SIDES

ALA CARTE PRICING AVAILABLE
UPON REQUEST

APPETIZERS

PORTION EST - SM: 15 MD: 30 LG: 50

MASHED POTATOES

ROASTED FINGERLING POTATOES

SEASONED RICE

RICE PILAF

BROCCOLI

GRILLED ASPARAGUS

GREEN BEANS

BRUSSELS SPROUTS

ROASTED OR CREAMED CORN

FRENCH FRIES

TATER TOTS

COLE SLAW

BAKED BEANS

MAC AND CHEESE

HOUSE SALAD

SPINACH AND ARTICHOKE DIP

Small: \$100 Medium: \$200 Large: \$300

FRENCH ONION DIP - HOT OR COLD

Small: \$100 Medium: \$200 Large: \$300

BUFFALO CHICKEN DIP

Small: \$100 Medium: \$200 Large: \$300

ITALIAN WHITE BEAN HUMMUS

Small: \$100 Medium: \$200 Large: \$300

NACHOS - CHICKEN OR GROUND BEEF

Small: \$125 Medium: \$225 Large: \$325

PRETZEL BITES

Small: \$100 Medium: \$200 Large: \$300

CHEESE CURDS

Small: \$150 Medium: \$250 Large: \$350

BRUSSELS SPROUTS

Small: \$125 Medium: \$225 Large: \$300

FRUIT OR VEGGIE TRAY

Small: \$75 Medium: \$150 Large: \$250

CHARCUTERIE BOARD!*

Small: \$250 Medium: \$400 Large: \$650



Entree Packages

INFORMATION

OFF SITE

Full-Service Catering

Sit back, relax, and allow our amazing staff to set up & serve your group! Fee of \$20 per hour, per staff member will be applied.

ON SITE CAPACITY

Indoor Private Dining: Up to 55 guests Indoor Main Dining: Up to 125 guests Outdoor Deck: Up to 75 guests

CONTACT

Events DirectorTaylor Lillibridge

P: 319-826-2047 Hello@GoldfinchTap.Com

\$ 20 - ENTREES

Choice of Two Entrees. Two Sides + \$4 House Salad, Rolls & Whipped Butter

CHICKEN

Choice of: Chicken Breast or Chicken Thigh Choice of: Grilled, Buttermilk Fried, Herb Crusted Choice of: Marsala, Lemon Piccata, Parmesan, Mediterranean, Caprese, Dijonaise or Pesto

PORK TENDERLOIN

Herb Crusted and Roasted

Choice of Sauce: Cranberry Chutney.

Pear Sage Chutney, Honey Dijon, Mushroom Gravy,

Burgandy Cream Sauce or Au Jus

PULLED PORK

Slow Roasted, House made BBQ Sauce Served with Slider Buns & House Pickles

LASAGNA

Choice: Cheese or Meat Better than Grandmas!

RAVIOLI

Choice of: Cheese, Beef or Portabella Mushroom Choice of: Marinara, Meat Sauce, Vodka Sauce, Basil Pesto, Alfredo, Burgandy Cream Sauce

ROASTED TURKEY

Marinated & Slow Roasted

Choice of Sauce: Cranberry Chutney, Pear Sage Chutney, Honey Mustard Dijon, Mushroom Gravy, Burgandy Cream Sauce,

BAKED HAM

Glazed & Slow Roasted

Choice: Honey Glaze, Herb Rub, Brown Sugar Bourbon, Honey Mustard, Pineapple Suga, Chipotle

Maple, Cheyenne Honey

\$25 - ENTREES

Choice of Two Entrees. Two Sides + \$4 House Salad, Rolls & Whipped Butter

NY STRIP

UPGRADE TO FILET, PRIME RIB + \$

Marinated, Roasted/Grilled

Choice of: Horseradish Cream. Au Jus or House-made Steak Sauce, Mushroom Gravy

TRI TIP STEAK

UPGRADE TO FILET, PRIME RIB + \$

Marinated, Roasted/Grilled

Choice of: Horseradish Cream. Au Jus or House-made Steak Sauce, Mushroom Gravy

SALMON

Baked Salmon Filet

Choice of: Seasonal Chutney, Herb Crusted, Mediterranean, Lemon Piccata, Blackened

STUFFED PORK TENDERLOIN

Custom Stuffing... You'll love it!

BRISKET

Slow Braised In House

Choice of: Demi-Glace, Bourbon BBQ.

Carolina or Horsey Cream

RISOTTO

Customized for you! Choose flavor & Protein!

SEAFOOD PASTA BAKE

Butter Poached Lobster, Grilled Shrimp. Scampi Cream Sauce, Pasta, Marinated Tomatoes, Spinach, Mushroom & Breadcrumb Crust

PASTA BAR

Served with Garlic Bread

1 Pasta, 1 Sauce \$13 per person 1 Pasta, 2 Sauces \$16 per person 1 Pasta, 1 Sauce, 1 Protein \$20 per person \$22 Per Person 2 Pastas, 2 Sauces, 1 Protein 2 Pastas, 2 Sauces, 2 Proteins \$25 Per Person

Sauce Options: House Marinara, Meat Sauce, Cajun Cream Sauce, Basil Pesto, Classic Alfredo, Vodka Sauce, Burgandy Cream Sauce

Protein Options: Meatballs, Grilled Chicken, Italian Sausage, Crumbled Sausage or Turkey Meatballs +\$3 Shrimp, +\$3 Brisket

*Too many pasta varieties available to list on this menul 😊



TACO BAR

1 Protein \$16 Per Person 2 Proteins \$20 Per Person

Pricing includes:

Flour/Corn, Hard/Soft Tortillas Shredded Jack Cheese Choice of 4 Toppings Choice of 1 Side

Proteins: Ground Beef, Shredded Chicken. Pulled Pork, Chorizo, +\$3 Brisket, +\$ 4 Steak

Toppings: Lettuce, Tomato, Onion, Black Beans, Corn, Jalapenos, Black Olives, Bell Peppers, Portobella Mushrooms, Avocado, Sour Cream. Cilantro Lime Crema, Cheese Sauce

Side Options: Chips & Salsa, Chips & Queso, Chips & Guacamole, Refried Beans, Seasoned Rice, House Salad