

Banquet Menu 2015

The Fresh Hop Light Appetizer Buffet

\$12 per person

- Sesame Beef Skewers (2 piece/order) **GF**
- Chicken Skewers (1 piece/order) **GF**
- Fruit Platter **GF**
- Vegetable Stuffed Mushrooms (2 piece/order) **GF**
- Pesto Bruschetta (1 piece/order)

The Wee Heavy Appetizer Buffet

\$16 per person

- Chicken Teriyaki Skewers (2 piece/order) **GF**
- Artisanal Antipasti Platter **GF**
- Raw Vegetable Spring Roll (2 piece/order) **GF**
- Salmon Cakes (1 piece/order) **GF**
- Pigs in a Puff Pastry (1 piece/order)
- Chilled Prawns with Cocktail Sauce (2 piece/order) **GF**
- Spanakopita (1 piece/order)

The Mongoose Buffet

\$30 - per person, *minimum 20 orders*

- Vegetable-stuffed Mushrooms (2 piece/order) **GF**
- Chilled Prawns with Cocktail Sauce (2 piece/order) **GF**
- Garlic Red Skinned Mashed Potatoes **GF**
- House, Spinach or Caesar Salad **GF**

- Choice of two entrees
- Panko-breaded Chicken Parmesan
- Grilled Sirloin Steak w/Demi Sauce (Min. 20) **GF**
- Chicken Marsala **GF**
- Pineapple Glazed Ham **GF**
- Grilled Salmon with White Wine Caper Sauce **GF**
- Lemon Bars

Brewery & tasting tours can be arranged for your party for \$2 per person (4 beer tastings) and a \$75 brewstaff fee

ALA CARTE

Appetizers – *minimum 10/order*

All per piece unless otherwise noted

Bacon wrapped Scallops \$3 per piece GF

Sesame Beef Skewers \$2 per skewer GF

Smoked Salmon Canapés \$2 per piece GF

Crab Stuffed Mushrooms \$2.50 per piece GF

Chilled steamed Prawns w/ Cocktail sauce \$3 (two prawns per order) GF

Crab Quiche \$2 per piece

Crab Sushi Roll \$6 per roll (6 pieces/roll) GF

Chicken Teriyaki skewers \$1.50 per skewer GF

Salmon Cakes \$3 or \$4 for sliders GF (without buns)

Mini-Burger Slider Bar \$5 (Buns/Lettuce/Tomato/Mushrooms bar on side)

Pulled pork, or beef brisket sliders \$4 each

Pigs in a phyllo blanket w/mustard dipping sauce \$1

Phyllo Wrapped BBQ Pulled Pork or SW Chicken \$2.50

Antipasti Skewers \$1.50 per skewer (can be made vegetarian) GF

Antipasti platter 2.75 per person GF

Vegetarian options:

Bruschetta w/chopped tomato, red pepper and pesto sauce \$1.25 per piece

Crudités Platter \$2 per person GF

Spanakopita \$1.50 per piece

Vegetable stuffed Mushrooms \$1.25 per piece GF

Raw Vegetable Spring Roll \$1.50 GF

Vegetable Quiche \$1.25 per piece

Twice-baked stuffed red potato \$3 GF

Fresh fruit Platter \$2.75 per person GF

Salsa and Chips \$2 per person GF

Artisanal Cheese Platter featuring local cheeses and fresh fruit selections

\$3.50 per person GF

Marinated Vegetable Skewers \$2 per skewer GF

Hummus with cucumbers and pita \$5 per person GF (without pita)

Roasted Vegetables with garlic aioli \$5 per person GF

Marinated Mushroom and Olive platter in olive oil with herbs \$4 pp GF

Vegetarian Sushi Roll \$5 per roll (6 pieces/roll) GF

Entrees (*Vegetarian options on bottom)

All entrees per person unless otherwise noted

minimum 10/order unless steak which is 20/order

Beef Wellington- Steak filet coated w/pate and duxelles and wrapped in puff pastry and baked \$19

Grilled Sirloin Steak with Wine Demi Sauce \$17 GF

Prime Rib of Beef Au Jus (10+ people) Market Price GF

Carved by our expert staff to your guests preference

Apple wood Smoked Pork Loin with Rosemary-garlic Jus \$14 GF

Grilled Sweet Balsamic Chicken \$13 GF

Pork Marsala with Roasted Mushrooms \$14 GF

Chicken Marsala with Roasted Mushrooms \$13 GF

Chicken Piccata \$13 GF

Panko Breaded Chicken Parmesan \$13

Pineapple Glazed Black Forest Ham \$10 GF

Rockfish Provencal \$15 GF

(Mild White Fish Topped With A Light Wine and Fresh Tomato Sauce)

Blackened or Grilled Mahi Mahi with mango salsa \$16 GF

Salmon Coulibiac \$17

(Salmon stuffed with hard boiled eggs, dill sauce, mushrooms and capers and baked in a puff pastry)

Eggplant Parmesan \$11

Troll Porter Meatloaf with Mushroom Gravy \$14

Grilled Salmon with White Wine Caper Sauce \$15 GF

*Vegetarian Lasagna \$76/\$152 per tray

(Half tray up to 10 ppl/Full tray up to 20 ppl)

*Macaroni & Artisanal Cheddar \$76/\$152 per tray

Sides

\$1.75 per person

minimum 10/order

Garlic Mashed Red skin Potatoes GF

Roasted Red Potato GF

Rice Pilaf GF

Brown Sugar Glazed Carrots GF

Steamed Seasonal Vegetable GF

Sweet Peas & Corn GF

Twice Baked Baby Potatoes \$3 GF

Desserts

minimum 10/order

Chocolate Walnut Brownies \$2.00

Homemade Assorted Cookies \$2.00

Apple or Mixed Berry Cobbler \$4

Apple Strudel \$4

Lemon Bars \$2

Salads

minimum 10/order

House Spring Salad with white Balsamic Vinaigrette \$5 GF

Mixed Greens with Cucumbers, Carrots, and Cherry Tomatoes

Classic Caesar \$5

Romaine tossed with homemade dressing and topped with croutons and parmesan cheese

Penne Pesto Pasta Salad \$5

Chilled penne noodles, artichoke hearts, roasted sweet peppers, kalamata olives and feta cheese tossed in basil pesto vinaigrette

Spinach Salad with Vinaigrette \$5 GF

Baby Spinach with candied walnuts and crumbled blue cheese

Pizza Party

All Pizzas are made thin crust style featuring our spent grain pizza dough. The pizza dinners are served with a salad bowl of your choice and a rich walnut brownie for dessert. One pizza serves up to three people.* **Gluten-free dough** available.

\$18.00 per person

Pesto Salami

Salami, black olive and red onion with shredded mozzarella on a pesto base

Vegetarian

Artichoke hearts, roasted red pepper and mushrooms with goat cheese on a roasted garlic base

BBQ Chicken

BBQ chicken, mushrooms and red onion with shredded mozzarella on a marinara base

The 4 P's

Pepperoni, roasted red pepper, pepperoncini and red pepper flakes with shredded mozzarella on a roasted garlic base

Meat Lovers

Salami, pepperoni and diced bacon with shredded mozzarella on a marinara base

Classic Cheese

Shredded mozzarella on a marinara base

Breakfast Options

minimum 10/order

Continental

Fruit Platter 2 pp

Gourmet Assorted Pastries \$6 pp

Housemade Apple Strudel Danish \$3

Granola & Greek Yogurt w/honey \$6 pp

House-Smoked Salmon w/Bagels, Cream Cheese, Capers, Red Onion and
Lemon

\$7 pp

Hot Items Served in Chafers

minimum 20 orders/item

Breakfast Casseroles \$5 pp

Potatoes \$1 pp

Frittata \$5 pp

Quiche \$5 pp

French Toast \$5 pp

Scrambled Eggs \$5 pp

Sausage & Bacon \$2 pp

Breakfast Burritos w/Eggs, Black Beans, Cheese and Chorizo Sausage. \$4
pp

Fireman's Buffet

Choice of two entrees from above, sausage & bacon, potatoes and a fruit
platter \$12 pp

Breakfast Beverages

Complimentary Ice Water

Orange Juice \$20 per pitcher (serves 6-8)

Apple Juice \$20 per pitcher

Coffee & Tea \$20/thermos