



➤ BREWING - COMPANY ➤

EVENT

MENU

SNACKS & APPS

(Priced per 25 people)

Cowboy Caviar

Corn and bean salsa with tomatoes, jalapeños, cilantro.

Served with BBQ tortilla chips - \$50 | Add queso - \$35

Cheese Board

Mild Wisconsin Cheddar & Muenster with assorted crackers. - \$65

With Salami - \$75

Fruit Board

Assorted fresh fruit served with raspberry cream dip. - \$75

Veggie Board

Assorted fresh vegetables served with ranch. - \$65

Sliders

Served on slider buns with BBQ sauce and pickle chips.

Pulled Pork - \$225 | Smoked Brisket - \$300

Nachos

Homemade tortilla chips, house queso, sour cream, shredded Cheddar cheese, tomatoes, cowboy caviar, black olives & scallions.

Ground Beef - \$200 | Smoked Brisket \$300

Pretzel Bites

Salted pretzel bites, served with homemade cheese sauce & beer mustard.

5 bites per person - \$150

BBQ Buffet Stations

(Priced per person - Minimum order 25)

Classic BBQ Sandos

*Served on an egg bun with BBQ sauce, pickle, red onion, homemade chips & coleslaw. Pulled Pork - \$15 | Smoked Brisket - \$16
Add Cowboy beans \$3 pp | Mac 'n Cheese \$4 pp*

Tex-Mex Bowl

*Cilantro-lime rice, marinated cucumbers, pico de gallo, queso fresco and cowboy caviar with your choice of smoked brisket or pulled pork. \$20
Served with Thai chili sauce. Add tortilla chips \$3 pp.*

Don't Risk It Platter

*Pulled pork and smoked brisket with BBQ sauce, Carolina sauce, coleslaw, pickle chips and corn bread with honey butter. \$20
Add mac 'n cheese \$4 pp | Cowboy beans \$3 pp*

Lena Loaded Mac Bar

*Cavatappi noodles with white cheddar cheese sauce, shredded Cheddar cheese, scallions, bacon bits & BBQ sauce. \$16
Add Pork Belly \$4 pp | Pulled Pork \$5 pp | Smoked Brisket \$6 pp*

Baked Potato Bar

*Baked potatoes with white Cheddar cheese sauce, shredded Cheddar, sour cream, bacon bits and chives.
Add Pork Belly \$4 pp | Pulled Pork \$5 pp | Smoked Brisket \$6 pp*

Nacho Bar

*Homemade tortilla chips, house queso, sour cream, shredded Cheddar cheese, tomatoes, cowboy caviar, black olives & scallions.
Ground Beef - \$200 | Smoked Brisket \$300*

BUFFET DINNER

Choose 2 meats & 2 sides - \$30 per person.

Buffets are served with a salad, choice of dressing and homemade cornbread with honey butter. Dressing: Ranch, Italian, French

MEAT CHOICES:

Wild Mushroom Chicken

Grilled chicken breast smothered with a creamy white wine and wild mushroom sauce.

Cowboy Chicken

Grilled chicken breast topped with our homemade cheese sauce and fresh cowboy caviar.

Smoked Brisket

Tender brisket slowly smoked with our house secret recipe rub.

Smoked Pulled Pork

Juicy pulled pork, slow smoked with our house secret recipe rub.

Loaded Mac 'n Cheese

Cavatappi noodles and homemade white cheddar cheese sauce, bread crumbs, bacon bits and scallions.

SIDE CHOICES:

Green Beans, Coleslaw, House Potato Chips, Cowboy Beans, White Cheddar Mac 'n Cheese, or Mashed Potatoes

DESSERTS

Assorted Homemade Cookies

Chocolate Chip, Oatmeal Raisin & White Chocolate Macadamian

Served 25 people - \$75 - 2 cookies pp

Homemade Bread Pudding

Served with a warm brandy cream sauce.

Served 20 people - \$125

BEVERAGE SERVICE

Lemonade

3 gallons - \$40

Coffee Station

30 cups - \$70

ADDITIONAL INFORMATION

In House Events:

- Calf-A | 50 people | \$300 | Access to main bar
- Upstairs Loft | 180 people | \$1000 | Private bar available
- All events are subject to a 22% gratuity & 7.75% sales tax.

Drop Off Events:

- Served in foil pans with disposable plates and utensils.
- Delivery Fee: \$35 within 15mi. +\$2 per mi. over 15mi.
- Onsite server +\$25/hr. with 22% gratuity.
- Return disposable chauffeur for \$1 your next pint
- All drop offs are subject to a 15% delivery fee & 7.75% sales tax.