

Brunch

includes coffee & tea

Pick 4	Pick 5	Pick 6
25	28	31

Appetizer Packages

1 hour appetizer package

Pick 4	Pick 5	Pick 6
25	28	31

Lunch & Dinner Packages

includes entrée(s), salad, 2 sides, bread, coffee & teas

Pick 1	Pick 2	Pick 3
27	32	37

additional entree +7 / additional side +5

Pizza Package

includes soft drinks, salad, & pizza

23

Bar Packages

bartender fee for all bar packages 75

OPEN BAR BEER & WINE

2 hours	3 hours	4 hours
21	24	26

OPEN BAR BEER, WINE, & LIQUOR

2 hours	3 hours	4 hours
23	27	30

OPEN BAR BEER, WINE, & TOP SHELF LIQUOR

2 hours	3 hours	4 hours
27	30	33

CASH BAR OR TAB BAR

BLOODY MARY & MIMOSA BAR

17

ALL PRICES ARE PER PERSON

Trail's Edge is the perfect venue to host your special event because we offer menu flexibility, room set up, and free meetings to ensure we exceed your expectations.

The Boiler Room

The Boiler Room is a private room, located on the lower level. It includes a bar, washrooms and elevator access.

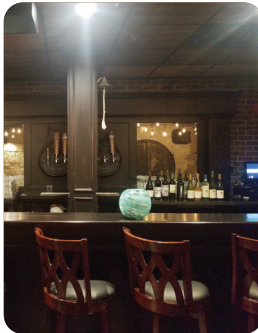
ACCOMMODATES
25 - 60 INDIVIDUALS
MINIMUM 25

Additional Services

ask about prices when booking

PROJECTION SCREEN
WIFI

Confetti NOT permitted on the premises



PRICES AS OF 9/23

Trail's Edge

Brewing Co.

Banquet Menu

20 KANSAS STREET
FRANKFORT, IL
815-277-2502
TRAILSEDGE BREWING.COM

Brunch

FRITTATA MUFFINS

choice of three ingredients
feta cheese, boursin cheese,
cheddar jack blend, bacon,
sausage, chorizo, tomato,
green onion, red peppers,
broccoli, spinach, mushrooms

AVOCADO CROISSANT

bacon, tomato, red onion, avocado,
kale, balsamic vinaigrette

SUN-DRIED TOMATO WRAPS

chicken caesar, turkey club, or veggies

TURKEY CIABATTA

+\$

SCRAMBLED / CHEESE EGGS

STUFFED FRENCH TOAST

strawberry or orange marmalade

SAUSAGE LINKS

APPLEWOOD SMOKED BACON

CHORIZO POTATOES

Appetizers

SPINACH ARTICHOKE STUFFED MUSHROOM CREMINIS

PEPPER JACK STUFFED SHRIMP WRAPPED IN BACON

FRIED RAVIOLI WITH MARINARA

HONEY AND FETA CHEESE CROSTINI

CRUDITÉ PLATE vegetables, boursin cheese, crostini

BRUSCHETTA

CAPRESE SKEWERS

GARLIC AND WINE SAUTÉED MUSHROOMS

SMOKED WINGS

MEATBALLS

bbq sauce or sweet chili

CHIPS WITH PICO AND GUAC

STUFFED JALAPEÑOS

Pizza

SAUCES

pizza sauce
bbq sauce
roasted garlic olive oil

ADDITIONAL TOPPINGS

mozzarella cheese,
parmesan cheese,
bleu cheese crumbles,
feta cheese,
pesto, balsamic,
mushroom,
tomato, white onions,
red onions,
red peppers,
green pepper,
pineapple, spinach,
sausage,
bacon, pepperoni, chicken,
blackened shrimp,
andouille sausage

Salads

HOUSE SPINACH CAESAR

FRESH KALE SALAD

carrots, cucumbers, red onion,
almonds, citrus vinaigrette

Sides

BALSAMIC MARINATED GRILLED ASPARAGUS

HOUSE BLEND VEGETABLES

FRENCH GREEN BEANS ALMONDINE

HONEY BUTTER GLAZED CARROTS

GARDEN VEGETABLE RICE

HERB ROASTED POTATO WEDGE OR RED POTATOES

GARLIC MASHED POTATOES

MACARONI AND CHEESE

Entrées

LEMON BEURRE BLANC GRILLED CHICKEN BREAST

CHICKEN PICCATA

CHICKEN MARSALA

BAKED CHICKEN herb roasted or bbq

SWEET TEA FRIED CHICKEN

SLICED ITALIAN BEEF

SMOKED BEEF BRISKET

BABY BACK RIBS

PORT TENDERLOIN asian style or garlic lemon herb

ITALIAN SAUSAGE red and green peppers

PULLED PORK

MOSTACCIOLI WITH RED SAUCE

BAKED SALMON lemon beurre blanc or bourbon bbq

