



## **Church Brew Works Brunch Sit Down Menu and Services**

**Revised 11-10-22**

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 checks for deposit.
- Requires a minimum of twenty-five 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.
- Sit down menu and guest count are required two weeks in advance.
- All food must be pre-ordered no later than seven business days prior to event including final guest count.
- 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.
- Host Bar- Charges are accrued on actual consumption. County alcohol tax of 7% is added to the total beverage tab.
- Cash Bar- Approval required.

## **Bronze Tier:**

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

**Fluffy Scrambled Eggs**- Served with breakfast potatoes and breakfast sausage

**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.

**Vanilla French Toast**- Griddled golden-brown. Drizzled with caramel sauce and served with fresh fruit.

Price per Guest: \$16

- A. Served with house salad. \$22
- B. Served with house salad and dessert. \$28
- C. Served with appetizer and house salad. \$28.5
- D. Served with appetizer, house salad, and dessert. \$34.5

## **Silver Tier:**

**Quiche Lorraine**- with Swiss cheese and bacon. Served with fresh fruit.

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

**Bananas Foster French Toast**- griddled golden-brown. Topped with rum glazed bananas and drizzled with caramel sauce. Served with fresh fruit.

**Jubilee Hilltop Farms Meatloaf**- made home style with fresh herbs and local mushrooms; served with seasonal vegetables and red wine demi-glace.

Price per Guest: \$19

- A. Served with house salad. \$25
- B. Served with house salad and dessert. \$31
- C. Served with appetizer and house salad. \$31.5
- D. Served with appetizer, house salad, and dessert. \$37.5





## Gold Tier:

**Spinach, Mushroom and Goat Cheese Frittata**- Served with fresh fruit.

**Crab Cake**- lightly seasoned and oven baked. Served with seasonal vegetables and roasted red pepper aioli.

**Belgian Waffles**- cooked to golden-brown. Topped with fresh fruit compote and orange whipped cream

**Beef Burgundy**- Beef tips braised in burgundy wine with carrots, onions, mushrooms and garlic. Served with rice pilaf.

Price per Guest: \$24

- A. Served with house salad. \$30
- B. Served with house salad and dessert. \$36
- C. Served with appetizer and house salad. \$36.5
- D. Served with appetizer, house salad, and dessert. \$42.5

**Appetizers are served as family style platters. They consist of Soft Pretzels, Risotto Fritters, and Potato & Cheese Pierogies. Dessert options include: Malted Bread Pudding with Caramel Sauce and Chocolate Mousse.**