



# M E N U

# Private Party

## MENU

Obed and Isaac's is a full service facility and will provide all food and beverage for your event. Menu plans should be completed 2 weeks prior to your event, and final guarantee by noon 7 days prior to the event. You will be billed for the confirmed number of guests OR the actual number served, whichever is greater. If a guarantee is not received, you will be billed on the initial estimate given OR the actual number served (whichever is greater). Any requests for menu changes within 7 days prior to the event will be subject to a 10% premium above the published price. Prices and menu items are subject to change and can be confirmed 30 days prior to an event.

### Hors D'oeuvres

#### PARMESAN ARTICHOKE DIP

**\$5.50**  
PER GUEST

A delicious blend of creamy artichoke hearts, garlic, parmesan cheese, mayo and cream cheese served with house-made pita chips.

#### BUFFALO CHICKEN DIP

**\$5.50**  
PER GUEST

A blend of cream cheese, smoked gouda, sour cream, and shredded buffalo chicken, topped with green onions and served with house-made pita chips.

#### BAVARIAN PRETZEL ROLLS

**\$4.00**  
PER PIECE

Warm, thick, chewy pretzels served with house-made cheese sauce

#### HUMMUS AND PITA

**\$4.25**  
PER GUEST

Creamy house-made traditional hummus served with house-made pita chips.

#### VEGETABLE TRAY

**\$4.00**  
PER GUEST

Variety of vegetables and choice of dill dip or a ranch dip

### Flatbreads

ALL FLAT BREADS ARE MADE WITH SPENT GRAIN USED IN THE BREWING PROCESS

**VEG HEAD | MARGHERITA CHICKEN | REUBEN  
BBQ PORK PINEAPPLE | CHICKEN TACO**

**\$15.50 PER FLATBREAD**



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## Entree Selection - Buffet Style

### **OBED'S DELUXE DELI**

**\$16.95**  
PER GUEST

Sliced smoked turkey breast and brown sugar ham.  
Sliced American, white cheddar and Swiss cheeses.  
Sliced tomato, crisp lettuce, sliced onions and pickle chips.  
Assortment of marble rye, brioche, and pretzel rolls.

### **ITALIAN BEEF**

**\$17.25**  
PER GUEST

Sliced roast beef in a spicy Au Jus with sautéed peppers and onions served with hoagie rolls.

### **ROSEMARY & GARLIC ROASTED PORK LOIN**

**\$18.95**  
PER GUEST

Loin of pork seasoned with fresh rosemary and garlic and roasted to perfection.

### **PECAN ENCRUSTED CHICKEN**

**\$16.95**  
PER GUEST

Tender chicken breast breaded and baked to a golden brown.

### **BAKED MEAT OR VEGETABLE LASAGNA**

**\$17.95**  
PER GUEST

Delicious comforting lasagna, just like mom used to make.

### **PULLED PORK SANDWICHES**

**\$17.95**  
PER GUEST

House smoked pulled pork with brioche bun

### **BAKED MOSTACCIOLI**

**\$17.95**  
PER GUEST

Seasoned ground beef in a home-made red sauce baked to perfection.

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## *All Entrees Include:*

Served with water and choice of two (2) standard accompaniments.

*\*Excludes Horseshoe Bar, Nacho Bar & Flatbreads  
(Add \$2.95 per person for two entree choices)*





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# Standard Accompaniments

CHOOSE TWO

- BACON & GREEN BEANS
- AU GRATIN POTATOES
- GARLIC POTATO MASH
- BAKED BEANS
- MAC N' CHEESE
- MIXED GREEN SALAD (WITH TWO DRESSING CHOICES)

*Dressing Choices:* Italian, French, Ranch, Chipotle Ranch, Bleu Cheese, 1000 Island, Sesame Ginger, IPA Vinaigrette

## Build Your Own Horseshoe Bar

OPEN FACED SANDWICH WITH TEXAS TOAST, CHOICE OF MEAT, HOMEMADE CHEESE SAUCE AND FRENCH FRIES

### CHOICE OF MEATS:

Ground Sirloin, Ham, Pulled Pork, Veggie Burger, Grilled Chicken, Italian Beef

**\$15.95**

PER GUEST

ADDITIONAL MEAT,  
ADD \$2.95 PER GUEST

## Nacho Bar

BLUE CORN TORTILLA CHIPS, CHOICE OF MEAT, CHEESE SAUCE AND ALL THE FIXINGS.

### PULLED PORK NACHO BAR

**\$12.95**

PER GUEST

### ITALIAN BEEF NACHO BAR

**\$15.95**

PER GUEST

### CHICKEN NACHO BAR

**\$12.95**

PER GUEST

## Dessert

### GOOEY BUTTER CAKE

**\$6.00**

### NUTELLA POPPERS

PER GUEST