

BEERWORKS[®]

BREWING CO

We'd love to Host your Party!

RECEPTIONS

DINNER PARTIES

COCKTAIL PARTIES

BREWERY TOUR & TASTINGS

LUNCH PARTIES

BIRTHDAYS

AFTER WORK PARTIES

ANNIVERSARIES

HOW IT WORKS:

Let us know the DATE, TIME and # Guests for your Event.

We will let you know the FOOD & BEVERAGE Minimum (if applicable) to reserve the Date/Time/Space. NO ROOM CHARGES (provided F&B Minimum is satisfied).

Pick your FOOD choices from our Standard Options (see attached), let us recommend a Food Package or create a completely Custom Menu. We can provide a theme event such as a Brewery Tour & Tasting" to a New England Lobster Dinner or anything you desire.

The FOOD PACKAGES you choose and the Beverages consumed during the Party will be applied against the F&B Minimum. Taxes and Gratuities are additional.

Recommended FOOD CHOICES/PACKAGES:

RECEPTION / COCKTAIL STYLE PARTIES (Food \$12/pp and up)

- Pick 1-3 Starter Platters
- Pick 3-5 Bites/Passed Appetizers
- Pick 1-2 Desserts

LUNCH PARTIES (Food \$12/p and up)

- Pick Lunch Mains
- Add "Starter Platters" or "Bites/Passed Appetizers" if desired
- Add "Desserts" if desired

DINNER PARTIES (Food \$16/pp and up)

- Pick 1-3 Starter Platters
- Pick Dinner Mains
- Pick Dinner Sides
- Add "Bites/Passed Appetizers" if desired
- Add "a Carvery" if desired
- Add "Desserts" if desired

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STANDARD FOOD CHOICES

STARTERS & WELCOME PLATTERS

Corn Chips + Pico De Gallo
Assorted Cheese & Crackers
Veggie Display with Hummus
Fresh Fruit Platter
Artisan Cheeses & Charcuterie
Clam Chowder, Oyster Crackers
Chili, Tortilla Chips
Caesar Salad
Greek Salad
Mixed Baby Greens, Balsamic Vinaigrette
Beet Salad, Arugula, Goat Cheese, Pine Nuts Herb Vinaigrette
Fresh Mozzarella & Tomato, Pesto
*Custom Starters

BITES/PASSED APPETIZERS

Chicken Satay with Pineapple, Teriyaki Sauce
Stuffed Vegetarian Mushroom Caps
Boneless Wings, BBQ, Honey Hot or Buffalo, Blue Cheese Dressing
Vegetable Spring Rolls, Sesame Ginger Soy
Potato Bacon Spring Rolls, Sour Cream
Buffalo Chicken Empanada, Bleu Cheese Dressing
Chipotle BBQ Meatballs
Steak & Cheese Arancini, Chipotle Aioli
Fresh Mozzarella, Tomato Bruschetta, Pesto Olive Oil
Slow Braised Beef Empanada, Horseradish Cream
Seared Chorizo, Fig Glaze
Mozzarella Bites
Jalapeno Mac 'n Cheese Bites
Burger Sliders, Cheddar
Buffalo Shrimp, Blue Cheese
Tasso Shrimp, Sunshine Aioli
Scallops Wrapped in Bacon, Sriracha Mayo
*Custom Bites

DESSERT PLATTERS

Fresh Fruit Platter
Double Chocolate Fudge Brownies, Strawberries
Hoodsie Cups, Wooden Spoons
Fresh Baked Cookies
Cannoli
*Custom Dessert Platter



LUNCH MAINS

OPTION A SANDWICHES: Served with Coleslaw & Chips

Fresh Mozzarella & Tomato

Turkey Breast, Bacon, Baby Spinach, Cranberry Mayo Roll Up

Chicken Salad, Avocado, Lettuce, Tomato, Brioche Sliders

Sopresatta, Lettuce, Tomato, Herb Cider Vinaigrette

Country Ham, Swiss, Cucumber, Mesclun Greens, Spicy Mustard

Roasted Vegetables, Baby Spinach, Balsamic Vinaigrette

Killer Grilled Cheese

*Custom Sandwiches

OPTION B GRILLED PIZZAS:

Fresh Tomato, Mozzarella & Basil

BBQ Chicken with Cheddar Jack

Chicken Pesto with Mozzarella

Pepperoni Classic

Vegetarian

Four Cheese

*Custom Pizzas

DINNER MAINS

Penne & Grilled Vegetables

Maple Glazed Chicken, Spinach, Mushrooms

Tilapia Fillet, Black Bean Salsa, Lemon

Buffalo Chicken Mac n' Cheese

Shrimp Mac n' Cheese

Italian Fennel Sausage, Peppers + Onions

Roasted Quarter Chicken, Rosemary, Cracked Pepper

Berkshire Sausage Lasagna, French Bread

BBQ Turkey Tips, Corn Bread

Malt Salmon, Mango Fruit Salsa, Lemon

Blackened Swordfish, Poblano, Lime

Steak Tips, Corn Bread

*Custom Dinner Mains

ADD-ON MAINS:

CARVERY - Maple Glazed Pork Loin, Spiced Apples

CARVERY - Herbed Whole Turkey

CARVERY - Roasted Prime Rib, Horseradish Cream

*Custom Carvery

SIDES

Basmati Rice

Whipped Potatoes

Sautéed Broccolini

Green Beans

Honey Glazed Carrots

*Custom Sides

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