

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 & 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.

\$55 HALF TRAY \$100 FULL TRAY
Half trays: _____ # Full trays: _____

PER SERVING

Minimum 15 servings of each item per option.

- FRESH BAKED BREAD & BUTTER**
Both freshly made in house. (20 guest minimum)

\$2.50 PER SERVING

servings _____

- 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: _____

- BRULEED SWEET POTATOES**
Sweet potatoes oven roasted, pureed, and baked with a candy topping.

\$60 HALF TRAY \$110 FULL TRAY
Half trays: _____ # Full trays: _____

Catering Menu

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 & parmesan cheese, topped with marinara sauce & 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 & onions.

\$60 HALF TRAY

\$110 FULL TRAY

Half trays: _____

Full trays: _____

BEER BRAISED PULLED PORK

Pork shoulder, pan seared & braised for 10 hours in Clemson 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 & 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 & baked smothered in marinara & 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.

Catering Event Contract

Wedding Name (Last name/Last name): _____

Host/Hostess: _____

Address: _____

Phone: _____ E-mail: _____

Event Date: _____ Event Start Time: _____ Event End Time: _____

Estimated guest count: _____

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

Entire Brewery

Includes:

- Full Service
- Catered Food
- Multiple Zones in Venue
- Linens, Tables, Chairs
- Drink Packages

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

*Pricing subject to change based on party parameters.

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

Catering Event Contract

Beverage Packages

OPT #1 - PER GUEST

- () Craft Beer Only \$10/hr. per guest
- () Craft Beer & Wine \$12/hr. per guest
- () Craft Beer, Wine & Spirits... \$15/hr. per guest

Complimentary non-alcoholic beverages will be provided with option #1 only. A minimum of 3 hours is required. Some exceptions may be accepted. Please discuss with your event coordinator.

Total guests: _____ Price per guest: \$ _____ Total Hours: _____ Total Price: \$ _____

OPT #2 - 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 #3 - 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: _____