



PLATINUM DINNER PACKAGE

\$ 4 7 . 9 9 PER PERSON

INCLUDES | CHOICE OF 3 APPETIZERS, SIDE SALAD, 1 ENTREE, NON-ALCOHOLIC BEVERAGES & TABLE LINENS

APPETIZERS (CHOICE OF 3)

SPENT GRAIN PRETZELS

Pretzels made with seasonal light beer and served with bacon beer cheese, caramel, and sweet heat mustard dipping sauces

HUMMUS PLATE

House-made hummus topped with roasted red peppers, served with Kalamata olives, pepperocinis, cherry tomatoes, cucumber dill dressing & grilled naan bread

CABCO WINGS

Fast-fried, tossed in home-made Cajun wing sauce, topped with parmesan, served with carrots, celery & bleu cheese or ranch

SPINACH & ARTICHOKE DIP

Creamy 5-cheese blend, baked to perfection & served with grilled naan bread

THAI PEANUT SHRIMP (CONTAINS NUTS)

Crispy, breaded shrimp tossed in spicy Thai peanut sauce topped with chopped peanuts, cilantro & lime

309 CROSTINI

House made garlic pretzel crostini, shaved prime rib, horseradish cream topped with red wine confit



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BREW PUB FAVORITES (Choose up to 4 options)

GRILLED FILET

Topped with mushroom demi-glaze and served with white cheddar mashed potatoes & seasonal vegetables

309 PRIME RIB

Aged and slow roasted prime rib with white cheddar mash, bacon green beans, au jous & horseradish cream

MAPLE-BOURBON PORK CHOPS

Two brown sugar & bourbon rubbed pork chops served with mac & cheese, bacon green beans & maple butter

MEATLOAF

House made meatloaf topped with root beer glaze, served with white cheddar mash & bacon green beans

SMOTHERED CHICKEN

Two grilled chicken breasts layered with creamy spinach artichoke dip served with white cheddar mashed potatoes & tomato relish

JAMBALAYA

Creole-style, stewed with shrimp, chicken, andouille sausage, ham & okra served over brown rice & topped with cornbread

SEARED SALMON

Fresh salmon seared with lemon-herb butter, served with white cheddar mashed potatoes, broccolini & a fresh lemon twist



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BREW PUB FAVORITES CONTINUED

GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast, romaine lettuce, roasted red peppers, balsamic roma tomatoes, croutons & creamy parmesan dressing

COLOSSUS SALAD

Mixed greens, home-made hummus, sliced falafel, Kalamata olives, balsamic roma tomatoes, pepperocinis, feta & cucumber dill dressing, served with grilled naan bread

MAPLE BUTTER BURGER

Premium beef, honey ham, bacon, cheddar cheese, Dijon mayo, lettuce, tomato, onion & pickle on a maple buttered bun

CRANBERRY CLUB

Honey ham, smoked turkey, bacon, pesto mayo, Swiss cheese, lettuce, tomato & onion on cranberry wild rice bread

CABCO. SANDWICH

Shaved prime rib, caramelized onions, roasted red peppers & Swiss cheese on house-baked focaccia bread served with a side of au jus



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HOMEMADE SWEETS (ALA CARTE \$6.99/EACH)

BREAD PUDDING

Three slices of bread pudding with hot caramel sauce, whipped cream & powdered sugar

CARAMEL APPLE CRISP

Brown sugar oats topped with vanilla bean ice cream & hot caramel sauce

CHOCOLATE GANACHE BROWNIE

Chocolate skillet brownie filled with ganache, topped with chocolate sauce, vanilla bean ice cream & powdered sugar