



FIGGE ART MUSEUM



BANQUET MENU

6511 BRADY STREET • DAVENPORT, IOWA

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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 \$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

*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

House-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 - \$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

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*

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 \$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 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

- Choose up to any two proteins.
- 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.

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, 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