

DUKE'S BANQUETS

Duke's Alehouse and Kitchen's local, eco-conscious cuisine and affordable price tags combine to make your next private event a success. Our eclectic menu of appetizers, entrees, and desserts can be mixed and matched to fit any event.

To inquire about availability and/or request further information please visit our website and [fill out a party request form](#) or email us at banquets@dukesalehouse.net.

Please be prepared to include your name, phone number, approximate party size, type of event, plus the date and time you are interested in.

All contracts must be finalized 10 Days prior to the event.

CHOOSE YOUR ROOM

Room fees include three hour room rental, service, water, soda, and iced tea.

THE MALT ROOM

Seats up to 35 people

Includes Ping Pong Table Rental / 2 Flat-Screen TVs / Appetizers Can Be Ordered From The Menu / Choose From Buffet Options

\$100 Non-Refundable Booking Fee

ENTIRE UPSTAIRS

Seats up to 60 guests / Holds up to 75 guests

Three rooms / Appetizers Can Be Ordered From The Menu / Choose Buffet Options / Choose Beverage Package From Below

\$200 Non-Refundable Booking Fee /

\$1500 Minimum

DUKE'S OFF-SITE CATERING

\$200 Catering Fee Includes COMPOSTABLE Flatware, Napkins and Plates.

Additional items we will provide for \$100 more:

- Buffet Tables
- Stainless Steel Chaffing Dishes
- Wood and Ceramic Serving Platters and Dishes
- Stainless Service Utensils

Duke's can provide glassware, flatware, plates, and linens for up to 25 guests at \$15/guest.

Plates, Glassware, Flatware, Linens must be ordered from outside vendor for catered parties over 25 guests.

Looking for a venue? We'd be happy to share some beautiful location ideas with you.

3 COURSE DINNER

\$55/guest plus tax and gratuity

SOUP OR SALAD: CHOOSE ONE FOR ALL GUESTS

- Soup (Cream of Tomato or Vegan Chili)
- Duke's Salad

CHOICE OF ENTREE: CHOOSE ONE PER GUEST

- Meatloaf with Mashed Potatoes, Gravy, and Sautéed Spinach
- Pan-Roasted Salmon with Confit Potatoes, Sautéed Spinach, and Provençal Relish
- Duke's Grain Bowl
- Chipotle Chicken Pasta

CHOICE OF DESSERT: CHOOSE ONE FOR ALL GUESTS

- Vegan Chocolate Torte
- White Chocolate Cheesecake

5 COURSE DINNER

\$75/guest plus tax and gratuity

APPETIZER BUFFET: CHOOSE TWO FOR ALL GUESTS

- Vegetable Grazing Platter
- Fruit Platter
- Cheese Platter

SOUP: CHOOSE ONE FOR ALL GUESTS

- Soup (Cream of Tomato or Vegan Chili)

SALAD:

- House Salad

CHOICE OF ENTREE: CHOOSE ONE PER GUEST

- Meatloaf with Mashed Potatoes, Gravy, and Sautéed Spinach
- Pan-Roasted Salmon with Confit Potatoes, Sautéed Spinach, and Provençal Relish
- Duke's Grain Bowl
- Chipotle Chicken Pasta

CHOICE OF DESSERT: CHOOSE ONE FOR ALL GUESTS

- Vegan Chocolate Torte
- White Chocolate Cheesecake

BEVERAGE PACKAGES

RUN-A-TAB

Guests may order from a server and all drinks will be applied to one tab.

MIMOSA BAR

Chilled champagne served with fresh fruit and fresh juices for your guests to build their own mimosas.

Small \$70 for 10-20 guests

Large \$130 for 21-30 guest

WINE STATION

For Parties of 25 or More. Select 2-3 different wines sold by the bottle for your guests to choose from.

buffet

APPETIZERS

All platters feed 10-12 guests.

VEGETABLE PLATTER VEGAN

jalapeño hummus, olive tapenade, paprika, carrots, cucumbers, broccoli, cauliflower, grilled sourdough, pita 50

CHEESE PLATTER

Duke's selection of local cheeses served with almonds, sourdough, olives, craisins 60

FRUIT PLATTER VEGAN

pineapple, watermelon, grapes, berries 60

BUFFALO CHICKEN DIP

served with warm pitas, tortilla chips, carrot and celery sticks 60

CHICKEN TENDERS GLUTEN-FREE

fried gluten-free chicken tenders served with ranch and bbq sauce 75

QUESADILLAS

flour tortillas stuffed with Duke's cheese blend and grilled. Served with tomatillo salsa and sour cream 65 add grilled chicken 25

SOFT PRETZEL STICKS

served with beer cheese sauce and house mustard 45

CHIPS AND SALSA VEGAN

corn tortilla chips, tomatillo salsa 8/basket

SOUPS

All soups feed 10-12 guests.

VEGAN CHILI

VEGAN / GLUTEN-FREE

served with diced red onion, fresh cilantro, and tortilla chips 30

CREAM OF TOMATO SOUP

GLUTEN-FREE

served with warm bread and butter 30

SALADS

All salads feed 10-12 guests

DUKE'S SALAD

butter lettuce, cucumbers, cherry tomatoes, Garlic Underground black garlic and buttermilk vinaigrette, parmesan, croutons 50

FRESH GOAT CHEESE SALAD

baby arugula, Sam Smith Strawberry Cider vinaigrette, fresh strawberries, dried cranberries, fresh goat cheese, candied pecans 55

POTATO SALAD GLUTEN-FREE

Nichols Farm fingerling potatoes, mayonnaise, yellow mustard, celery, green onions, hard-boiled farm fresh eggs, parsley 45

SANDWICHES

All platters have 24 miniature sandwiches.

HAM AND CHEESE SANDWICHES

thinly sliced ham, swiss cheese, leaf lettuce, tomatoes, mayonnaise, yellow mustard, brioche slider buns 95

VEGGIE BURGER SLIDERS

chipotle mayonnaise, Tribe Country leaf lettuce, tomatoes, brioche slider buns 80

BURGER SLIDERS

Slagel Family Farm ground beef sliders, leaf lettuce, tomatoes, thinly sliced red onion, pickles, american cheese, ketchup, mustard, brioche slider buns 90

CHICKEN SALAD SANDWICHES

all-natural chicken breasts, mayonnaise, celery, red onion, leaf lettuce, tomatoes, brioche slider bun 90

ENTREES

All entrees feed 10-12 guests.

MEATLOAF

grass-fed beef and pasture raised pork meatloaf with ketchup 85

GRAIN BOWL VEGAN / GLUTEN-FREE

chickpeas, short grain brown rice, quinoa, sweet potatoes, roasted peppers, vegan chipotle mayonnaise, avocado, kale chips, chopped toasted almonds 75
add grilled chicken 25

MAC AND CHEESE

cavatappi pasta, Prairie Pure gouda and butterkäse cheese, béchamel sauce, buttered breadcrumbs 95

CHIPOTLE CHICKEN PASTA GLUTEN-FREE

gluten-free penne, Beeler's chorizo, grilled chicken, sweet corn, chipotle cream sauce, parmesan cheese 95

COCONUT CURRIED SQUASH GLUTEN-FREE / VEGAN

organic short grain brown rice, yellow coconut curry, golden raisins, caramelized apples, chopped almonds 95

DESSERTS

All whole cakes are sliced into 12 pieces.

CHOCOLATE TORTE VEGAN / GLUTEN-FREE

Ethereal chocolate and avocado mousse, pecan crust 60

WHITE CHOCOLATE CHEESECAKE

macerated berries, whipped cream 60

DESSERT PLATTER

chocolate chip cookies, brownies, cheesecake 60

SIDES

All sides feed 10-12 guests.

CONFIT FINGERLING POTATOES 30

MASHED POTATOES AND GRAVY 30

TATER TOTS 25

ROASTED GREEN BEANS 25