



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 Station
 - 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 caramel 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 red wine demi-glace.

Sides

Choice of Apple wood 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 homemade dessert for an additional \$4 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 caramel 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)

Jubilee Hilltop Ranch Beef and Mushroom Meatloaf - Made home style with fresh herbs and mushrooms. Served with red wine demi-glace.

Sides

Choice of: Apple wood 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 homemade dessert for an additional \$4 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 caramel 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 Pasta- Marinated grilled vegetables, four cheeses, and beer marinara tossed with cavatappi pasta and baked. (v)

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

Breakfast Sides

Choice of: Apple wood Smoked Bacon or 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 homemade dessert for an additional \$4 per guest (dessert choices on last page)

Additions

- Omelet Station \$6/person (attendant required)
 - made to order omelets including assorted fillings
- Carving Station \$9/person (attendant required)
 - choice of baked ham, roasted turkey breast, or roasted beef strip loin
- 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, pita chips, 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

Cookies

Chocolate Chip
Coconut Macarons
White Chocolate & Macadamia Nuts
Peanut Butter Cookies
Pecan Tassies

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)
Brownies
S'mores Brownies