



Church Brew Works Group Luncheon Menu

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:

- Minimum guest count of 25 required
- A \$100.00 deposit is required to hold date
- One check only
- 7% Sales tax is added to all checks unless tax-exempt form is submitted prior to arrival
- Gratuity at host's discretion
- Payment required in full on the day of event
- Pre-order from selected menu seven working days prior to the event
- If there are 50 or more paying guests 2 meals will be complimentary for tour guide and driver. If there are less than 50 paying guests no meals will be complimentary (for tour groups)
- Dessert upgrades are available for packages including desserts- bread pudding, tiramisu, and others for only \$5.25 per person.
- Add one pint of our handcrafted specialty beer for only \$5.00 per person
- Add an exclusive Church Brew Works souvenir glass for only \$4.00 per person
- Add appetizers- a platter of our best sellers for only \$21.95. (Serves four people)
- We can work with any group...custom menus and arrangements can be made, just ask.
- Host Bar: Charges are accrued on actual consumption. County alcohol tax of 7% will be added to the total beverage tab.
- Cash Bar: Prior approval required

Silver Tier:

Chicken Breast - Lightly seasoned chargrilled chicken breast served with seasonal vegetables and finished with a red wine demi-glace.

Veggie Quesadilla – Mushrooms, red onions, red peppers, black beans and jack cheese sandwiched between a flour tortilla and cooked till crisp. Served with Pico de Gallo. (v)

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.

A. Served with ciabatta bread - \$16

B. Served with house salad and ciabatta bread - \$22

C. Served with house salad, ciabatta bread, and vanilla ice cream- \$23.75

Gold Tier:

Salmon - Lightly seasoned chargrilled fillet of salmon served with seasonal vegetables and a lemon herb cream.

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

Veggie “Spaghetti” – Cavatappi pasta tossed with fresh mushrooms, red onions and oven roasted cauliflower. Served with red pepper pesto.

A. Served with ciabatta bread- \$19

B. Served with green salad and ciabatta bread - \$25

C. Served with green salad, ciabatta bread, and vanilla ice cream- \$26.25