Main St Pub Events

──•• RENTAL INFORMATION ••

Grand Room 500

Seats up to 180
- \$1500 minimum food & beverage -

Falcon Room 200

Seats 40-50

- \$500 minimum food & beverage -

Laker Room 300

Seats 40-80

- \$700 minimum food & Beverage -

Bar Set Up Fee 50

Bar is customizable. Cash, sponsored or a combination.



Buffet, Plated(+\$1) or Family style(+\$1)options
Choose two entrées & two sides. Salad & rolls included.

—■ ENTRÉES ■

Chicken Florentine 21

Grilled chicken topped with a creamy sauce of butter, garlic, Parmesan and fresh spinach.

Rosemary Balsamic Chicken 21

Grilled chicken breast marinated in a balsamic vinaigrette and garnished with fresh rosemary.

Bruschetta Chicken 21

Grilled chicken topped with house-made bruschetta, shredded parmesan and a balsamic glaze.

Chicken Bacon Alfredo 21

Pasta tossed with blackened chicken, bacon, steamed broccoli and alfredo.

Tortellini Primavera 20

Cheese stuffed tortellini tossed with a tomato cream sauce, sautéed peppers, onions, portabella mushrooms and broccoli.

Rosemary Pork Tenderloin 22

Herb encrusted roast pork loin finished with a light rosemary sauce.

Tuscan Pot Roast 22

Slow roasted tender pot roast, red wine gravy and Italian herbs

Teriyaki Beef Medallions 23

Teriyaki marinated steak sliced into medallions and finished with grilled pineapple

Steak Marsala 23

Steak medallions topped with a creamy mushroom wine sauce,

Prime Rib 26

Herb seasoned and slow roasted.
- *Can be carved. Add \$100 carving fee. -

Honey Glazed Ham 20

Oven baked and finished with a sweet glaze.

- *Can be carved. Add \$100 carving fee. -

Grilled Salmon 23

Grilled and topped with a cilanto butter.

—•• SIDES ••—

Roasted red skins

Rice Pilaf

Penne Marinara

Vegetable Medley

Crispy Brussels with bacon

Asparagus

Mashed Potatoes

Mac & Cheese

Risotto

Green Beans

Honey Glazed Carrots

─■ ADDITIONAL OPTIONS ■

Cake Cutting 50
Special Order Linens
*call for pricing