



★ BUZZARD BILLY'S BANQUET ROOM ★



BANQUET ROOM CAPACITY

SEATED	80
RECEPTION STYLE	120
PATIO ADDITION	200

AMENITIES:

- 3 large screen TVs with AV hookups
- Jumbo projection screen - great for corporate meetings!
- Surrounded by natural light with an optional patio add-on
- On-site parking
- Full-service private bar
- Perfect location for lunch outings, rehearsal dinners, birthday parties!

FOOD AND BEVERAGE MINIMUMS

Minimums include banquet space with 80 person capacity.

Additional minimums apply when renting adjoining spaces. All minimums are before taxes and gratuity.

	MINIMUM	MINIMUM WITH PATIO
WEEKDAY DAYTIME EVENTS	\$500	\$1,000
MONDAY & TUESDAY	\$500	\$1,000
WEDNESDAY & THURSDAY	\$750	\$1,500
FRIDAY & SATURDAY	\$2,000	\$4,000
SUNDAY	\$1,500	\$2,000

PRICING: No rental fees.

A deposit is required for private event rentals. All deposits collected will be applied to the final bill on the day of the event. \$300 weekday event, \$500 Friday & Saturday events.

A 20% service charge is applied to the final bill in consideration of the event staff.

★ FOOD SELECTIONS ★

PLATTERS

Serves 15 - 20 people

SHRIMP GABRIELLE

Large shrimp sautéed in white wine butter sauce and a special New Orleans herb and spice blend. Served with French bread to soak up the sauce. **75⁰⁰**

WINGS

Choose from Bone-In (50pc, \$85) or Boneless (50pc, \$80). Tossed in up to two sauces of your choice. Sauces: Buffalo, Buffalo Ranch, Original BBQ, Spicy BBQ, Maple BBQ, Bayou Bourbon, Roasted Garlic Parmesan, Teriyaki, Thai Peanut, or Sweet Chili. **80⁰⁰**
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85⁰⁰

CHICKEN QUESADILLA

Flour tortilla stuffed with diced chicken breast, Monterrey Jack and cheddar cheeses, onion, tomato, and red bell pepper. Sliced party cut and served with salsa and sour cream. **65⁰⁰**

ARMADILLO EGGS (20 PIECE)

Buzzard Billy's nearly world famous signature appetizer! Bacon wrapped chicken tender stuffed with jalapeño and pepper jack cheese. Served with ranch or jalapeño ranch dressing. **70⁰⁰**

GATOR FINGERS

Always a crowd favorite! Served with house creole honey mustard. **65⁰⁰**

SPINACH AND ARTICHOKE DIP

Creamy spinach artichoke dip made from scratch. Served with fried garlic naan chips. **65⁰⁰**

FRIED CHEESE CURDS

Fresh Wisconsin cheese curds hand breaded. Served with ranch dressing. **60⁰⁰**

FRIED PICKLE CHIPS

Thick crinkle-cut pickle chips hand breaded and fried golden brown. Served with ranch dressing. **50⁰⁰**

BBQ MEATBALLS

Meatball bites simmered in our house BBQ sauce. **65⁰⁰**

CAJUN NACHOS

A large platter of corn tortilla chips smothered in our house queso cheese sauce, banana peppers, and topped with your choice of our Cajun sausage blend, grilled chicken, or blackened chicken. Finished with melted mozzarella cheese and fresh pico de gallo. Served with salsa and sour cream. **80⁰⁰**

CHEESE AND CRACKER TRAY

An assortment of cheeses, crackers, and sliced salami. **60⁰⁰**

CHIPS AND SALSA

45⁰⁰

DESSERT

Price based per person

APPLE CRISP

7⁹⁹

BREAD PUDDING

7⁹⁹

CHEESECAKE

7⁹⁹

BUFFETS

Price based per person

BUZZARD BILLY'S BAYOU BUFFET

A sample of all things Cajun! Includes: jambalaya with rice, blackened or fried chicken, blackened or fried catfish, fried alligator strips, red beans and rice, hushpuppies, garden salad and dinner rolls. **27⁰⁰**

PRIME RIB

Juicy prime rib with your choice of two sides, a fresh garden salad, and dinner rolls. **36⁰⁰**

BURGER AND CHICKEN BUFFET

Burgers and grilled chicken breasts with all the fixins! Served with coleslaw and choice of french fries or chips. **21⁰⁰**

BILLY'S BBQ BUFFET

BBQ pulled pork and burnt ends with bakery fresh buns. Served with baked beans, coleslaw and choice of french fries or chips. **21⁰⁰**

PASTA BUFFET

Your choice of chicken fettuccine or our homemade macaroni and cheese. Topped with a choice of grilled chicken, blackened chicken, fried chicken, crispy bacon, or andouille sausage. Served with fresh garden salad and dinner rolls. **22⁰⁰**

APPETIZER SAMPLER BUFFET

Includes bone-in wings with choice of sauce, boneless wings with choice of sauce, Armadillo Eggs, Chicken Quesadillas, Cheese Curds, Gator Fingers, Spinach and Artichoke Dip, Chips and Salsa, and a cheese and cracker tray. **20⁰⁰**

BUILD YOUR OWN BUFFETS

Price based per person

BRONZE BUFFET

Includes choice of 1 entrée, choice of 2 sides, a fresh garden salad, and dinner rolls. **22⁰⁰**

SILVER BUFFET

Includes choice of 2 entrées, choice of 2 sides, a fresh garden salad, and dinner rolls. **24⁰⁰**

GOLD BUFFET

Includes choice of 3 entrées, choice of 2 sides, a fresh garden salad, and dinner rolls. **26⁰⁰**

ENTREE CHOICES

Grilled or blackened chicken breast, fried or blackened catfish, grilled pork loin, pit ham, fried chicken tenders, jambalaya, red beans and rice, chicken fettuccine alfredo

SIDE CHOICES

Garlic mashed potatoes, homemade macaroni and cheese, Cajun cream corn, vegetable medley, baked beans

BEVERAGE SERVICE

Full service private bar. Drink ticket options.

Limited plated menu available upon request.

Up to 50 guests





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