Green Salad

Romaine and Iceberg lettuce are topped with red onions, roma tomatoes, shredded parmesan and croutons. **\$5.00**

Caesar Salad

Romaine lettuce, garlic croutons, and aged Parmesan cheese. **\$6.95**
With chicken **\$9.95**

Beef Taco Salad

A tortilla shell is heaped with shredded lettuce, spiced beef, green onions, shredded cheddar, dice black olives, onions, salsa and sour cream. **\$6.95**

Steak Salad

Romaine lettuce topped with beef bites, blue cheese crumbles, black olives, roma tomatoes, crispy fried onions, diced red pepper and zesty homemade vinaigrette. **\$7.50**

Sandwiches

Served with seasoned kettle chips, substitute fries for an additional \$1

Bacon Cheddar Burger

1/2 pound, hand-pattied and cooked on a flat top grill. Topped with aged cheddar and two crisp bacon strips. **\$7.95**

Cajun Chicken Sandwich

Blackened-seasoned, charbroiled chicken breast served on a Ciabatta bun. Served with creamy horseradish sauce on the side. **\$7.95**

Philly Cheese Steak

Sliced sirloin sautéed with onions and peppers. Topped with melted mozzarella, served on a hoagie bun with horseradish mayo. **\$9.95**

BBQ Pork Sandwich

Slow-roasted, pork loin covered with our rich and tasty BBQ sauce. Served on a grilled hoagie bun with a side of coleslaw. **\$8.95**

Buffalo Chicken Sandwich

Char-grilled chicken breast brushed with our home-made buffalo sauce. Topped with cheddar cheese and served with a side of bleu cheese. **\$7.95**

Clubhouse

Toasted sourdough, roast turkey, smoked ham, bacon, lettuce, tomato, cheddar cheese and mayonnaise. **\$8.95**

The Viking

1/2 pound, hand-pattied and cooked on a flat top grill. Topped with cheddar cheese and an onion ring. **\$7.95**

Reuben

Thinly sliced corned beef, sauerkraut, Swiss cheese and 1,000 Island dressing. **\$7.95**

Other Entrees

Full Rack of Ribs

Slow roasted BBQ ribs placed on top of fries. Served with a side of coleslaw. **\$13.95**

Southwest Chicken Pasta

Fire-roasted peppers, onions, jalapenos, chicken, cavatappi pasta and nacho strips combined with a cilantro cream sauce. **\$11.95**

Meatloaf

Meatloaf, mashed potatoes and a rich, beef gravy. Sided with sugar snap peas. **\$9.95**

Baked Italian Bow Tie Pasta

Italian sausage, tomato cream sauce, parmesan cheese and sun-dried tomatoes. Three cheeses melted on top and finished with fresh basil **\$10.95**

2nd Tier Menu

Choose From One (1) of the Listed Salads. Select Three (3) Entrees For Your Group.
Four (4) or More Entrees are Allowed With a 10% Increase in Price.
Soda, Lemonade and Iced Tea Included.

SALADS

Mixed Greens Starter Salad

Mixed greens, onions, tomatoes, and Parmesan cheese. Topped with croutons. Choice of dressing.

Caesar Salad

Caesar dressing, garlic croutons, aged Parmesan crisps, all over fresh romaine.

TURFSTERS

Steak House Style Prime Rib

A juicy, 14-ounce cut of prime rib smoked and slow cooked for hours. Served with mashed potatoes, roasted vegetables, au jus and horseradish.

\$22

Top Sirloin

A 10-ounce top sirloin is char-grilled and topped with a bleu cheese garlic butter. Served with mashed potatoes and garlic sautéed vegetables.

\$21

St. Louis Style BBQ Ribs

Slow roasted for hours... Full rack of ribs served with French fries and coleslaw.

\$21

Half rack of ribs

\$17

Seared Chicken Parmesan

Two tender chicken breasts crusted with aged Parmesan cheese and rapidly seared until golden brown. Served over mashed potatoes with a light herbed cream sauce.

\$19

Chicken Fettuccine

Sautéed chicken, carrots, broccoli and finely diced onions are tossed in a parmesan cream sauce. Topped with freshly grated parmesan cheese.

\$17

Broasted Chicken Dinner

Three pieces of broasted chicken are served with white cheddar mashed potatoes topped with chicken gravy. We than add the following sides: buttered corn, chicken stuffing and a side of cranberry sauce.

\$18

(For \$.50 more per person, substitute the corn for green bean casserole)

2nd Tier Menu Continued

SWIMMERS

Wild Mushroom Stuffed Salmon

An oven-baked salmon filet stuffed with a wild mushroom blend, seasoned with black pepper, brushed with garlic lemon butter and served with mashed potatoes and roasted vegetables.

\$19

Feta Cheese and Sun-Dried Tomato Stuffed Walleye

Our walleye fillet is stuffed with feta cheese and sun-dried tomatoes. Served over mashed potatoes with a drizzle of lemon thyme butter sauce.

\$19

Salmon Cakes

Two jumbo salmon cakes are served with herbed cream sauce over mashed potatoes and accompanied with roasted vegetables.

\$18

VEGETARIAN

Vegetarian Stuffed Portobello Mushrooms

Jumbo mushroom caps stuffed with feta cheese, sun-dried tomatoes, and Kalamata olives. Served with roasted vegetables and mashed potatoes.

\$17

Veggie Alfredo

An assortment of veggies tossed in fettuccine and a delectable parmesan cream sauce.

\$15

Manicotti

Fresh pasta tubes filled with ricotta, mozzarella and parmesan cheeses. Baked in our marinara sauce and finished with more melted mozzarella.

\$15

Complete Buffets

Let Us Make Your Life Simple. Complete Dinner and Appetizer Buffets Take the Guess Work Out of Your Event. Soda, Lemonade and Iced Tea Included. Minimum of 50 People.

Carving Station Buffet

Caesar Salad and Bread Served Table-Side

Buffet Includes

Honey Glazed Ham and Oven Roasted Turkey
Mashed Potatoes
Garlic Sautéed Vegetable Medley
Gravy, Mustards and Other Sauces

\$20.00 Per Person

Carving Station Buffet II

Start With the Following Appetizers

Vegetable Crudites
Beef Ranch Pinwheels
Six Cheese or Roasted Red Pepper Artichoke Dip Served With Tortilla Chips

Caesar Salad and Bread Served Table-Side

Buffet Includes

Honey Glazed Ham and Oven Roasted Turkey
Mashed Potato or Baked Potato Bar
Green Bean Casserole
Gravy, Mustards and Other Sauces

Assorted Cookies and Bars

\$28.00 Per Person

Pasta Buffet

Caesar Salad and Bread Served Table-Side

Buffet Includes

Sausage/Hamburger Lasagna
Chicken Fettuccine
Spaghetti and Meatballs
Manicotti (Vegetarian)

Assorted Cookies and Bars

\$19.50 Per Person

Southern-Style Buffet

Buffet Includes

Broasted Chicken and BBQ'D Ribs
Green Bean Casserole
Au Gratin Potatoes or Homemade Macaroni and Cheese
Coleslaw
Corn Bread Muffins

Red Velvet Cake

\$19.50 Per Person

Other Custom Buffets Available. Talk To Our Event Manager Rachel!

Appetizer Buffets

We Are Constantly Asked to Put Together Appetizer Buffets for People
We Know What We Like and Here They Are.
Minimum of 20 People.

Appetizer Buffet I

Vegetable Crudites
Assorted Olives and Cheeses
Spicy Chicken Pinwheels
Roasted Red Pepper Artichoke Dip or Six Cheese Dip
Chips and Salsa

\$9.25 Per Person

Appetizer Buffet II

Vegetable Crudites
Antipasto Display
Spicy Chicken or Beef Ranch Pinwheels
Roasted Red Pepper Artichoke Dip or Six Cheese Dip
Chips and Salsa
Walleye or Chicken Skewers (Two Flavors Allowed)

\$10.50 Per Person

Deluxe Appetizer Buffet

Vegetable Crudites
Antipasto Display
Spicy Chicken or Beef Ranch Pinwheels
Shrimp Cocktail
Meatballs
Walleye Skewers or Chicken Skewers (Two Flavors Allowed)
Roasted Red Pepper Artichoke Dip or Six Cheese Dip

\$13.25 Per Person

Ultimate Appetizer Buffet

Antipasto Display
Mini Ciabatta Sandwiches (Two Flavors Allowed)
Shrimp Cocktail
Cream Cheese, Olive & Roast Beef Crackers or Smoked Salmon & Dill Toast Points
Meatballs or Italian Sausage Skewers
Walleye Skewers or Chicken Skewers (Two Flavors Allowed)
Roasted Red Pepper Artichoke Dip or Six Cheese Dip
Assorted Cookies & Bars

\$19.25 Per Person

Desserts

Our desserts are the perfect way to end to your dining experience. We have created individual sized desserts so that you can mix and match selections and offer your guests a wide variety of choices.

50 Piece Baby Cheesecake Assortment

These bite-sized cheesecakes are a party favorite. Assortment to include: Vanilla, Chocolate Chip, Berry Swirl to name a few flavors.

\$90.00

50 Piece Chocolate Dipped Desserts

Chocolate dipped strawberries, cookies and pretzels.

\$85.00

50 Piece Assorted Cookie and Bar Selection

A tray layered with a multitude of different indulgent cookies and bars. Each recipe painstakingly researched by our chef.

\$80.00

Coffee

We set up a help-yourself, full service coffee station. Coffee is brewed fresh and served with: cream, skim milk, sugar and sugar substitute.

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|---|-------------|---|--------------|
| Coffee Service for up to 25 people | \$35 | Coffee Service for up to 50 people | \$50 |
| Coffee Service for up to 75 people | \$85 | Coffee Service for up 100+ people | \$125 |

REGARDING OUTSOURCED CAKES/DESSERTS

Special Occasion Cakes May Be Brought In To Throwbacks at the Flat Rate of \$15.

Wedding Cakes May Be Brought In at the Flat Rate of \$25.

Throwbacks Will Supply all Cutting Utensils, Cutlery, Plates and Napkins.

Beverage Service

Beverage service for your guest can be done many ways and beverage service goes toward your per person minimum charge.

Cash Bar

Guests pay for their own beverages. This kind of service requires that people pay as they order drinks or they start a tab with a credit card. Also, doing separate tabs for large groups does take a little extra time.

Host Bar

Under this arrangement, the host of the event purchases all beverages for the group. The bar can be hosted for the entire event, for a set period of time or for a set dollar amount.