



Starters

Half Trays - A half tray feeds 8-12 people. Some guests may consume more than one portion.

SEASONAL SALAD \$60

Heritage lettuce, shredded carrots, diced tomatoes, and red onions. Served with Clemson house dressing.

SPINACH SALAD \$60

Fresh spinach served with roasted red peppers, fresh mozzarella, mushrooms, and bacon. Served with white balsamic dressing.

CHARCUTERIE BOARD SMALL \$150

A small range of high-end imported aged cheeses and sliced meats served with an assortment of crackers. Feeds 35 people.

CHARCUTERIE BOARD LARGE \$210

A large range of high-end imported aged cheeses and sliced meats served with an assortment of crackers. Feeds 60 people.

CHICKEN WINGS \$55

Your choice of sauce: Stout BBQ, Sesame Thai, Honey Sriracha, Garlic Parmesan, & Mango Habanero.

CHICKEN VEGETABLE POTSTICKERS \$60

Chicken and vegetable filled dumplings, seasoned with authentic Asian spices. Paired with our Sesame Thai sauce.

PORK POTSTICKERS \$60

Pan fried pork filled dumplings, seasoned with authentic Asian spices. Paired with our Sesame Thai sauce.

VEGETABLE EGG ROLLS \$60

Assortment of vegetables in an egg noodle wrapper and a medley of light spices. Paired with our Sesame Thai sauce.

SHRIMP COCKTAIL CHILLED \$25/LB.

Jumbo shrimp served by the pound with lemon and house-made cocktail sauce. 16-20 ct. per pound. Feeds 5-6 people.

Sides

COCKTAIL MEATBALLS \$60

Your choice of Turkey, Ground Beef, Veal or Pork. Served with sweet & sour or classic marinara sauce.

BEER STUFFED MUSHROOMS \$60

Button mushrooms with stout stuffing consisting of fresh scallions and breadcrumbs.

BRUSCHETTA \$60

Tomato blend tossed in a house-made champaign vinaigrette. Light and sweet with a touch of thyme, placed on a toasted crostino.

ROASTED POTATOES \$60

Red potatoes oven roasted. Sprinkled with salt, pepper and garlic, then drizzled with virgin olive oil and tossed with a blend of house spices upon finish.

TRUFFLE MASHED POTATOES \$60

Yukon gold potatoes, mashed in a cream sauce with goat cheese, white truffle and topped with fresh scallions.

MASHED SWEET POTATOES \$60

Freshly peeled sweet potatoes steamed then mashed with salt and pepper then drizzled with maple syrup.

RICE PILAF \$60

Long grain rice. Medium style sprinkled with light spices and steamed in vegetable broth, then tossed with fresh mixed vegetables.



ROASTED GARLIC GREEN BEANS \$60

Steamed garlic and green beans, lightly dusted in salt and pepper, then oven-roasted for a crispy finish.

ROASTED GARLIC BROCCOLI \$60

Steamed garlic and broccoli, lightly dusted in salt and pepper, then roasted for a crispy finish.

Entrees

STUFFED SHELLS \$65

Fresh pasta shells stuffed with ricotta and parmesan cheese, topped with marinara sauce and melted mozzarella.

ITALIAN STYLE MEATBALLS \$65

Your choice of beef, turkey, veal, or pork, seasoned with Italian spices then smothered in a house-made marinara sauce.

SAUSAGE & PEPPERS \$65

Sweet Italian sausage sauteed with tri-colored bell peppers & onions.

BAKED MAC & CHEESE \$65

Macaroni is smothered in a house-made cheese sauce, topped with breadcrumbs. A traditional favorite.

BEER BRAISED PULLED PORK \$65

Pork shoulder, pan seared and braised for 10 hours in Clemson Bros. Monday Morning Stout.

CHICKEN PARMESAN \$70

House butchered cutlet baked then smothered in a marinara sauce and topped with mozzarella cheese.

BRATWURST \$65

Braised bratwurst served over sauerkraut and onions.

CHICKEN FRANCAISE \$70

House butchered chicken breast marinated in a lemon cream sauce, served traditional style.

BAKED ZITI \$65

Traditional Italian pasta tossed in a savory house tomato sauce made with Italian seasoning, red wine, and various vegetables then topped with Ricotta and Mozzarella.

CHICKEN MARSALA \$70

House butchered cutlet, cooked in a marsala wine sauce with mushrooms and garnished with scallions.

PENNE ALA VODKA \$65

Penne pasta tossed in a house-made Vodka sauce, topped with pancetta and fresh grated parmesan cheese.

(Optional shrimp or chicken upon request \$25)

SEASONAL VEGETABLE LASAGNA \$65

Chopped parsley, parmesan cheese, salt, and pepper. Assembled with locally sourced, in season vegetables and layered with lasagna noodles.

MEAT LASAGNA \$65

A sauté of onion, garlic, and ground beef simmered with tomato and oregano, then layered with lasagna noodles, parmesan and mozzarella cheese.

CHICKEN SALTIMBOCCA \$75

Baked chicken breast with prosciutto and mozzarella cheese. Served on a bed of spinach.



Catering Menu-Continued

SALMON FILLET \$110

Pacific salmon, 6oz. fillet, pan seared and cooked to medium well. Basted in lemon and herb spices.

EGGPLANT ROLLATINI \$70

Thinly sliced eggplant, filled with house-made ricotta, rolled in a traditional breadcrumb topped with marinara sauce and fresh mozzarella.

FRESH BAKED BREAD & BUTTER \$2 ea.

(20 guest minimum)



Gluten Free Half Trays

SHRIMP COCKTAIL \$25/LB.

WINGS \$55

Sauces: Honey Sriracha, Truffalo, BBQ, Garlic Parmesan, and Mango Habanero

CIDER-STUFFED MUSHROOMS \$65

Button mushrooms with cider stuffing consisting of fresh scallions and gluten free breadcrumbs.

CHARCUTERIE BOARD SMALL \$150

A small range of high-end imported aged cheeses and sliced meats. Feeds 35 people.

CHARCUTERIE BOARD LARGE \$210

A large range of high-end imported aged cheeses and sliced meats. Feeds 60 people.

ROASTED GARLIC GREEN BEANS \$60

Steamed garlic and green beans, lightly dusted in salt and pepper, then oven-roasted for a crispy finish.

ROASTED GARLIC BROCCOLI \$60

Steamed garlic and broccoli, lightly dusted in salt and pepper, then roasted for a crispy finish.

TRUFFLE MASHED POTATOES \$60

Yukon gold potatoes, mashed in a cream sauce with goat cheese, white truffle and topped with fresh scallions.

MASHED SWEET POTATOES \$60

Freshly peeled sweet potatoes steamed then mashed with salt and pepper then drizzled with maple syrup.

SEASONAL SALAD \$60

Heritage lettuce, shredded carrots, diced tomatoes, and red onions. Served with Clemson house dressing.

SPINACH SALAD \$60

Fresh spinach served with roasted red peppers, fresh mozzarella, mushrooms, and bacon. Served with white balsamic dressing.

SALMON FILET \$110

Pacific salmon, 6oz. fillet, pan seared and cooked to medium well. Basted in lemon and herb spices.

BRATWURST \$65

Braised bratwurst served over sauerkraut and onions.

PENNE ALA VODKA \$65

Penne pasta tossed in a house-made Vodka sauce, topped with pancetta and fresh grated parmesan cheese.

CIDER BRAISED PULLED PORK \$65

Pork shoulder, pan seared and braised for 10 hours in Docs Hard Cider.

CHICKEN FRANCAISE \$70

House butchered chicken breast marinated in a lemon cream sauce, served traditional style.

CHICKEN MARSALA \$70

House butchered cutlet, cooked in a marsala wine sauce with mushrooms and garnished with scallions.

CHICKEN SALTIMBOCCA \$75

Baked chicken breast with prosciutto and mozzarella cheese. Served on a bed of spinach.



Gluten Free Half Trays – Continued

SAUSAGE & PEPPERS **\$65**

Sweet Italian sausage sauteed with tri-colored bell peppers & onions.

BAKED ZITI **\$65**

Traditional Italian pasta tossed in a savory house tomato sauce made with Italian seasoning, red wine, and various vegetables then topped with Ricotta and Mozzarella cheese.



Catering Event Contract

1. Entire Brewery

Rate: (11am-11pm)..... \$10,500

Includes:

Full Service, Linens, Tables, Chairs +Multiple Zones including:

- Taproom
- Banquet Room
- Beer Garden
- Game Room

2. Partial Banquet Room

20-50 people, \$430 for 3 hours, \$150 per additional hour

3. Full Banquet Room

51-80 people, \$900 for 3 hours, \$300 per additional hour

4. Partial Beer Garden

20-50 people, \$750 for 3 hours, \$250 per additional hour

5. Full Beer Garden

51-99 people, \$1,500 for 3 hours, \$500 per additional hour

6. Bridal Suite: Flat fee of \$300

7. The Zone (Partial)

50-100 people, \$1,500 for 3 hours, \$500 per additional hour

8. The Zone (Full)

50-200 people, \$3,000 for 3 hours, \$1,000 per additional hour

Pricing subject to change based on party parameters

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



Catering Event Contract Beverage Packages (Brewery)

OPT #1 – PER GUEST

Craft Beer Only...\$15/hr. per guest

Craft Beer & Wine Only...\$17/hr. per guest

Craft Beer, Wine & Spirits...\$22/hr. per guest

A minimum of 3 hours is required. Some exceptions may be accepted. Please discuss it with your event coordinator.

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 applied.)

OPT #3 – OPEN BAR

The host of the event opens a tab for the party. Tab is paid at the end of the event.

OPT #4 – TABBED BAR

The host opens a tab for the party with a predetermined dollar amount limit. When the limit is reached, the bar switches to a cash bar.

Other options may be available. Please ask your coordinator.



Catering Event Contract

Name (First 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)

Payment Requirements

Initial each bullet point

- Payments must be made by cash or check unless otherwise requested. A credit card payment will be subject to a 4% fee. _____
 - A non-refundable 50% room fee deposit reserves your space, due a week after booking. _____
 - 30 days prior to the event, a total guest count, food/menu confirmation and final payment for room fee is due. _____
 - Menu ingredients are purchased in advance of each event, and we cannot accommodate last-minute requests. _____
 - The 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: 8.125%, plus a 20% gratuity will be added. _____
 - No outside food or beverage permitted. _____
 - The party is liable for any damage that occurred during your event. _____
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Catering Event Contract

Agreed: (Please print name): _____

Signature: _____ Date: _____