



BANQUET: Prices are listed per guest and are banquet-sized portions. We recommend 4-7 items per guest. Minimum of 20 guests is required.

MEAT & CHEESE BOARD

\$6/Person

Weekly Selection Listed on Table Tent. Served with Pre-Sliced Demi-Loaf, Orange Rosemary Marmalade, Candied Pecans, & **Third Time Bourbon** Mustard

** Contains nuts*

SALADS

Winter Salad (GF)(V)(Vegan)

Mixed Greens, Smoked Shiitake Mushrooms, Roasted Butternut Squash, Golden Beets, Fingerling Potatoes, & Roasted Pear-Vanilla Vinaigrette... 4

Arugula Asian Salad (V)(Vegan-O)

Arugula, Pickled Vegetables, Hard Boiled Eggs, Red Onion, Avocado Purée, Sesame Seeds, & Orange-Sesame Vinaigrette... 5

House Salad (GF)(V)

Mixed Greens, Grape Tomatoes, Pickled Red Onion, Candied Pecans, & Fresh Herb Ranch... 3

** Contains nuts*

Proudly featuring Indiana Food, Ingredients, & Materials from:

Anne Grey Cooperage (Ft. Wayne)
Beachler's Sugar Bush (Claypool)
The Bread Guy (Markle)
Crossroads Kombucha (Ft. Wayne)
Gentlemen's Mustard (Ft. Wayne/Indianapolis)
Gunthorpe Farms (LaGrange)
Heritage Grains (Bluffton)
Lunar Infusions (Ft. Wayne)
Seven Sons Farms (Roanoke)
Utopian Coffee (Ft. Wayne)
Windrose Urban Farm (Ft. Wayne)
Yellow Cup Coffee Roasters (Ft. Wayne)



APPETIZERS

TRDC Nachos (GF-O)

Blue Corn Tortilla Chips, Smoked Chicken Thigh, Grape Tomatoes, Shishito Peppers, White Cheddar Cheese, Fresh Herb Ranch Drizzle, & Scallions... 5

Shishito Peppers (V-O)

(2 peppers per guest)

Torch-blistered Shishito Peppers, Yuzu Garlic Aioli, Duck Fat Herb Toasted Breadcrumbs, & Scallions... 4

Bruschetta (V)

(2 pieces per guest)

Loaf Bread, Olive Tapenade, Butternut Squash Relish, Olive Oil Powder, & Balsamic Pearls... 4

Spinach Artichoke Dip (V)

Creamy Gouda Dip served with Pre-Sliced Demi-Loaf Bread, & Scallions... 4

Deviled Eggs (GF)(V)

(1 egg serving/guest)

Deviled Eggs with Avocado Filling, Pickled Red Onion, & Micro Greens... 3

Pull-apart Pretzel Bread

(4 bites per guest)

Size of Bread serving] served with White Cheddar Bacon Cheese Dip and **Third Time Bourbon** Mustard... 4

TOUR THE DISTILLERY

Make your event interactive by adding a Tour & Tasting for your guests. Participants will learn more about TRDC and the grain to bottle distilling process. The tour ends with a tasting of four of our spirits of your guests' choice.

- *Tour & Tasting • \$10/person,
Tour Time • 30 mins – 1hr*
- *Tour only - \$50,
Tour Time • 30 mins – 1hr*

(GF) = Gluten Free; (V) = Vegetarian; (O) = Option for Gluten Free, Vegetarian or Vegan

We can accommodate most dietary restrictions. Please inquire with your server for more information.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ENTRÉES

Bourbon Barrel Plank Salmon (GF)

Oven Roasted Salmon (3 oz), Celery Root Purée, Butternut Squash Succotash, Herb Beurre Monte, & Scallions... 14

| Restaurant Serving (6 oz)... 26

Smoked Beef Short Ribs

(5 oz of short rib per guest)

Smoked Short Ribs, White Cheddar Grits, Baby Carrots, Third Time Bourbon Mustard Demi-Glace, & Micro Greens... 13

| Restaurant Serving (10 oz)... 24

BBQ Smoked Pork Belly (GF)

(4 oz of pork belly per guest)

Smoked Pork Belly, Herb-Roasted Fingerling Potatoes and Golden Beets, River City Rum-Cherry Coke BBQ Sauce, & Scallions... 11

| Restaurant Serving (8 oz)... 20

Chicken Roulade (GF)

(4 oz of chicken breast per guest)

Chicken Breast stuffed with Spinach, Pecan, and Dried Apricots, Celery Root Purée, Baby Carrots, Red Wine Oil, & Micro Greens... 12.50

| Restaurant Serving (8 oz)... 23

Miso Chicken with Red Rice

(4 oz of chicken thigh per guest)

Smoked, Braised Chicken Thighs, Himalayan Red Rice, Sautéed Arugula, Butterscotch Miso Sauce, & Scallions... XX

| Restaurant Serving (8 oz)... 16

Butternut Squash Risotto

(GF)(V)(Vegan-O)

(4 oz serving per guest)

Arborio Rice, Smoked Shiitake Mushrooms, Arugula, Shaved Parmesan Cheese, & Scallions... 8

| Restaurant Serving... 14

Beef Broth Ramen Bowl

(4 oz of Ramen per guest)

Ramen Noodles cooked in House-made Beef Broth with Baby Carrots, Shishito Peppers, Smoked Shiitake Mushrooms, Pickled Vegetables, Soy-marinated Hard-Boiled Egg, & Scallions... XX

| Restaurant Serving (8 oz)... 15

Mac & Cheese

(5 oz of Mac & Cheese per guest)

Ballerine Pasta, White Cheddar Bacon Cheese Sauce, Duck Fat Herb Toasted Breadcrumbs, & Scallions... 6

Add Smoked Chicken... 3 | Add BBQ Pork Belly... 4

| Restaurant Serving (10 oz)... 12

SANDWICHES

(All Banquet Sandwiches are 3 in.-wide sandwich portion)

Comes with your choice of Regular, Santa Fe or Wasabi Seasoned Blue Corn Tortilla Chips

Bourbon Barrel Plank Salmon

Sandwich (GF-O)

Oven Baked Salmon served on a Demi-Loaf with Yuzu Garlic Aioli, Spring Mix, & Herb Marinated Tomatoes... 6

BBQ Pork Belly Sandwich (GF-O)

Smoked Pork Belly served on a Demi-Loaf with Pickled Red Onion, Arugula, & River City Rum-Cherry Coke BBQ Sauce... 5

CBR Sandwich

Smoked Chicken Thigh served on a Demi-Loaf, White Cheddar Cheese, Bacon, Arugula, & Fresh Herb Ranch... 5

SWEETS

Flourless Rum Fudge Brownie (GF) (V)

Flourless **River City Rum** Fudge Brownie, Nutella Powder, Vanilla Bean Ice Cream, & Basil Sugar Brittle... 5

Bourbon Salted Caramel Cheesecake (V)

Made in-house with **Third Time Bourbon** Caramel Sauce, Whipped Cream, & Candied Pecans... 3

** Contains nuts*

White Chocolate Third Time Bourbon Bread Pudding (V)

Made in-house with Whipped Cream, Mint Syrup, & Shaved Dark Chocolate... 4

ADDITIONAL DETAILS

- Buffet-style food service.
- All food items on this menu are subject to an 18% service charge and all applicable sales taxes.
- Server fee is at a rate of \$15/hr per server. 1 server per every 20 people is required staffing for the duration of your event.
- Bar & Food Packages or the required minimum are due in full one week (7 days) prior to the event.
- Prices are subject to change unless guaranteed with a signed Rental Agreement.