

Banquet Menu 2016

Minimum 15 orders

The Fresh Hop Light Appetizer Buffet

\$13 per person – a lighter option

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

The Wee Heavy Appetizer Buffet

\$17 per person

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

The Mongoose Buffet

\$30 - per person

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

Choice of two entrees (min.10)
Panko-breaded Chicken Parmesan
Grilled Sirloin Steak w/Demi Sauce
Chicken Marsala
Grilled Salmon with White Wine Caper Sauce **GF**
Eggplant Parmesan **V**
Quinoa Sautee **V GF**
Cookie & Brownie Platter

Brewery & tasting tours can be arranged for your party for \$1 per person/per taste and a \$75 brew staff fee for a 1 hour tasting/tour with our head brewer on the brewery floor!

ALA CARTE OPTIONS

V = Vegetarian
GF = Gluten Free

Appetizers – *minimum 15/order*

All per piece unless otherwise noted

Bacon wrapped Scallops \$3.25 (2 scallop) **GF**

Sesame Beef Skewers \$2.25 per skewer **GF**

Crab Stuffed Mushrooms \$2.75 per piece **GF**

Chilled Steamed Prawns w/ Cocktail sauce \$3.25 (2 shrimp) **GF**

Chicken Teriyaki skewers \$1.75 per skewer **GF**

Salmon Cakes \$3.25 or \$5 for sliders

Mini-Burger Slider platter \$5 per piece

Pork Belly Slider w/pineapple jam \$5

Pulled pork, or beef brisket sliders \$5 each

Pigs in a phyllo blanket w/mustard dipping sauce \$1.25

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

Antipasti platter 2.75 per person **GF**

Bruschetta w/chopped tomato, red pepper and pesto sauce \$1.25 **V**

Crudités Platter w/assorted vegetables and ranch sauce \$2/pp **V GF**

Vegetable stuffed Mushrooms \$1.50 per piece **V GF**

Raw Vegetable Spring Roll \$1.50 **V GF**

Vegetable Quiche \$1.50 per piece **V**

Fresh fruit Platter \$2.75 per person **V GF**

Artisanal Cheese Platter featuring local cheeses and fresh fruit selections

\$3.50 per person **V GF**

Balsamic Marinated Vegetable Skewers \$2.25 per skewer **V GF**

Hummus with cucumbers and pita \$2.50 per person **V**

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

Chips & Salsa \$2 per person **V GF**

Entrees

All entrees per person unless otherwise noted

minimum 10/order

Grilled Sirloin Steak with Wine Demi Sauce \$17 **GF**

Apple wood Smoked Pork Loin with smoky Sage Gravy \$14

Grilled Sweet Balsamic Chicken, marinated and grilled chicken with a tangy balsamic vinegar reduction \$13 **GF**

Chicken Marsala with Roasted Mushrooms \$13 **GF**

Panko Breaded Chicken Parmesan \$13

Panko Breaded Alaskan Cod & Chips \$16

Grilled Salmon with White Wine Caper Sauce \$15

Quinoa served with a medley of Asian cut vegetables sautéed with egg and soy ginger sauce \$11, w/out egg \$10 **V, GF**

Eggplant Parmesan \$11 **V**

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

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

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

Beverages

3 beers on tap in the Double Decker Room

4 beers on tap in the Palladium

Beer \$6, Hard cider \$6, Red Diamond Merlot \$6, Townsend Chardonnay \$6, Sodas \$2

Bottled water \$2

Signature Cocktails \$8 – Available with fully hosted events or with the purchase of drink tickets... choices: cosmopolitan, margarita, mimosa, mojito

Unless otherwise requested we generally carry:

Kolsch, a traditional light german ale 5% ABV

Supergoose, a dry hopped flavorful ale 7.1%

El Dazzle Winter Stout, a roasty full flavored stout 6.3%

We also carry the **Hale's Pale American Ale** in the Palladium which is clean, crisp, balanced and true to style 5% ABV

Full liquor bar set up available as well for a \$100 set-up fee

Sides

\$1.75 per person

minimum 15/order

Garlic Mashed Red skin Potatoes **V GF**

Roasted Red Potato **V GF**

Quinoa with sautéed asian vegetables **V GF**

Brown Sugar Glazed Carrots **V GF**

Steamed Seasonal Vegetable **V GF**

Sweet Peas & Corn **V GF**

Twice Baked Baby Potatoes \$3 **V GF**

Coleslaw \$2.50 **V GF**

Salads

minimum 15/order

House Spring Salad with white Balsamic Vinaigrette \$5 **V GF**

Mixed Greens with Cucumbers, Carrots, and Cherry Tomatoes

Classic Caesar \$5 **V**

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

Penne Pesto Pasta Salad \$5 **V**

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

Spinach Salad with Vinaigrette \$5 **V GF**

Baby Spinach with candied walnuts and crumbled blue cheese

German Bacon Potato Salad \$2.50

Desserts

minimum 15/order

Chocolate Walnut Brownies \$2

Homemade Assorted Cookies \$2

Apple Strudel \$4

Tiramisu \$4

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.

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

Buffalo Chicken

Smoked Chicken, wing sauce, bleu cheese crumbles, mozzarella and green onion

Peppers & Pepperoni

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

Meat Lovers

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

Classic Cheese

Shredded mozzarella on a marinara base

Breakfast Options

minimum 15/order

Continental

- Fruit Platter 2.75 pp
- Gourmet Assorted Pastries \$6 pp
- Granola & Greek Yogurt w/honey \$6 pp
- Homemade Apple Strudel Danish \$3 pp
- House-Smoked Salmon w/Bagels, Cream Cheese, Capers, Red Onion and Lemon
\$7 pp

Hot Items Served in Chafers

minimum 15 orders/item

- Breakfast Potatoes \$1.50 per portion
- Mini-Vege Quiche \$1.50 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 breakfast burrito or scrambled eggs, 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
- Mimosa \$6