



Private Party Menu

FRESH CUISINE
AMAZING ATMOSPHERE
EXCEPTIONAL SERVICE

*180 Main is committed to creating an event that exceeds your expectations.
Let our private party staff specialize your menu with creative cuisine.*

Appetizers

Prices based on 25, 50 and 100 person quantities

Spinach Artichoke dip served with House Pita chips	\$60	\$120	\$240
Layered Taco Dip with Homemade Tortilla Chips	\$50	\$100	\$200
Hummus and Veggies served with House Pita chips	\$60	\$120	\$240
Seasonal Fresh Fruit with Cream Cheese Dip	\$70	\$140	\$280
Homemade Tortilla Chips and Fresh Salsa	\$30	\$60	\$120
Steak, Chicken, or Vegetable Quesadillas	\$75	\$150	\$300
Selection of Pita Pizzas	\$75	\$150	\$300
Bruschetta \$2 per person	\$50	\$100	\$200
Shrimp Cocktail \$4 per person	\$75	\$150	\$300
Mini Club Sandwiches \$3 per person	\$75	\$150	\$300
Chicken Satay \$2 per person	\$50	\$100	\$200
Beef Satay \$3 per person	\$75	\$150	\$300
Sweedish Meatballs \$3 per person	\$75	\$150	\$300
Chicken Wings \$3 per person	\$75	\$150	\$300
Chocolate Dipped Strawberries \$2 per person	\$50	\$100	\$200
Cheesecake Bites \$2 per person	\$50	\$100	\$200
Turtle Brownie Bites \$2 per person	\$50	\$100	\$200

Buffet

Traditional 1

\$15.95

ROAST BEEF

With Garlic Smashed and Broccoli

ROAST CHICKEN

With Roasted Yukon Potatoes and Green Beans

PORK LOIN

With Sweet Potato Mashed and Grilled Asparagus

Traditional 2

\$24.95

PRIME RIB

With Garlic Smashed and Fiesta Corn

BBQ RIBS

With French Fries and Coleslaw

FRIED CHICKEN

With Smashed Potatoes/Chicken Gravy and Fiesta Corn

PARMESAN CHICKEN

With Pasta Marinara and Seasonal Steamed Vegetables

Italian Pasta - \$19.95

180 Mixed Greens Salad with choice of house dressing

Garlic Cheese Bread

Pasta with Meatballs

Chicken Broccoli Alfredo

Selection of 180 Pita Pizzas

Burger Bar - \$15.95

180 Mixed Greens Salad with choice of house dressing

8 oz. Certified Angus Beef on a toasted bun

Served with 180 Parmesan Fries and Homemade Red Pepper Ketchup

Choose 2 toppings: Cheese (Cheddar, Swiss, Pepper Jack, Bleu),

Bacon, Wild Mushrooms, or Green Olives

Dessert Tray - \$2 per person

Assorted Cheesecake Bites

Chocolate Dipped Strawberries Or Turtle Brownie Bites

Plated Dinner

All of our plated dinners start with a first course of **Homemade Soup** or **180 Mixed Greens salad**, fresh baked bread with sun dried tomato butter.

Price is based on entrée choice.

Please choose one entrée or place orders in advance.

Chicken Parmesan
10 oz. N.Y. Strip
Cashew Crusted Tilapia
\$24.95

Filet Mignon
Pork Tenderloin
Grilled Salmon Fillet
\$32.95

Dessert

Finish your meal with one of our homemade desserts.

Apple Crisp
Made fresh with locally grown apples and lots of homemade topping
Served warm with vanilla ice cream

Turtle Brownie
Chewy caramel, nut-filled, chocolate brownie
Served warm with vanilla ice cream

Tiramisu
Traditional Italian dessert with mascarpone cheese, espresso soaked lady fingers, cocoa dust, and drizzled with coffee liqueur

Assorted Cheesecakes
Flavors include Chocolate Chip, Key Lime, Blueberry, Classic, and White Chocolate Raspberry

\$4.95 per person

Beverages

BEER BUCKET

**Select domestic or import bottles of beer in decorative buckets of ice
\$2.50/domestic, 3.50/import**

Budweiser, Bud Lite, Bud Select, Miller Lite, Coors Lite, Michelob Ultra,
MGD, MGD 64, Miller High Life, and Busch Lite.

Please ask for seasonal list for imports.

BEER PITCHER

\$7.50 to 10 per pitcher

Please see above for selections.

HOUSE WINE

\$20 per bottle

Kenwood Cabernet Sauvignon, Merlot, Zinfandel,
Chardonnay and White Zinfandel
Rosemount Shiraz, Mark West Pinot Noir, Zonin Pinot Grigio,
and Hogue Late Harvest Reisling

PITCHER OF SODA

\$6 each

Coca Cola Products

COFFEE SERVICE

\$1.95 per guest

Proudly serving Starbucks Coffee.

FOR ADDITIONAL VEGETARIAN ITEMS OR FOR SPECIAL DIETARY NEEDS, 180 MAIN

STAFF WILL BE DELIGHTED TO WORK WITH YOU PERSONALLY.

CHILDREN'S MENU AVAILABLE.