



FOOTHILLS APPETIZERS

Displayed Platters

Platters serve approx. 20 guests

FRESH SEASONAL FRUIT & CHEESE GF \$100

Served with crackers

FRESH SEASONAL FRUIT DISPLAY GF,V \$100

1/2 FRUIT & CHEESE / 1/2 VEGGIE DISPLAY GF, V \$90

VEGETABLE CRUDITÉ GF,V \$75

Assorted display of fresh seasonal vegetables served with dill ranch

CHARCUTERIE PLATTER \$140

Assortment of artisanal cheeses & cured meats.
Served with whole grain mustard, stout cranberry compote & toasted crostini

PRETZELS V \$75

Served with beer cheese, cinnamon honey butter & homemade spicy mustard

DIP TRIO & TORTILLA CHIPS \$75

Choice of (3)

Guacamole, hummus, beer cheese, spinach artichoke, salsa, or brewhouse chicken wing dip

CHEDDAR & SAUSAGE BISCUITS \$75

PIMENTO CHEESE & BACON JAM MINI BISCUITS \$80

MAC & CHEESE BITES V \$90

Wrapped in phylo dough and deep fried

CAPRESE PASTA SALAD V \$60

ASSORTED MINI SANDWICHES \$140

Served cold with your choice of ham, turkey, roast beef, pimento cheese or combo

QUESADILLAS \$70

Our legendary queso blend, black bean & corn salsa on a toasted flour tortilla (*add pulled pork, chicken, slices of beef or bacon +\$15)

***MINI SLIDERS \$140**

Build your own

Choice of pork, beef, or southwest black bean or combo

WINGS GF \$135

Smoked or traditional wings tossed in our brewhouse sauce.
Served with celery & blue cheese dressing

CHICKEN TENDERS \$125

Choice of 2 dipping sauces: Hoppyum BBQ, honey mustard, Winston hot, sweet chili, brewhouse or ranch

Displayed Platters Cont.

MIXED GREENS SALAD GF,V \$75

Choice of (2) dressings- Jade Vinagrette, ranch, bleu cheese, honey mustard, thousand island, ranchhouse or *Caesar

HOUSE SMOKED SALMON GF \$150

Served with dill cream cheese, capers, chopped red onion, rye toast & crackers

MEATBALLS glazed in HOPPYUM BBQ \$100

DESSERT PLATTER V \$100

Assortment of cookies, brownies & pound cake

Passed Appetizers

Platters serve approx. 20 guests

Antipasto Skewers GF \$ 65

Goat Cheese Stuffed Phyllo, with Seasonal Berry Couli V \$55

Tomato & Basil Bruschetta on Crostini V \$70

Loaded Mini New Potatoes GF,V \$70
(with or without bacon)

Chicken Skewers with Sweet Chili Sauce \$75

Sweet Chili Tofu Skewers V \$55

Beyond Korean BBQ Endive Boats GF, V \$90

Winston Hot Chicken Salad Canapé \$85

Chorizo & Cheddar Stuffed Mushrooms \$80

Pork & Green Chili Mini Chimichanga \$86

Reuben Rolls \$85

***WARNING:** Consuming raw and undercooked meat, seafood or egg products can increase your risk of food-borne illness. Foothills will accommodate food allergies or dietary restrictions. Please notify staff. Items may be cooked to order.





FOOTHILLS

CATERING MENU

Entrées & Sides

Served Buffet Style

Entrée Options

*Herb Crusted Sliced Roast Beef Tenderloin
with horseradish cream sauce +\$6pp GF

Whole Grain Mustard Pork Tenderloin GF

Sherry Marinated Oven Roasted Chicken Breast GF

Golden Ale Braised Pulled Pork GF

*Lemon Dill Beurre Blanc Salmon GF

Pasta Rose with Artichokes, Red Peppers and Spinach V

Entrée Sides

Garlic Whipped Potato GF, V

Rosemary New Potato GF, V

Chipotle BBQ Baked Red Beans with Bacon GF

Medley of Pan Sautéed Vegetables GF, V

Caprese Pasta Salad V

Maple Sweet Potato Puree GF, V

Mac & Cheese V

Black Bean & Corn Salad GF, V

Carving Station- Attendant Fee \$100/hr

1 Entrée, 2 Sides	\$24 pp	
2 Entrées, 2 Sides	\$30 pp	Mixed
2 Entrées, 3 Sides	\$34 pp	Green Salad +\$3 pp
2 Entrées, 4 Sides	\$38 pp	Bread & Butter+\$2 pp



Signature Dinner Parties & Stations

Beer Braised BBQ Station | Housemade pulled pork with BBQ baked beans, macaroni and cheese, and jalapeño and cheddar corn muffins \$28/pp

Build Your Own Sliders | Choice of pulled pork, ham, beef, or black bean patties with all the fixin's and served with potato salad \$22/pp

Chicken Tenders Party | House battered fried chicken Served with ranch and BBQ sauce with helpings of garlic mashed potatoes, baked beans, blanched green beans and rolls \$25/pp

Taco Bar | Choice of seasoned ground beef, chicken or black beans. Includes refried beans, guacamole, pico de gallo, brewhouse sauce, lettuce, onions, sour cream, Mexican rice, and tortillas \$22/pp

Mashed Potato Station | Assorted toppings \$13/pp

Salad Station | Mixed greens, romaine and assorted toppings \$11/pp

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