



**FIGGE** ART MUSEUM



## BANQUET MENU

6511 BRADY STREET • DAVENPORT, IOWA

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[THUNDERBAYGRILLE.COM](http://THUNDERBAYGRILLE.COM)



## **BREAKFAST** *\$19 per person - groups of 25 or more*

### **THE BREAKFAST BUFFET**

Scrambled Eggs • Biscuits and Gravy • Cheddar Hash Brown Casserole • Bacon  
• Sausage Links • Fresh Fruit • Assorted Pastries • Juice, Coffee or Soft Drinks

## **LUNCH BUFFETS** *groups of 25 or more*

### **LIGHT AND EASY BUFFET - \$23**

#### **SERVED WITH:**

- House Salad (sub Caesar for \$1.50)
- Seasonal Fresh Vegetables
- Roasted Red Potatoes

#### **CHOICE OF ONE:**

- Salmon with Champagne Cream Sauce
- Sliced Roast Beef
- Roasted Pork Loin with Apricot Chutney
- Woodfire Chicken

### **DELI BUFFET - \$19**

#### **SERVED WITH:**

- Roast Beef
- Smoked Turkey
- Ham
- Swiss
- Cheddar
- American
- Assortment of Breads
- Assortment of Condiments

#### **CHOICE OF ONE:**

- Coleslaw
- Potato Salad
- Pasta Salad
- Kettle Chips
- Tossed Salad
- Caesar Salad

### **WOODFIRE LUNCH BUFFET - \$30**

#### **SERVED WITH:**

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread

#### **CHOICE OF TWO:**

- Sliced Roast Beef
- Smothered Beef Steak Tips
- Salmon with Champagne Cream Sauce
- Woodfire Chicken
- Chicken with Champagne Cream Sauce
- Chicken Parmesan
- Lemon Butter Cod
- Apricot Dijon Pork Chop
- Italian Sausage Lasagna
- Three Cheese Lasagna
- Tasso Ham Mac & Cheese
- Chef Carved Prime Rib

***Add \$8 Per Person***

- Chef Carved Beef Tenderloin

***Add \$10 per person***

#### **CHOICE OF ONE POTATO:**

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

#### **CHOICE OF ONE VEGETABLE:**

- Seasonal Fresh Vegetables
- Roasted Butter Corn

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## **PASSED COLD APPETIZERS** *priced per piece*

### **RATATOUILLE PHYLLO CUP**

Garlic hummus and Brunoise  
Ratatouille in Phyllo - \$4

### **ROASTED TOMATO GAZPACHO SHOOTERS** - \$4

### **SHRIMP SHOOTERS**

Poached Shrimp with Lettuce, Cocktail  
Sauce and Lemon - \$5

### **SMOKED SALMON CROSTINI**

Toasted Crostini, Smoked salmon,  
Avocado, Fetta and Capers - \$6

### **ALMOND COCOA BACON**

Grand Cru Peruvian Chocolate, Bacon and  
Toasted Almonds - \$5

### **BRUSCHETTA**

Topped with shredded Asiago Cheese and  
served with Crostini - \$3

### **CAPRESE SKEWERS**

Grape Tomatoes and Fresh Mozzarella  
Drizzled with Balsamic Vinegar and  
Olive Oil, topped with Fresh Basil and  
served with Crostini - \$3

## **PASSED HOT APPETIZERS** *priced per piece unless noted otherwise*

### **BEEF AND MUSHROOM SKEWERS**

Beef Tenderloin and Roasted  
Mushrooms - \$6

### **CHICKEN JERK KABOB**

Jamaican Spiced Chicken - \$5

### **BBQ BRISKET OR ANCHO CHICKEN QUESADILLAS** - \$6

### **RISOTTO STUFFED MUSHROOMS**

Roasted Mushrooms stuffed with Spinach  
Mushroom Risotto - \$6

### **CRAB CAKES**

Mini Crab Cakes, Arugula, Celery, Apple  
and Raisins - \$7

### **CAJUN GRILLED SHRIMP**

Blackened Shrimp served with  
Lemon Aioli - \$5

### **CHICKEN SATAY**

Served with Peanut Sauce - \$3

### **BACON WRAPPED CHICKEN**

Served with BBQ Sauce - \$4

### **COCONUT SHRIMP**

Served with Cool Mango Dipping Sauce - \$4

### **MATCHSTICKS**

Grilled Shrimp wrapped in a Fried Flour  
Tortilla, topped with Tequila Creme and  
Sweet and Spicy Chile Sauce - \$4

### **HOT WINGS**

Buffalo • BBQ • Sweet Chili - \$2.50

### **MEATBALLS**

BBQ • Sesame • Swedish - \$3

### **FOUR CHEESE STUFFED MUSHROOM CAPS** - \$3

### **ITALIAN SAUSAGE STUFFED MUSHROOM CAPS** - \$3

### **EGG ROLLS** - \$3

## **PLATTERS** *serves 25*

### **CRUDITÉS TRAY**

Vegetables served with your choice of  
Ranch or Dill Dipping Sauce - \$90

### **CHEESE & SAUSAGE TRAY**

Served with Gourmet Crackers - \$90

### **CHILLED SHRIMP**

Served with Cocktail Sauce - market price

### **FRUIT DISPLAY**

Fresh Seasonal Fruit - \$90

### **HUMMUS DISPLAY** (select one)

Lemon Garlic • Spinach & Feta • Roasted Red Pepper  
with Pita Chips \$90 | Add Crudités \$60



## DINNER BUFFETS *groups of 25 or more*

### THE SUMMIT BUFFET - \$32

#### SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread
- Parmesan Mashed Potatoes
- Seasonal Fresh Vegetables

#### CHOICE OF TWO:

- Salmon with Champagne Cream Sauce
- Sliced Roast Beef
- Roasted Pork Loin with Apricot Chutney
- Chicken with Champagne Cream Sauce
- Chef Carved Prime Rib

**Add \$7 Per Person**

- Chef Carved Beef Tenderloin

**Add \$9 per person**

### WOODFIRE BUFFET - \$39

#### SERVED WITH:

- House Salad (sub Caesar for \$1.50)
- Fresh Baked Bread

#### CHOICE OF THREE:

- Sliced Roast Beef
- Smothered Beef Steak Tips
- Salmon with Champagne Cream Sauce
- Woodfire Chicken
- Chicken with Champagne Cream Sauce
- Chicken Parmesan
- Lemon Butter Cod
- Apricot Dijon Pork Chop
- Italian Sausage Lasagna
- Three Cheese Lasagna
- Tasso Ham Mac & Cheese
- Chef Carved Prime Rib

**Add \$8 Per Person**

- Chef Carved Beef Tenderloin

**Add \$10 per person**

#### CHOICE OF ONE POTATO:

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

#### CHOICE OF TWO VEGETABLES:

- Steamed Broccolini
- Sautéed Asparagus
- Seasonal Fresh Vegetables
- Roasted Butter Corn

### TALK OF THE TOWN BUFFET - \$50

#### SERVED WITH:

- French Onion with Puff Pastry
- House and Caesar Salad to order
- Fresh Baked Bread

#### CHOICE OF TWO:

- Carved Prime Rib Roast
- Cedar Planked Salmon
- Salmon Fresca
- Chicken Piccata
- Chicken with Champagne Cream Sauce
- Carved Beer Brined Pork Loin with Apricot Chutney

#### CHOICE OF ONE POTATO:

- Parmesan Mashed Potatoes
- Mashed Potatoes and Gravy
- Roasted Red Potatoes

#### CHOICE OF TWO VEGETABLES:

- Steamed Broccolini
- Sautéed Asparagus
- Seasonal Fresh Vegetables
- Roasted Butter Corn

## DESSERT

### CHOCOLATE COVERED STRAWBERRIES

\$3 each

### BROWNIES

\$25 per dozen

### GOURMET COOKIES

\$18 per dozen

### ASSORTED DESSERT TRAY

Brownies, Cookies, Dessert Bars

\$5 per person

### HALF SHEET CAKE

\$60

### FULL SHEET CAKE

\$100

### CAKE DECORATION

\$35

### ASSORTED CHEESECAKE BITES

\$5 per guest

## PLATED DINNERS *groups of 20 or more*

Served family-style with our own freshly baked focaccia bread, house salad, parmesan garlic mashed potatoes, and green bean almondtine.

### \$32 PER GUEST

#### **CHUBBY CUT TOP SIRLOIN\***

9 oz. Certified Angus Beef makes it the choice of choice

#### **GRILLED ATLANTIC SALMON**

Atlantic Salmon with Chardonnay Dill Sauce

#### **CHICKEN MADEIRA**

Chicken Breast, Asparagus, Mushrooms and Provolone served with a Madeira Wine Sauce

### \$37 PER GUEST

#### **CHUBBY TOP SIRLOIN\* WITH GRILLED SHRIMP SKEWER**

Center cut top sirloin and a grilled shrimp skewer

#### **GRILLED SALMON BEARNAISE**

Broiled Atlantic Salmon topped with Tarragon Béarnaise Sauce

#### **CHICKEN CHAMPAGNE**

Pan-seared Chicken with a Champagne Cream Sauce

### \$42 PER GUEST

#### **NEW YORK STRIP\***

12 oz. classic cut well marbled

#### **SALMON OSCAR**

Atlantic salmon topped with Maryland Lump Crab and Béarnaise Sauce

#### **CHICKEN OSCAR**

Pan-seared Chicken Breast topped with Maryland Lump Crab and Béarnaise Sauce

### \$47 PER GUEST

#### **RIBEYE OR PRIME RIB\***

14 oz. cut to perfection

#### **PETITE FILET MIGNON\***

A tender cut straight from the center of the Tenderloin

#### **WALLEYE**

Blackened or Pan-fried Walleye Filet

### \$72 PER GUEST

#### **FILET MEDALLION TRIO\* AND SHRIMP SKEWER**

Three Medallions of Choice Beef Tenderloin topped with a Parmesan, Gorgonzola and Smoked Bacon Butter Crust, served with Béarnaise Sauce

#### **SHRIMP AND SEA SCALLOP SCAMPI**

Jumbo Shrimp and Rich Sea Scallops with Fresh Lemon, Butter and Cherry Tomatoes

#### **PETITE FILET MIGNON\* AND LOBSTER TAIL**

A tender cut straight from the center of the Tenderloin, accompanied with a Broiled Lobster Tail

#### **PETITE FILET MIGNON\* AND CRAB STUFFED SHRIMP**

A tender cut straight from the center of the Tenderloin, accompanied by Crab Stuffed Shrimp and topped with Béarnaise Sauce

*\* Steaks are cooked medium-rare to medium.*

## INFORMATION - PLATED DINNERS

- Tastings are welcome.
- Place cards are required with food choice for plated entrées.
- Glass China and rolled flatware are included in this price.
- Service fee – 22% minimum of the final bill.
- Entrée serve time to completion may vary. Food quality will diminish if asked to serve after the original time planned. No refunds will be given at that time.
- Steak temperatures are medium rare to medium.
- Special table arrangement and decor set up and removal requirements are the responsibility of the wedding event planner.
- Thunder bay will not break down tables or chairs and is the responsibility of the venue, wedding or event planner
- Food bill must be paid in full 7 days prior to the event.



## BAR GUIDELINES

- We do not permit shots at our bar due to liability issues. All drinks must include a mixer excluding Manhattans or Martinis using tier 3 liquor (1 per customer).
- We do not provide blended drinks as it disrupts other guests due to noise.
- Open bar billing is billed after the event and must be paid in full no later than one week after event.
- Cash bar is available.
- Last call starts at 10pm and bar closes at 11pm.

Alcohol not listed can be purchased based on availability.  
Host will be responsible for entire purchase of special requests.

### BAR - TIER 1

#### SILVER GATE WINES

Moscato, Pinot Grigio, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir - \$9 per glass

#### BEER

Bud Light, Busch Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's - \$7 each

#### SPIRITS

Absolute Vodka, Bacardi Rum, Dewar's Scotch, Jim Beam/Jack Daniel's Whiskey, Jose Cuervo Tequila, Tanqueray Gin - \$8 each

### BAR - TIER 2

#### WINES

Chloe Pinot Grigio, A by Acacia Chardonnay, Overstone Sauvignon Blanc, R Collection Merlot, Sterling Vintner Cabernet Sauvignon, Le Grand Pinot Noir - \$11 per glass

#### BEER

Angry Orchard, Boulevard Pale Ale, Boulevard Wheat, Corona, Fat Tire, Heineken, High Noon Seltzers, Lagunitas IPA, Sam Adams, O'Doul's - \$9 each

#### SPIRITS

Tito's/Ketel One Vodka, Captain Morgan Rum, Bulleit Bourbon & Bulleit Rye Whiskey, Johnnie Walker Red Scotch, Jameson/Crown Royal Whiskey, Christian Brothers Brandy, Patrón Tequila, Bombay Sapphire Gin, Baileys Irish Cream, Kahlua Coffee Liqueur - \$9 each

### BAR - TIER 3

#### WINES

Benziger Chardonnay, Hess Sauvignon Blanc, Pine Ridge Chenin Viognier, Summer Water Sparkling Rosé, Amalaya Malbec, Louis Martini Cabernet Sauvignon, Marietta Old Vine Red Blend - \$14 per glass

#### BEER

Bell's Amber Ale, Dorothy's New World, Fresh Squeezed IPA, Left Hand Milk Stout, Mudpuppy, Two Hearted Ale, Wilson Orchard Ciders, Hard Seltzer, O'Doul's - \$10 each

#### SPIRITS

Grey Goose & Belvedere Vodka, Knob Creek & Maker's Mark Bourbon, Templeton Rye Whiskey, Glenfiddich 12 & Glenlivet 12 Scotch, Don Julio Tequila, Beefeater & Hendriks Gin, B&B Liqueur, Disaronno Amaretto - \$11 each

### OTHER

#### SOFT BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist

#### MIXERS

Cranberry Juice, Orange Juice, Pineapple Juice, Sour, Grenadine, Lime Juice

#### CORDIALS

Triple Sec, Midori, Peach Schnapps, Amaretto, Dark Creme de Cacao, Light Creme de Cacao