

# Passed Apps

Select 4 from the list below. Priced per dozen. Minimum of 12, add in increments of 12.

| Cheddar Ale Potato Croquettes                        | Vegetarian | \$21 |
|--|------------|------|
| Mac and Cheese Bites With smoky BBQ ketchup.         | Vegetarian | \$24 |
| Amber Ale Onion Jam & Goat Cheese Crostini           | Vegetarian | \$18 |
| Whipped Feta Crostini                                | Vegetarian | \$24 |
| Ricotta & Smoked Tomato Crostini                     | Vegetarian | \$18 |
| Beer & Dijon Deviled Eggs                            | Vegetarian | \$16 |
| Stout-Braised Meatballs                              |            | \$36 |
| Mini Crab Cakes<br>With sriracha aioli.              |            | \$36 |
| Beer-Battered Asparagus With lemon aioli drizzle.    | Vegetarian | \$18 |
| IPA-Glazed Brussel Sprout Skewers                    | Vegetarian | \$18 |
| Beer-Braised Sausage-Stuffed Button Mushrooms        |            | \$24 |
| Bruschetta Focaccia Squares With balsamic reduction. | Vegetarian | \$24 |
| Mini Jumbo Shrimp Skewers With dill and lemon aioli. |            | \$36 |





# Station Apps

Select between 4 and 6 items from the list below.

| Sesame Hummus Bowl With tortilla chips and cucumber.  | Vegan      | Serves 4-6 | \$16  |
|---|------------|------------|-------|
| Sunshine City Poached Shrimp Cocktail   |            | 12 pieces  | \$24  |
| Whipped Feta Cheese Dip With pita points.   | Vegetarian | Serves 4   | \$19  |
| Spinach and Artichoke Cheese Dip With golden fried pita points.   | Vegetarian | Serves 4-6 | \$27  |
| Charcuterie Board   |            | Serves 5-6 | \$29  |
| <b>House-made Pretzel Bites</b> With beer cheese dip  | Vegetarian | Serves 3-5 | \$35  |
| Dry-Rubbed Chicken Wings Choose from: Smoky BBQ (mild), medium, hot, suicide, sweet Orleans, honey garlic, gar par, dry cajun, lemon pepper, or maple whiskey BBQ. Choice of 1 sauce per 10lbs. 2 sauces maximum. |            | 10 pounds  | \$120 |
| Confit Duck Wings Choice of sauce in-house.   |            | 10 pounds  | \$120 |
| House-made Falafels   | Vegetarian | Serves 12  | \$75  |
| Smoky BBQ Rib 1/4 Racks   |            | Serves 12  | \$130 |
| Caesar Salad  |            | Serves 12  | \$42  |
| Mixed Green Salad   | Vegetarian | Serves 12  | \$40  |





## Buffet

Choice of 2 salads, 2 sides, and 3 mains.

### **SALADS**

| Caesar Salad  Romaine lettuce, chopped smoky bacon, red onion, fresh lemon, Romano cheese, house-made dressing, croutons.  |            | Serves 12  | \$48 |
|--|------------|------------|------|
| Mixed Green Salad Fresh cucumbers, tomato, red onion, toasted sunflower seeds, honey balsamic dressing                     | Vegetarian | Serves 12  | \$38 |
| Bacon and Dill Pickle Potato Salad Chopped smoky bacon, fresh dill, red onion.   |            | Serves 12  | \$38 |
| Beet and Goat Cheese Salad  Beets, crumbled goat cheese, toasted sunflower seeds, tomatoes, red onion, balsamic reduction. | Vegetarian | Serves 4-6 | \$42 |
| SIDES  |            |            |      |
| Buttery Mashed Potatoes  | Vegetarian | Serves 20  | \$50 |
| Jasmine Rice   | Vegan      | Serves 20  | \$35 |
| Honey Glazed Baby Carrots  | Vegetarian | Serves 20  | \$35 |
| Braised Root Vegetable Medley  | Vegetarian | Serves 20  | \$35 |





# Buffet

Choice of 2 salads, 2 sides, and 3 mains.

### **MAINS**

| Beefy Bolognese Lasagna Served with garlic bread.                   |            | Serves 24 | \$170 |
|---|------------|-----------|-------|
| Three Cheese Lasagna Served with garlic bread.                      | Vegetarian | Serves 24 | \$120 |
| Seasonal Vegetarian Pasta Dish Gluten free option available (+\$10) | Vegetarian | Serves 12 | \$60  |
| Baked Macaroni and Cheese Tray Gluten free option available (+\$10) | Vegetarian | Serves 12 | \$70  |
| Smoky BBQ Pork Ribs<br>1/2 rack portions.                           |            | Serves 12 | \$216 |
| Sweet and Spicy Pulled Pork With slider buns.                       |            | Serves 20 | \$120 |
| House Made Falafels Served with pesto hummus and pickled red onion. | Vegetarian | Serves 24 | \$150 |
| Stout Braised Beef Short Ribs Braised in stout demi-glace.          |            | Serves 16 | \$320 |
| Braised Lamb Shanks Braised in red wine demi-glace.                 |            | Serves 16 | \$350 |



### Dessert Bar

Select 2 from the list below. Prized per dozen. Minimum of 12, add in increments of 12.

| House-made Chocolate Chip Cookies      |                 | \$20 |
|--|-----------------|------|
| House-made Mini Stout Brownies         |                 | \$24 |
| Mini Maple Butter Tarts                |                 | \$24 |
| Mini Carrot Cakes                      |                 | \$24 |
| Mini Flourless Chocolate Torte         | Gluten Friendly | \$24 |
| Stout Tiramisu Cups                    |                 | \$24 |
| Mini Apple Crumble with Creme Anglaise |                 | \$24 |





## Family Style

Choice of 2 salads, 2 sides, and 2 mains. \$60 per person.

### **SALADS**

| Caesar Salad                  |            |
|-------------------------------|------------|
| Mixed Green Salad             | Vegetarian |
| Classic Potato Salad          | Vegetarian |
| Coleslaw                      | Vegetarian |
| Beet and Goat Cheese Salad    | Vegetarian |
| SIDES                         |            |
| Garlic Mashed Potatoes        | Vegetarian |
| Roasted Fingerling Potatoes   | Vegetarian |
| Buttered Broccoli             | Vegetarian |
| Glazed Carrots                | Vegetarian |
| Braised Root Vegetable Medley | Vegetarian |
| MAINS                         |            |
| Stout Braised Beef Short Rib  |            |
| Braised Lamb Shank            |            |
| Chicken Supreme               |            |
| Pasta Primavera Penne         | Vegetarian |
| Maple Glazed Salmon           |            |





## **Plated**

Choice of 2 salads or soups, 2 mains, and 2 desserts for your guests to select from. **\$80 per person.** 

#### **SALADS & SOUPS**

| Caesar Salad Crisp romaine, house-made dressing, Romano cheese, fresh lemon, chopped smoky bacon, red onion                         |                  |
|---|------------------|
| Beet and Goat Cheese Salad  Mixed greens, honey balsamic reduction, diced tomatoes, crumbled goat cheese, fresh cucumber            | Vegetarian       |
| Roasted Red Pepper and Goat Cheese Soup Focaccia croutons, fresh thyme  | Vegetarian       |
| Butternut Squash Soup Toasted pumpkin seeds, garlic creme   | Vegetarian       |
| MAINS   |                  |
| Stuffed Chicken Supreme Brie and cranberry stuffing, bacon and onion jam, buttery mashed potatoes and glazed carrots                |                  |
| Stuffed Pork Chop  Apple, fresh sage and goat cheese stuffing, dijon garlic creme sauce, buttery mashed potatoes and glazed carrots |                  |
| Prime Rib Dinner Buttery mashed potatoes, demi glace, glazed carrots and pearl onions   |                  |
| Braised Lamb Shank Buttery mashed potatoes, glazed carrots and pearl onions   |                  |
| Vegetarian Option available upon request  | Vegetarian/Vegan |





### **Plated**

Choice of 2 salads or soups, 2 mains, and 2 desserts for your guests to select from. **\$80 per person.** 

#### **DESSERTS**

| Baileys and Kahlua Creme Brûlée<br>Served with fresh berries  | Vegetarian |
|---|------------|
| Stout Brownie Served with candied nuts and chantilly cream  | Vegetarian |
| Maple Whiskey Cheesecake  New York style cheesecake served with maple whiskey caramel sauce, fresh berries and fresh mint | Vegetarian |
| Chocolate Mousse Served with shaved chocolate, fresh berries and fresh mint   | Vegetarian |

