



CATERING MENU

STARTERS

TRAYS

A half tray has 15 portions as a full tray has 30 portions. Please be cognizant that some guests may consume more than one portion.

SEASONAL SALAD Heritage Lettuces, shredded carrots, diced tomatoes, red onions, all tossed in Clemson House dressing.
\$55 HALF TRAY **\$100 FULL TRAY**
Half trays: _____ # Full trays: _____

SPINACH SALAD Fresh spinach served with roasted red peppers, fresh mozzarella cheese, Crimini mushrooms, and bacon with a white balsamic vinaigrette.
\$35 HALF TRAY **\$70 FULL TRAY**
Half trays: _____ # Full trays: _____

CHARCUTERIE BOARD A delicious offering of imported cheeses and sliced meats including: sliced Prosciutto ham, Sopresatta sausage, country pate, Brie, herbed goat cheese, aged cheddar, vegetables, fresh fruit, accompanied by crisp crackers, focaccia and whole grain mustard.
\$125 SMALL (Feeds 50) **\$150 LARGE (Feeds 75)**
Half trays: _____ # Full trays: _____

CHICKEN WINGS Your choice of a house made sauce: Stout, BBQ, Buffalo, Sesame, Thai, or Honey Siracha.
\$55 HALF TRAY **\$100 FULL TRAY**
Half trays: _____ # Full trays: _____

CHICKEN VEGETABLE POTSTICKERS Pan fried chicken and vegetable filled dumplings seasoned with authentic Asian spices.
\$55 HALF TRAY **\$100 FULL TRAY**
Half trays: _____ # Full trays: _____

PORK POTSTICKERS Pan fried pork filled dumplings seasoned with authentic Asian spices.
\$55 HALF TRAY **\$100 FULL TRAY**
Half trays: _____ # Full trays: _____

VEGETABLE EGG ROLLS Assortment of vegetables in an egg noodle wrapper.
\$55 HALF TRAY **\$100 FULL TRAY**
Half trays: _____ # Full trays: _____

MINI CHICKEN TACOS Blend of onions, red chili flakes, and chicken in a corn tortilla.
\$55 HALF TRAY **\$100 FULL TRAY**
Half trays: _____ # Full trays: _____

BEER STUFFED MUSHROOMS Mushrooms stuffed with brown stout dark ale sautéed mushrooms, garlic, green onions, and rosemary ciabatta bread crumbs.
\$50 HALF TRAY **\$95 FULL TRAY**
Half trays: _____ # Full trays: _____

PER SERVING

FRESH BAKED BREAD & BUTTER Both freshly made in house. Need we say more?
(20 guest minimum)
\$2.50 PER SERVING

CHILLED SHRIMP COCKTAIL Served with house made cocktail sauce.
\$25 PER POUND
lbs. _____

SIDES

TRAYS

A half tray has 15 portions as a full tray has 30 portions. Please be cognizant that some guests may consume more than one portion.

ROASTED POTATO MEDLEY Yukon Gold, Purple, Red Bliss, and Sweet Potatoes oven roasted with rosemary and thyme.
\$45 HALF TRAY **\$90 FULL TRAY**
Half trays: _____ # Full trays: _____

TRUFFLED MASHED POTATOES Creamy mashed potatoes with goat cheese, white truffle oil and chives.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

CATERING MENU

- BRULEED SWEET POTATOES** Sweet potatoes oven roasted, pureed, and baked with a candy topping.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

ENTREES

TRAYS

A half tray has 15 portions as a full tray has 30 portions. Please be cognizant that some guests may consume more than one portion.

- STUFFED SHELLS** - Fresh pasta shells stuffed with our house made ricotta and parmesan cheese, topped with marinara sauce and melted mozzarella.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

- SAUSAGE AND PEPPERS** Mild, hot, or sweet Italian sausage sautéed with tri-colored bell peppers and onions.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

- BEER BRAISED PULLED PORK** Pork shoulder, pan seared and braised for 10 hours in Clemson Brewery Hochmeister Brown Ale!
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

- BRATWURST** Butterflied and grilled bratwurst served over cabbage and apples that have been braised in our blonde ale and schmaltz.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

- BAKED ZITI** Ziti baked with house marinara and house made ricotta, topped with mozzarella.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

- RIGATONI ALA VODKA** Rigatoni tossed in a creamy pink vodka sauce with pancetta.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

- MEAT LASAGNA** A sauté of onion, garlic and ground beef simmered with tomato and oregano, then layered with lasagna noodles and a creamy blend of cottage cheese, Parmesan and mozzarella cheese.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

- SEASONAL VEGETABLE LASAGNA** Chopped parsley, ricotta, eggs, Parmesan cheese, salt, and pepper. Assembled with locally sourced, in season vegetables and vegetable / tomato sauce layered with lasagna noodles.
\$60 HALF TRAY **\$110 FULL TRAY**
Half trays: _____ # Full trays: _____

PER SERVING

Minimum 15 servings of each item per option.

- CHICKEN PARMESAN** Chicken breast breaded and baked smothered in marinara and mozzarella.
\$5 PER SERVING
servings _____

- CHICKEN FRANCAISE** Lemony sautéed chicken breast.
\$5 PER SERVING
servings _____

- CHICKEN MILANESE** Thinly pounded chicken cutlets breaded and fried. Individually topped with arugula salad tossed and a lemon vinaigrette.
\$5 PER SERVING
servings _____

- EGGPLANT ROLLATINI** Eggplant sliced thin and rolled. Filled with our house made ricotta, and topped with marinara and mozzarella.
\$5.50 PER SERVING
servings _____

- SALMON FILLET** - Blackened with lemon dill or maple soy. 6 oz. serving cooked to perfection!
(lemon dill _____ / maple soy _____)
\$10 PER SERVING # servings _____

Custom dishes may be accommodated. Please speak with your event coordinator.



EVENT CONTRACT

Event Name: _____

Host/Hostess: _____

Address: _____

Phone: _____

E-mail: _____

Event Start Time: _____ Event End Time: _____

Estimated guest count: _____

(A final count is required 30 days prior to the event.)

BANQUET ROOM Total Hours _____ Total Price \$ _____

Rates/hour:

1-50 people \$100 (Partial* Room Reservation)

51-150 people \$300 (Full Room Reservation)

BEER GARDEN Total Hours _____ Total Price \$ _____

Rate/hour:

1-125 \$250

125-250 \$500

ENTIRE BREWERY
Rate: (12pm-11pm)\$6,500

Pricing subject to change based on party parameters.

*Please note that for "Partial Room/Beer Garden reservations" will have other Clemson Bros Brewery customers in the area not reserved.

(Partial* Beer Garden reserved) (Full Beer Garden reserved)

Total Hours: _____ **Total Price:** \$ _____



EVENT CONTRACT

BEVERAGE PACKAGES

OPT #1 - OPEN BAR

All craft beer, wine, spirits and non-alcoholic beverages will be tallied at the end of the evening and added to the bill. A minimum of 3 hours is required. Some exceptions may be accepted. Please discuss with your event coordinator.

(For large parties an additional labor fee to increase the number of servers may be required.)

OPT #2 - CASH BAR

Guests pay cash, plus gratuity for each beverage ordered. Tabs may be opened with a credit card.

(For large parties an additional labor fee to increase the number of servers may be required.)

PAYMENT REQUIREMENTS:

- Payments must be made with cash or check unless otherwise requested. A credit card payment may be subject to \$50 fee.
- A non-refundable 50% deposit reserves your space. No later than 30 days prior to the event, a total guest count, food/menu confirmation and payment for the balance of the room reservation is due. (Menu ingredients are purchased in advance of each event and we cannot accommodate last minute requests. Please plan accordingly.)
- Remaining balance due for: food, beverages, additional equipment requested, and special requests are due at the end of the event.
- Taxes and gratuity: NYS/Orange County tax: 0.8125%, plus a 20% gratuity will be added.

Agreed: (Please print name) _____

Signature: _____ **Date:** _____