

BUFFET APPETIZER MENU

Bruschetta	Toasted sour dough baguette slices topped with your choice of Tuscan White Bean, Pesto with Asiago, or roast garlic with tomato & provolone.
Crab Stuffed Deviled Egg	The traditional deviled egg turned on its head! Egg yolks, onion, celery, srirach chili sauce & mayo are blended with Maryland blue crab claw meat tucked into boiled half eggs.
Jamon & Asparagus	Spanish jamon Serrano sliced paper thin & wrapped around fresh steamed asparagus spears with Manchego cheese.
Vegetable Platter with Humus	Made fresh in house from ground garbanzo beans, garlic & lemon with a touch of tahini sesame sauce, topped with fire roasted red pepper sauce & extra virgin olive oil. Fresh seasonal vegetables in bite sized cuts surround the humus with toasted pita.
Fresh Fruit & Cheese Board	A selection of fresh seasonal fruits, artisanal cheeses, dried fruits, nuts, crackers & toast points
Mini Sandwiches	An assortment of cold sandwiches on small "slider" rolls which may include turkey, roast beef, grilled chicken, pastrami, grilled vegetables, tuna salad, chicken salad, cheeses, lettuce, tomato, & a selection of mayonnaise, aiolis, pesto & other condiments
Chicken Satay	Marinated chicken breast strips on a stick, grilled & served with a tasty array of dipping sauces such as peanut satay sauce, sweet Thai chili, green onion & chili soy sauce, house made barbecue
Meatballs	Hand made from house ground fresh beef sirloin, herbs & breadcrumbs, sautéed with sweet Thai chili sauce, marinara, or house made barbecue sauce
Stuffed Mushrooms	Large fresh crimini mushroom caps filled with fresh spinach, pork sausage & mozzarella, or crab & breadcrumb with fontina, or chorizo, mushrooms & jack
Black & Blue Lettuce Cups	Just like our Black & Blue salad the fresh beef sirloin is blackened in Cajun spices, with butter lettuce, house made blue cheese dressing, sweet onions & roasted tomatoes all chopped & nestled in sweet butter lettuce cups
Blue Chips	No party is complete without 775 Gastropub's Blue Chip Deal. Hand cut fresh russet potato chips are fried to order, tossed with blue cheese fondue & topped with green onions
Fondue	Beer & cheddar is a marriage made in heaven. Prepared to order cheddar cheese, sweet onions & American lager are combine. Served with sliced apple, sour dough baguette slices
Thai Shrimp	Succulent jumbo shrimp are sautéed with a sweet Thai chili sauce topped with cilantro, lime & crunchy bean thread noodles
Sliders	Mini hamburgers & house made chorizo burgers are served up with caramelized sweet onions on toasted slider rolls
French Fries	Hand cut from fresh russet potatoes fried at the moment you order them, tossed with sea salt

Choose any four items for \$9 per person, any six items for \$14 per person.

CASUAL LUNCH OR DINNER

~ Soup or Salad ~

Select One of the following

Soup	Your choice of a cup of the Soup of the Day
Side Salad	Your choice of dressing (Caesar, Ranch, Blue Cheese or Sherry Vinaigrette)

~ Entree ~

Select One of the following

Barbecued Beef Sandwich	slow roasted, pulled beef brisket with house made barbecue sauce, French fried onion strings on a whole wheat bun served with fries
Chicken Chimichurri Sandwich	grilled chicken breast topped with house made chimichurri (an Argentine pesto of cilantro, garlic & lime), roasted red peppers, and provolone on a toasted rosemary potato bun with fries
775 Burger	eight ounces of fresh, never frozen, ground in house beef with our house blend sage rub, topped with grilled sweet onions, oven roasted tomatoes and Manchego sheep cheese on a toasted potato rosemary bun with mayonnaise, and hand cut fries
Basque Chorizo Burger	fresh pork chorizo made in house from an old family recipe, eight ounces grilled to order topped with caramelized sweet onions and jack cheese, on a toasted bun with fries
Plain Jane Burger	our eight ounce fresh ground beef hand formed burger, with or without cheese on a toasted rosemary potato bun with fries

Price is \$16 per person and includes choice of (1) soup or salad, (1) entree and soft drinks.

To add an appetizer or dessert to this menu it would be an additional \$5 per person per item.

Children's menus are always available

LIGHT LUNCH OR DINNER

~ Soup or Salad ~

Select One of the following

Soup	Your choice of a cup of the Soup of the Day
Side Salad	Your choice of dressing (Caesar, Ranch, Blue Cheese or Sherry Vinaigrette)

~ Entree ~

Select One of the following

Black and Bleu Salad	hand cut top sirloin steak blackened in Cajun spices, sliced atop sweet butter lettuce tossed with house made blue cheese dressing, sweet onions, and oven roasted tomatoes
Salmon Pesto Sandwich	grilled fresh salmon fillet, house made pesto, apple wood smoked bacon, tomatoes and fresh mozzarella on a toasted sour dough roll with lemon aioli, fries
Turkey Burger	not your ordinary turkey burger; eight ounce ground turkey hand formed patty topped with our secret blend of cranberry mustard, apple wood smoked bacon and jack cheese on a toasted bun with hand cut fresh sweet potato fries
Vegetable Tagine (Vegan)	a spicy Moroccan dish of fresh seasonal vegetables sautéed in olive oil and steamed with home made mushroom broth served over couscous
Reno Burger	eight ounce hand formed fresh ground beef, sage rub, topped with roast garlic, caramelized sweet onions, mushrooms, bacon and fresh mozzarella, served on a toasted bun with Brava mayonnaise and fries

Price is \$18 per person and includes choice of (1) soup or salad, (1) entree, and soft drinks.

To add an appetizer or dessert to this menu it would be an additional \$5 per person per item.

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FORMAL LUNCH OR DINNER

~ Appetizer ~

Select One of the following

Blue Chip Deal hand cut fresh russet potato chips tossed in melted blue cheese fondue with roast garlic, black pepper and green onions

Clams & Chorizo house made chorizo, onions and garlic sautéed with baby clams and white wine

~ Soup or Salad ~

Select One of the following

Soup Your choice of a cup of the Soup of the Day

Side Salad Your choice of dressing (Caesar, Ranch, Blue Cheese or Sherry Vinaigrette)

~ Entree ~

Select One of the following

Spanish Paella clams, mussels, shrimp, chorizo and chicken baked in saffron rice with sweet peppers and peas

Chicken Fried Steak thinly sliced beef sirloin pan fried with cream gravy and garlic smashed red potato

Fish and Chips hand dipped fresh cod in house made beer batter with hand cut fresh russet potato fries with our own bacon coleslaw and whole grain mustard tartar sauce

Duck Confit marinated and roasted duck legs served with duck fat fried fingerling potatoes and garlic

Price is \$25 per person and includes choice of (1) appetizer, (1) soup or salad, (1) entree and soft drinks.

To add an appetizer or dessert to this menu it would be an additional \$5 per person per item.

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