



CHURCH BREW WORKS

Revised 1/1/2019

Church Brew Works 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.

- 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 group doesn't show up day of 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. Saturday requires a minimum of \$35 per guest plus any set up fees, tax, and gratuity.
- Sit down dinners menu options and approximate guest count, are required two weeks in advance of your event.
- All entrées must be pre-ordered no later than 7 business days prior to event.
- One check will be presented that includes 7% sales tax.
- 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.
- Host Bar - Charges are accrued on actual consumption. County alcohol tax of 7% is added to the total beverage tab.
- Cash Bar - Approval needed

Platinum Tier

Establishment 8 Filet Mignon- Grilled to medium-rare and served with a loaded twice baked potato, oven roasted asparagus and cabernet demi-glace.

Lobster Ravioli - Served with charred tomato, roasted corn, crispy leeks and saffron cream.

**** Veggie "Spaghetti"** - Zucchini noodles tossed with fresh mushrooms, red onion and oven roasted cauliflower. Finished with red pepper pesto. (v)

- A. Served with ciabatta bread. \$42
- B. Served with ciabatta bread, and house salad. \$48
- C. Served with ciabatta bread, house salad, and dessert. \$51.5
- D. Served with ciabatta bread, appetizer and house salad. \$53
- E. Served with ciabatta bread, appetizer, house salad, and dessert. \$56.5

Gold Tier

Beef Tenderloin - Roasted to medium-rare * and served with roasted garlic smashed potatoes, butter roasted carrots, and fried onion; finished with red wine demi-glace.

Crab Cakes - Oven baked and served with rice pilaf, roasted corn salad and roasted red pepper aioli.

**** Veggie "Spaghetti"** - Zucchini noodles tossed with fresh mushrooms, red onion and oven roasted cauliflower. Finished with red pepper pesto. (v)

- A. Served with ciabatta bread. \$28
- B. Served with ciabatta bread, and house salad. \$34
- C. Served with ciabatta bread, house salad, and dessert. \$37.5
- D. Served with ciabatta bread, appetizer and house salad. \$39
- E. Served with ciabatta bread, appetizer, house salad, and dessert. \$42.5

NO SUBSTITUTIONS ON STEAK TEMPERATURES

****VEGGIE SPAGHETTI WILL BE CHARGED BRONZE TIER PRICING**

Silver Tier

Beef Tenderloin Tips - Pan seared and tossed with broccoli, mushrooms and red peppers. Finished with soy ginger sauce and served with rice.

Salmon - Lightly seasoned and grilled. Served with rice, sautéed broccoli and herb garlic cream.

**** Veggie "Spaghetti"** - Zucchini noodles tossed with fresh mushrooms, red onion and oven roasted cauliflower. Finished with red pepper pesto. (v)

- A. Served with ciabatta bread. \$26
- B. Served with ciabatta bread, and house salad. \$32
- C. Served with ciabatta bread, house salad, and dessert. \$35.5
- D. Served with ciabatta bread, appetizer and house salad. \$37
- E. Served with ciabatta bread, appetizer, house salad, and dessert. \$40.5

Bronze Tier

Twin Chicken Breasts - Grilled and served with roasted garlic mashed potatoes, steamed broccoli, and roasted tomato demi-glace.

Pasta Primavera w/Shrimp - Cavatappi pasta tossed with shrimp and an array of fresh vegetables. Finished with an herb-garlic cream sauce and grated parmesan cheese.

**** Veggie "Spaghetti"** - Zucchini noodles tossed with fresh mushrooms, red onion and oven roasted cauliflower. Finished with red pepper pesto. (v)

- A. Served with ciabatta bread. \$22.5
- B. Served with ciabatta bread, and house salad. \$28.5
- C. Served with ciabatta bread, house salad, and dessert. \$32
- D. Served with ciabatta bread, appetizer and house salad. \$33.5
- E. Served with ciabatta bread, appetizer, house salad, and dessert. \$37

Appetizers for the sit-down banquet menu are served as family style platters. The platters consist of Spinach, Feta, and Smoked Gouda Dip, Risotto Fritters, and Potato & Cheese Pierogies.

For dessert options please choose one of the following: Malted Bread Pudding with a Cinnamon Lager Sauce, Brewmisu, or Malted Vanilla & Caramel Swirl Ice Cream.