



EVENT MENU



**Great Food / Great Cocktails / 32 Local Beers on Tap
Axe Throwing / Arcades / Mini-Golf**

Oakdale Location - 4 Indoor Pickleball Courts and Sports Simulators



FOOD PACKAGES

Priced Per Person | 20 Person Minimum

Start By Choosing Your Salad

Garden | Mixed Greens, Red Onion, Tomatoes, Herb Croutons, Red Wine Vinaigrette

Caesar Salad | Romaine Lettuce, House Focaccia Croutons, Shaved Parmesan and Anchovy Caesar Dressing

Burger Bar \$40

Burrow Burger | Grilled Chicken Breast

Brioche Bun - Bacon - Lettuce, Tomato, Onion - American, Swiss, Cheddar Cheese - Pickles - Roasted Mushrooms - Caramelized Onions - Creamy Horseradish

Served with Tater Kegs

Veggie burgers and gluten free buns available upon request.

Italian Night \$50

Caprese Platter | Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glaze

Antipasti Platter | Marinated Artichoke, Roasted Red Pepper, Genoa Salami, Castelvetrano Olives, Assorted Cheeses, Seasonal Vegetables

Penne Pasta with Marinara | Roasted Mushrooms, Sautéed Spinach, Sundried Tomatoes, Pesto

Chicken Parmesan in Marinara Sauce
Burrow Meatballs in Marinara Sauce

Served with Hawaiian Rolls

The Big Show \$60

Roasted Tomato Crusted Salmon | Sherry Shallot Cream Sauce - sub Wild Rice Pilaf

Parmesan Herb Crusted Chicken Breast | Lemon Caper Sauce

- Substitute for \$6 -

Red Wine Braised Short Ribs | Cremini Mushrooms and Caramelized Onions

Green Beans Almandine | Brown Butter, Toasted Almonds, Shallots

Roasted Fingerling Potatoes | Garlic, Rosemary, Smokey Paprika

Glazed Baby Carrots | Honey, Butter, Thyme
Served with Hawaiian Rolls

American BBQ \$70

Baby Back Pork Ribs | BBQ Chicken | Pulled Pork

Burrow Wings | Dry Rub, Buffalo, BBQ, Burrow, or Hot Honey BBQ and Ranch or Blue Cheese

Mac and Cheese - Potato Salad - Cole Slaw - Bacon Baked Beans - Corn Bread - Hawaiian Rolls

Vegan & Gluten Free

Options for any dinner package:

-Sesame Broccoli Rice Noodles

-Tofu Coconut Thai Curry



Add On

Carving Station \$100 | Carving Chef Service

Peppercorn Crusted Beef Tenderloin \$320 | Au Poivre Sauce





Taco Bar \$42

Chicken Tinga | Carnitas | Beef Barbacoa

- Add Tequila Shrimp \$8 -

Southwest Salad | Romaine, Cherry Tomatoes, Red Onion, Corn, Black Beans, Monterey Jack Cheese, Crispy Tortilla Strips, Chipotle Ranch Dressing

House Corn Tortilla Chips - Spanish Rice & Black Beans - Flour and Corn Tortilla - Pico De Gallo - Shredded Lettuce - Salsa Roja - Sour Cream - Monterey Jack Cheese and Cotija Cheese - Pickled Jalapenos - Diced Bell Pepper - Red Onion - Guacamole - Served with House Corn Tortilla Chips and Queso Sauce

Fajita Bar \$42

Chicken Asado | Carne Asada | Pork Al Pastor

- Add Tequila Shrimp or Beef Barbacoa \$8 | Sub for \$4 -

Fajita Veggies - Spanish Rice and Black Beans - Flour Tortilla, Spinach Tortilla, Pepper Tortilla - Pico De Gallo - Shredded Lettuce Salsa Roja - Sour Cream - Monterey Jack Cheese and Cotija Cheese - Pickled Jalapenos - Red Onion - Guacamole Served with House Corn Tortilla Chips and Queso Sauce

Pizza Party \$32 per person

Caesar Salad | Romaine Lettuce, House Focaccia Croutons, Shaved Parmesan and Anchovy Caesar Dressing

- or -
Italian Chopped Salad | Pepperoncini, Herb Croutons, Red Onion, Cherry Tomatoes, Genoa Salami, Grilled Artichokes, Italian Dressing

One 16" pizza per every 3 people | up to 4 toppings each:

Veggie Toppings | Black olives, red onion, green peppers, fresh chives, banana peppers, fresh jalapeno peppers, artichoke hearts, red peppers, spinach, arugula, caramelized onions, salt baked roma tomatoes, pineapple, roasted mushrooms

Meat Toppings | House fennel sausage, pepperoni, applewood smoked bacon, pit ham and proscuitto

Sauces | Marinara, roasted garlic oil or Alfredo sauce

Cheeses | House pizza cheese mix, parmesan, provolone, fresh mozzarella, gruyere

Served with assorted Cookies and Brownies



Appetizer Packages per person

Foxy \$35

Chips with Guacamole and Salsa
Roasted Cauliflower
Pretzels and Cheese Sauce
Pulled Pork Sliders
Bacon Sausage Bites

Bullseye \$36

Roasted Cauliflower
Spinach and Artichoke Dip
Chicken Wings
Meatball Sliders
Tater Kegs

Lumberjack \$40

Thai Brussel Sprouts
Mac and Cheese Bar
Chicken Sliders
Smash Burgers
Veggie Sliders

A La Carte Appetizers (serves 20)

Chips \$120 | Guacamole and Salsa

Spinach and Artichoke Dip \$120 | Garlic Crostini

Pretzel Sticks \$160 | House Cheese Sauce

Bacon Sausage Bites \$120 | Burrow Sauce

Tater Kegs \$120 | Sharp Cheddar, Bacon, Jalapenos, Chives, White BBQ Sauce

Mac and Cheese Bar \$160 | Kielbasa, Bacon, Roasted Mushrooms, Jalapenos, Green Onion, Hot Sauce

Roasted Pesto Cauliflower \$120 | Charred Cauliflower with Herb Ranch

Thai Brussels Sprouts \$120 | Chili, Tamari, Garlic, Crispy Shallots

Meatballs \$180 | Marinara, Shaved Parmesan, Mozzarella, or Tossed in BBQ Sauce

Chicken Wings \$180 | Dry Rub, Buffalo, BBQ, Burrow, or Hot Honey BBQ; served with Ranch and Blue Cheese

Smash Burgers \$180 | Cheese, Lettuce, Tomato, Onion, House Pickles

Pulled Pork Sliders \$180 | Carolina Sauce, Tangy Slaw and Hawaiian Buns

Chicken Sliders \$180 | Buttermilk Brind, Crispy Breading, White BBQ Sauce, House pickles

Veggie Patties \$160 | Burrow Special Sauce, Provolone, Lettuce, Tomato, Red Onion, House Pickles

- Prices subject to change for any appetizer substitutions -



Desserts (Medium serves 20 \$80 | Large serves 30 \$120)

Chocolate Chip Cookies | Brownies Platter | Lemon Bars Platter



Specialty Salads (Serves 20) \$120

Strawberry Spinach Salad | Fresh Goat Cheese, Candied Almonds, Red Onion, Balsamic Vinaigrette
Rancher Salad | Romaine, Bacon, Tomato, Red Onion, Cheese Curds, Hard Boiled Eggs, Ranch Dressing



Boards and Platters (Medium serves 20 / Large serves 30)

Assorted Charcuterie \$180 // \$270
Artisan Cheese \$140 // \$210
Smoked Salmon \$180 // \$270 | Pickled Onion, Capers, Sieved Egg, Cream Cheese, Crostini, Crackers
Mezze Platter \$140 // \$210 | Grilled Zucchini, Grilled Red Onion, Kalamata & Castelvetrano Olives, Roasted Red Peppers, Traditional Hummus, Cucumber, Carrot, Grapes, Artichokes, Grilled Pita
Nacho Platter \$180 // \$270 | Seasoned Beef, Queso, Pico De Gallo, Jalapenos, Guacamole, Salsa Roja
Vegetable Crudité \$80 // \$120 | Ranch Dip
Fresh Seasonal Fruit \$80 // \$120
Jumbo Prawn Cocktail \$200 // \$300 | Lemon, Cocktail Sauce, Lemon Aioli

Beverages

All drinks are charged based on consumption at menu price. We can apply restrictions (ie. Beer & Wine; No Shots) or price limits to any of the below options.

OPEN BAR

All beverage offerings are hosted

DRINK TICKETS

You choose the number of tickets (One drink per ticket)

INDIVIDUAL TABS

Guests pay for their own drinks

2 HOUR HOSTED BAR

Ask about pricing

3 HOUR HOSTED BAR

Ask about pricing

4 HOUR HOSTED BAR

Ask about pricing

Hosted N/A Beverages Mocktails, craft soda, juice, pepsi products
Unlimited Soda Refills Unlimited refills on Pepsi products; \$3.50 per person





Axe Throwing

Each Axe Lane contains two throwing Targets and can comfortably accommodate 12-18 axe throwers. All participants must have close toed shoes.

Weekday Axe Lane (Sunday thru Thursday) (2 Targets) Rental | \$400 per hour

Weekend Axe Lane (Friday and Saturday) (2 Targets) Rental | \$500 per hour

HAMMERSCHLAGEN

A social "bar" game that can be played by 2-8 people at a time. Each game consists of participants taking turns hammering a nail into a tree stump one handed with a pointed hammer.

Cup of 10 nails | \$10

Bottomless nails | \$100



TIME-PLAY GAME CARDS

Time-play cards start on the first swipe and work on all of our 50+ arcade machines (except games that give prizes; ie. claw machines). Time-play cards cannot redeem tickets for prizes.

One Hour Game Card \$10

Two Hour Game Card \$20

Three Hour Game Card \$30



THE
BURROW

FOOD • DRINKS • SHENANIGANS

Event Add-Ons

Ask about:

Pickleball, Mini-Golf and Sport Simulator packages

Ask about:

Karaoke or live music