

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

- Assorted dips and chips: \$36.95
- Tomato basil bruschetta: \$39.95
- Seasonal fruit kabobs: \$59.95
- Smoked salmon canapé with dill cream cheese: \$58.95
- Shrimp cocktail: \$69.95
- Vegetable crudités with ranch dressing: \$59.95
- Fresh fruit display: \$69.95
- Gourmet cheese display: \$74.95
- Domestic cheese display: \$59.95
- Cookies: \$39.95
- Brownies: \$49.95

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: \$44.95
- Jalapeño cheese poppers: \$64.95
- Crispy fried chicken tenders with honey mustard dipping sauce: \$64.95
- Teriyaki beef skewers: \$64.95

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PLATED

The Classic – \$25.95 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 – \$32.95 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 – \$29.95 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

The Farm – \$26.95 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

Add your choice of salad with dressings for \$2.95 per person and/or rolls with butter for \$.95 per person.

LUNCH

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

DINNER

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

THE COOKOUT

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

Lunch \$15.95/Dinner \$18.95 per person.

THE MEDITERRANEAN

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

Lunch \$17.95/Dinner \$21.95 per person.

THE PACIFIC

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

Lunch \$18.95/Dinner \$21.95 per person.

ISLAND STYLE

Teriyaki-glazed chicken thighs, Kahlua-style pork, fried rice, Caribbean blend vegetables and fire-roasted peppers and onions.

Lunch \$14.95/Dinner \$17.95 per person.

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.

Lunch \$17.95/Dinner \$19.95 per person.

BACKYARD PICNIC

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

Lunch \$14.95/Dinner \$17.95 per person.

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ACTION STATIONS

All action stations are priced a la carte per person. include dinner rolls for \$.95 per person

PASTA STATION

\$9 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 \$7.95, sea scallops \$8.95, breast of chicken \$6.95 or lobster \$9.95

CARVING STATIONS

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

Serves approximately 50 guests: - Subject to market price.

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

Serves approximately 50 guests: - Subject to market price.

Roasted breast of turkey and cranberry sauce served with homemade turkey gravy. Serves approximately 50 guests: \$265

Southern-style, brown sugar-glazed ham with pineapple sauce, rolls and condiments. Serves approximately 50 guests: \$265

Roasted rosemary pork loin with rolls and condiments.

Serves approximately 50 guests: \$310

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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 – \$13.95 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 – \$14.95 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

*Minimum of 40 guests for all breakfast buffets,
or 30 guests if paired with a dinner/lunch buffet

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HOLIDAY BUFFET

\$24.95 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: \$4.95
Chocolate molten cake: \$5.95
Red velvet: \$5.95
Tiramisu: \$4.95

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