BANQUET MENU

6511 BRADY STREET • DAVENPORT, IOWA

CONTACT: CHELSEA CARMACK • CCARMACK@HOARI.COM • 563.386.2722
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

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**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

**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 $10 Per Person*
- Chef Carved Beef Tenderloin

*Add $12 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

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*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**
Spanish Cold Soup with Tomatoes and Green Onions - $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**
Grilled Smoked Brisket or Ancho Marinated Chicken with Roasted Poblano Peppers, Monterey Jack Cheese, Caramelized Onions and Salsa Verde - $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 - $5

**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**
Roasted Baby Bella Mushrooms with a blend of Provolone, Parmesan, Mozzarella and Goat Cheese - $3

**Italian Sausage Stuffed Mushroom Caps**
Roasted Baby Bella Mushrooms with Italian Sausage and Mozzarella Cheese - $3

**Egg Rolls**
Pork Eggrolls with Thai Sweet Chili Sauce - $3

PLATTERS serves 25

**Crudité 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 Crudité $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 $10 Per Person
• Chef Carved Beef Tenderloin
  Add $12 per person

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

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 $10 Per Person
• Chef Carved Beef Tenderloin
  Add $12 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
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 almondine.

$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 BEARNESAISE
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

- Choose up to any two proteins.
- Tastings are welcome.
- Place cards are required with food choice for plated entrees.
- 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.
**DISPLAYED DESSERTS**

**TIER 1 - $6 PER GUEST**
- Assorted Macarons
- Assorted Dessert Bars
- Assorted Mini Cheesecake Bites

**TIER 2 - $8 PER GUEST**
- Chocolate Covered Strawberries
- Assorted Macarons
- Assorted Dessert Bars
- Mini Cheesecake Bites

**TIER 3 - $12 PER GUEST**
- Assorted Petit Fours
- Chocolate Covered Strawberries
- Assorted Macarons
- Assorted Cheesecake Bites
- Assorted Dessert Bars
- Assorted Cupcakes

**PLATED DESSERTS**

**CHOCOLATE LAVA CAKE - $8 PER GUEST**
Rich Chocolate Cake Filled with a Dark Chocolate Ganache Center, Garnished with Fresh Raspberries and Amaretto Whipped Cream

**LEMON CAKE - $12 PER GUEST**
Three-Layered Lemon Shortcake with Lemon Curd, Garnished with Whipped Cream and Fresh Berries
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 offer keg beer.
- 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

CHLOE WINES
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon - $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, Kahlúa 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