



TAPS & TANKS BUFFET: \$39 PP

Choice of: 1 salads, 2 proteins, 2 sides, dessert

SALADS

choice of 1:

LOCAL GREEN SALAD

Seasonal Vegetables, Red Wine Shallot Vinaigrette

CLASSIC CAESAR SALAD

Romaine, Croutons, House Caesar Dressing, Parmesan

KALE SALAD

Lemon Garlic Vinaigrette, Crispy Grana, Baby Tomatoes, Caramelized Onions

SPINACH SALAD

Sundried Cranberries, Goat Cheese, Candied Almonds, Sherry Vinaigrette

PROTEINS

choice of 2:

ROSEMARY BALSAMIC MARINATED TRI-TIP

Oven Roasted and Topped with our house-made Outlaw Stout Demi-Glace

MOJO DE AJO PORK LOIN

Topped with our house-made Citrus Chilebezo Glaze

SEARED SALMON

Topped with Lemom Dill Beurre Blanc

HOUSE-MADE SAUSAGES

Bratwurst, Big Vinnie, Jalapeno Cheddar, Served with our house-made Beer Mustard

CHICKEN MILANESE

Breaded and Pan Fried Chicken Breast topped with a Herbed Lemon Caper Sauce

For More Information:

eventsandcatering@renolfg.com

775.336.1091

Available at Great Basin Brewing Co. Taps & Tanks | 1155 S Rock Blvd #490, Reno, NV 89502

SIDES

choice of 2:

WOOD ROASTED CAULIFLOWER

Calabrian Chile Oil, Garlic, Bread Crumbs

YUKON GOLD POTATOES

Roasted and tossed in Chimichurri Sauce

BRAISED GREENS

Spinach, Collard, Rainbow Chard

MUSHROOM RISOTTO

Roasted Crimini and Shiitake Mushrooms, Lemon, Herbs, Parmesan

TRUFFLE MUSHROOM GNOCCHI

Mushrooms, Garlic, Cream, Herbs, Truffle Mascarpone

RIGATONI BOLOGNESE

Beef, Pork, Red Wine, Grana Padano

VEGGIE PASTA

Portobello, Roasted Red Peppers, Seasonal Squash, Citrus Bechamel, Shaved Pecorino

ADDITIONAL PROTEINS

Additional Proteins: \$15 per person

PEPPER CRUSTED BEEF TENDERLOIN

Red Wine Peppercorn Demi Glace

HERB CRUSTED PRIME RIB

Rosemary Jus, Horseradish Cream

POACHED HALIBUT

Meyer Lemon Tarragon Broth

DESSERTS

ASSORTED COOKIES

Chocolate Chip, Fleur De Sel (GF), Honey Lavendar

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