



FEATURED ALES & LAGERS

Big River proudly serves hand crafted ales and lagers that are brewed on-site.

Fresh Brewed Ales and Lagers

Southern Flyer Light Lager

A light and refreshing Gold American lager. Liberty Hops add to it's all around great taste.

16TH Avenue Pilsner

This German Style Pilsner is fermented with a Classic German Lager Yeast. Although light in color, it is a medium bodied beer. German Hallentauer Hops provide a subtle and unique hop aroma.

Nashville Steamer Golden Ale

This golden ale combines our unique Honey malt with an abundance of Liberty hops to provide flavorful, well balanced ale that is refreshing to the palate.

"Award Winning" Sweet Magnolia American Brown Ale

Brown in color with a medium body, Sweet Magnolia has a floral hoparoma created by Mt. Hood Hops. It's sweet, malty flavor is rendered with crystal and chocolate malts from the United Kingdom.

Thick Brick Red Ale

A robust red ale that combines a rich, malty flavor from British Crystal malt with the distinct citrus flavor of Cascade hops. A medium bodied beer enjoyed by drinkers of all levels.

"Award Winning" Irish Horse Stout

Opaque Black and Boldly aggressive, it's roasted flavor stems from rich UK Malt. This recipe was awarded top medal in the 1998 World Beer Cup Competition in Rio De Janeiro, Brazil.

Special Ales & Lagers

We offer Special Recipes Designed by the Head Brewer to provide additional variety and unique flavors to the brew menu. Cask Conditioned Beers or "Real Ales" are also made and served from a traditional beer engine.



BAR PACKAGES

Group Bar Pricing

64 oz Pitchers of Big River ales & lagers
\$10.50 / pitcher

Open bar featuring Big River ales & lagers
\$8.00 pp / hour. Minimum 2 hours

Open bar featuring Big River ales, lagers, and house wines
\$10.00 pp / hour. Minimum 2 hours

Open bar featuring Big River ales, lagers, house wines
and well brand liquors.
\$12.00 pp / hour Minimum 2 hours

Open bar featuring Big River ales, lagers, house wines
and call brand liquors.
\$15.00 pp / hour Minimum 2 hours

Drink Tickets

featuring Big River ales, lagers, house wines and well brand liquors.
\$6.00 each



GROUP COCKTAIL MENU

INDIVIDUAL SERVINGS FROM OUR DINNER MENU

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted.
Served with smoked Roma tomatoes, fresh basil, capers and Asiago cheese ... **\$6.99**

Fried Chicken Tenderloins

Hand-breaded, chicken tenderloin strips.
Served with Honey Mustard and Sweet Magnolia Barbecue Sauces for dipping... **\$7.99**

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked.
Served with colored tortilla chips... **\$7.50**

Classic Buffalo Wings

Smothered with our secret blend of hot sauce and zesty seasonings.
Served with fresh celery sticks and Bleu Cheese... **\$7.50**

Pepper Jack Nachos

Colored tortilla chips, black beans, melted Pepper Jack & Cheddar cheeses, tomatoes, jalapenos, red onions and traditional salsa ... **\$8.50** Add grilled chicken...**\$2.00**

Asiago Artichoke & Crab Dip

Marinated artichoke hearts, blended with a combination of creamy cheeses and crab, then baked to a golden brown. Served hot with a fresh baguette for dipping ... **\$8.99**

Festive Tortilla Chips

An assortment of our homemade tortilla chips with fresh made salsa ... **\$4.50**

Assorted Big River Pizzas

A selection of our homemade hand-tossed pizzas including Pepperoni, Barbecue Chicken, Maui, Tomato Basil and California Sun... **\$8.99** to **\$10.99**

Chicken Quesadilla

Smoked chicken, green onion, peppers, and Pepperjack cheese... **\$7.99**

Chicken Spring Rolls

Shredded chicken, vegetables and cheese, fried crisp, served with Thai Sweet Chili Sauce... **\$7.25**

Crab Cakes

Served with remoulade sauce... **\$8.99**

Appetizer Combo

A sampling of our Jalapeno Spinach Cheese Dip, Buffalo Wings and Chicken Spring Rolls... **\$10.99**

Savannah Combo

Barbeque Pork Sliders, Asiago Artichoke and Crab dip with Fried Chicken Tenders... **\$11.99**

Barbeque Pork Sliders

With Sweet Magnolia Barbeque Sauce on min buns... **\$7.50**



BREWER'S CHOICE

COCKTAIL MENU

STARTERS

(Served family style in unlimited quantities for a 2 hour event)

Classic Buffalo Wings

Smothered with our secret blend of hot sauce and zesty seasonings.
Served with fresh celery sticks and Bleu Cheese.

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.

Pepper Jack Nachos

Festive tortilla chips, black beans, melted Pepper Jack & Cheddar cheeses, tomatoes, jalapenos, red onions and two salsas....traditional and salsa verde.

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted.
Served with smoked Roma tomatoes, fresh basil, capers and Asiago cheese.

Chicken Spring Rolls

Shredded chicken, vegetables and cheese, fried crisp, served with Thai Sweet Chili Sauce

BEVERAGES

Open Bar (2 hour period)

Featuring Big River Fresh Ales, Lagers and House Wines
Soft Drinks, Iced Tea, and Coffee

\$29.50 per person



SOUTHERN FLYER STARTER TRAYS

Serves 25 people

Smoked Tomato Bruschetta

With fresh basil and Asiago cheese...**\$75.00**

Fried Chicken Tenderloins

Served with Honey Mustard and Barbecue Sauces for dipping... **\$85.00**

Jalapeno Spinach Cheese Dip

Served with colored tortilla chips...**\$70.00**

Classic Buffalo Wings

Served with fresh celery and Bleu Cheese... **\$50.00**

Pepper Jack Nachos

With tortilla chips, black beans, Pepper Jack & Cheddar cheeses, tomatoes, jalapenos, red onions and traditional salsa... **\$80.00**

Assorted Vegetable Crudités

Fresh vegetables served with a spicy ranch dipping sauce...**\$85.00**

Asiago Artichoke & Crab Dip

Blended with creamy cheese served with toasted baguette ... **\$120.00**

Seasonal Fruits and Domestic Cheese Tray

A seasonal selection of fruits and cheeses... **\$85.00**

Colored Tortilla Chips

An assortment of our homemade tortilla chips with fresh made salsa ... **\$35.00**

Assorted Big River Pizzas

A selection of our homemade hand-tossed pizzas ... **\$80.00**

Chicken Quesadilla

With smoked chicken, green onion, peppers, and Pepperjack cheese... **\$80.00**

Chicken Spring Rolls

Shredded chicken, vegetables and cheese, fried crisp, served with Thai Sweet Chili Sauce... **\$85.00**



PARTY PLATTERS

Assorted Cheese

An assortment of cheddar, pepperjack, smoked cheddar and fontina cheeses

Serves 15 - 18 ... **\$35.99**

Serves 25 - 30 ... **\$55.99**

Vegetable Crudite

Cauliflower, broccoli, carrots, celery, yellow squash and zucchini served with ranch dressing

Serves 10 - 12 ... **\$31.99**

Serves 20 - 25 ... **\$42.99**

Seasonal Fruit

Watermelon, honeydew, cantaloupe, pineapple, strawberries and grapes

Serves 10 - 12 ... **\$26.99**

Serves 20 - 25 ... **\$46.99**

Grilled Chicken Pesto

Fresh baked baguettes individually topped with pesto mayonnaise, tomato, pepperjack cheese and grilled chicken

Serves 10 - 12(21 pieces) ... **\$37.99**

Serves 20 - 25(42 pieces) ... **\$47.99**

Roast Beef Baguette

Fresh baked baguettes individually topped with horseradish cream sauce, lettuce, tomato, red onion and roast beef

Serves 10 - 12 (21 pieces) ... **\$34.99**

Serves 20 - 25 (42 pieces) ... **\$47.99**

Turkey Pesto Wrap

Smoked turkey, pesto mayonnaise, cucumber, cheese and roasted red pepper wrapped inside a wheat tortilla

Serves 10 - 12 (21 pieces) ... **\$34.99**

Serves 20 - 25 (42 pieces) ... **\$47.99**

Wild Wing Platter

Our classic buffalo wings served with celery and blue cheese dressing

Serves 10 - 12 (25 pieces) ... **\$28.99**

Serves 20 - 25 (50 pieces) ... **\$48.99**

Shrimp Cocktail

Fresh large shrimp served with lemon wedges and cocktail sauce

50 pieces ... **\$59.99**

100 pieces ... **\$99.99**

*This menu may be subject to availability & time constraints

*Price does not include tax, gratuity or rentals if needed.

*Menu selections and final count must be made 72 hours in advance of the reservation.

*Price and items are subject to seasonal changes



LUNCH MENU A

STARTER

Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts and croutons. Served with house made balsamic vinaigrette.

Brewer's Selection Soup of the Day

ENTRÉE

Guest Selects Day of Event

Grilled Chicken Sandwich

Boneless, marinated chicken breast, flame-grilled and topped with sliced tomato, red onion and crisp lettuce. Served with fries.

Fish & Chips

Cod filets, dipped in Southern Flyer beer batter, lightly breaded and golden fried. Served with fries, creamy cole slaw and tartar sauce.

Smoky Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan cheese sauce over linguini.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$16.95 per person



LUNCH MENU B

STARTER

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked.
Served with festive tortilla chips.

Classic Buffalo Wings

Smothered with our secret blend of hot sauce and zesty seasonings.
Served with fresh celery sticks and Bleu Cheese.

ENTRÉE

Guest Selects Day of Event

Big Brew Burger

One half pound of Choice aged ground sirloin, grilled to medium well and topped with cheddar cheese and served with fries.

Chicken Tenderloins Platter

Chicken tenderloins, lightly breaded and fried. Served with fries and creamy coleslaw. Accompanied by Honey Mustard and Sweet Magnolia Barbecue Sauces for dipping.

Flame Grilled Meatloaf

Homestyle meatloaf topped with a rich, brown gravy. Served over White Cheddar mashed potatoes with sugar snap peas, mushrooms, red peppers and red onions.

Grilled Chicken Cashew Salad

A flame-grilled, marinated chicken breast, served atop a bed of mixed greens with artichoke hearts, Feta cheese, tomatoes and cashews.
Served with homemade Balsamic Vinaigrette dressing.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$17.95 per person



LUNCH MENU C

STARTER

Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts and croutons. Served with house made balsamic vinaigrette.

Brewer's Selection Soup of the Day

ENTRÉE

Guest Selects Day of Event

Flame-Grilled Meatloaf

Homestyle meatloaf topped with a rich, brown gravy. Served over White Cheddar mashed potatoes with sugar snap peas, mushrooms, red peppers and red onions.

Chicken Fried Chicken

Boneless breast smothered in country gravy with White Cheddar mashed potatoes and creamy coleslaw.

Big Brew Burger

One half pound of Choice aged ground sirloin, grilled to medium well and topped with cheddar cheese and served with fries.

DESSERT

Chocolate Ecstasy

Chocolate cake layers filled with chocolate mousse and served with ice cream.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$17.95 per person



BUFFET-STYLE LUNCH

BUFFET OPTIONS

Mexican Buffet

\$15.99 per person

Chicken Enchiladas

Spanish Rice

Jalapeno Spinach Cheese Dip

Colored Tortilla Chips

Sour Cream and Guacamole

Assorted Bite Size RB Desserts

Southern Buffet

\$15.99 per person

Greenhouse Salad with Assorted RB Dressings

Assorted RB Breads

Chicken Fried Chicken with Country Gravy

White Cheddar Mashed Potatoes

Creamy Coleslaw

Assorted Bite Size RB Desserts

Italian Buffet

\$12.99 per person

Greenhouse Salad with Assorted RB Dressings

Garlic Bread

Linguini with Marinara Sauce

Fettuccine with fresh vegetables in a Parmesan Cheese Sauce

Assorted Bite Size RB Desserts

Pizza and Wings Buffet

\$12.99 per person

Classic Caesar Salad

Assorted Hand Made Big River Pizza's

Classic Buffalo Wings

Assorted Bite Size RB Desserts

Includes unlimited Coffee, Tea, and Fountain Sodas

Minimum of 16 people.



DINNER MENU A

SALAD

Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts and croutons. Served with house made balsamic vinaigrette.

ENTRÉE

Guest Selects Evening of Event

Smoked Chicken Enchiladas

Flavorful blue corn tortillas stuffed with smoked chicken and melted Jack cheese. Accompanied by green chile and ranchero sauces, black beans, and Spanish rice.

Flame-Grilled Meatloaf

Homestyle meat loaf topped with a rich, brown gravy. Served with white cheddar mashed potatoes with sugar snap peas, mushrooms, red peppers, and red onions.

Low Country Shrimp and Grits

A generous portion of shrimp sautéed with Andouille sausage, garlic, mushrooms, and scallions in a seasoned sauce. Served over Tennessee Cheese Grits

Smoky Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan cheese sauce over linguini.

DESSERT

Choice of

Big River's Signature Carrot Cake

Chocolate Ecstasy

Includes unlimited Coffee, Tea, and Fountain Sodas

\$20.95 per person



DINNER MENU B

SALAD

Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts and croutons. Served with house made balsamic vinaigrette.

ENTRÉE

Guest Selects Evening of Event

Cajun Fettuccine

Sautéed breast of chicken and Andouille sausage, tossed with a Cajun cream sauce and fettuccine.

Grilled Salmon

Pan-fired and oven baked. Served with rice pilaf and vegetable of the day.

Chicken Fried Chicken

Boneless breast smothered in country gravy with White Cheddar mashed potatoes and creamy coleslaw.

Sweet Magnolia Ribs

A full slab of pork ribs, dry-rubbed and slow-cooked in our own smokers, basted with Sweet Magnolia Barbeque sauce. Served with fries and creamy coleslaw.

DESSERT

Choice of

Big River's Signature Carrot Cake

Chocolate Ecstasy

Includes unlimited Coffee, Tea, and Fountain Sodas

\$25.95 per person



DINNER MENU C

STARTER

Asiago Artichoke and Crab Dip

Artichoke hearts, blended with a combination of creamy cheeses and crab, baked to a golden brown. Served hot with a fresh baguette for dipping.

Pepperjack Nachos

Festive tortilla chips, black beans, melted PepperJack and Cheddar cheeses, tomatoes, jalapenos, red onions, and traditional salsa.

ENTRÉE

Guest Selects Day of Event

Flame-Grilled Meatloaf

Home-style meatloaf topped with a rich, brown gravy. Served with white cheddar mashed potatoes with sugar snap peas, mushrooms, red peppers, and red onions.

Grilled Salmon

Flame-grilled and topped with dill butter. Served with rice pilaf and vegetable of the day.

Smoky Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan cheese sauce over linguini.

Blue Crab Stuffed Chicken

Lightly breaded chicken breast, stuffed with crabmeat and artichokes. Accompanied by fresh spinach, smoked Roma tomatoes, and rice pilaf.

DESSERT

Choice of

Big River's Signature Carrot Cake

Chocolate Ecstasy

Includes unlimited Coffee, Tea, and Fountain Sodas

\$27.95 per person



DINNER MENU D

STARTER

Pepperjack Nachos

Festive tortilla chips, black beans, melted PepperJack and Cheddar cheeses, tomatoes, jalapenos, red onions, and traditional salsa.

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted. Served with smoked Roma tomatoes, fresh basil, capers and Asiago cheese.

SALAD

Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts, raisins, and croutons. Served with house-made balsamic vinaigrette.

ENTRÉE

Guest Selects Day of Event

Blue Crab Stuffed Chicken

Lightly breaded chicken breast, stuffed with crabmeat and artichokes. Accompanied by fresh spinach, smoked Roma tomatoes, and rice pilaf.

Bistro Filet

Aged beef medallions marinated in sesame oil, soy and ginger, char-grilled. Served with rice pilaf and grilled vegetables.

Low Country Shrimp and Grits

A generous portion of shrimp sautéed with Andouille sausage, garlic, mushrooms, and scallions in a seasoned sauce. Served over Tennessee Cheese Grits.

Hazelnut Crusted Chicken

Sautéed, served with a sun-dried cherry sauce, with white cheddar mashed potatoes and vegetable of the day.

DESSERT

Chef's Choice of Signature Carrot Cake or Chocolate Ecstasy

Includes unlimited Coffee, Tea, and Fountain Sodas

\$35.95 per person



DINNER MENU E

SALAD

Choice of

Caesar Salad

A classic combination of romaine lettuce and creamy asiago cheese dressing sprinkled with crunchy croutons

Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts, raisins, and croutons. Served with house-made balsamic vinaigrette.

ENTRÉE

Guest Selects Day of Event

Smoky Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan cheese sauce over linguini.

Atlantic Salmon

An Atlantic salmon filet, flame grilled to perfection, seasoned with a rich dill butter sauce and served with rice pilaf and julienne vegetables.

Top Sirloin

Char-grilled 11 ounce Top Sirloin, served with White Cheddar Mashed Potatoes and vegetable of the day.

Sweet Magnolia Ribs

A full slab of pork ribs, dry-rubbed and slow-cooked in our own smokers, basted with Sweet Magnolia Barbeque sauce. Served with fries and creamy coleslaw.

BEVERAGE

Open Bar (2 hour period)

Featuring Big River fresh-brewed ales, lagers, house wines, Soft drinks, Iced tea, and coffee

\$45.95 per person



ADD-A-STARTER

Add any of the following Big River Starters to group menu.

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted.
Served with smoked Roma tomatoes, fresh basil, and Asiago cheese

Breaded Chicken Tenderloins

Hand-breaded chicken tenderloin strips.
Served with Honey Mustard and Barbeque sauces for dipping.

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.

Classic Buffalo Wings

Smothered with our secret blend of hot sauce and zesty seasonings. Served with fresh celery sticks and Bleu cheese.

Asiago Artichoke and Crab Dip

Artichoke hearts blended with a combination of creamy cheese and crab, baked to a golden brown. Served hot with a fresh baguette for dipping.

Pepperjack Nachos

Festive tortilla chips, black beans, melted Pepperjack and cheddar cheeses, tomatoes, jalapenos, red onions, and salsa.

\$4.00 per person/ per starter



BUFFET-STYLE DINNER

Option One – Pick Two Steamer Level entrées

Option Two – Pick Two Steamer level and One Magnolia Level entrées

SALADS

Select one of the following salads

Classic Caesar Salad

Greenhouse with assorted dressings

SIDES

Select two sides:

White Cheddar Mashed Potatoes

Vegetable of the Day

Creamy Cole Slaw

Cheese Grits

Rice Pilaf

STEAMER LEVEL

Smoky Mountain Pasta

Fresh vegetables in a Parmesan cheese sauce served over linguini.

Cajun Fettuccine

Grilled Chicken Breast and Andouille sausage, tossed with a Cajun cream sauce.

Chicken Fried Chicken

Boneless chicken breast breaded and fried and smothered in country gravy.

Hawaiian Chicken

Chargrilled Chicken brushed with a Teriyaki Glaze.

Flame Grilled Meatloaf

Our signature meatloaf served with brown gravy.

MAGNOLIA LEVEL

Lemon Ginger Crusted Salmon

Pan-fired and oven-baked Salmon with a Lemon Ginger marinade.

Grilled Salmon

Flame-grilled and topped with dill butter.

Hazelnut Crusted Chicken

Chicken Breast sautéed with a sun-dried cherry sauce with a Hazelnut crust.

Low Country Shrimp and Grits

Sautéed shrimp with bacon, garlic and mushrooms in a seasoned sauce.

Sweet Magnolia Ribs

Pork ribs dry-rubbed and basted with our Sweet Magnolia BBQ Sauce.

Includes coffee, tea and soda

Option One - \$22.95 per person

Option Two - \$30.95 per person