



BLUE ROCK BAR & GRILL
EVENTS

BLUE ROCK BAR & GRILL combines a cozy atmosphere, impeccable service, and rockin' fun to create the perfect setting for your next corporate, social, or team event. With five distinctly unique dining spaces and the ability to serve up to 450 guests, we provide the perfect ambiance for every type of event.

Our wow factor doesn't stop there though, from your classic comfort foods to unique flavors, our Executive Chef will engage all your senses.

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RESERVE YOUR PRIVATE
DINING SPACE

A large blue number '2' is positioned on the left, partially overlapping a black arrow pointing to the right. A thin white line extends from the right side of the arrow towards the text.

CHOOSE YOUR MENU

A large blue number '3' is positioned on the left, partially overlapping a black arrow pointing to the right. A thin white line extends from the right side of the arrow towards the text.

SELECT YOUR BEVERAGE

FINE DINING WITH A FUN ATMOSPHERE

BLUE ROCK BAR & GRILL OFFERS AN EXPERIENCE ALL ITS OWN WITH FIVE UNIQUE EVENT AREAS AND A BIG ROCK WITH LOTS OF LUCK.



THE SPORTS BAR

Casual dining for families, teams and groups of all sizes. With a main bar, flexible dining space and lively atmosphere, we can accommodate any group, any time.

Capacity: 150

THE TAILGATE

This is where the party starts. Designed as the ultimate pre-game spot, the Tailgate features four roll-up garage doors, a patio courtyard and a lively atmosphere for apps, drinks and fun.

Capacity: 80



THE UPPER DECK & ROOFTOP

Our upstairs dining area, decked out with throwback South Dakota sports memorabilia and a rooftop patio. Close the indoor/outdoor garage doors for a more intimate feel, or open them up for an awesome view.

Capacity: 50

THE LODGE & LOWER COURTYARD

A warm dining space designed for cozy, intimate meals. Surrounded by rock walls and hardwood, the ambiance is outdoors-meets-in-doors for a quiet meal among friends.

Capacity: 70



THE COMMISH BOARD ROOM

This secluded meeting room gives a great first impression and is the perfect space to engage with clients or coworkers. With comfortable conference chairs and natural lighting you will close deals and accomplish goals.

Capacity: 10

BLUE ROCK BAR & GRILL

EVENT MENU

BREAKFAST

BREAKFAST PLATED

ULTIMATE BREAKFAST

Scrambled Eggs, Bacon, Breakfast Potatoes, Toast

BREAKFAST BURRITO

Eggs, Bacon, Cheese Blend, House Salsa, Breakfast Potatoes, Wrapped in a Flour Tortilla, Fresh Fruit

BREAKFAST BUFFETS

STARTER BREAKFAST

Pastries, Orange Juice, Coffee

CONTINENTAL BREAKFAST

Pastries, Eggs, Sausage, Breakfast Potatoes, Orange Juice, Coffee

DELUXE BREAKFAST

Pastries, Eggs, Sausage, Bacon, Breakfast Potatoes, Silver Dollar Pancakes, Maple Syrup, Butter, Apple Juice, Orange Juice, Coffee

A LA CARTE

Seasonal Fruits
Mini Assorted Pastries
Large Muffins
Yogurt Parfaits
Protein Bars
Caramel Rolls
Cinnamon Rolls



LUNCH

SPECIALTY LUNCH BUFFETS

PASTA BAR

Chef Choice Salad, Two Dressings, Butter, Garlic Toast, Noodles, Alfredo, Marinara, Beef Meat Balls, Grilled Chicken

BURGERS AND HOT DOGS

Hamburger Buns, Hotdog Buns, Potato Salad, Kettle Chips, Baked Beans, Burger Patties, Hot Dogs, Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish, Mayo, Diced Onions

PIZZA BAR

Tossed Caesar Salad, Cheesy Bread, Marinara, Choice of Three Styles of Pizza, Macaroni Salad

BAKED POTATO BAR

Jumbo Baked Potato, Salt and Pepper, Butter, Herb Cream Cheese, Sour Cream, Chives, Shredded Cheese, Chili, Cheesy Broccoli, Bacon Bits, Pickled Jalapenos, Pickled Onions

RICE BOWLS

White Rice, Brown Rice, Tortilla Chips, Black Beans, Pinto Beans, Grilled Chicken, Grilled Steak, Limes, Cilantro, Diced Onion, Pico De Gallo, Sour Cream, Shredded Lettuce, Radish, Kimchi, Avocado, Egg, Cucumber

LUNCH

SANDWICHES & WRAPS

Pick Two Half Sandwiches or Wraps & One Soup Cup Combo with a House Salad for \$16.
Can Be Served as Either Buffett or Plated Lunch.

PHILLY SANDWICH

Sliced Beef, Peppers, Mushrooms and Queso on a Hoagie Roll

CUBAN SANDWICH

Smoked Pork, Ham, Swiss, Pickles and Mustard Aioli on a Ciabatta Roll

HOT CLUB SANDWICH

Swiss, Cheddar, Bacon, Ham and Turkey on Sourdough

REUBEN SANDWICH

Swiss Cheese, Corned Beef and Sauerkraut on Marble Rye

ITALIAN MELT SANDWICH

Salami, Ham, Pepperoni, Mozzarella and Marinara on Herbed Focaccia

BRISKET MELT SANDWICH

Smoked Brisket, Peppers, Caramelized Onions, Cheddar and Sweet Brined Coleslaw on Naan

CHICKEN PARMESAN SANDWICH

Italian Breaded Chicken, Mozzarella Cheese and Marinara on a Ciabatta Roll

CLUB SANDWICH

Ham, Turkey, Cheddar, Bacon, Lettuce, Tomato and Mayo on Sourdough

ITALIAN SANDWICH

Ham, Salami, Lettuce, Tomato and Italian Dressing on Herb Focaccia

CHICKEN SALAD SANDWICH

Chicken Salad with Lettuce and Tomato on a Croissant

SOUTHWEST WRAP

Steak or Chicken, Romaine, Cheddar, Pico de Gallo, Corn Salsa and Chipotle Crème in a Flour Tortilla

TURKEY AVOCADO WRAP

Turkey, Romaine, Avocado and Roasted Tomato Spread in a Flour Tortilla

TURKEY PESTO WRAP

Turkey, Romaine, Basil Pesto, Tomato and Mozzarella in a Flour Tortilla

SALADS

Add Chicken for \$3

CAESAR SALAD

Romaine, Croutons, Parmesan Cheese, Eggs and Pickled Onions with Caesar Dressing

SOUTHWEST SALAD

Lettuce Mix, Corn and Black Bean Salsa, Crunchy Tortilla, Pico de Gallo, Cilantro and Avocado with Southwest Dressing

ITALIAN SALAD

Lettuce Mix, Salami, Onion, Tomato, Parmesan Cheese, Pepperoncini and Olives with Italian Vinaigrette

STRAWBERRY SPINACH SALAD

Spinach, Strawberries, Blueberries, Onions, Almonds, Feta Cheese, Pecans with Poppy Seed Dressing

COLD APPETIZERS

BEEF TENDERLOIN CROSTINI

Thinly Sliced French Bread Topped with Herb Cream Cheese and Thin Sliced Tenderloin, Garnished with Green Onion

ANTIPASTO

Marinated and Charred Peppers, Onions, Squash, Zucchini and Asparagus

CHARCUTERIE PLATTER

Assortment of Meat, Cheese and Crackers Paired with Jams

VEGETABLE PLATTER

Chilled Carrots, Celery, Broccoli, Tomatoes, Cucumber, Bell Peppers and Cauliflower Served with Ranch

CHICKEN SALAD PHYLLO CUPS

Diced Chicken with Crispy Phyllo and Creamy Herb Mayo

FRESH MOZZARELLA BRUSCHETTA

Thick Sliced French Bread, Topped with Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Reduction

SMOKED SALMON CUCUMBER CANAPE

Cucumber Wheel, Dill Cream Cheese, Smoked Salmon



HOT APPETIZERS

FIRE CRACKER SHRIMP

Lightly Breaded and Fried Shrimp Tossed in a Chili Ginger Glaze

COCONUT SHRIMP

Coconut Dusted Fried Shrimp on a Bed of Teriyaki and Wasabi

TWICE BAKED POTATOES

Twice Baked Red Potatoes Filled with Cheese, Bacon, Sour Cream, and Chives

PORK POT STICKERS

Steamed or Fried Pot Stickers with Asian Dipping Sauce

PORK BELLY LARDONS

Thick Diced Nuskies Bacon Tossed in a Cajun Gastique

STUFFED MUSHROOMS

Mushrooms Stuffed with Italian Sausage, Mozzarella, and Fresh Herbs

BACON WRAPPED JALAPENOS

Bacon Wrapped Jalapenos Sliced and Filled with Cream Cheese

ARANCINI

Gouda and Mozzarella Cheese Filled Risotto Balls, Lightly Breaded and Fried, served with Tomato Ragu

JALAPENO BACON WRAPPED CHICKEN

Chicken Breast Bite Wrapped in Jalapeno Bacon

MEATBALLS

All Beef Meatballs Tossed in Your Favorite Sauce. Choose from Beef Stroganoff, Bourbon Glazed and Classic Marinara

TACOS

Choose From Carne Asada, Al Pastor, Chicken, or Shrimp

SATAYS

Choose From Tequila Lime Chicken, Black Garlic Chimichurri Beef, Lemon Grass Pork, Garlic Teriyaki Shrimp

SLIDERS

Choose From Prime Rib, Chicken Parmesan, Pulled Pork, Cheese Burger, Club or Chef Carved Tenderloin

DIPS

Choose From Buffalo Chicken, Spinach, Chips, Salsa, Queso, Chili Con Queso, and Elote

PLATED ENTREES

All Meals Include Choice of One Veggie, One Starch and One Protein Along with a House Salad, Bread and Butter.
*Choose Two Proteins for an Additional \$5/Person (Ask About Lunch Prices)

ROASTED RED PEPPER CHICKEN

Oven Roasted Chicken, with Creamy, Flame Roasted Red Pepper Sauce

CHICKEN MARSALA

Lightly Dusted and Pan Fried Chicken Topped with Onion Marsala Sauce

CHICKEN PARMESAN

Italian Breaded Chicken Breast Topped with Homemade Marinara, Melted Parmesan and Mozzarella Cheese

CHICKEN OSCAR

Oven Roasted Salt and Peppered Chicken Topped with Hollandaise and Crab Meat

BACON WRAPPED PORK LOIN

Pork Loin Topped with an Onion Demi

BACON WRAPPED PORK TENDERLOINS

Pork Tenderloins Topped with Bacon Grape Au Jus

PORK STIR FRY

Pan Fried Pork and Bell Peppers, Carrots, Onions, Broccoli and Fried Rice. Does Not Include Sides

LEMON PEPPER SALMON

Lightly Dusted, Oven Roasted Salmon Topped with Citrus Butter

GARLIC LEMON SHRIMP

Pan Fried Shrimp Topped with Lemon Butter Garlic White Wine Sauce

LOBSTER TAIL

Shelled Lobster Tail Topped with Clarified Butter

CHEF CARVED PRIME RIB

10 oz. Slow Roasted Garlic and Herb Rub Ribeye

8 OZ SIRLOIN

Sirloin Topped with a Mushroom Demi

STEAK TIPS

Grilled Steak Tips Finished with Onions, Mushrooms and Roasted Red Peppers

COWBOY RIBEYE

16oz Ribeye Topped with Black Garlic Butter

VEGGIES

Chef Roasted Vegetable Medley
Green bean Almondine
Honey Glazed Carrots
Buttered Corn
Roasted Parmesan Brussels
Asparagus
Vegetable Bundles

STARCH

Mashed Potatoes
Cheesy Hash
Red Skin Mashed Potatoes
Wild Rice
Loaded Mashed or Baked Potatoes
Baked Potato
Roasted Tri-Color Potatoes

DINNER BUFFETS

All Buffets Include Choice of One Veggie, One Starch, and One Protein Along with a House Salad, Bread, and Butter

LASAGNA/VEGETARIAN LASAGNA

Classic Italian Sausage Lasagna Along Side Our Signature Vegetarian Lasagna

CHICKEN PARMESAN

Breaded and Fried Chicken Topped with Marinara and Cheese

SLOW ROASTED PORK LOIN

Pork Loin Topped with Peach Glaze

BACON WRAPPED PORK LOIN

Pork Loin Wrapped in Bacon With a Mushroom Onion Demi

OVEN ROASTED CHICKEN BREAST

Chicken Breast With Roasted Red Pepper Hollandaise

ROASTED CHICKEN BREAST

Chicken Breast Topped with Champagne Cream Sauce Topped and Tomato Jam

CHICKEN OSCAR

Chicken Topped with Crab Meat, Hollandaise and Asparagus Tips

GRILLED SALMON

Salmon Topped with Lemon Garlic Butter

8OZ SIRLOIN

Sirloin With Pepper Cognac Sauce

FRENCH BEEF JARDINIERE

Pot Roast with Butter Roasted Vegetables

CHEF CARVED PRIME RIB

12oz Slow Roasted Chef Carved Prime Rib

VEGGIES

Chef Roasted Vegetable Medley
Green Bean Almandine
Honey Glazed Carrots
Buttered Corn
Roasted Parmesan Brussels
Asparagus
Vegetable Bundles

STARCH

Mashed Potatoes
Cheesy Hashbrown Potatoes
Red Skin Mashed Potatoes
Wild Rice
Loaded Baked or Mashed Potatoes
Baked Potato
Roasted Tri-Color Potatoes

SALADS

Add Chicken \$3

CAESAR SALAD

Romaine, Croutons, Parmesan Cheese, Eggs and Pickled Onions with Caesar Dressing

SOUTHWEST SALAD

Lettuce Mix, Corn and Black Bean Salsa, Crunchy Tortilla, Pico de Gallo, Cilantro and Avocado with Southwest Dressing

ITALIAN SALAD

Lettuce Mix, Salami, Onion, Tomato, Parmesan Cheese, Pepperoncini and Olives with Italian Vinaigrette

STRAWBERRY SPINACH SALAD

Spinach, Strawberries, Blueberries, Onions, Almonds, Feta Cheese and Pecans with Poppy Seed Dressing

DESSERTS

CHEESECAKE

Choose From Chocolate, Caramel, Strawberry or Turtle

BREAD PUDDING

Choose From Apple, Peach or Mixed Berry Topped with Vanilla Bean Ice Cream

CREME BRULEE

Choose From Vanilla or Chocolate Topped with Caramelized Sugar

KEY LIME PIE

Key Lime Pie with a Golden Graham Cracker Crust Topped with Whipped Cream and Fresh Lime Slice

TIRAMISU

Lady Fingers, Layered with a Whipped Mixture of Eggs, Sugar and Mascarpone Flavored with Cocoa and a Hint of Coffee

BANANA FOSTER

Fresh Sliced Bananas, Brown Sugar, Banana Liqueur, Rum and Pecans, Sautéed and Poured Over a Fresh Flaky Pastry Stuffed with Vanilla Ice Cream (Plated Option Only)

BITE-SIZE DESSERTS

Each Order Serves a Minimum of 25 People

ASSORTED MINI DESSERT SHOTS

Mix of Chef's Choice Assorted Desserts

CHOCOLATE COVERED STRAWBERRIES

Jumbo Strawberries Covered in Chocolate

CAKE BALLS

Bite Size Cakes

MINI PHYLLO CUP KEY LIME PIES

Crunchy Phyllo Pastry Cups Filled with Key Lime Pie Filling

SALTED CARAMEL PANNA COTTA

Classic Italian Custard with Salted Caramel

BEVERAGES

HOSTED AND CASH BARS AVAILABLE UPON REQUEST.

BEVERAGE PACKAGE PRICES DO NOT INCLUDE SHOTS, DOUBLES,
ROCKS OR NEAT POURS. ALL HOURLY PACKAGE PRICES ARE PER PERSON.

BEER AND HOUSE WINE 2 HOURS -22 | 3 HOURS - 28 | 6/TICKET

DOMESTIC BOTTLES

Bud Light
Budweiser
Busch Light
Coors Light
Michelob Golden Light
Michelob Ultra
Miller Lite

PREMIUM BOTTLES

Corona Premier
Kona Big Wave
Mike's Hard Lemonade
Shiner Bock
Stella
White Claw: Black Cherry
Carbliss Peach
Carbliss Pineapple
Carbliss Black Raspberry
O'Doul's Amber - NA
Heineken 0.0 - NA

WHITE

Three Thieves Chardonnay
Three Thieves Pinot Grigio

RED

Three Thieves Cabernet Sauvignon
Three Thieves Pinot Noir

CALL 2 HOURS -26 | 3 HOURS - 34 | 7/TICKET

SPIRITS

Titos
New Amsterdam Vodka
New Amsterdam Gin
Jose Cuervo Silver Tequila
Tanqueray
Jack Daniels
Captain Morgan Spiced
Dewars
Bacardi

BEER & WINE

Includes all offerings listed in Beer & House Wine Package

PREMIUM 2 HOURS -30 | 3 HOURS - 38 | 9/TICKET

SPIRITS

Grey Goose Vodka
Patron
Crown Royal Whiskey
Johnny Walker Black Scotch
Mount Gay Black Barrel
Hendrick's

WHITE

Josh Chardonnay
Kim Crawford Sauvignon Blanc

RED

Josh Pinot Noir
JLohr Cabernet
Apothic Red

BEER & WINE

Includes all offerings listed in Beer & House Wine Package

NON-ALCOHOLIC BEVERAGES

FOUNTAIN SODA + ICED TEA + WATER

Included in the buffets.

BEVERAGE SIX PACKS \$25 - RED BULL ENERGY DRINK

Regular • Sugarfree • Blue

\$12 - SODA CANS

Coke • Diet Coke • Sprite • Root Beer • Mellow Yellow • Lemonade

\$12 - DASANI WATER 20 oz.

WELCOME BUCKETS

\$25 - DOMESTIC BUCKET

Choose any 6 of our Domestic offerings

\$30 - PREMIUM BUCKETS

Choose any 6 of our Import/Craft Offerings



BOOK YOUR NEXT EVENT TODAY

WE CAN'T WAIT TO HEAR FROM YOU!

CALL: 605.271.2500

BLUEROCKBARANDGRILL.COM

