WELCOME TO FLOSSMOOR STATION RESTAURANT & BREWERY

Open seven days a week, Flossmoor Station features two banquet rooms for dining and private parties, a special Kids' menu and, of course, our award-winning brewery. Honored with over 100 brewing industry awards for excellence since opening in 1996, FLOSSMOOR STATION BREWING COMPANY handcrafts a wide variety of beer styles on our premises. Our beers are available in a variety of sizes for your private party, as well as to take home and enjoy later. Let us help you coordinate your private party no matter what the occasion. Our charming, comfortable setting and our friendly, professional staff are the perfect combination to make your event special!

PARTY POLICIES

A minimum of twenty-five (25) guests is required to book a room privately. Room fees will be charged at the time of booking, \$100 for the Pub Room and \$150 for the Banquet Room. Cancellations prior to 14 days before your event will be refunded. The room fee does not apply to the total bill and will not be deducted.

We will hold a date for up to five (5) days with no payment. After that time the room fee is required. If another party wishes to reserve one of the rooms for the same day before we receive your payment, we will attempt to contact you to confirm your plans. If we are unable to do so within 24 hours, we will be obligated to confirm the date with the other party.

An approximate count is required at the time of booking. Confirma-tion of the final number of guests must be made no later than three (3) days prior to the scheduled function. Please advise us immediately should the number be greatly reduced or increased. A signed contract will be required upon agreement of menu.

All charges will be based upon the guarantee or the number of guests served, if greater than the guarantee. A minimum food cost of \$25.00 per guest will be required for all Friday and Saturday evening parties (after 4pm).

Prices do not include gratuity or sales tax.

DINNER ENTREÉS \$32.00 PER PERSON Choose three (3) of the following entreé options to create your special menu. All dinner entreés are complimented with a Mixed Green Salad with Balsamic Vinaigrette, Vegetable, Choice of Potato or Garden Rice, and Dinner Rolls 80 **LEMON HERB CHICKEN** Roasted, herb seasoned, boneless skinless chicken breast in lemon white wine sauce **OVEN ROASTED BEEF POT ROAST** In Pullman Brown Ale demi glaze 80 RIBEYE 12oz steak grilled to your liking (additional 8.00/person) 80) **GRILLED SALMON FILLET** Topped with citrus white wine butter sauce 80) SIX CHEESE PURSE PASTA Cheese stuffed pasta topped with spinach and roasted red peppers in a garlic Parmesan cream sauce (vegetarian) or with your choice of grilled chicken (additional \$5/person) or grilled shrimp (additional \$6/person) Note: Purse Pasta is not served with choice of potato or vegetable

DINNER ENTREÉ SIDE SELECTIONS

	<u>1/2 Pan</u>	<u>Full Pan</u>
Green Bean Almondine	\$35	\$70
Steamed Broccoli Florets	\$35	\$70
Vegetable Medley (zucchini, yellow		
squash, carrots & green beans)	\$35	\$70
Cole Slaw	\$35	\$70
Parsley Buttered Red Potatoes	\$35	\$70
Garlic Mashed Potatoes	\$35	\$70
Potatoes au Gratin	\$40	\$80
Garden Rice	\$30	\$60

ITEMS by PIECE

4/3	
25 pieces	50 pieces
\$50	\$100
\$50	\$100
\$50	\$100
\$45	\$90
\$45	\$90
\$65	\$130
\$75	\$150
\$75	\$150
\$75	\$150
\$85	\$170
	\$50 \$50 \$50 \$45 \$45 \$65 \$75 \$75

BUFFETS

FAMILY STYLE BUFFET \$33.00 PER PERSON

POT ROAST WITH PULLMAN BROWN ALE DEMI GLAZE

SIX CHEESE PURSE PASTA WITH SPINACH, ROASTED RED PEPPERS IN A GARLIC PARMESAN CREAM SAUCE

Add grilled chicken (additional \$5/person) or grilled shrimp (additional \$6/person)

Choice of Garlic Mashed Potatoes or Potatoes au Gratin Seasonal Vegetable Medley Mixed Green Salad with Balsamic Vinaigrette Dinner Rolls

PICNIC BUFFET

\$30.00 PER PERSON

FRIED OR BEER B-QUE CHICKEN
SLOW SMOKED BEER B-QUE PULLED PORK

Choice of 2 sides

Parsley buttered red potatoes Garlic Mashed potatoes Seasonal Vegetable Medley Potatoes au gratin Baked Mac/Cheese Cole Slaw

Buffet served with Fresh Fruit Tray and Dinner Rolls

PIZZA & PASTA BUFFET \$27.00 PER PERSON

Pizzas with Choice of Two Toppings

Six Cheese Purse Pasta with Spinach &
Roasted Red Peppers in a Garlic Parmesan Cream Sauce
Add grilled chicken (additional \$5/person)
or grilled shrimp (additional \$6/person)
Buffet served with

Mixed Green Salad with BalsamicVinaigrette, Garlic Bread Basket & Fresh Fruit Tray

APPETIZER BUFFET Hot

Spinach Artichoke Dip Vegetable &

Dip Platter

Beer-B-Que Meatballs Fresh Mozzarella Tomato Bread \$28.00 PER PERSON

Brew-schetta Potato Skins

Chicken Kabobs

Hot and Spicy Buffalo Wings or BBQ Chipotle Wings

SHOWER BUFFET \$27.00 PER PERSON

Choice of Turkey Almond Grape Salad or Chicken Salad served with Croissant

Mediterranean Pasta Salad Double Baked Potato Salad Vegetable & Dip Platter Fresh Fruit Tray

ITEMS by PAN

	1/2 PAN (10-15 ppl)	FULL PAN (18-20 pp
Hot Spinach Artichoke Dip	\$60	\$120
Six Cheese Purse Pasta	\$60	\$120
with chicken	\$80	\$160
with shrimp	\$90	\$180
BBQ Pulled Pork	\$75	\$150
with dinner rolls	\$85	\$170
Pot Roast	\$90	\$180
BBQ Meatballs	\$60	\$120
Baked Mac & Cheese	\$50	\$100

PLATTERS

Fresh Fruit Platter	Medium \$60	Large \$100
Vegetables & Dip	Small \$40	Medium \$70
Mixed Green Salad with Balsamic Vinaigrette	Small \$35	Medium \$65
Housemade Tortilla Chips with Salsa	Small \$30	Medium \$60
Housemade Brew Chips with Ranch Dressing	Small \$30	Medium \$60

DESSERTS

Cheesecake with fresh strawberry glaze 8/slice
Scoop FrenchVanilla Ice Cream (one scoop) 1.99/each
Cookies & Brownie Tray 3.50/person
Homemade pies (ask for availability) 7/slice

DRINKS

Pitchers of Soda/Ice Tea 10.00 Coffee/Hot Tea 3.00/cup

MIMOSA PUNCH \$90 (serves 25/ppl) SANGRIA (Red or White) \$100 (serves 25/ppl)

BEER & WINE

ASK ABOUT OUR BEER & WINE SELECTIONS

