



22 COTTAGE ST.
MIDDLETOWN, NY 10940
CLEMSONBREWING.COM
(845) 775-4638



CATERING MENU

WINGS

Your choice of one of our house made sauces*:
Stout BBQ, Buffalo, Sesame Thai, Honey Siracha, and Burnt Honey Mustard

\$45 1/2 Tray \$85 Full tray

BUTTERED PRETZEL BITES

Freshly baked house made pretzel bites basted in butter and salted.

\$45 1/2 Tray \$85 Full Tray

BEER CHEESE SAUCE

An emulsion of Foundation Pale Ale Mustard, Irish Cheddar, and Cream.

\$25 1 QT

SEASONAL TACOS

Please inquire further.

\$2.75 Per Taco

BEER STUFFED MUSHROOMS

Mushrooms stuffed with brown ale sauteed mushrooms, garlic, green onions, and rosemary ciabatta bread crumb.

\$30 1/2 Tray \$55 Full Tray

10 HOUR BEER BRAISED PULLED PORK

(Pork Shoulder that is seared and then braised for 10 hours in our Hochmeister Brown Ale and aromatics.

\$50 1/2 Tray \$100 Full Tray

BURGER AND FRY DINNER

Minimum 20 guests, maximum 35 guests unless booked on Tuesday. You will build a menu of up to 4 burger styles. Your guests choose any burger off your Menu.

\$13 PP

GRILLED BRATWURST OVER BEER BRAISED CABBAGE & APPLES

Bratwurst that has been butterfied and grilled served over cabbage and apples that have been braised in blonde ale and schmaltz.

\$50 1/2 Tray \$100 Full Tray

WHOLE ROAST ORGANIC CHICKEN

A perfectly roast succulent chicken, served family style.

\$28 Per Chicken

SALMON FILLET

Your choice of Blackened, Lemon Dill, or Maple Soy 6oz Salmon Fillet.

\$9PP

SPINACH SALAD

Spinach, Roasted Red Peppers, Fresh Mozz, Crimini Mushrooms, Bacon, White Balsamic Vinaigrette.

\$35 1/2 Tray \$60 Full Tray

SEASONAL SALAD

Please inquire further.

MP

FRESH BAKED BREAD AND BUTTER

House made bread with house made butter. Minimum 20 People.

\$2.50 PPerson

SEASONAL VEGETABLE MEDLEY

Your choice of fresh steamed, sauteed, or roasted vegetables.

\$35 1/2 Tray \$65 Full Tray

ROASTED POTATO MEDLEY

Yukon Gold, Purple, Red Bliss, and Sweet Potato roasted with EVOO rosemary and thyme.

\$30 1/2 Tray \$55 Full Tray

TRUFFLED MASHED POTATOES

Creamy Mashed Potatoes with goat cheese, white truffle oil, and chives.

\$60 1/2 Tray \$110 Full Tray

BRÛLÉÉ SWEET POTATOES

Sweet Potatoes roasted and pureed then baked with a candy topping.

\$40 1/2 Tray \$70 Full Tray

CATERING MENU

HOUSE CROSTINI

Your choice of House eggplant caponata and ricotta salata - smoked salmon mousse - mango & avocado on Crostini

\$20 15 PC \$40 30 PC

ANTIPASTI SALAD

Imported thinly sliced prosciutto, sopresata, parmesan, grana padano, house pickled veg

\$5 PP

CHILLED SHRIMP COCKTAIL WITH HOUSEMADE COCKTAIL SAUCE

\$20 per LB

BAKED ZITI

Ziti baked with house marinara and house made ricotta, topped with fresh mozzarella

\$50 1/2 Tray \$100 Full Tray

RIGATONI ALA VODKA

Rigatoni tossed in a creamy pink vodka sauce with pancetta

\$40 1/2 Tray \$65 Full Tray

CHICKEN PARM

Chicken breast breaded and baked smothered in marinara and mozzarella

\$5 PP

CHICKEN FRANCAISE

Lemony sauteed chicken breast

\$5 PP

CHICKEN MILANESE

Thinly pound chicken cutlets breaded and fried. Individually topped with an arugula salad tossed in a simple lemon vinaigrette

\$5 PP

EGGPLANT ROLLATINI

Eggplant sliced thin and rolled. Filled with our house made ricotta, and topped with marinara and mozzarella)

\$4.50 PP

STUFFED SHELLS

Shells stuffed with our house made ricotta and parmesan, with marinara and melted mozzarella

\$50 1/2 Tray \$100 Full Tray

CAESAR SALAD

\$30 1/2 Tray \$55 Full Tray

GARDEN SALAD

\$25 1/2 Tray \$50 Full Tray

FRIED CHEESE

Your choice of Mozzarella or Goat Cheese breaded and fried to perfection with warm house marinara sauce

\$50 for 50pc

HERBED FOCACCIA

\$25 1/2 Tray \$35 Full Tray

MEAT LASAGNA

\$60 1/2 Tray \$110 Full Tray

SEASONAL VEGGIE LASAGNA

\$50 1/2 Tray \$100 Full Tray

SAUSAGE AND PEPPERS

Mild, hot, or sweet Italian sausage sauteed with tri-colored bell peppers and onions

\$50 1/2 Tray \$100

*Only one sauce per order.

