



Church Brew Works Banquet Appetizer Menu and Services

Revised 5/7/22

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. Please choose the type of culinary and dining experience you would like to enjoy. Prices for variations are available upon request. Please contact 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 \$24 per guest plus any set up fees, tax, and gratuity.

Friday requires a minimum of \$35 per guest plus any set up fees, tax, and gratuity.

Saturday requires a minimum of \$40 per guest plus any set up fees, tax, and gratuity.

- Banquets require an approximate guest count and menu options two weeks in advance.
- All party details must be finalized seven 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
- 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.
- Rental Items
Additional table décor
- 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.

Table Assortments

(Priced per person, minimum of 25 guests)

- **Garden Vegetable – 3.5**
 - Fresh vegetables overflowing with vibrant color. Served with Ranch dipping sauce.
- **Domestic Cheese – 4.75**
 - Assortment of cubed cheeses served with flatbread crackers and a mustard dipping sauce.
- **Grilled Marinated Vegetables – 4.75**
 - Marinated in a champagne vinaigrette and lightly grilled. Served chilled with pesto mayo.
- **Antipasto – 8.25**
 - Thinly sliced prosciutto, capicola, & aged provolone, crumbled blue cheese, fresh vegetable giardiniera, olives, and herb crostini.
- **Smoked Salmon – 5.5**
 - Served with traditional accompaniments including crostini, minced red onion, capers, chopped eggs, and aioli.
- **Spinach, Feta & Smoked Gouda Dip – 4.25**
 - Served warm with tri-colored tortilla chips.
- **Blue Cheese Dip – 4**
 - Served warm with fresh vegetables, sliced apple and fresh sliced baguettes.
- **Crab Dip – 5.75**
 - A delicious blend of CBW Celestial Gold Beer, three cheeses, Lake Pontchartrain Blue Crab, and spices. Served warm with sliced fresh ciabatta.
- **Hummus – 4.25**
 - Traditional hummus served with fresh vegetables and pita chips.
- **Fresh Fruit – 4.75**
 - Fresh seasonal display of fruits served with a honey citrus yogurt dipping sauce.

Appetizers

(We recommend 3-5 selections, priced per piece, minimum of 20 pieces per item)

Hot Items:

- Petite Crab Cakes with Sriracha Mayo - MKT
- Petite "Jubilee Hilltop Farm" beef meatballs with red wine demi glace - 3.25
- Quiche Lorraine - 2.25
- Crab & Cheese Tartlets - MKT
- Spanikopita (v) - 2.75
- Boursin Stuffed Mushrooms (v) - 2.25
- Potato & Cheese Pierogies with Sour Cream (v) - 2
- Seasonal Arancini - 2.5
- Jumbo Chicken Wings with Beer Buffalo Sauce - 3.5
- Soft Pretzels with Maple Beer Mustard (v) - 2.5
- Chicken Fingers - 3.25
- Zucchini Cakes with Red Pepper Pesto (v) - 2.5
- Grilled Chicken Teriyaki Skewers - 3.75
- Mini Potato Pancakes with Sour Cream & Chives (v) - 2.25
- Veggie Quesadillas with Pico de Gallo (v) - 2

Chilled Items:

- Smoked Salmon Mousse Bouchee - 2.5
- Ale Simmered Shrimp Cocktail - 3.75
- Bruschetta on Crostini (v) - 2
- Petite Redskin Potato stuffed with Crème Fraiche & Chives - 2.25
- Prosciutto Wrapped Asparagus - 2.5
- Cucumber with Dilled Cream Cheese and Red Pepper (v) - 2.25
- Roasted Beef Crostini with Horseradish Mayo - 3.75
- Fresh Mozzarella, Grape Tomato, & Basil Skewers (v) - 2.75
- Gazpacho Shooter (v) - 4
- Goat Cheese Crostini with Olive Tapenade (v) - 2.75