



### 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 decor
  - 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**

**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**

Rice Pilaf

Sauté of Fresh Seasonal Vegetables (v)

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

Add homemade dessert for an additional \$4 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 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.

### Vegetables

(Choice of One)

Butter Roasted 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: \$26.00 (Prices are not inclusive of sales tax, service or set up fees)

Add homemade dessert for an additional \$4 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 Flatbread (v)

Spinach & Gouda Dip with Tortilla Chips (v)

Bison Meatballs with Tomato Demi-Glace

Chicken Wings with Beer Buffalo Sauce

Potato Pierogies with Sautéed Onions (v)

Zucchini Cakes with Red Pepper Pesto (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)

**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 pasta and baked. (v)

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

### **Vegetables**

(Choice of One)

Butter Roasted 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)

Spinach & Parmesan Risotto (v)

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

Add homemade dessert for an additional \$4 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 Flatbread (v)

Spinach & Gouda Dip with Tortilla Chips (v)

Jubilee Hilltop Ranch Beef Meatballs with red wine demi-glace

Chicken Wings with Beer Buffalo Sauce

Potato Pierogies with Sautéed Onions (v)

Zucchini Cakes with Red Pepper Pesto (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 Honey Mustard Sauce and Cranberry Demi-Glace

Roasted Pork Loin with Honey Mustard Sauce and Creamy Mushroom Sauce

Roasted Beef Striploin with Horseradish Sauce and Red wine Demi-Glace

### 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 herb aioli.

**Veggie "Spaghetti"-**Cavatappi pasta tossed with fresh mushrooms, red onions and oven roasted cauliflower. Finished with red pepper pesto. (v)



Vegetables

(Choice of One)

Butter Roasted 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)

Spinach & Parmesan Risotto (v)

Price per Guest: \$39.00 (Prices are not inclusive of sales tax, service or set up fees)

Add homemade dessert for an additional \$4 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

**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

## **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 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)