## WELCOME TO

## FLOSSMOOR STATION

 RESTAURANT \& BREWERYOpen 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 ater 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).

## DINNER ENTREÉS s3zooper 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


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 saúce peppers in a garlic Parmesan cream s
(vegetarian) or with your choice of (vegetarian) or with your choice of
grilled chicken (additional $\$ 5 /$ person) 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

|  | $\underline{1 / 2 ~ P a n}$ |  |
| :--- | :--- | :--- |
|  | Full Pan |  |
| 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



## BUFFETS

FAMILY STYLE BUFFET $\$ 33.00$ PER PERSON LEMON HERB ROASTED CHICKEN
POT ROAST WITH PULLMAN BROWN ALE DEMI GLAZE N. 8 POT ROAST WITH PGULMAN BROWN ALE DEMI
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 Gárlić Mashed Potatoes or Potatoes au Gratin Sixeasonal Vegetable Mealey 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 Parsley buttered red potatoes Choice of 2 sides Parsley butered rea pota Sess
Garlic Mashed potatoes Seas nal Buffet served wi
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 \& \& \& Red Peopers in a Garlic Parmesan Crear Roasted Red Peppers in a Garlic Parmesan Cream Sauce Add griled chicken (additional $55 /$ /person) or grilled shrimp (additional $\$ 6 /$ person) Buffet served with
Mixed Green Salad with Balsamic Vinaigrette Garlic Bread Basket \& Fresh Fruit Tray
APPETIZER BUFFET Hot $\$ 28.00$ PER PERSON Spinach Artichoke Dip Vegetable \& Brew-schetta
$\qquad$
Beer-B-Que Meatballs
Fresh Mozzarella Tomato Bread Potato Skins Chicken Kabobs Hot and Spicy Buffalo Wings or BBQ Chipotle Wings
SHOWER BUFFET $\$ 27.00$ PER PERSON
SHOWER BUFFET \$27.00 PER PERSON
Choice offurkey Almond Grape Salad
$1 / 2$ PAN ( $10-15 \mathrm{ppl}) \quad$ FULL PAN (18-20 ppl)

| Hot Spinach Artichoke Dip | $\$ 60$ | $\$ 120$ |
| :--- | :--- | :--- |
| Six Cheese Purse Pasta | $\$ 60$ | $\$ 120$ |
| with chicken | $\$ 00$ | $\$ 160$ |
| with shrimp | $\$ 180$ |  |
| BBQ Pulled Pork | $\$ 90$ | $\$ 150$ |
| with dinner rolls | $\$ 75$ | $\$ 170$ |
| Pot Roast | $\$ 95$ | $\$ 180$ |
| BBQ Meatballs | $\$ 90$ | $\$ 120$ |
| Baked Mac \& Chese | $\$ 60$ | $\$ 100$ |

## PLATTERS

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

## DESSERTS

Cheesecake with fresh strawberry glaze Scoop FrenchVanilla ace Cream (one scoop)
Cookies \& Brownie Tray
Homemade pies (ask for availability)


## DRINKS

## FLOSSMOOR STATION RESTAURANT \& BREWERY

GOOD TIMES - GOOD FOOD - GOOD FRIENDS - GREAT BEER


