

# 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 [dukesalehouse@gmail.com](mailto:dukesalehouse@gmail.com)

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 Menu / Choose From Buffet Menu Items on Other Side

\$100 Non-Refundable Booking Fee

### ENTIRE UPSTAIRS

Seats up to 60 guests / Holds up to 75 guests

Three rooms / Appetizers can be ordered from menu / Choose buffet items from other Side / Choose Beverage Package From Below

\$200 Non-Refundable Booking Fee / \$1500 Minimum

## DUKE'S 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.

## BEVERAGE PACKAGES

### RUN-A-TAB

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

### WINE STATION

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

### SANGRIA BAR

Duke's House Sangria served with fresh fruit for guests to build their own sangrias.

Choose from white or red.

Small \$80 for 15-20 guests

Large \$150 for 21-30 guests

### 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

## PLATED DINNERS

Looking for something a bit more upscale for your guests? Check out our 3 and 5 course plated dinner options for up to 35 guests. Menu must be selected at least 10 days prior to event.

### 3 COURSE DINNER \$40/guest

FIRST COURSE CHOOSE ONE FOR ALL GUESTS

- Soup (Chicken Noodle, 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 with Macerated Berries

### 5 COURSE DINNER \$60/guest

APPETIZER BUFFET CHOOSE TWO FOR ALL GUESTS

- Pretzel Crackers and Pimento Cheese
- Vegetable Grazing Platter
- Fruit and Cheese Platter

SECOND COURSE CHOOSE ONE FOR ALL GUESTS

- Soup (Chicken Noodle, Cream of Tomato, or Vegan Chili)

THIRD COURSE:

- 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 with Macerated Berries

## APPETIZERS

All platters feed 10-12 guests.

### PRETZELS AND PIMENTO CHEESE

VEGETARIAN

homemade pretzel croutons, pimento cheese dip, parsley 37

### VEGETABLE GRAZING PLATTER VEGAN

jalapeño hummus, olive tapenade, paprika, carrots, cucumbers, broccoli, cauliflower, Van Laar's sourdough, pita 50

### FRUIT AND CHEESE PLATTER VEGETARIAN

Prairie Pure butterkäse, aged white cheddar, smoked cheddar, pineapple, watermelon, grapes, strawberries 60

## 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

VEGETARIAN / GLUTEN-FREE

served with warm bread and butter 30

### CHICKEN NOODLE SOUP

served with warm bread and butter 35

## SALADS

All salads feed 10-12 guests

### DUKE'S SALAD VEGETARIAN

Tribe Country butter lettuce, cucumbers, Mighty Vine cherry tomatoes, Garlic Underground black garlic and Deerland Dairy buttermilk vinaigrette, parmesan, Van Laar's sourdough croutons 50

### KALE SALAD VEGAN / GLUTEN-FREE

roasted sweet potatoes, roasted beets, maple-tahini vinaigrette, pepitas 50

### FRESH GOAT CHEESE vegetarian

arugula, Sam Smith Strawberry Cider vinaigrette, strawberries, raisins, candied pecans 55  
add grilled chicken 25

### POTATO SALAD VEGETARIAN / GLUTEN-FREE

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

### PASTA SALAD VEGETARIAN

cavatappi pasta, Mighty Vine cherry tomatoes, thinly sliced red onion, Prairie Pure feta cheese, basil mayonnaise 55

### SOUTHWEST CAESAR SALAD VEGAN

tribe country farms lettuce, vegan caesar dressing, sweet corn, cucumbers, tomatoes, pickled red onions, pinto beans, cilantro, pepitas, tortilla strips 65  
add grilled chicken 25

## SANDWICHES

All platters have 24 miniature sandwiches.

### HAM AND CHEESE SANDWICHES

thinly sliced Beeler's ham, Prairie Pure swiss cheese, Tribe Country leaf lettuce, Mighty Vine tomatoes, mayonnaise, dijon mustard, pretzel slider bun 95

### VEGGIE BURGER SLIDERS vegetarian

chipotle mayonnaise, Tribe Country leaf lettuce, Mighty Vine tomatoes, slider bun 80

### GRASS-FED BURGER SLIDERS

Tribe Country leaf lettuce, Mighty Vine tomatoes, thinly sliced red onion, pickles, american cheese, ketchup, mustard, slider bun 90

### CHICKEN SALAD SANDWICHES

all-natural chicken breasts, mayonnaise, celery, red onion, Tribe Country leaf lettuce, Mighty Vine tomatoes, pretzel slider bun 90

## ENTREES

All entrees feed 10-12 guests.

### MEATLOAF

Duke's homestyle grass-fed beef and pasture raised pork meatloaf 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 vegetarian

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, Organic sweet corn, chipotle cream sauce, parmesan cheese 95

## DESSERTS

All whole cakes are sliced into 12 pieces.

### CHOCOLATE TORTE gluten-free / vegan

Ethereal chocolate and avocado mousse, pecan crust 60

### WHITE CHOCOLATE CHEESECAKE vegetarian

macerated berries, whipped cream 60

### DESSERT PLATTER vegetarian

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

### SAUTÉED SPINACH 35

### STEAMED BROCCOLI 35

### ROASTED CAULIFLOWER 35