

# Square One Brewery and Distillery

Catering & Banquet Menu



# Banquet Appetizer Menu

Please see our appetizer options below and use this menu as a general guide. All **dollar amounts are average prices per person. We can design your event's menu** around your needs. Items may be chosen from either menu.

## Traditional Options

Chicken Quesadillas	\$4.00
*Pub Chips	\$1.65
*Beer Pretzels	\$2.50
Toasted Ravioli w/ Marinara Sauce	\$2.60
Crab Rangoon w/ Sweet and Sour	\$3.40
Egg Rolls w/ Sweet and Sour	\$2.55
*Trio of Dips	\$2.65
Spiced hummus, guacamole & white cheddar pimento cheese, served with tricolored tortilla chips & crostini.	
*Spinach and Artichoke Dip	\$2.65
Buffalo Hot Wings	\$3.00
*Vegetable Crudité	per platter \$25.00
Sliders	
Burger	\$5.00
BBQ Pulled Pork	\$5.00
Smoked Chicken Salad	\$4.00

## Expanded Options

Curried Chicken Satay	\$2.50
Bacon Flatbread with onions, crème fraiche, thyme & cheese	\$3.00
*Broccoli Cheddar Mini Quiche	\$6.00
*Grilled white pimento cheese	\$5.00
Add Ham	\$6.00
Bacon Wrapped Stuffed Dates	\$4.50
Mini Beef Wellington	\$4.50
Shrimp Cocktail	\$5.00
*Marinated Olives	per 2lb bowl \$25.00
*Tomato Bruschetta	\$4.00
Stuffed mushrooms	
*Spinach and Cheese	\$3.00
Chorizo & Fennel	\$5.25
Crab Cake	\$7.50

## Dessert Options

### Dessert Samplers

Dessert Samplers will be served buffet style.

\$4 per person—2 Items per guest

\$6 per person—3 Items per guest

Please select three

- Chocolate Stout Brownie
- Apple Crisp
- Pound Cake
- Chocolate Covered Strawberries
- Assorted Cookies

Third Course Served Desserts \$6.00

All options listed above are available as a third course served dessert.

\* Denotes a Vegetarian Dish

## Breakfast Buffet Options

*Scrambled Eggs	\$2.00
Bacon, Pork or Chicken Sausage or Ham	\$4.00
*Breakfast Potatoes	\$4.00
*Pancakes: Regular, Blueberry or Pecan	\$3.00
Biscuits and Gravy	\$4.00
*English Muffins or Toast	\$2.00
*Fresh Fruit Salad	\$4.00



# Banquet Entree Menu

## Second Course Options

Bavarian Weizen Chicken \$16.00  
Pan Roasted Chicken Breast, with fresh garlic and herbs, finished with Bavarian Weizen and served with garlic mashed potatoes and vegetables.

Stout Braised Pot Roast \$16.00  
Slow roasted beef in a stout demi-glace, served with garlic mashed potatoes and vegetables.

Salt & Pepper Steak \$18.00  
Pepper encrusted pub steak topped with a whiskey barrel sea salt, served with a side of herb scalloped potatoes & fresh vegetables.

Fresh Atlantic Salmon \$16.00  
Pan seared salmon served with a pale ale mustard cream sauce, rice pilaf and vegetables.

Cuban Pork \$16.00  
Smoked pulled pork, black beans & rice with a pineapple chimichurri and served with flour tortillas.

☿ Portabella Lasagna \$15.00  
Layers of sliced portabellas, fresh pasta, & Italian cheese in a garlic-herb tomato sauce. Served with garlic bread & kale chips.

Ragout \$15.00  
Pulled braised lamb in red sauce with fresh pasta and served with garlic bread.

## First Course Options

\*Beer Cheese Soup \$4.00  
\*Mixed Green Salad \$4.00  
\*Caesar Salad \$5.00  
\*Spinach Salad \$5.00

## Sandwich Options

Pub Burger \$11.00  
½ pound ground chuck burger with cheddar cheese and all the trimmings.

Cuban Sandwich \$10.00  
Smoked ham, pulled pork & Swiss cheese with house cured pickles & Pale Ale Mustard, served on a hoagie.

BBQ Pulled Pork \$10.00  
Smoked pulled pork with house made BBQ sauce, topped with tabasco straw onions, served on ciabatta.

PBLT \$10.00  
Pork Pastrami, house-made bacon, romaine lettuce, and tomato with bacon aioli on a hoagie

☼ Grown Up Grilled Cheese \$10.00  
Brimstone Gouda, tomato & spinach on wheat bread. Add house-cured bacon \$1.

Chicken Salad \$9.00  
Grilled chicken tossed with pecans, celery, grapes & scallions in a savory mayonnaise topped with tomato and mixed greens on whole wheat bread

Sandwich options only available for lunch gatherings



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