



## EVENT MENU

Welcome! Thank you for choosing Maverick's Wood Grill to host your special event!

### MENUS & PRICING

Maverick's Wood Grill currently offers private groups the following styles of menus for your event or private party

**APPETIZER BUFFET:** select a variety of appetizers for your guests to enjoy. popular for showers, graduations, cocktail parties and happy hour events

3 appetizers from the list from \$11.99/person

4 appetizers from the list from \$13.99/person

5 appetizers from the list from \$15.99/person

**FULL DINNER BUFFET:** a preset selection of menu items is displayed on a self-serve buffet line. this option works best for larger groups and allows for quick service

2 appetizers | 1 salad | 2 entrée choices from \$24.99/person

2 appetizers | 1 salad | 2 entrée choices | 1 dessert from \$27.99/person

2 appetizers | 1 salad | 3 entrée choices | 1 dessert from \$31.99/person

When booking a private party, a credit card number is required to reserve the date. Your card will be charged 50% of the minimum at the time of reservation. Remainder of payment is due the day of the event. All food and beverage charges will have applicable sales tax and 18% service charge added, and will be on one check unless otherwise agreed upon prior to the event. We accept cash, MasterCard, Visa, American Express and Discover Card. We do not accept personal checks at any time. Business checks require advanced permission in writing.

A minimum guest count is required 7 days in advance. This is the minimum number we will prepare for and charge for, regardless of attendance. A reasonable number of additional guests can be accommodated last minute, but if your guest count varies significantly from your 7 day advance count, please notify us as soon as possible.

### APPETIZERS:

**Maverick's Wings:** thai-chili, sweet & spicy whiskey, cajun yadi (dry rub), buffalo, spicy garlic or garlic habanero; served with ranch and bleu cheese

**Spinach & Artichoke Dip:** house-made deli style spinach & artichoke dip; served cold with king's hawaiian sweet rolls and an assortment of veggies.

**Bruschetta:** mozzarella, tomatoes, basil and balsamic reduction; served with ciabatta bread

**Pulled Pork Nachos:** pulled pork, smoked gouda cheese sauce, lettuce, house-made pickled jalapeno mix, chile de arbol, sour cream and shredded cheese

**Parmesan, Garlic & Truffle Fries:** fries tossed in garlic, parmesan cheese, italian seasoning and white truffle oil

**Chicken Satay:** wood-grilled chicken skewers; served with asian slaw and thai peanut sauce (add \$2 per person)

### SALADS:

**House:** mixed greens tossed with apple vinaigrette, aged white cheddar cheese, cashews and dried cranberries

**Garden:** romaine lettuce topped with carrots, tomatoes, onions, cucumbers and your choice of dressing  
dressing choices | ranch, bleu cheese or french

**Caesar:** romaine lettuce tossed with house-made caesar dressing (contains anchovies), parmesan cheese and croutons

### ENTRÉES:

**Club Sandwich:** turkey, bacon, ham, lettuce, tomato and mayo on griddled white bread; served with choice of side

**House-Made Meatloaf:** house-made with caramelized onions and bleu cheese baked right in; served with garlic mashed potatoes and gravy and seasonal vegetable

**Penne Rosa Pasta:** penne pasta tossed in house-made tomato cream sauce and topped with basil; served with choice of chicken or calabrese sausage

**Thai Peanut Chicken Stir Fry:** citrus marinated grilled chicken breast in house-made thai peanut sauce; served with stir fried vegetables and coconut rice

**Wood-Grilled Salmon:** served with garlic mashed potatoes and seasonal vegetable (add \$3 per person)

**Wood-Grilled Sirloin:** served with garlic mashed potatoes and seasonal vegetable (add \$5 per person)

### DESSERTS:

**Carmelita Bars**

**New York Style Cheesecake**

**Double Layer Chocolate Cake**