

SAMUEL ADAMS BREWHOUSE

CATERING MENU

A 20% service charge applies to all Food and Beverage prices.

We offer our cold and hot hors d'oeuvres by minimum of 50 pieces.

COLD HORS D'OEUVRES

- Antipasto skewers: \$39.95
- Assorted dips and chips: \$32.95
- Tomato basil bruschetta: \$39.95
- Seasonal fruit kabobs: \$40.95
- Smoked salmon canapé with dill cream cheese: \$48.95
- Shrimp cocktail: \$69.95
- Caprese platter: \$39.95
- Vegetable crudités with ranch dressing: \$59.95
- Fresh fruit display: \$69.95
- Gourmet cheese display: \$69.95
- Domestic cheese display: \$49.95
- Cookies: \$35.95
- Brownies: \$39.95

HOT HORS D'OEUVRES

- Buffalo wings with ranch dipping sauce: \$69.95
- Spinach and artichoke dip with toasted French bread crostini: \$49.95
- Vegetable or pork spring rolls with plum sauce: \$69.95
- Sweet and sour, Swedish or barbecue meatballs: \$35.95
- Jalapeño cheese poppers: \$60.95
- Crispy fried chicken tenders with honey mustard dipping sauce: \$59.95
- Teriyaki beef skewers: \$64.95
- Crab-stuffed mushrooms: \$84.95
- Brie en croute \$59.95

SAMUEL ADAMS BREWHOUSE

PLATED

\$21.95 per person

Stuffed chicken breast with boursin herb cheese and spinach
Spring mix greens with heirloom tomatoes, cucumbers, carrots and choice of dressing
Red skin garlic mashed potatoes and chef vegetables of the day
Freshly baked dinner rolls with butter

Fillet – \$26.95 per person

Caesar salad with herb croutons and shaved parmesan cheese
Fillet mignon with blue cheese-infused demi-glace
Roasted fingerling potatoes and seasoned broccolini
Freshly baked dinner rolls with butter
Coffee and tea service

The Sea – \$25.95 per person

Spring mix greens with heirloom tomatoes, cucumbers, carrots
and balsamic vinaigrette
Grilled fillet of salmon finished with a honey citrus glaze
Wild rice pilaf and jardinière vegetables
Freshly baked dinner rolls with butter
Coffee and tea service

\$23.95 per person

Garnished tender field greens
Grilled French pork chop with a blueberry bourbon sauce
Red skin garlic mashed potatoes and fresh vegetables
Freshly baked dinner rolls with butter
Coffee and tea service

Guests are not limited to the listed menus.
Any menu can be created and budgeted to fit your needs.

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BUFFET

All buffets are served with your choice of salad, dressings and rolls with butter.

LUNCH – \$14.95 per person

Buffet includes choice of one entrée, one fresh vegetable and one starch.

DINNER – \$16.95 per person

Buffet includes choice of two entrées, two fresh vegetables and two starches.

THE OLYMPIC

Roasted pork loin with apple and onion compote, grilled mahi topped with pineapple salsa, rustic garlic mashed potatoes, sweet potato casserole, whole haricot verts with sautéed bacon and onions and orange, honey-glazed carrots

THE COOKOUT

Barbecue ribs, barbecue chicken, corn on the cob, baked beans, mac and cheese and cole slaw

THE MEDITERRANEAN

Portuguese sausage topped with sautéed onions and peppers, chicken bruschetta, roasted red potatoes, grilled vegetables and green beans with caramelized onions

THE PACIFIC

Pan-seared salmon in dill cream sauce, roasted rosemary chicken, sautéed asparagus, chef blend vegetables, wild rice and rustic mashed potatoes

ISLAND STYLE

Teriyaki-glazed chicken thighs, Kahlua-style pork, fried rice, island vegetables and fire-roasted vegetable blend

RAINIER COMFORT

Herb London broil garnished with a red wine au jus chicken giana, roasted fingerling potatoes, rice pilaf, balsamic roasted vegetables and sautéed Brussel sprouts with bacon and onion

BACKYARD PICNIC

Hamburgers and brats with all the fixings, macaroni salad, potato salad, JoJos and chef blended vegetable

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ACTION STATIONS

All action stations include dinner rolls and are priced a la carte.

PASTA STATION

\$8 per person

Penne, bowtie and tortellini pastas

Your choice of two sauces:

Marinara, alfredo, Spicy vodka or chipotle cream sauce

Assorted vegetable accompaniments and parmesan cheese

Enhance your pasta selection:

Shrimp \$6.95, sea scallops \$6.95, breast of chicken \$5.95 or lobster \$8.95

CARVING STATIONS

Slow-roasted prime rib of beef au jus with horseradish cream sauce.

Serves approximately 50 guests: \$295

Roasted top round of beef au jus with horseradish cream sauce.

Serves approximately 50 guests: \$235

Roasted breast of turkey and cranberry sauce served with homemade turkey gravy.

Serves approximately 50 guests: \$165

Southern-style, brown sugar-glazed ham with pineapple sauce, rolls and condiments.

Serves approximately 50 guests: \$165

Roasted rosemary pork loin with rolls and condiments.

Serves approximately 50 guests: \$210

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BREAKFAST SELECTIONS

All served with freshly brewed coffee, hot tea, orange and apple juice.

CONTINENTAL BREAKFAST

\$8.95 per person

Assorted Danish pastries and muffins
Butter and preserves

\$10.95 per person

Assorted Danish pastries
Fresh seasonal fruit and berries
Assorted dry cereal and oatmeal
Butter and preserves

BREAKFAST BUFFETS

Classic – \$12.95 per person

Assorted Danish pastries, warm biscuits, fresh seasonal fruit
Butter and preserves
Fluffy scrambled eggs with your choice of
breakfast potatoes with sautéed onions and bell peppers or hash browns
Sausage patties and crisp bacon

Rise and Shine – \$13.95 per person

Fluffy scrambled eggs
Cinnamon French toast or pancakes with maple syrup
Home-style garlic rosemary potatoes or hash browns
Sausage patties and crisp bacon
Biscuits served with butter and preserves

OMELET STATION

\$8 per person

Includes ham, tomatoes, mushrooms, green onions,
bell peppers and shredded cheese

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HOLIDAY BUFFET

\$19.95 per person

Roasted turkey
Glazed baked ham
Roasted root vegetables
Honey orange-glazed carrots
Cornbread dressing
Garlic red mashed potatoes

DESSERTS

New York-style cheesecake: \$3.95
Chocolate molten cake: \$4.95
Red velvet: \$5.95
Tiramisu: \$4.95

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