



Church Brew Works Banquet Brunch Buffet 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 –Friday afternoon 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 after 4pm.

Saturday requires a minimum of \$30 per guest plus any set up fees, tax, and gratuity before 2pm. \$40 per guest plus any set up fees, tax, and gratuity after 2pm.

- 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.
- 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.

Brunch Buffet Style Package #1

Salad/Bread

(Choice of Salad)

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

Fresh Fruit Salad (v)

Croissants

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 tomatoes, olive oil, garlic and basil. (v)

Chicken Medallions – Sautéed and served with red wine demi-glace.

Sides

Choice of Applewood Smoked Bacon or Breakfast Sausage Links

Breakfast Potatoes (v)

Price per Guest: \$24 (Prices are not inclusive of sales tax, gratuity or set up fees)

Add homemade dessert for an additional \$4.5 per guest (dessert choices on last page)

Brunch Buffet Style Package #2

Salad/Bread

(Choice of Salad)

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

Fresh Fruit Salad (v)

Croissants

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)

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

Sides

Choice of Applewood Smoked Bacon or Breakfast Sausage Links

Breakfast Potatoes (v)

Price per Guest: \$29 (Prices are not inclusive of sales tax, gratuity or set up fees)

Add homemade dessert for an additional \$4.5 per guest (dessert choices on last page)

Brunch Buffet Style Package #3

Salad/Bread

(Choice of Salad)

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

Fresh Fruit Salad (v)

Croissants

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)

Lunch Entrees

(Choice of One)

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)

Lunch Sides

(Choice of One)

Rice Pilaf

Seasonal Vegetable Medley

Price per Guest: \$40 (Prices are not inclusive of sales tax, gratuity or set up fees)

Add homemade dessert for an additional \$4.5 per guest (dessert choices on last page)

Additions

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

Desserts

25-35 Guests Please Choose 2

36+ Guests Please Choose 3

Cupcakes

Red Velvet Cupcakes
German Chocolate Cupcakes
Carrot Cake Cupcakes
Chocolate Mousse Cupcakes

Cookies

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

Cheesecake

Black Forest
Plain
Chocolate
Turtle
Pumpkin (seasonal)

Misc Desserts

Bread Pudding
Pumpkin Bread Pudding (seasonal)
Brewmisu (AKA Tiramisu)