

BUFFET ENTRÉE

HERB CRUSTED SLICED ROAST BEEF TENDERLOIN WITH HORSE RADISH 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 ARTICHOKE, RED PEPPERS & SPINACH V

SPIRAL SLICED HAM W/ HONEY GLAZE

BUFFET ENTRÉE SIDES

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

MIXED GREEN SALAD + \$4/PP

BREAD & BUTTER + \$2/PP

PLATED SALAD + \$5/PP

SIGNATURE DINNER PARTIES

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

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



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

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DISPLAYED PLATTERS

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