

Blake Street Vault Banquet Menu

Appetizers

Vault Wings - Choice of Buffalo, Honey Sesame Sriracha, Spicy Garlic, BBQ, and Jamaican Jerk...\$1/wing

Wisconsin Cheese Curds - Battered and fried, the perfect finger food...\$40 per 10 people

Corn Jalapeno Fritters - Ask for our Sriracha ranch dressing to go with it...\$35 per 10 people

Spinach Artichoke Dip - House-made, served with authentic flour tortilla chips, carrots, celery...\$50 per 10 people

Roasted Red Pepper Hummus - House-made, served with authentic flour tortilla chips, carrots, celery...\$35 per 10 people

Gold Nuggets - Oven roasted chicken breast cut into bite sized nuggets, beer battered, and fried until golden...\$40 per 10 people

Veggie Tray- Cauliflower, Cucumber, Carrots, and Celery...\$25

Salads

Garden Salad - Crisp green leaf lettuce topped with tomatoes, red onions, croutons, shredded cheddar cheese, carrots cucumber, and your choice of dressings...\$30 per 10 people

Caesar Salad - Crisp green leaf lettuce tossed in house-made Caesar dressing, freshly grated parmesan, topped with seasoned croutons...\$35 per 10 people

Small Bites

Fish Tacos- Blackened Pollock topped with Pineapple salsa on a bed of house made slaw served on a white corn tortilla
— 2.50 ea

Finger Sandwich Tray- (24ea) Choice of Turkey and American, Ham and Swiss, and Chicken Salad on White or Wheat bread...\$40

Half Sandwiches

Turkey Club - All natural smoked turkey piled high on your choice of toasted white or wheat bread, American cheese, L, O, T, and Candied bacon... **\$6 ea**

Rib Dip - Slow-braised beef short ribs served with melted Swiss cheese on French bread... **\$7 ea**

Crispy Chicken Sandwich- Fried chicken breast topped with melted cheddar cheese, Bacon, Avocado, Lettuce and Tomato ... **\$6 ea**

Entrees

(List Price feeds 10 People)

Braised Short Ribs - Tender short ribs dusted with a house blend of seasoning, seared then slow roasted in their own braising liquid... **\$90**

Luau Chicken- Grilled Chicken Breast glazed with island sauce and topped with house made Pineapple Salsa... **\$75**

Atlantic Salmon*- Grilled Atlantic Salmon topped with a Butter Cream Dill Sauce... **\$90**

Chicken Florentine- Grilled Chicken Breast topped with a Creamy Spinach White wine sauce... **\$75**

Angus Meatloaf - Angus beef slowly baked with carrots, onion, celery, and a blend of special seasonings, and topped with brown gravy... **\$75**

Strip Steak*- 12oz Colorado Choice Angus served with house made Brown Peppercorn Sauce served with your choice of 2 sides... **24**

Mac & Cheese - Creamy house-made sharp cheddar cheese sauce tossed with elbow pasta and topped with toasted bread crumbs... **\$40**

Build your own Mac & Cheese... \$40 plus:

\$5 per item - Diced hatch green chilies, tomatoes, onions, caramelized onions, mushrooms, red peppers, Swiss, Pepper Jack, Gouda, Cheddar

\$10 per item - Bacon, Seasoned Ground Beef, Grilled Chicken, Buffalo Chicken, Short Rib, Turkey

Sides

\$25 per 10 people each

Roasted Garlic Mashed Potatoes

BBQ Baked Beans

Cole Slaw
Hand Cut French Fries

Creamed Corn
Sweet Potato Fries

Dessert

(List Price feeds 10 People)

Bacon Apple Bread Pudding- House-made bread pudding with cinnamon baked apples, candied bacon topped with whipped cream and caramel sauce...\$35

Banana Pudding- Layered Dessert of Sliced Fresh Bananas, Vanilla Pudding, Whipped Cream, and Vanilla Wafers, topped with a Bourbon Caramel Sauce...\$35

***These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

We are able to accommodate special requests with a minimum of two weeks' notice before your event. For gluten free and vegetarian requests please contact the event coordinator.