



CATERING MENU

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APPETIZERS

WINGS

All served with celery.

HONEY SRIRACHA
CAROLINA GOLD BBQ
NASHVILLE HOT
BOURBON MOLASSES
BUFFALO

\$55 serves 5

TATER TOTS

Jumbo tater tots with serrano peppers, bacon, and cheddar. \$55 serves 5

GREENS

HOUSE SALAD

Mixed greens and romaine, house-made croutons, red onions, shredded cheese, tomatoes, and choice of dressing. \$55 serves 10

BOURBON CRANBERRY SALAD

Spinach, arugula, romaine, red and green onions, bleu cheese, glazed pecans, bourbon-soaked cranberries, bacon, and avocado with sweet vidalia onion dressing. \$95 serves 10
With chicken: \$115 serves 10

TACO BAR

Served with roasted corn, rice, salsa, and all the taco fixin's.

Choose one meat for \$20 per person
Choose two meats for \$23 per person

BEEF TACOS | CHICKEN TACOS
ASIAN PORK TACOS

FLATBREADS

BOURBON BBQ CHICKEN

Chicken, bourbon bbq sauce, cilantro, green and red onions, bacon, mozzarella, and cheddar.
\$45 serves 5

MARGHERITA

Olive oil, garlic, marinated tomatoes, mozzarella, parmesan, fresh basil, and pesto. \$45 serves 5

SANDWICH PLATTERS

Served with chips.

TEXAS HAM & TURKEY MELT

Parmesan-crusting Vienna with ham, thick-sliced turkey, cheddar, monterey jack, and dijon mayo.
\$135 serves 10

BEER CHEESE CHICKEN

Breaded chicken breast topped with habanero jack, our creamy beer cheese sauce, featuring Grain Belt Premium, sweet pickles, bistro sauce, romaine, and tomato. Served on a pretzel bun. \$130 serves 10

GRILLED CLUBHOUSE

Grilled ham, thick-sliced turkey, monterey jack and cheddar cheeses, romaine, tomato, bacon, and dijon mayo on Vienna bread. \$140 serves 10

NASHVILLE HOT CHICKEN SANDWICH

Breaded chicken breast smothered in Nashville hot sauce and topped with sweet pickles on an egg bun. \$125 serves 10

BOX LUNCHES

BOX LUNCH

Your choice of Ham, Turkey, or Roast Beef deli sandwich. Served with chips, and a cookie.
\$14 per person

EXECUTIVE BOX LUNCH

Grilled Clubhouse, chips, and a cookie.
\$16 per person

BURGER & LUCY BUFFETS

Served with chips. Add jumbo tater tots for \$4 per person.

BUILD YOUR OWN BURGER BAR*

Create your own burger creations with all the classic fixin's. \$14 per person

Ⓞ CLASSIC LUCY BUFFET*

Choose our Classic Lucy or Pepper Jack Lucy. \$15 per person

The Classic Lucy is U.S.D.A. certified beef stuffed and topped with American cheese.

The Pepper Jack Lucy is stuffed and topped with pepper cheese.

Gluten Friendly without bun or substitute gluten-free bun for \$2 per person.

PREMIUM LUCY BUFFET

Choose two of your favorite premium Lucys. \$17 per person. Add jumbo tater tots for \$4 per person.

BEER CHEESE LUCY*

Stuffed with our creamy, beer cheese sauce, featuring Grain Belt Premium. Topped with bacon, bistro sauce, haystack onions, and a slice of habanero jack.

WRANGLER LUCY*

Stuffed with jalapeños and cheddar. Topped with cheddar, bacon, haystack onions and bourbon molasses sauce.

JALAPEÑO LUCY*

Stuffed with jalapeños and cheddar. Topped with romaine, fried jalapeños, cholula mayo, and cheddar.

Ⓞ CALIFORNIA LUCY*

Filled with pepper jack. Topped with bacon, avocado, romaine, cholula mayo, and tomato.

Ⓞ Gluten Friendly without bun or substitute gluten-free bun for \$2 per person.

BREAKFAST

CLASSIC BREAKFAST

Scrambled eggs, hash browns, fresh fruit, and your choice of bacon or sausage links. \$13 per person

Substitute cheesy parmesan hash browns for an additional \$3 per person.

CONTINENTAL BREAKFAST

Assorted pastries, bagels, cream cheese, and fresh fruit. \$10 per person

SA-WEETS

BROWNIE PLATTER

\$34 per dozen

CHOCOLATE CHIP COOKIE PLATTER

\$24 per dozen

CHOCOLATE TIGER CAKE

\$5 per slice

WHITE CHOCOLATE RASPBERRY CREAM CAKE

\$5 per slice

LEMON AND CREAM SHORTCAKE

\$5 per slice



Ⓞ Why do we call it Gluten Friendly? The indicated items are gluten-free, but because we use high gluten flour in our kitchen, there is a chance of cross-contamination on all menu items. We cannot guarantee that menu items are 100% gluten-free. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please be advised that food prepared here may contain or come in contact with wheat, soybean, peanuts, tree nuts, fish, and shellfish.

CLASSIC BUFFETS

All buffets include fresh bread and butter, water, and coffee station. Buffets include vegetable and mashed potato unless otherwise noted.

Add \$3.5 per person for house salad, or \$4.5 per person for a specialty salad.

BAKED HAM

Traditional glazed ham baked to perfection.

\$14 per person

PORK TENDERLOIN

Tasty and tender pork tenderloin with mango chutney. \$20 per person

ROASTED TURKEY

Juicy, slow-roasted turkey.

\$18 per person

CROOKED MAC 'N' CHEESE

Beer cheese sauce, garlic, pepper jack and cheddar cheeses, toasted bread crumbs, and topped with green onions.

Not served with vegetable and mashed potato.

\$16 per person

PICK 2

Choose two classic buffet selections.

\$25 per person

SPECIALTY BUFFETS

Served with fresh bread and butter, water and a coffee station. All buffets include vegetable and mashed potato, unless otherwise noted.

Add \$3.5 per person for house salad, or \$4.5 per person for specialty salad.

CHICKEN OR BEEF* FAJITAS

Thickly sliced chicken or beef, perfectly seasoned with grilled onions and poblano peppers.

Chicken: \$20 per person

Beef: \$22 per person

Served with sour cream, salsa, pico, corn tortilla strips and Spanish rice. Add \$1 per person for guacamole.

CHICKEN PICATTA

Lightly breaded chicken breast with capers and zucchini in a light lemon cream sauce.

\$23 per person

BOURBON MOLASSES SIRLOIN*

Grilled sirloin topped with red onions, cremini mushrooms, and bourbon molasses sauce.

\$30 per person

SLOW-ROASTED POT ROAST

Can you say comfort food? Served with beef gravy.

\$22 per person

PRIME RIB*

Succulent slow-roasted prime rib.

Market Price per person



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