

BAR CATERING Options

FULL BAR CATERING PACKAGE

INCLUDES: LIQUOR LIABILITY INSURANCE, LIQUOR LICENSE & ALCOHOL EVENT PERMITS, ALL LIQUOR, BEER & WINE AS SHOWN ABOVE, MIXERS, NON-ALCOHOLIC BEVERAGES, BAR SUPPLIES INCLUDING BAR ICE & CHILLING DISPENSERS, GARNISHES, COCKTAIL NAPKINS & PLASTIC CUPS BAR SET-UP & CLEAN-UP

HOUSE SELECTION

\$18 PER GUEST BARTENDER: \$10 PER HOUR PLUS GRATUITY

INCLUDES FULL BAR SET-UP:

Coke, Diet Coke, Sprite, Tonic, Club Soda, Cranberry Juice,
Orange Juice & Bar Fruit To Service Full Bar

WINE, SPIRITS AND DOMESTIC BOTTLES

PREMIUM SELECTION

\$21 PER GUEST BARTENDER: \$10 PER HOUR PLUS GRATUITY

CASH BAR SELECTION

BARTENDER:
\$10 PER HOUR PLUS GRATUITY

WINE: \$5

BEER: Domestic & Craft \$2.5/\$3.5 - \$5.5

HOUSE LIQUOR: \$4

PREMIUM LIQUOR: \$5

*Additional specific brand spirit, wine, beer available if available
from our distributor*

BLOODY MARY BAR with toppings \$40 per gallon

SEASONAL SPIKED PUNCH \$24 per gallon

SANGRIA BAR with fresh fruit skewers \$24 per gallon

MIMOSA BAR with fresh fruit skewers \$22 per gallon



CATERING

The @ Vintage Room

This menu will help guide you in deciding your menu for your next event. We pride ourselves on Customizing a Menu for your particular event. Feel free to contact our Event Coordinator or Executive Chef to set up an appointment. So they can help you with any questions.



102 N. JACKSON ST., PERRYVILLE, MISSOURI
EMAIL: MJBBEVENTS@GMAIL.COM

LUNCH OPTIONS

Boxed or Platter

HALF SANDWICH (\$7.00) / WHOLE SANDWICH (\$8.00) & CHOICE OF 1 SIDE
 HALF SANDWICH (\$8.00) / WHOLE SANDWICH (\$9.00) & CHOICE OF 2 SIDES

sandwich choices

TURKEY ON CROISSANT

Swiss, Red Onion, Spinach & Goat Cheese Spread & Mixed Greens

HONEY HAM CLUB

Bacon, Swiss, Honey Mustard, Tomato & Lettuce on a Hawaiian roll

GRAPE & PECAN CHICKEN SALAD

With Poppyseed Dressing On Croissant

BLACKENED CHICKEN SANDWICH

Smoked Gouda Cheese, Red Onions, Chipotle Ranch on Hawaiian Bun

*PIMENTO ROAST BEEF SANDWICH

Pimento Cheese, Bacon, Red Onion & Steak Sauce

sides

Additional sides are \$1 per person

House Salad
 Kettle Chips
 *Bacon Ranch Pasta Salad
 MJ Slaw

Potato Salad
 Loaded Baked or Mustard Relish
 Pulled Pork Baked Beans
 *Fresh Broccoli Salad

Fresh Cucumber Salad
 Soups
 Upon request & Season
 Sold by gallon — Feeds 20 people

HORS D'OEUVRES

CHOOSE 3 FOR \$8 PER PERSON

HONEY SRIRACHA MEATBALLS
 PRETZEL BITES WITH BEER CHEESE

ASSORTED CHEESE DISPLAY
 Served with crackers & cocktail sauce

STUFFED MUSHROOMS

*SMOKED WINGS

House hot, bbq, sweet pepper, honey sriracha, korean bbq, garlic parm, jerk dry rub

FRESH FRUIT PLATTER

With a honey yogurt dip

SMOKED PORK RANGOON

Served with a thai chili sauce

*CRAB & PINEAPPLE WONTONS

Served with a thai chili sauce

GOAT CHEESE & SPINACH DIP

With warm bread & chips

HOT CHICK DIP

With warm bread & chips

MINI CRAB CAKES

KOREAN CHICKEN SKEWERS

*CHEF'S FAVORITE

PEEL AND EAT SHRIMP

With a spicy vodka cocktail sauce & lemon

BBQ BEEF OR PULLED PORK/CHICKEN SLIDERS

Comes with 2 bbq sauces, slaw, onions & pickles

BEEF OR PORK WITH CHEESE SLIDERS

Lettuce, tomato, onion, pickle, ketchup & mustard

PRIME RIB WITH CHEDDAR CHEESE SLIDERS

Comes with au jus & horseradish sauce

*CHEF'S FAVORITE

BUFFET OPTIONS

PROTEINS: CHOOSE 1 \$15 PER PERSON OR CHOOSE TWO \$18 PER PERSON
 COMES WITH DINNER ROLLS CORN BREAD OR HAWAIIAN ROLLS ADD \$1 PER PERSON

protein choices

PEPPER ROASTED CHICKEN

HONEY BAKED HAM

MJ SMOKED RIBS

MOJO ROASTED PORK

SPANISH GRILLED TILAPIA

CHIMICHURRI BISTRO STEAKS

MONGOLIAN GRILLED PORK CHOPS

Bone in or Boneless

*PRIME RIB WITH AU JUS & HORSERADISH

BUTTER ROASTED TURKEY

HERB ROASTED PORK LOIN

BONE IN HONEY HAM

BEER BRAISED BRISKET

GOURMET BURGER BAR \$12/person

TACO BAR \$12/person

sides

Choose Three

*Yukon Gold Mashed Potato
 Jasmine Rice
 Spanish Potatoes
 Roasted New Potatoes
 Butter & Parsley Potato

House Salad
 Italian Artichoke Salad
 Classic Caesar Salad
 Honey Balsamic Salad
 MJ Cole Slaw
 Cajun Slaw

Grilled Asparagus
 *Roasted Cauliflower Au Gratin
 Steamed Broccoli
 Sautéed Green Beans with Garlic, Bacon & Onion
 *Poblano Cream Corn

Mexican Corn on Cobb
 Seasonal Mixed Vegetables
 Pulled Pork Baked Beans

DESSERTS

\$5 PER PERSON \$2.50 PER HALF ORDER

HOUSEMADE BREAD PUDDING

GOURMET BROWNIE

FRESH FRUIT COBBLER with Crumb Topping

BEVERAGES

TEA Sweet or Unsweet \$10 per gallon (serves 8) or \$2 per person

STRAWBERRY LEMONADE \$12 per gallon (serves 8) or \$2.25 per person

UNLIMITED SOFT DRINKS \$2 per person

PLATED & BEER PAIRING DINNERS. ARE ALL AVAILABLE UPON REQUEST

PLEASE SET UP AN APPOINTMENT WITH CHEF MATT OR EVENT COORDINATOR

ANY QUESTIONS PLEASE REFER TO:

MJBBEVENTS@GMAIL.COM EVENT COORDINATOR

MATT RUESLER EXECUTIVE CHEF

CARISA STARK OWNER

