

Gatherings and Events





Celebrating over 25 years in downtown Chelsea, we are proud to offer fresh, imaginative American dishes and amazing service with a hint of small-town charm. Our private downstairs Grill Room is perfect for business meetings, birthday dinners and small celebrations, while our semi-private South Room is great for hosting showers, rehearsals, and larger gatherings.



BRUNCH

A buffet or family style dining experience that includes a choice of bacon or sausage, home fries, and toast/english muffins

Strawberry French Toast

Blueberry Pancakes

Egg White Scramble

Country Egg Scramble

Waffles

Biscuits & Gravy

Santa Fe Salad

Smoked Salmon Avocado Toast

Classic Caesar Salad

Grilled Chicken Club Mini Sandwiches

Lobster Spring Rolls

Tuscan Pear Salad

Packages

Per person prices

Two Items \$32

Three Items \$38

Four Items \$44

BRUNCH

Individually Plated

Strawberry French Toast

Mediterranean Egg White Scramble

Country Egg Scramble

Chicken & Waffles

Grilled Salmon Santa Fe Salad

Classic Caesar Salad

Grilled Chicken Club

Smoked Salmon Avocado Toast

Common Grill Brunch Burger

Tuscan Pear Salad

Mahi-Mahi Fish Tacos

Crab Cake Benedict +\$6

Steak & Eggs +\$6

Packages

Per person prices

Choice of three entrees \$28

Choice of four entrees \$32

RECEPTION STYLE DINING

*A strolling or family style meal
comprised of appetizers
and small bites*

- Jumbo Chilled Shrimp Cocktail
- Crispy Asian Rib
- Parmesan Portobello Fries
- Rosemary Fries
- Lobster Spring Rolls
- Tuscan Pear Salad
- Caesar Salad
- Santa Fe Salad
- Common Grill Burger Sliders
- Mini Grilled Chicken Clubs

4 items: \$36

5 items: \$44

6 items: \$52

**pricing based per guest
and subject to change
based on selections and
availability*

PLATED MEALS

A seated and plated three course meal prepared from a specialty menu

**pricing based per guest and subject to change based on availability*

The American Staple \$62

choice of 3 starters, soup or salad, and choice of 3 entrees

The Collection \$70

choice of 4 starters, soup or salad, and choice of 4 entrees



The American Staple

Choice of Starters

Crispy Asian Ribs

Pork Ribs, Sweet Chili, Hoisin
Glaze, Toasted Sesame Seeds

Parmesan Portobello Fries

Red Pepper Aioli

Rosemary Fries

Red Chile Aioli (gf)

Choice of Entrees

Chicken Primavera

Red Onion, Crimini Mushrooms, Carrots, Asparagus,
Spinach, Olive Oil Herb Sauce, Fresh Linguine Pasta

Fish & Chips

Beer Battered Pacific Cod, French Fries, House-made
Tartar

Common Grill Burger

Creekstone Farms Black Angus, Brioche Bun, Choice of
Cheese, Lettuce, Tomato, Pickle, French Fries

Mahi-Mahi Fish Tacos

Blackened Mahi-Mahi, Pickled Red Onion, Cabbage
Slaw,
Tomato Salsa, Red Pepper Aioli , French Fries

Italian Sausage Bolognese

Free Form Pasta, Pepperonata, Fresh Mozzarella,
Parmesan

The Collection

Choice of Starters

Lobster Spring Rolls

Asian Slaw, Chinese Mustard Sauce

Brown Butter Brussels Sprouts

Shaved Parmesan, Toasted Hazelnuts,
Balsamic-Glaze

Baked Brie

Apple Chutney, Toasted Almonds,
Crostini

Jumbo Chilled Shrimp

Cocktail Sauce

Choice of Entrees

Parmesan Crusted Whitefish

Lake Superior Whitefish, Orzo, Lobster, Radicchio, Crimini
Mushrooms, Grill Asparagus, Roasted Lemon-Chive Butter

Miso Glazed Salmon

Basmati Rice with Candies Pineapple, Sesame Pea Pods,
Wasabi Butter

Jumbo Lump Crab Cakes

Citrus Aioli, Wild Rice Pilaf, Grilled Asparagus

Goat Cheese Ravioli

Shrimp, Lobster, Pancetta, Basil, Plum, Tomato-Garlic Sauce

Shrimp & Lobster Fettuccine

Shrimp, Lobster, Red Bell Pepper Cream Sauce, Fresh Basil

Walnut Crusted Walleye

Wild Rice Pilaf, Sauteed Spinach, Citrus Butter

Chicken Marsala

Wild Mushrooms, Sauteed Onions, White Cheddar Mashed Potatoes
French Green Beans

Beef Tenderloin +\$12

Grilled Black Angus, Red Wine Jus, Roasted Portabello Mushroom,
White Cheddar Mashed Potatoes, Herb Roasted Carrots

BUFFET STYLE DINING

*Served with a
house salad and baked rolls*

Proteins

- Miso Glazed Salmon
- Chicken Marsala
- Whitefish
- Braised Beef Short Rib +\$6
- Beef Tenderloin +\$8

Starches

- Wild Rice Pilaf
- Mashed Potatoes
- Mac N' Cheese
- White Cheddar Mashed Potatoes
- Creamy Red Bell Pepper Linguine

Vegetables

- Roasted Carrots
- Sautéed Spinach
- Brown Butter Brussels Sprouts
- Asparagus

\$44

*2 proteins, 1 starch
and 1 vegetable*

\$52

*2 proteins, 2 starches
and 2 vegetables*

****pricing based per guest
and subject to change
based on selections and
availability***

DESSERT

Butterscotch Pudding

*Caramel Sauce, Sea Salt, Whipped Cream,
Pecan Shortbread*

Coconut Cream Pie

Fresh Whipped Cream, Toasted Coconut

Peanut Butter Pie

*Honey Roasted Peanuts, Chocolate Cookie
Crust, Hot Fudge Sauce*

Salted Caramel Ice Cream Sundae

*Housemade Caramel Corn, Toffee Pecans,
Dark Chocolate Sauce*

Warm Chocolate Croissant Pudding

*Mocha and Vanilla Bean Crème Anglaise,
Caramel Sauce*

\$8 per person

**pricing based per guest and
subject to change based on
selections and availability*

Beverage Packages

TIER ONE (per person pricing, average of two drinks per person per hour)

Tier one pricing includes Premium Brand Beer (Craft Draft Beer + Standard Brand Beer), Premium Wine, (Off the menu – Wines by the Glass, Cabernet, Chardonnay, Pinot Noir and Sauvignon Blanc), and Premium Brand Liquor (Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Maker's Mark Whiskey, Corazon Tequila)

EVENT DURATION	BEER & WINE	BEER, WINE & LIQUOR
Two hours	\$27	\$32
Three hours	\$32	\$37
Four hours	\$37	\$42

TIER TWO (per person pricing, average of two drinks per person per hour)

Tier two pricing includes any product normally stocked by the house

EVENT DURATION	BEER & WINE	BEER, WINE & LIQUOR
Two hours	\$37	\$40
Three hours	\$42	\$50
Four hours	\$50	\$60

PRICING BASICS

- A food & beverage minimum is required to host an event with us. These are determined by the size of your group, along with the date and time of your reservation. The minimum cannot be reached by purchase of gift cards or gift certificates. A/V is available for \$150 per use, but will not be applied to the minimum. If the minimum for the event is not met, the additional cost will be charged as a room rental fee.
- All contracted parties require a 30% deposit of the food & beverage minimum. Additionally, tax (6%), gratuity (20%), and an admin fee (3%) will be added to the final bill's subtotal at the conclusion of your event.
- A standard rental time is 3 hours with 15 minutes prior to the reservation and 15 minutes after for set up and cleanup. Special accommodations can be made for longer reservation times.
- No outside food or beverage is allowed into the restaurant with the exception of a cake from a bakery.
- When decorating we ask that no tape or confetti is used, an additional fee will be charged for cleanup
- The final menu is due to the Event Coordinator ten (10) days prior to the reservation, and the final guest count is due three (3) days prior to the event.
- Final payment will be due at the time of the event and must be paid with cash or a credit card. Unless previous arrangements have been made final payment must be made with one form of payment