

CHURCH BREW WORKS

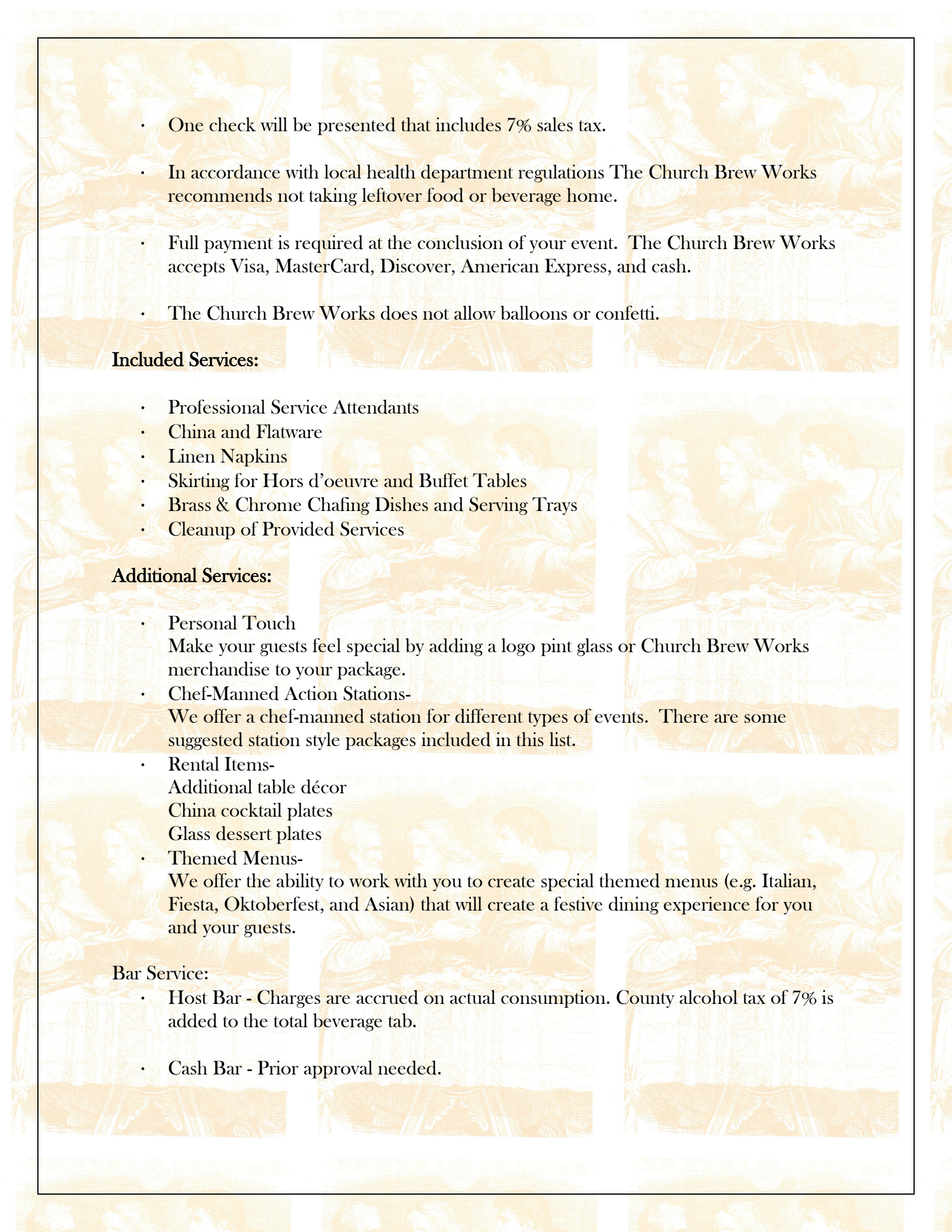
3525 LIBERTY AVENUE
PITTSBURGH, PA 15201
www.churchbrew.com

Church Brew Works Buffet Banquet Menu and Services

The following is a representation of the types of packages and services we offer. The Church Brew Works will gladly cater to any size group, large or small. We have presented many different pricing options for your convenience. Please choose the type of culinary and dining experience you would like to enjoy. Prices for variations are available at your request. Please contact Patti Goyke, our Party Coordinator to start planning your party today at 412-688-8200.

Booking Information:

- Group reservations require a signed contract and a \$200.00 deposit to reserve the space.
- We accept all major credit cards or cash for deposit. Credit cards will not be charged for deposit unless the event is cancelled short term (2 weeks prior) or the group doesn't show up the day of the event.
- Requires a minimum of 25 guests.
- Buffet dinners require an approximate guest count and menu options two weeks in advance.
- All party details must be finalized 7 business days prior to event including final guest count.
- On day of event you will be charged the final guest count or number served, whichever is greater.
- Set up fees for buffets are \$1.00 per person up to \$100.00.

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- One check will be presented that includes 7% sales tax.
 - In accordance with local health department regulations The Church Brew Works recommends not taking leftover food or beverage home.
 - Full payment is required at the conclusion of your event. The Church Brew Works accepts Visa, MasterCard, Discover, American Express, and cash.
 - The Church Brew Works does not allow balloons or confetti.

Included Services:

- Professional Service Attendants
- China and Flatware
- Linen Napkins
- Skirting for Hors d'oeuvre and Buffet Tables
- Brass & Chrome Chafing Dishes and Serving Trays
- Cleanup of Provided Services

Additional Services:

- **Personal Touch**
Make your guests feel special by adding a logo pint glass or Church Brew Works merchandise to your package.
- **Chef-Manned Action Stations-**
We offer a chef-manned station for different types of events. There are some suggested station style packages included in this list.
- **Rental Items-**
Additional table décor
China cocktail plates
Glass dessert plates
- **Themed Menus-**
We offer the ability to work with you to create special themed menus (e.g. Italian, Fiesta, Oktoberfest, and Asian) that will create a festive dining experience for you and your guests.

Bar Service:

- **Host Bar -** Charges are accrued on actual consumption. County alcohol tax of 7% is added to the total beverage tab.
- **Cash Bar -** Prior approval needed.

Buffet Style Package #1

Fresh Crudité

An assortment of fresh vegetables accompanied by ranch dipping sauce. (v)

Salad/Bread

Mixed greens salad topped with fresh tomatoes, cucumbers, red onions and shredded carrots. Served with Celestial Gold sesame vinaigrette and Ranch dressing. (v)

Ciabatta Bread with Herb Garlic Whipped Butter (v)

Entrees

(Choice of Two Entrees)

Pasta Pomodoro - Cavatappi pasta tossed with fresh tomatoes, olive oil, garlic and basil. (v)

Chicken Medallions - Sautéed and served with Pious Monk Dunkel mushroom sauce.

Shrimp Stuffed Tilapia- Baked with a splash of white wine and served with a red pepper cream sauce.

Sides

Rice Pilaf

Sauté of Fresh Seasonal Vegetables (v)

Price per Guest: \$17.95 (Prices are not inclusive of sales tax, service or set up fees)

Add unlimited soda, coffee and iced tea for \$2.95 per guest (excludes handcrafted sodas/fruit juices)

Add homemade dessert for an additional \$3.50 per guest (dessert choices on last page)

Buffet Style Package #2

Snacking Platter

(Choice of One Tray)

Fresh Crudité and Cheese- Assortment of fresh vegetables and cheeses accompanied by a dipping sauce. (v)

Grilled Vegetable- Assortment of marinated grilled vegetables. Served chilled with herb aioli dipping sauce. (v)

Salad/Bread

Mixed greens salad with fresh tomatoes, cucumbers, red onions and shredded carrots. Served with Celestial Gold Sesame Vinaigrette and Ranch dressing. (v)

Ciabatta Bread with Herb Garlic Whipped Butter (v)

Entrees

(Choice of Two)

Lemon Chicken Portobello- Sautéed chicken medallions with baby Portobello mushrooms and a lemon butter & white wine sauce.

Pasta Primavera- Cavatappi pasta tossed with an array of fresh vegetables. Finished with an herb-garlic cream sauce and grated parmesan cheese. (v)

Buffalo and Mushroom Meatloaf - Made home style with fresh herbs and mushrooms. Served with roasted tomato demi-glace.

Vegetables

(Choice of One)

Lime Glazed Carrots (v)

Seasonal Vegetable Medley (v)

Green Beans Almandine with Brown Butter (v)

Sides

(Choice of One)

Rice Pilaf

Roasted Yukon Gold Potatoes (v)

Orzo Salad (v)

Price per Guest: \$21.95 (Prices are not inclusive of sales tax, service or set up fees)

Add unlimited soda, coffee and iced tea for \$2.95 per guest (excludes handcrafted sodas/fruit juices)

Add homemade dessert for an additional \$3.50 per guest (dessert choices on last page)

Buffet Style Package #3

Snacking Platter

(Choice of One)

Fresh Crudité and Cheese- Assortment of fresh vegetables and cheeses accompanied by a dipping sauce. (v)

Grilled Vegetable- Assortment of marinated grilled vegetables. Served chilled with herb aioli dipping sauce (v)

Stationary Hors d'oeuvres

(Choice of Two)

Hummus with pita chips (v)

Spinach & Gouda Dip with tri-color tortilla (v)

Bison Meatballs with Tomato Demi-Glace

Chicken Wings with Beer Buffalo Sauce

Potato Pierogies with Sautéed Onions (v)

Zucchini Cakes with Mango Chutney (v)

Salad/Bread

Mixed greens salad with fresh tomatoes, cucumbers, red onions and shredded carrots.

Served with Celestial Gold Sesame Vinaigrette and Ranch dressing. (v)

Ciabatta Bread with Herb Garlic Whipped Butter (v)

Entrees

(Choice of Two)

Stuffed Pork Loin- Stuffed with a blend of feta, sun-dried tomatoes, and spinach. Roasted and served with roasted garlic demi-glace.

Chicken Bruschetta- sautéed chicken medallions topped with marinated tomato salad and a blend of provolone and mozzarella cheeses.

Grilled Vegetable Lasagna- Layers of marinated grilled vegetables, eggplant romano, roasted tomato sauce, pesto and four cheeses. (v)

Salmon Medallions- Pan seared and served with a lemon & herb cream.

Vegetables

(Choice of One)

Mustard Glazed Carrots (v)

Seasonal Vegetable Medley (v)

Green Beans Almandine with Brown Butter (v)



Sides

(Choice of One)

Rice Pilaf

Roasted Yukon Gold Potatoes (v)

Orzo Salad (v)

Asparagus & Parmesan Risotto (v)

Price per Guest: \$25.95 (Prices are not inclusive of sales tax, service or set up fees)

Add unlimited soda, coffee and iced tea for \$2.95 per guest (excludes handcrafted sodas/fruit juices)

Add homemade dessert for an additional \$3.50 per guest (dessert choices on last page)

Buffet Style Package #4

Snacking Platter

(Choice of One)

Fresh Crudité and Cheese- Assortment of fresh vegetables and cheeses accompanied by a dipping sauce. (v)

Grilled Vegetable- Assortment of marinated grilled vegetables. Served chilled with herb aioli dipping sauce (v)

Stationary Hors d'oeuvres

(Choice of Three)

Hummus with pita chips (v)

Spinach & Gouda Dip with tri-color tortilla (v)

Bison Meatballs with Tomato Demi-Glace

Chicken Wings with Beer Buffalo Sauce

Potato Pierogies with Sautéed Onions (v)

Zucchini Cakes with Mango Chutney (v)

Salad/Bread

Mixed greens salad with fresh tomatoes, cucumbers, red onions and shredded carrots.

Served with Celestial Gold Sesame Vinaigrette and Ranch dressing. (v)

Ciabatta Bread with Herb Garlic Whipped Butter (v)

Chef Carved Entrees (additional fee applies)

(Choice of One)

Roasted Turkey Breast with Cranberry Demi-Glace

Roasted Pork Loin with Mango Chutney

Roasted Beef Striploin with Horseradish Aioli

Entrees

(Choice of One)

Chicken Roulade- Stuffed with spinach, sun dried tomatoes, provolone and mozzarella cheese. Served with chicken jus lie.

Crab Cakes- oven baked and served with a lemon tarragon aioli.

Falafel- served with lemon herb yogurt (v)

Vegetables

(Choice of One)

Lime Glazed Carrots (v)

Seasonal Vegetable Medley (v)

Green Beans Almandine with Brown Butter (v)



Sides

(Choice of two)

Rice Pilaf

Roasted Yukon Gold Potatoes (v)

Orzo Salad (v)

Asparagus & Parmesan Risotto (v)

Price per Guest: \$29.95 (Prices are not inclusive of sales tax, service or set up fees)

Add unlimited soda, coffee and iced tea for \$2.95 per guest (excludes handcrafted sodas/fruit juices)

Add homemade dessert for an additional \$3.50 per guest (dessert choices on last page)

An additional \$50.00 fee applies for chef carved meats.

Popular Additions

Roasted Beef Tenderloin

(to replace a meat item)

Roasted Leg of Lamb

(to replace a meat item)

Pierogie Station -Potato and cheese pierogies, assorted toppings

Optional Platters

(Extra charges may apply)

Caprese Platter- tomato, fresh mozzarella, basil, balsamic vinegar

Smoked Salmon Platter- smoked salmon, eggs, red onions, crostini, dill cream cheese, capers

Greek Platter- feta, olives, tomatoes, hummus, cucumbers

Pickled Vegetable Platter- assorted pickled vegetables, mustard, crostini

Hummus Platter- seasonal hummus, pita bread, olives, feta cheese

Gravlax Platter- house made gravlax, chopped eggs, red onion, capers, crostini, dill cream cheese

Salads

(Extra charges may apply)

Mesclun Mix, crumbled blue cheese, toasted walnuts, apples and creamy cranberry dressing

Spinach, Field Greens, feta, pine nuts, artichoke quarters, mushrooms, sweet pepper vinaigrette

Spring mix, watercress, goat cheese, pistachios, dried cranberries, cranberry vinaigrette

Spring mix, romaine, vanilla sugared almonds, fresh strawberries, raspberry vinaigrette

Optional Appetizers - chilled

(Extra charges may apply)

Crab dip

Redskin potatoes with crème fraiche and caviar

Antipasto skewer (tomato, mozzarella, pepperoni)

Mediterranean Crostini

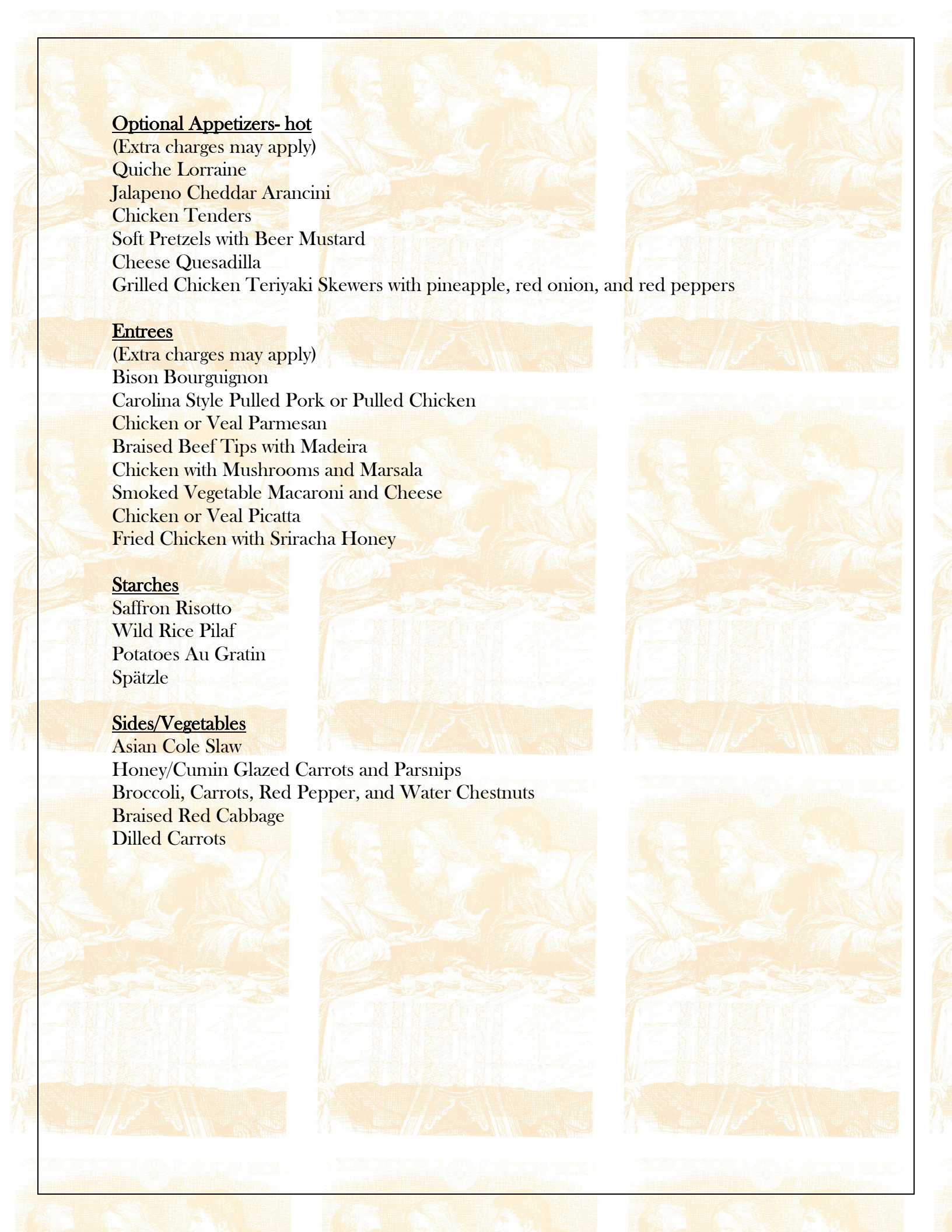
Asparagus wrapped with prosciutto

Shrimp cocktail

Prosciutto wrapped butternut squash and fig with balsamic reduction

Bruschetta

Cucumber Rounds with dilled cream cheese and red peppers

The background of the entire page is a repeating pattern of a classical-style illustration. It depicts three men seated at a dining table covered with a white tablecloth. The table is set with various dishes, glasses, and plates. The men are dressed in period clothing, and the scene is rendered in a detailed, etched style. The overall color palette is a warm, golden-yellow.

Optional Appetizers- hot

(Extra charges may apply)

Quiche Lorraine

Jalapeno Cheddar Arancini

Chicken Tenders

Soft Pretzels with Beer Mustard

Cheese Quesadilla

Grilled Chicken Teriyaki Skewers with pineapple, red onion, and red peppers

Entrees

(Extra charges may apply)

Bison Bourguignon

Carolina Style Pulled Pork or Pulled Chicken

Chicken or Veal Parmesan

Braised Beef Tips with Madeira

Chicken with Mushrooms and Marsala

Smoked Vegetable Macaroni and Cheese

Chicken or Veal Picatta

Fried Chicken with Sriracha Honey

Starches

Saffron Risotto

Wild Rice Pilaf

Potatoes Au Gratin

Spätzle

Sides/Vegetables

Asian Cole Slaw

Honey/Cumin Glazed Carrots and Parsnips

Broccoli, Carrots, Red Pepper, and Water Chestnuts

Braised Red Cabbage

Dilled Carrots

The background of the entire page is a repeating pattern of a classical-style illustration. It depicts three men seated at a table covered with a white tablecloth. The table is set with various dishes, including plates, glasses, and a central bowl. The men are dressed in traditional, possibly biblical or historical, attire. The illustration is rendered in a light, monochromatic style that blends with the overall aesthetic of the menu.

Desserts

25-35 Guests Please Choose 2

36+ Guests Please Choose 3

(All desserts on buffets are bite size)

Cupcakes/Cakes

Red Velvet Cupcakes

German Chocolate Cupcakes

Carrot Cake Cupcakes

Chocolate Mousse Cupcakes

Orange Saffron Cupcakes

Double Chocolate Mousse Cake

Zebra Cakes

Cookies

Chocolate Chip

Coconut Macaroons

White Chocolate & Macadamia Nuts

Peanut Butter Cookies

Pecan Tassies

Brownies

Smores Brownies

Cheesecake

Black Forest

Plain

Chocolate

Peanut Butter

Turtle

Pumpkin (seasonal)

Misc Desserts

Bread Pudding

Pumpkin Bread Pudding (seasonal)

BrewMisu (AKA Tiramisu)

Baklava

Pumpkin Pie (seasonal)