



Fairview Appetizer Menu Packages

All menu items are priced prior to tax and gratuity. If no price is listed the item is market priced

Appetizer "A" Package \$22 per person

Boneless Chicken Wings

Crispy, tender bites of boneless chicken, served with your choice of sauce.

Soft Pretzels & Beer Cheese

Warm, salted pretzels served with our rich, house-made beer cheese sauce.

Chips & Salsa Bar

Fresh, crispy tortilla chips served with three flavorful salsas: House Red, Black Bean Caviar, and Roasted Chili Avocado.

Appetizer "B" Package \$35 per person

Boneless Chicken Wings

Crispy, tender bites of boneless chicken, served with your choice of sauce.

Smoked Sockeye Salmon Flatbread

A rich, smoky Sockeye salmon mousse spread over a soft flatbread, topped with crispy fried capers, chopped chives, and fresh thyme.

Hummus Plate

Creamy hummus served with briny olives, crisp cucumbers, red onions, and warm grilled pita.

Chips & Salsa Bar

Fresh, crispy tortilla chips served with three flavorful salsas: House Red, Black Bean Caviar, and Roasted Chili Avocado.



Appetizer "C" Package \$30 per person

Boneless Chicken Wings

Crispy, tender bites of boneless chicken, served with your choice of sauce.

Chicken Taquitos

Slow-cooked pork carnitas wrapped in crisp fried corn tortillas, served with shredded lettuce, salsa fresca, cotija cheese, sour cream, and pickled jalapeños.

Hummus Plate

Creamy hummus served with briny olives, crisp cucumbers, red onions, and warm grilled pita.

Chips & Salsa Bar

Fresh, crispy tortilla chips served with three flavorful salsas: House Red, Black Bean Caviar, and Roasted Chili Avocado.

Appetizer "D" Package \$45 per person

Boneless Chicken Wings

Crispy, tender bites of boneless chicken, served with your choice of sauce.

Chicken Taquitos

Slow-cooked pork carnitas wrapped in crisp fried corn tortillas, served with shredded lettuce, salsa fresca, cotija cheese, sour cream, and pickled jalapeños.

Hummus Plate

Creamy hummus served with briny olives, crisp cucumbers, red onions, and warm grilled pita.

Chips & Salsa Bar

Fresh, crispy tortilla chips served with three flavorful salsas: House Red, Black Bean Caviar, and Roasted Chili Avocado.

Build-Your-Own Shrimp Cocktail Bar

Mini shrimp cocktails served with an assortment of toppings and sauces for a customized seafood experience.



Alehouse Appetizer Menu 2025

APPETIZER MENU (Limit 4 items per group)

Boneless Wings – \$8.00 per person

Lightly dusted and flash-fried, served with your choice of sauce: Fire, General's, Powerhouse Porter BBQ

Sliders – \$8.00 per person (2 per guest)

Choice of:

Cuban – Pork carnitas, Swiss cheese, pickles, and yellow mustard on a soft roll.

Bratwurst – Beer-boiled bratwurst sliced and served on a soft roll with house mustard honey and cheese.

Hummus & Pita – \$8.00 per person

Roasted garlic hummus served with fresh crudité and warm pita.

Fruit & Vegetable Tray – \$8.00 per person

An assortment of fresh fruits and vegetables, served with ranch dipping sauce.

Chips & Salsa – \$4.00 per person

Fresh yellow corn tortilla chips served with house-made mild salsa.

Sizes Available

Large (20-30 guests)

Extra Large (30-50 guests)

Charcuterie Board – \$12.00 per person

A selection of assorted cured meats and cheeses, served with dried fruits, crackers, breads, and house-made spreads and dips.

Don't see what you're looking for?

We have experience with a wide range of cuisines. Contact us to create a customized menu that makes your event memorable, personalized, and delicious!



Trolley Holiday Entrée Menu

**All menu items are priced prior to tax and gratuity.*

** All groups are limited to two options per group.*

**Entrees may be served plated or Buffet style.*

Roasted Pork Loin

Slow roasted Pork loin topped with savory cranberry sauce, served with garlic mashed potatoes and House-roasted vegetables.

21

Fettuccine Chicken Primavera

Flame broiled chicken with roasted vegetables, tossed in fettuccine noodles with a creamy white sauce, served with garlic bread sticks.

21

Salmon Fillet Dinner

Flame broiled salmon atop garlic mashed potatoes, with a savory lemon cream sauce and House-roasted vegetables.

26

Roasted New York

House roasted New York strip loin with beef Demi, garlic mashed potatoes and House-roasted vegetables.

28