

# THE SOUTH END

PRIVATE EVENTS  
AT SHORT'S BREW PUB

## Buffet Menu

*Minimum 30 people for a buffet.*

### **Brunch:**

**Quiche-** Bacon, roasted red pepper, wild mushroom, mozzarella, and yellow cheddar. \$14 per quiche

**Vegetable Quiche-** Roasted mushroom, spinach, herb roasted tomatoes, onion, feta and white cheddar. \$14 per quiche

**Scrambled Eggs-** Melted yellow cheddar, mozzarella, and scallions. \$3 per person

**Meats-** Bacon, sausage patties or sausages links. \$3 per person each

**Pancakes or Waffles-** Whipped sweet cream butter and warm maple syrup. \$5 per person  
*Loaded: Whipped cream, fresh strawberries, soft parade syrup, mini chocolate chips*  
*Additional \$1.50 per person.*

**Biscuits and Gravy-** Fluffy cheddar herb biscuits with your choice of traditional breakfast sausage gravy or chorizo sausage gravy. \$6.50 per person.

**Cinnamon Rolls~** House-made cinnamon rolls topped with cream cheese frosting. \$5 per person

**Fruit Platter-** Seasonal fresh fruit served with sweet yogurt sauce for dipping. \$5 per person.

### **Appetizer Options:**

*Choose any 2 for \$5 per person. Any 3 for \$7 per person*

**El Camino-** House made salsa served with tortilla chips.

**Loop de Loop-** Soft pretzel bites served with spicy pilsner mustard, peanut butter & soft parade jam and Huma cheese dip.

**Exactly Where I'm At-** Creamy spinach and pesto artichoke dip served with toasted bread.

**Set it on Fire-** Buffalo chicken dip topped with blue cheese crumbles and served with tortilla chips.

**Mr. Smoker-** Hand pick charcuterie and cheese served with moustarda, stone ground mustard, pickled veg and crostini. (\$2 per person up charge)

**Argus-** Roasted garlic hummus topped with olive tapenade and served with vegetable crudite and pita.

**Tried and True-** Short's cheesy bread with garlic butter and mozzarella. Served with a side of marinara.

### **Salads:**

**Garden Salad-** Cucumber, tomato, carrot, red bell pepper, red onion and croutons on a bed of spring mix. \$3/person

**Caesar Salad-** Parmigiano-Reggiano, croutons and romaine tossed in house made caesar dressing. \$3/person

**Loaded Caesar Salad-** Parmigiano-Reggiano, croutons, ham, salami, banana pepper, red onion, black olive and romaine tossed in house made caesar dressing. \$4.50/person

**Michigan Cherry Salad-** Dried cherries, red onion, candied pecans, bleu cheese on a bed of spring mix. Served with a side of Soft Parade Vinaigrette. \$4/person

### **Pasta:**

**Spaghetti and Meatballs-** House-made beef and pork meatballs, marinara and spaghetti. \$9/person

**Sausage and Pepper Penne-** Italian sausage, roasted peppers and onion, marinara, penne and melted mozzarella cheese. \$9/person

**Chicken Alfredo-** Creamy Alfredo and fettuccine topped with pan seared chicken breast. \$10

**Cheese Ravioli and Bolognese-** House made pasta stuffed with a blend of herbs, ricotta, parmigiano- reggiano and mozzarella cheese served with meat sauce. \$12/person

**Pasta Primavera-** Roasted peppers, onion, mushrooms, zucchini and tomato tossed in your choice of marinara, alfredo or creamy pesto. \$8.50

### **Pizza Buffets:**

**Level 1** -\$7 per person

- Pepperoni
- Ham and pineapple

- Cheese
- Pepperoni and mushroom

**Level 2** -\$8 per person

- Pepperoni
- Meat Lovers- Pepperoni, Sausage, ham and bacon
- Stay Forever- Fresh mozzarella and basil.
- Mutilated Lips- Sausage, pepperoni, mushroom, green pepper, red onion and black olive.

**Level 3** - \$9 per person

- Stay Forever- Fresh mozzarella and basil.
- Mushroom Festival- Roasted shiitake, crimini and oyster mushrooms, white cheddar, chilies, oregano and pesto.
- Joppa Road- Sausage, roasted peppers and onions, parmigiano reggiano, chili flake and oregano
- Mutilated Lips- Sausage, pepperoni, mushroom, green pepper, red onion and black olive.

**Other Entrees:**

**Taco Bar:** \$14 per person

- Pick two: shredded pork, ground beef or seasoned chicken
- Cheddar mozzarella blend, pepper jack and queso
- Refried beans, black bean corn salsa, tomato, shredded cabbage, shredded lettuce, red onion, jalapeno, black olive and cilantro.
- Flour tortillas, tortilla chips, crunchy corn tortillas
- Sauce: Sour cream, salsa, cilantro lime sour cream, salsa verde (add guacamole for \$2 per person)

**Baked Potato Bar:** \$12 per person

- Pick two: BBQ Chicken, BBQ pork, beef chili, chopped bacon
- Cheddar cheese, pepper jack, scallion, jalapeno, tomato, sour cream, southwest ranch, salsa, guacamole and queso.

**Dessert:**

**Chocolate Chip Cookies-** \$0.75 per person

**Brownies-** Fudge brownies with chocolate chips and walnuts. \$1.00 per person

**Soft Parade Cheesecake-** New York Style cheesecake with a Soft Parade berry coulis and a graham cracker crust. \$6 per person

**Bellaire Brown Turtle Cheesecake-** New York Style cheesecake topped with chocolate fudge, salted caramel and candied pecans with a chocolate cookie crust. \$5.50 per person

**Carrot Cake-** House made with carrot, pineapple, coconut, walnuts and thick layer of cream cheese frosting. \$5 per person

**Starcut Cherry Tart-** Tart sweet cherries in an Octorock cherry sauce and baked in a sweet cookie crust. Serve with vanilla whipped cream. \$5 per person

### **Extras:**

Mac and Cheese- \$4 per person

Soup- \$3 per person

Coffee Service- \$25 per pot

## **Plated Menu**

### **Brunch:**

**Breakfast Plate-** Scrambled eggs topped with cheese, seasoned roasted red skin potatoes, choice of bacon or breakfast sausage, and cup of seasonal fresh fruit. \$12 per person

**Eggs Benedict-** Toasted english muffin halved and topped with shaved ham, poached eggs, hollandaise and scallions. Served with a side of roasted red skin potatoes and a cup of seasonal fresh fruit. \$12.50 per person

**Biscuits and Gravy-** Fluffy cheddar herb biscuits topped with a choice of breakfast sausage gravy or chorizo sausage gravy \$10 per person

**Quiche-** Choice of quiche, seasoned roasted red skin potatoes and a cup of seasonal fresh fruit. Choose up to four toppings, and up to two cheeses. \$11 per person  
Toppings: *Breakfast sausage, bacon, ham, spinach, onion, mushrooms, roasted red peppers, red onion* Cheese: *Mozzarella, white cheddar, yellow cheddar, smoked gouda, Swiss, feta*

### **Salads:**

**Garden Salad-** Cucumber, tomato, carrot, red bell pepper, red onion and croutons on a bed of spring mix. \$7

**Caesar Salad-** Parmigiano-Reggiano, croutons and romaine tossed in house made caesar dressing. \$7

**Loaded Caesar Salad-** Parmigiano-Reggiano, croutons, ham, salami, banana pepper, red onion, black olive and romaine tossed in house made caesar dressing. \$9

**Michigan Cherry Salad-** Dried cherries, red onion, candied pecans, bleu cheese on a bed of spring mix. Served with a side of Soft Parade Vinaigrette. \$8

**Southwest Chicken Salad-** Chipotle BBQ chicken, black bean corn salsa, avocado and pepper jack cheese on a bed of romaine. Served with cilantro lime vinaigrette. \$8

### **Pasta:**

**Spaghetti and Meatballs-** House-made beef and pork meatballs, marinara and spaghetti. \$15

**Sausage and Pepper Penne-** Italian sausage, roasted peppers and onion, marinara, penne and melted mozzarella cheese. \$14

**Chicken Alfredo-** Creamy Alfredo and fettuccine topped with pan seared chicken breast. \$14

**Cheese Ravioli and Bolognese-** House made pasta stuffed with a blend of herbs, ricotta, parmigiano- reggiano and mozzarella cheese served with meat sauce. \$16

**Pasta Primavera-** Roasted peppers, onion, mushrooms, zucchini and tomato tossed in your choice of marinara, alfredo or creamy pesto. \$12

### **Dessert:**

**Chocolate Chip Cookies-** \$1 each

**Brownies-** Fudge brownies with chocolate chips and walnuts. \$2 each

**Soft Parade Cheesecake-** New York Style cheesecake with a Soft Parade berry coulis and a graham cracker crust. \$7 per slice

**Bellaire Brown Turtle Cheesecake-** New York Style cheesecake topped with chocolate fudge, salted caramel and candied pecans with a chocolate cookie crust. \$6.50 per slice

**Carrot Cake-** House made with carrot, pineapple, coconut, walnuts and thick layer of cream cheese frosting. \$6 per slice

**Starcut Cherry Tart-** Tart sweet cherries in an Octorock cherry sauce and baked in a sweet cookie crust. Serve with vanilla whipped cream. \$7 per tart

### **Extras:**

Mac and Cheese- \$6 per person

Soup- \$6 per person

Coffee Service- \$25 per pot

*All other beverages are all billed based on consumption.  
Free refills on fountain soda and ice tea.*