



## **Church Brew Works Brunch Buffet Menu and Services** **Revised 1/1/2019**

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. Sunday –Thursday requires a minimum of \$21.50 per guest plus any set up fees, tax, and gratuity. Friday requires a minimum of \$30 per guest plus any set up fees, tax, and gratuity after 4pm. Saturday requires a minimum of \$25 per guest plus any set up fees, tax, and gratuity before 2pm, \$35 per guest plus any set up fees, tax, and gratuity after 2pm.
- 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.
- 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:

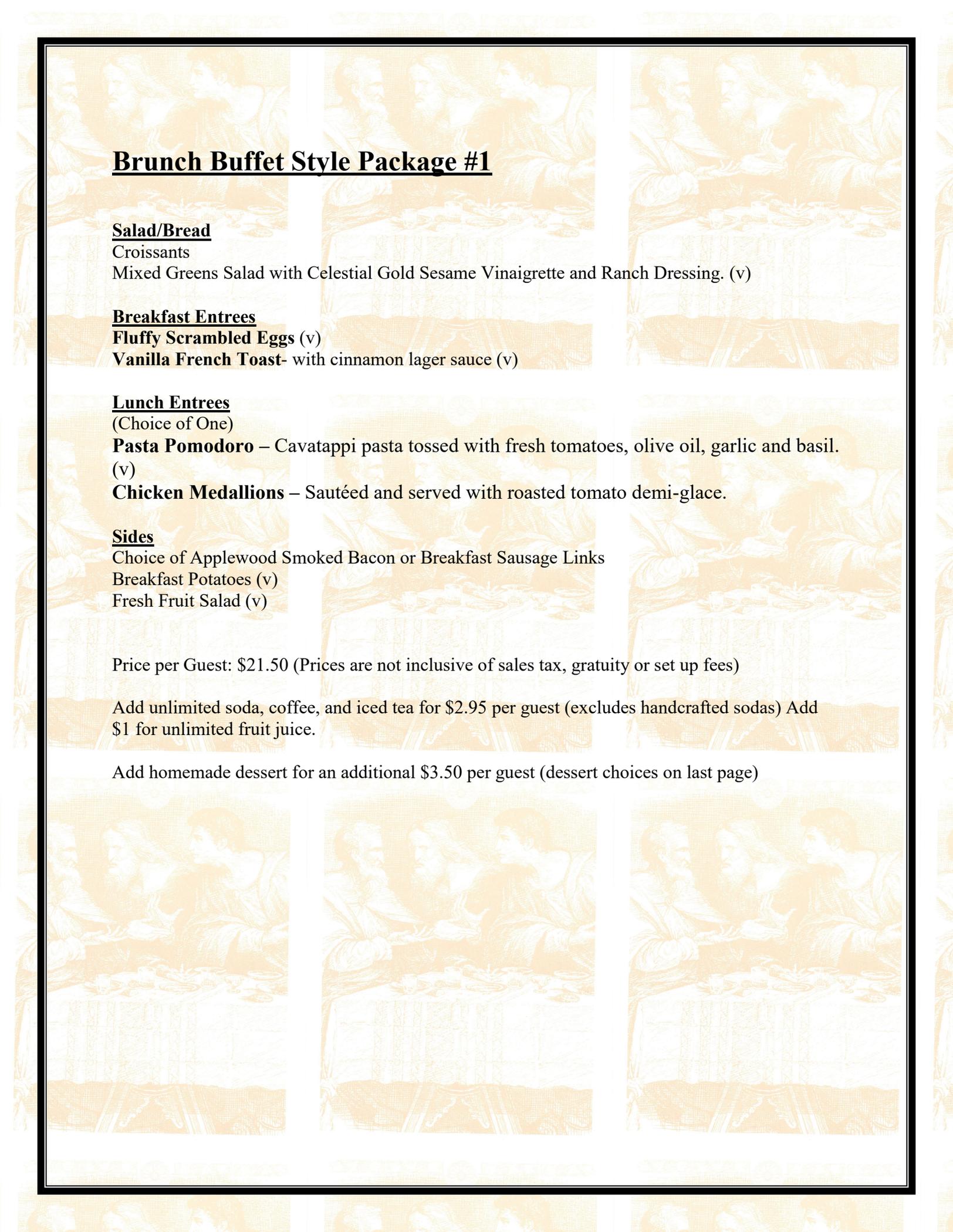
- Professional Service Attendants
- China and Flatware
- Linen Napkins
- Skirting for Hors d'oeuvre and Buffet Tables
- Brass & Chrome Chafing Dishes and Serving Trays
- Cleanup of Provided Services

#### 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.



## **Brunch Buffet Style Package #1**

### **Salad/Bread**

Croissants

Mixed Greens Salad with Celestial Gold Sesame Vinaigrette and Ranch Dressing. (v)

### **Breakfast Entrees**

**Fluffy Scrambled Eggs** (v)

**Vanilla French Toast**- with cinnamon lager sauce (v)

### **Lunch Entrees**

(Choice of One)

**Pasta Pomodoro** – Cavatappi pasta tossed with fresh tomatoes, olive oil, garlic and basil.

(v)

**Chicken Medallions** – Sautéed and served with roasted tomato demi-glace.

### **Sides**

Choice of Applewood Smoked Bacon or Breakfast Sausage Links

Breakfast Potatoes (v)

Fresh Fruit Salad (v)

Price per Guest: \$21.50 (Prices are not inclusive of sales tax, gratuity or set up fees)

Add unlimited soda, coffee, and iced tea for \$2.95 per guest (excludes handcrafted sodas) Add \$1 for unlimited fruit juice.

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

## **Brunch Buffet Style Package #2**

### **Salad/Bread**

Croissants

Mixed Greens Salad with Celestial Gold Sesame Vinaigrette and Ranch Dressing. (v)

### **Breakfast Entrees**

(Choice of Two)

**Fluffy Scrambled Eggs** (v)

**Strata Casserole-** with broccoli, mushrooms, and cheese (v)

**Quiche Lorraine-** with Swiss cheese and bacon

**Vanilla French Toast-** with cinnamon lager sauce (v)

**Belgian Waffles-** with fresh fruit compote (v)

### **Lunch Entrees**

(Choice of One)

**Lemon Chicken Portobello-** Sautéed chicken medallions with baby Portobello mushrooms and lemon herb cream.

**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.

### **Sides**

Choice of Applewood Smoked Bacon or Breakfast Sausage Links

Breakfast Potatoes (v)

Fresh Fruit Salad (v)

Price per Guest: \$26.00 (Prices are not inclusive of sales tax, gratuity or set up fees)

Add unlimited soda, coffee, and iced tea for \$2.95 per guest (excludes handcrafted sodas) Add \$1 for unlimited fruit juice.

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

## **Brunch Buffet Style Package #3**

### **Salad/Bread**

Croissants

Mixed Greens Salad with Celestial Gold Sesame Vinaigrette and Ranch Dressing. (v)

### **Breakfast Entrees**

(Choice of Three)

**Frittata**- spinach, tomato, cheddar (v)

**Strata Casserole**- with broccoli, mushrooms, and cheese (v)

**Quiche Lorraine**- with Swiss cheese and bacon

**Vanilla French Toast**- with cinnamon lager sauce (v)

**Belgian Waffles**- with fresh fruit compote (v)

**House made Granola**- yogurt, berries

### **Lunch Entrees**

(Choice of One)

**Pork Marsala**- Pork loin medallions sautéed with mushrooms. Finished with a Marsala wine, garlic and herb sauce.

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

**Baked Grilled Vegetable Penne**- Marinated grilled vegetables, four cheeses, and beer marinara tossed with penne and baked. (v)

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

### **Breakfast Sides**

Applewood Smoked Bacon

Breakfast Sausage Links

Breakfast Potatoes (v)

Fresh Fruit Salad (v)

### **Lunch Sides**

(Choice of One)

Rice Pilaf

Orzo Salad

Seasonal Vegetable Medley

Price per Guest: \$36.50 (Prices are not inclusive of sales tax, gratuity or set up fees)

Add unlimited soda, coffee, and iced tea for \$2.95 per guest (excludes handcrafted sodas) Add \$1 for unlimited fruit juice.

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

### Additions

- Omelet Station \$6/person (attendant required)  
made to order omelets including assorted fillings
- Carving Station \$7/person (attendant required)  
choice of baked ham, roasted turkey breast, or roasted beef striploin
- Crepe Station \$6/person (attendant required)  
made to order crepes with sweet or savory fillings
- Gravlax Platter \$5/person  
house made gravlax, chopped eggs, red onion, capers, crostini, dill cream cheese
- Chilled Grilled Vegetable Platter \$4.25/person  
assorted marinated vegetables, basil aioli
- Hummus Platter \$3.75/person  
seasonal hummus, wood fired flatbread, olives, feta cheese
- Pierogie Station \$6/person  
Potato and cheese pierogies, assorted toppings

### Desserts

25-35 Guests Please Choose 2

36+ Guests Please Choose 3

#### Cupcakes/Cakes

Red Velvet Cupcakes  
German Chocolate Cupcakes  
Carrot Cake Cupcakes  
Chocolate Mousse Cupcakes  
Orange Saffron Cupcakes  
Double Chocolate Mousse Cake  
Zebra Cakes

#### Cheesecake

Black Forest  
Plain  
Chocolate  
Peanut Butter  
Turtle  
Pumpkin (seasonal)

#### Cookies

Chocolate Chip  
Coconut Macaroons  
White Chocolate & Macadamia Nuts  
Peanut Butter Cookies  
Pecan Tassies  
Brownies  
S'mores Brownies

#### Misc Desserts

Bread Pudding  
Pumpkin Bread Pudding (seasonal)  
BrewMisu (AKA Tiramisu)  
Baklava  
Pumpkin Pie (seasonal)