

## BUFFET ENTRÉE

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HERB CRUSTED SLICED ROAST BEEF TENDERLOIN WITH HORSERADISH CREAM SAUCE +\$6/PP GF

DIJON DILL 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 & SPINACH V

SPIRAL SLICED HAM W/ HONEY GLAZE

## BUFFET ENTRÉE SIDES

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GARLIC WHIPPED POTATO GF, V

ROSEMARY NEW POTATO GF, V

CHIPOTLE BBQ BAKED RED BEANS W/ BACON GF

MEDLEY OF PAN SAUTÉED VEGETABLES GF, V

CAPRESE PASTA SALAD V

MAPLE SWEET POTATO PURÉE GF, V

MAC & CHEESE V

BLACK BEAN & CORN SALAD GF, V

POTATOES AU GRATIN

SUCCOTASH

GREEN BEANS

1 ENTRÉE, 2 SIDES	\$26/PP
2 ENTRÉE, 2 SIDES	\$32/PP
2 ENTRÉE, 3 SIDES	\$36/PP
2 ENTRÉE, 4 SIDES	\$40/PP

## EXTRAS

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MIXED GREEN SALAD + \$4/PP

BREAD & BUTTER + \$2/PP

PLATED SALAD + \$5/PP

## SIGNATURE DINNER PARTIES

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**BEER BRAISED BBQ STATION \$30/PP**

HOUSEMADE PULLED PORK W/ BBQ BAKED BEANS, MAC N' CHEESE, AND JALAPENO & CORN MUFFINS

**BUILD YOUR OWN SLIDERS \$25/PP**

CHOICE OF 2: PULLED PORK, HAM, BEEF OR BLACK BEAN PATTIES WITH ALL THE FIXINS & SERVED W/ POTATO SALAD (+\$2/PP FOR EACH ADDITIONAL PROTEIN)

**CHICKEN TENDERS PARTY \$27/PP**

HOUSE BATTERED FRIED CHICKEN SERVED W/ RANCH & BBQ SAUCE W/ GARLIC MASHED POTATOES, BAKED BEANS, BLANCHED GREEN BEANS & ROLLS

**TACO BAR \$24/PP**

CHOICE OF SEASONED GROUND BEEF, CHICKEN, OR REFRIED BLACK BEANS. INCLUDES CHEESE, GUACAMOLE, PICO DE GALLO, BREWHOUSE SAUCE, LETTUCE, ONIONS, SOUR CREAM, MEXICAN RICE & TORTILLAS (+\$2/PP FOR EACH ADDITIONAL PROTEIN)

**ITALIAN FEAST \$26/PP**

CAPRESE SKEWERS, ANTIPASTA, CAESAR SALAD, BREAD, CHOICE OF LASAGNA OR PASTA ROSE

## SIGNATURE DINNER STATIONS

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**MASHED POTATO STATION \$13/PP**

INCLUDES BUTTER, BACON, SCALLIONS, SOUR CREAM, CHEESE, CHILI

**SALAD STATION \$11/PP**

MIXED GREENS, ROMAINE & ASSORTED TOPPINGS



# CATERING MENU

SERVED BUFFET STYLE

# APPETIZERS

## DISPLAYED PLATTERS

SERVE ~ 20 GUESTS



<b>PIMENTO CHEESE &amp; BACON JAM MINI BISCUITS</b>	<b>\$90</b>
<b>MAC &amp; CHEESE BITES V</b> HOUSEMADE MAC & CHEESE WRAPPED IN PHYLO DOUGH & FLASH FRIED	<b>\$90</b>
<b>ASSORTED MINI SANDWICHES</b> SERVED COLD WITH YOUR CHOICE OF HAM, TURKEY, PIMENTO CHEESE OR COMBO	<b>\$140</b>
<b>QUESADILLAS</b> OUR LEGENDARY QUESO BLEND, BLACK BEAN & CORN SALSA ON A TOASTED FLOUR TORTILLA (*ADD PORK, CHICKEN, SEASONED GROUND BEEF OR BACON +\$20)	<b>\$70</b>
<b>MINI SLIDERS</b> CHOICE OF 2: PORK, BEEF OR SOUTHWEST BLACK BEAN SERVED W/ ALL THE FIXINS	<b>\$140</b>
<b>CAPRESE PASTA SALAD V</b> GRAPE TOMATOES, BUFFALO MOZZARELLA BALLS, CHEFINARD BASIL & ORECCHIETTE PASTA TOSSED IN HOUSE BALSAMIC VINAIGRETTE	<b>\$60</b>
<b>WINGS GF</b> SMOKED OR TRADITIONAL WINGS TOSSED IN OUR BREWHOUSE SAUCE. SERVED WITH CELERY & BLUE CHEESE DRESSING	<b>\$135</b>
<b>DESSERT PLATTER V</b> COMBO OF COOKIES, POUND CAKE, BROWNIES	<b>\$100</b>
<b>MIXED GREENS SALAD GF, V</b> CHOICE OF (2) DRESSINGS: JADE VINAIGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD, THOUSAND ISLAND, RANCHHOUSE OR CAESAR	<b>\$75</b>
<b>FRESH SEASONAL FRUIT &amp; CHEESE GF</b> SERVED WITH WATER CRACKERS	<b>\$125</b>
<b>FRESH SEASONAL FRUIT DISPLAY GF,V</b>	<b>\$100</b>
<b>1/2 FRUIT &amp; CHEESE /1/2 VEGGIE DISPLAY GF,V</b>	<b>\$100</b>
<b>VEGETABLE CRUDITÉ GF,V</b> ASSORTED DISPLAY OF FRESH SEASONAL VEGETABLES SERVED WITH DILL RANCH	<b>\$85</b>
<b>CHARCUTERIE PLATTERS</b> ASSORTMENT OF ARTISANAL CHEESE & CURED MEATS. SERVED WITH WHOLE GRAIN MUSTARD, STOUT CRANBERRY COMPOTE & WATER CRACKERS	<b>\$140</b>
<b>PRETZELS V</b> SERVED WITH HOUSEMADE BEER CHEESE, CINNAMON HONEY BUTTER & HOUSEMADE SPICY MUSTARD	<b>\$80</b>
<b>DIP TRIO &amp; TORTILLA CHIPS</b> CHOICE OF 3: GUACAMOLE, HUMMUS, HOUSEMADE BEER CHEESE, SPINACH ARTICHOKE, SALSA OR BREWHOUSE CHICKEN WING DIP	<b>\$75</b>
<b>CHEDDAR &amp; SAUSAGE BISCUITS</b> SHARP CHEDDAR & CRUMBLed SAUSAGE FOLDED IN FLUFFY BISCUIT DOUGH THEN BAKED TO PERFECTION	<b>\$75</b>

# APPETIZERS

## DISPLAYED PLATTERS

SERVE ~ 20 GUESTS



<b>ANTIPASTO SKEWERS GF</b> BUFFALO MOZZARELLA, ARTISAN CURED MEAT, CHERRY TOMATOES, BALSAMIC GLAZE	<b>\$65</b>
<b>TOMATO &amp; BASIL BRUSCHETTA ON CIABATTA</b>	<b>\$70</b>
<b>LOADED MINI NEW POTATOES GF,V</b> AVAILABLE WITH OR WITHOUT BACON	<b>\$70</b>
<b>CHICKEN SKEWERS TOSSED IN SWEET CHILI SAUCE</b>	<b>\$85</b>
<b>TOFU SKEWERS TOSSED IN SWEET CHILI SAUCE V</b>	<b>\$65</b>
<b>WINSTON HOT PHYLLO CUPS</b> OUR SIGNATURE WINSTON CHICKEN SALAD, SERVED IN A CRISPY PHYLLO CUP TOPPED W/ DICED DILL PICKLE	<b>\$85</b>
<b>CHORIZO &amp; CHEDDAR STUFFED MUSHROOMS</b> CORNEBEEF, SWISS, KRAUT STUFFED IN A BUTTON MUSHROOM	<b>\$85</b>
<b>PORK &amp; GREEN CHILI MINI CHIMICHANGAS</b> BRAISED PORK W/ A CHEESY GREEN CHILI SAUCE WRAPPED IN CRISPY WONTON	<b>\$85</b>
<b>REUBEN ROLLS</b> HOUSE COOKED CORNEBEEF, SWISS, SAUERKRAUT ROLLED UP IN A WONTON WRAPPER & FLASH FRIED SERVED W/ 1000 ISLAND DIPPING SAUCE	<b>\$85</b>
<b>BAKED BRIE</b> ARTISAN BRIE STUFFED WITH RASPBERRIES IN A PUFF PASTRY, BAKED UNTIL GOLDEN BROWN	<b>\$100</b>
<b>HAM &amp; CHEDDAR PINWHEELS</b> SLICED HAM & SHARP CHEDDAR ROLLED IN PUFF PASTRY & BAKED GOLDEN BROWN	<b>\$65</b>
<b>BEYOND KOREAN BBQ ENDIVE BOATS GF, V</b> BEYOND BURGER CRUMBLES TOSSED IN KOREAN BBQ SAUCE & SERVED IN CRISP ENDIVE BOATS	<b>\$90</b>
<b>MINI QUICHES - ASSORTED</b>	<b>\$75</b>
<b>SPINACH &amp; PARM PINWHEELS</b> SPINACH & PARMESAN ROLLED IN PUFF PASTRY & BAKED GOLDEN BROWN	<b>\$65</b>
<b>CHICKEN TENDERS</b> CHOICE OF 2 DIPPING SAUCES: HOPPYUM BBQ, HONEY MUSTARD, WINSTON HOT, SWEET CHILI, BREWHOUSE OR RANCH	<b>\$125</b>
<b>HOUSE SMOKED SALMON GF</b> SERVED WITH DILL CREAM CHEESE, CAPERS, CHOPPED RED ONION, RYE TOAST & CRACKERS	<b>\$150</b>
<b>MEATBALLS</b> GLAZED IN OR CHOICE OF SAUCE: HOPPYUM BBQ, SWEET THAI CHILI, MARINARA	<b>\$100</b>