



20 **BREW** 23
CATERING
& EVENTS
FARGO, ND

Catering Menu

WHETHER IT'S AN INTIMATE WEDDING OR A BIG CORPORATE BASH,
BREW CATERING & EVENTS SPECIALIZES IN CREATING MEMORABLE EVENTS. WE
SET OURSELVES APART WITH ND NICE HOSPITALITY & CHEF-DRIVEN MENUS. SIT
BACK, RELAX AND ENJOY YOURSELF WHILE WE TAKE CARE OF YOU AND YOUR
GUESTS!

Breakfast Ala Carte

BUILD YOUR OWN BREAKFAST BUFFET - per person

MAINS

BREAKFAST SANDWICHES

FLAKY CROISSANTS, EGG PATTIES, SLICED CHEDDAR CHEESE, BAON OR SAUSAGE - 9

BREAKFAST TACOS

SERVED WITH FLOUR OR CORN (GF) TORTILLAS, SCRAMBLED EGGS, GROUND BREAKFAST SAUSAGE, CHEESE, PICO DE GALLO, SOUR CREAM & HOT SAUCE - 8

ROASTED VEGETABLE EGG BAKE - 8

WAFFLE BAR

FLUFFY WAFFLES WITH ALL THE TOPPINGS! BERRY COMPOTE, SYRUP, BUTTER, WHIPPED CREAM - 12

BREAKFAST BURRITOS

FLOUR TORTILLA FILLED WITH SCRAMBLED EGGS, BREAKFAST SAUSAGE, CHEDDR CHEESE, ROASTED PEPPERS & ONIONS. SERVED WITH SOUR CREAM & HOT SAUCE

CINNAMON ROLL FRENCH TOAST BAKE - 8

SIDES - PER DOZEN

CINNAMON ROLLS

FLUFFY CINNAMON ROLLS TOPPED WITH VANILLA CREAM CHEESE ICING \$48

CARAMEL PECAN ROLLS

JUMBO CINNAMON ROLLS DRENCHED IN SWEET CARAMEL SAUCE & TOPPED WITH PECANS \$54

MIXED MUFFINS

MIXED MUFFINS - FLAVORS VARY \$42

YOGURT PARFAIT

GREEK VANILLA YOGURT TOPPED WITH HOUSE GRANOLA & FRESH BERRIES \$72

SIDES - PER PERSON

PER PERSON

FRESH FRUIT - 4

BREAKFAST POTATOES WITH ONIONS & PEPPERS - 3

APPLEWOOD SMOKED BACON - 4

BREAKFAST SAUSAGE LINKS - 3

SLICED HAM - 3

STRAWBERRY RHUBARB MUFFIN PARFAIT

STRAWBERRY-RHUBARB YOGURT FILLED MUFFINS TOPPED WITH BROWN SUGAR SUNFLOWER SEED GRANOLA \$51

Breakfast Buffets

-priced per person-

AMERICAN CLASSIC

SCRAMBLED EGGS, BREAKFAST POTATOES WITH ONIONS & PEPPERS, BACON OR SAUSAGE & FRESH FRUIT - 14

CONTINENTAL BREAKFAST

MIXED MUFFINS & PASTRIES, FRESH FRUIT & YOGURT PARFAITS - 13

EUROPEAN BREAKFAST

BUTTERY CROISSANT, SLICED CHEESES & MEATS, JAM, BUTTER & FRESH FRUIT - 14

CHICKEN & WAFFLES

SOUTHERN FRIED CHICKEN DRIZZLED WITH HOT HONEY, FLUFFLY WAFFLES, SYRUP & FRESH FRUIT - 15



BOXED BREAKFAST

-priced per person-
minimum of 12 dozen

BRUNCH BOXED

BUTTERY CROISSANT, SLICED CHEESES & MEATS, JAM, FRESH FRUIT - 16

Appetizers

SERVES APPROXIMATELY 25

PLATTERS

SHRIMP COCKTAIL

CHILLED, SUCCULENT SHRIMP SERVED WITH HORSERADISH COCKTAIL SAUCE & LEMONS - 95

BURRATA BRUSCHETTA

CREAMY BURRATA WITH PESTO & SUNDRIED TOMATO BRUSCHETTA SERVED WITH TOASTED BREAD - 80

CHARCUTERIE BOARD

5 ARTISAN CHEESES & 2 CHARCUTERIE MEATS SERVED WITH CRACKERS, SEASONAL ACCOUTREMENTS (EXP. JAM, MUSTARD, DRY FRUIT, OLIVES OR NUTS) - 175

THE LUNCHABLE

SHAVED DELI MEATS, CHEESES & CRACKER VARIETY - 87

FRESH FRUIT PLATTER

SEASONAL FRESH FRUIT - 80

VEGETABLE PLATTER

FRESH CUT CRUDITES SERVED WITH SEASONAL HUMMUS & GORGONZOLA DILL DIP - 85

SEASONAL BAKED BRIE

BRIE CHEESE, WRAPPED IN PUFF PASTRY WITH SEASONAL TOPPINGS - 75

PRETZEL BITES

WARM SOFT PRETZEL BITES SERVED WITH BEER CHEESE SAUCE & DIJON MUSTARD - 63

DIPS

BUFFALO CHICKEN DIP

SERVED WITH CRACKERS, CELERY & CARROTS - 70

SPINACH DIP

CHILLED, SERVED WITH BREAD AND CRACKERS - 75

FRENCH ONION DIP

KETTLE FRIED POTATO CHIPS SERVED WITH HOUSE FRENCH ONION DIP - 40

TORTILLA CHIPS & DIPS

TORTILLA CHIPS SERVED WITH:

HOUSEMADE QUESO - 60

HOUSEMADE SALSA - 40

SLIDERS

PULLED PORK SLIDERS

ON KING'S HAWAIIAN ROLLS SERVED WITH BREAD & BUTTER PICKLES & BBQ SAUCE - 125

SLOPPY JOE SLIDERS

SERVED WITH DILL PICKLES SLICES - 100

Chilled Appetizers

PER DOZEN

CAPRESE SKEWER

CHERRY TOMATO, FRESH MOZZARELLA, BASIL & BALSAMIC DRIZZLE - 27

THAI PEANUT CUP

CRISPY SHELL FILLED WITH MARINATED GRILLED CHICKEN WITH THAI PEANUT SAUCE, CRUSHED PEANUTS, CILANTRO & SCALLIONS - 33

MELON & PROSCUITTO SALAD SKEWER

SEASONAL MELON BALLS, PROSCUITTO, BASIL & BURRATA CHEESE DRIZZLED WITH OLIVE OIL & WHITE BALSAMIC VINEGAR \$42

ROASTED GRAPE CROSTINI

TOASTED BAGUETTE SLICE TOPPED WITH WHIPPED GOAT CHEESE, ROASTED GRAPES, HONEY DRIZZLE, PECANS & THYME \$33

CRANBERRY PECAN TRUFFLES

HERBED GOAT CHEESE AND CREAM CHEESE BLEND CRUSTED WITH TOASTED PECANS, DRIED CRANBERRIES AND FRESH HERB WITH A DRIZZLE OF HONEY \$30

MINI POKE BOWL

FRESH, MARINATED AHI TUNA, SWEET MANGO, AVOCADO & GREEN ONIONS WITH A DRIZZLE OF SRIRACHA AIOILI & CILANTRO ON A CRISP WONTON CHIP - 48

BEET BRINED DEVEILED EGG

FILLED WITH TRADITIONAL MUSTARD & MAYO FILLING TOPPED WITH CAPPERS & FRESH DILL \$100

PINWHEELS

A CLASSIC, CHOOSE YOUR STYLE - 24

- BACON JALAPENO
- TURKEY & CHEDDAR
- SOUTHWEST CHICKEN

ANTIPASTO SKEWER

MARINATED CHEESE TORTELLINI, KALAMATA OLIVE, SALAMI, CHERRY TOMATO, FRESH MOZZARELLA & BASIL - 42

CHARCUTERIE CONE

PAPER CONE FILLED WITH CHEESE SLICES & CUBES, A CHARCUTERIE MEAT, SEASONAL ACCOUTREMENTS & CRACKERS - 96

CEVICHE SHOOTER

DICED COCKTAIL SHRIMP, CUCUMBERS, TOMATOES, ONIONS, GARLIC & CILANTRO MARINATED IN FRESH LIMED JUICE AND TOPPED WITH TORTILLA STRIPS - 42

CRUDITES CUP

SEASONAL, FRESH VEGETABLES IN A CUP WITH CHOICE OF GORGONZOLA DILL DIP OR SEASONAL HUMMUS - 42

VEGAN OPTION

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Hot Appetizers

PER DOZEN

BBQ SHRIMP WONTON

GRILLED SHRIMP WITH SMOKEY BBQ SEASONING SERVED WITH PINEAPPLE SALSA ON A WONTON CRISP - 36

JALAPENO POPPERS

SEEDED JALAPENO HALF, STUFFED WITH CHEESE & SPICES AND WRAPPED IN BACON 30

COCKTAIL MEATBALLS

PORK & BEEF BLENDED COCKTAIL MEATBALLS SERVED IN YOUR CHOICE OF SAUCE - 24

- SWEET & SPICY CHILE GRAPE
- SWEDISH STYLE
- PEACH BBQ

CHICKEN WINGS

CRISPY FRIED WINGS SERVED WITH RANCH AND GORGONZOLA DILL DIP. TOSSED IN YOUR CHOICE OF RUB OR SAUCE - 33

- BBQ DRY RUB
- CAJUN DRY RUB
- HOUSE BBQ
- BUFFALO
- SWEET CHILI
- GOCHUJANG

VEGAN OPTION

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PERUVIAN CHICKEN SKEWER

CHILE & CILANTRO MARINATED CHICKEN SERVED ON A SKEWER - 30

PORK BELLY BITE

CARAMELIZED PORK BELLY AND A CUCUMBER RIBBON SERVED ON A SKEWER - 39

BBQ BRISKET BURNT ENDS

SMOKEY BRISKET BURNT ENDS GLAZED IN BBQ SAUCE - 48

STUFFED MUSHROOMS

BUTTON MUSHROOMS FILLED WITH GARLIC PARMESAN BREAD CRUMB STUFFING - 24

MINI CREOLE CRAB CAKES

TOPPED WITH SPICY REMOULADE AND MANGO CUCUMBER PICO - 39

TWICE BAKED POTATO BITE

MINI BAKED POTATOES FILLED WITH MELTED CHEESE AND POTATO TOPPED WITH SOUR CREAM, DICED BACON, & GREEN ONION \$137

BC
&E

Lunch

PRICED PER PERSON



BUILD YOUR OWN LUNCH BUFFET

MAINS

TACO BUFFET

SERVED WITH FLOUR TORTILLAS, QUESO FRESCO, LIME WEDGES, DICES ONIONS & CILANTRO BLEND - 9

CHOOSE 2

FLYIN' EAST CARNITAS: MARINATED PORK WITH A GOCHUJANG GLAZE

CHILE BRAISED BEEF: BIRRIA STYLE CHILE BRAISED BEEF

SMOKED JERK CHICKEN: HOUSE SMOKED JERK CHICKEN, CHIPOTLE AIOLI & MANGO PICO

SWEET POTATO: GLAZED SWEET POTATOES & TOASTED PEPITAS

SMOKED PULLED PORK

SMOKED PULLED PORK, MARTIN POTATO ROLLS, SERVED WITH BREAD & BUTTER PICKLES & BBQ SAUCE - 7

PHILLY CHEESESTEAKS

THINLY SLICED RIBEYE, HOAGIES, PROVOLONE CHEESE, SAUTEED ONION & PEPPERS WITH CHIPOTLE AIOLI - 14

ROAST BEEF SANDWICH

SLOW BRAISED ROAST BEEF, HOAGIES, GRUYERE CHEESE, ROSEMARY AU JUS, HOUSE AIOLI - 13

SLOPPY JOES

SWEET & SAVORY SLOPPY JOE BEEF, SESAME SEED BUNS, DILL PICKLE SLICES - 6

TACO IN A BAG

INDIVIDUAL BAGS OF DORITOS, SERVED WITH TACO GROUND BEEF, QUESO CHEESE, SHREDDED LETTUCE, BLACK OLIVES, JALAPENOS AND HOUSE SALSA & SOUR CREAM - 8

MAC & CHEESE

HOMEMADE MAC & CHEESE TOPPED WITH TOASTED BREAD CRUMBS & GREEN ONION - 6

CHICKEN BACON RANCH MAC & CHEESE - 8

BUFFALO CHICKEN MAC AND CHEESE - 8

BBQ BRISKET MAC & CHEESE - 9

Lunch

PRICED PER PERSON

LUNCH SIDES

KETTLE CHIPS - 3

FRESH FRUIT - 4

BAKED BEANS - 3

POTATO SALAD - 3

HOUSE COLESLAW - 3

MAC & CHEESE - 4

DINNER ROLLS WITH BUTTER - 3

HOUSE SALAD - 3

CAESAR SALAD - 3

SWISS ALP SALAD - 4

SWEET POTATO & QUINOA SALAD - 4

JALAPENO POPPER CORN - 4

Prebuilt Buffets

-priced per person-

CAJUN CHICKEN ALFREDO BUFFET

SERVED WITH GARLIC BREADSTICKS, GARDEN SALAD WITH ITALIAN VINAIGRETTE -15

HEARTY MEAT MARINARA BUFFET

SERVED WITH GARLIC BREADSTICKS, GARDEN SALAD WITH ITALIAN VINAIGRETTE - 15

BACKYARD BBQ BUFFET

SMOKED PULLED PORK, MARTIN'S POTATO ROLLS, HOUSE SLAW, POTATO SALAD, KETTLE CHIPS, SLICED PICKLES, & BBQ SAUCE -18

TATER TOT HOTDISH BUFFET

SERVED WITH FRESH DINNER ROLLS, GARDEN SALAD WITH RANCH DRESSING - 14

SWEDISH MEATBALL BUFFET

SERVED WITH MASHED POTATOES & GREEN BEANS - 14

Boxed Lunch

LUNCH BOXES

ALL LUNCH BOXES INCLUDE ACCOUTREMENT SKEWER, KETTLE CHIPS, HOMEMADE TREAT AND UTENSILS & NAPKIN

*MINIMUM OF 12 PER SELECTION; MAXIMUM OF 3 PER EVENT

BRUNCH BOX

BUTTER CROISSANT, MINI MUFFIN OR PASTRY, CHEESE & MEAT SLICES, MINI JAM, FRESH FRUIT, & VANILLA GREEK YOGURT & BERRY PARFAIT \$16

CHICKEN SALAD CROISSANT

BUTTERY, FLAKEY CROISSANT WITH CHICKEN SALAD, CRAISINS, GRAPES, ONIONS, CELERY, WALNUTS IN A TANGY MAYO DRESSING & MIXED GREENS \$16

TURKEY CLUB

HOUSE SMOKED TURKEY BREAST, ROMAINE LETTUCE, TOMATO, BACON & HOUSE AIOLI ON CRANBERRY WILD RICE BREAD \$16

THAI CHICKEN WRAP

MARINATED & GRILLED, DICED CHICKEN, MIXED GREENS, CUCUMBER, CARROTS, CILANTRO & THAI PEANUT SAUCE IN A FLOUR TORTILLA \$16

GARDEN WRAP

SEASONAL HUMMUS, GREENS, CUCUMBERS, TOMATO, BELL PEPPER, SPINACH WRAP \$15

CHICKEN CAESAR SALAD

CRISP ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE, HOUSE CROUTONS & CREAMY CAESAR DRESSING \$15

SWISS ALP SALAD

MIXED GREENS, JULIENNED APPLE & SWISS CHEESE, BACON, TOASTED PECANS AND HONEY DIJON VINAIGRETTE \$15

MEDITERRANEAN PASTA SALAD

PASTA, SUN DRIED TOMATOES, MIXED GREENS, KALAMATA OLIVES, CUCUMBERS, CHERRY TOMATOES, & FETA CHEESE IN A GREEK VINAIGRETTE \$16

SWEET POTATO & QUINOA SALAD

MIXED GREENS, ROASTED SWEET POTATOES, DRIED CRANBERRIES, TOASTED PECANS, & FETA CHEESE SIDE OF HONEY VINAIGRETTE DRESSING \$16

ADD ON OPTIONS

ADD GRILLED CHICKEN TO SALAD +\$3

ADD A CUP OF SOUP +\$5

Supper Buffets

ALL BUFFETS COME WITH FRESH ROLLS OR CORN BREAD, WHIPPED BUTTER, ONE SALAD, ONE STARCH AND ONE VEGETABLE. PLEASE CHOOSE ONE FROM EACH CATEGORY.

SALAD

HOUSE GARDEN SALAD

MIXED GREENS / CHERRY TOMATOES /
CUCUMBER / ASIAGO CHEESE / RANCH /
BALSAMIC

CAESAR SALAD

CRISP ROMAINE / ASIAGO CHEESE /
CROUTONS CAESAR DRESSING

SWISS ALPS SALAD (\$1)

MIXED GREENS / JULIENNED APPLE /
SWISS CHEESE / PECANS / HONEY DIJON
VINAIGRETTE

SWEET POTATO & QUINOA SALAD (+\$1)

MIXED GREENS / ROASTED SWEET POTATOES /
DRIED CRANBERRIES / TOASTED PECANS / FETA
CHEESE / HONEY VINAIGRETTE DRESSING

STARCH

SMOKED GOUDA MASHED POTATOES

HERB ROASTED POTATOES

GRUYERE AU GRATIN POTATOES (+\$1)

CREAMY LEMON & HERB RICE

MAC & CHEESE (+\$2)

VEGETABLE

ROASTED GREEN BEANS

MAPLE GLAZED CARROTS (+\$1)

OVEN ROASTED ASPARAGUS (+\$1)

ROASTED SEASONAL BLEND

COLESLAW

BBQ BAKED BEANS

POULTRY

HERB ROASTED CHICKEN BUFFET

TOPPED WITH A HERB CREAM SAUCE - 18

SUGGESTED SIDES: GRUYERE AU GRATIN POTATOES & OVEN ROASTED

WILD RICE CHICKEN ROULADE BUFFET

BREADED CHICKEN BREAST ROLLED WITH GRUYERE CHEESE AND WILD RICE PILAF
AND FRIED CRISPY. TOPPED WITH YOUR A WILD MUSHROOM CREAM SAUCE - 19

SUGGESTED SIDES: CREAMY LEMON & HERB RICE & ROASTED SEASONAL BLEND

SMOKED TURKEY BUFFET

TOPPED WITH HOUSE GRAVY - 19

SUGGESTED SIDES: SMOKED GOUDA MASHED POTATOES & ROASTED GREEN BEANS

Supper Buffets

ALL BUFFETS COME WITH FRESH ROLLS OR CORN BREAD, WHIPPED BUTTER, ONE SALAD, ONE STARCH AND ONE VEGETABLE. PLEASE CHOOSE ONE FROM EACH CATEGORY.

PORK

HONEY DIJON PORK LOIN BUFFET

TENDER AND JUICY PORK LOIN, GLAZED WITH HONEY DIJON SAUCE AND TOPPED WITH PEACH & APPLE CHUTNEY - 18

SUGGESTED SIDES: SMOKED GOUDA MASHED POTATOES & MAPLE GLAZED CARROTS

BEEF

BRAISED BEEF SHORT RIB BUFFET

SLOW BRAISED BEEF SHORTS IN A RED WINE DEMI GLACE SAUCE - 27

SUGGESTED SIDES: SMOKED GOUDA MASHED POTATOES & ROASTED GREEN BEANS

SMOKED BRISKET BUFFET

SMOKED BBQ BEEF BRISKET SERVED WITH BBQ - 24

SUGGESTED SIDES: MAC AND CHEESE & BAKED BEANS

PRIME RIB BUFFET

HERB CRUSTED PRIME RIB SERVED WITH ROSEMARY AU JUS & CREAMY HORSERADISH - 32

SUGGESTED SIDES: SMOKED GOUDA MASHED POTATOES & ROASTED GREEN BEANS

FISH

LEMON BUTTER SALMON BUFFET

LEMON BUTTER SEARED SALMON TOPPED WITH A DILL CREAM SAUCE - 26

SUGGESTED SIDES: CREAMY LEMON & HERB RICE & SEASONAL ROASTED VEGETABLES

Specialty Buffets

ALL BUFFETS COME WITH FRESH ROLLS OR CORN BREAD, WHIPPED BUTTER, ONE SALAD, ONE STARCH AND ONE VEGETABLE. PLEASE CHOOSE ONE FROM EACH CATEGORY.

CUSTOMIZED BUFFETS ARE AVAILABLE UPON REQUEST

ITALIAN BUFFET

PENNE PASTA TOSSED IN CAJUN ALFREDO CREAM SAUCE WITH ROASTED VEGETABLES & CAVATAPPI PASTA WITH HEARTY MEAT MARINARA SAUCE. SERVED WITH CAESAR SALAD AND BREADSTICKS - 18

TACO BUFFET

BIRRIA STYLE CHILE BRAISED BEEF, CHICKEN TINGA STREET TACOS, SERVED WITH FLOUR TORTILLAS, QUESO FRESCO, LIME WEDGES, ONION & CILANTRO BLEND. SERVED WITH SPANISH RICE AND ELOTE CORN SALAD - 18

SMOKEHOUSE BUFFET

DRY SEASONED ST. LOUIS STYLE RIBS, SMOKED SAUSAGE, BBQ, BREAD & BUTTER PICKLES, MAC & CHEESE, COLESLAW, CORNBREAD & HONEY BUTTER - 26

CHICKEN & BEEF BUFFET

HERB ROASTED CHICKEN TOPPED WITH A HERB CREAM SAUCE, BRAISED BEEF SHORT RIBS IN A RED WINE DEMI GLACE, SERVED WITH SMOKED GOUDA MASHED POTATOES & ROASTED SEASONAL BLEND -

SURF & TURF

LEMON BUTTER SEARED SALMON TOPPED WITH A DILL CREAM SAUCE, CHEF CARVED PRIME RIB, ROSEMARY AU JUS, CREAMY HORSERADISH, SERVED WITH HERB ROASTED POTATOES & ROASTED SEASONAL BLEND -

Supper Plated

PRICED PER PERSON FOR SINGLE ENTRÉE SELECTION. TWO ENTRÉE CHOICES ARE \$2 MORE PER PERSON. VEGETARIAN OPTIONS DO NOT COUNT AS ADDITIONAL CHOICE.

ALL PLATED MEALS COME WITH FRESH ROLLS, WHIPPED BUTTER, ONE SALAD, ONE STARCH AND ONE VEGETABLE. PLEASE CHOOSE ONE FROM EACH CATEGORY.

SALAD

HOUSE GARDEN SALAD

MIXED GREENS / CHERRY TOMATOES /
CUCUMBER / ASIAGO CHEESE / RANCH /
BALSAMIC

CAESAR SALAD

CRISP ROMAINE / ASIAGO CHEESE /
CROUTONS CAESAR DRESSING

SWISS ALPS SALAD (\$1)

MIXED GREENS / JULIENNED APPLE /
SWISS CHEESE / PECANS / HONEY DIJON
VINAIGRETTE

SWEET POTATO & QUINOA SALAD (+\$1)

MIXED GREENS / ROASTED SWEET POTATOES /
DRIED CRANBERRIES / TOASTED PECANS / FETA
CHEESE / HONEY VINAIGRETTE DRESSING

STARCH

SMOKED GOUDA MASHED POTATOES

HERB ROASTED POTATOES

GRUYERE AU GRATIN POTATOES (+\$1)

CREAMY LEMON & HERB RICE

MAC & CHEESE (+\$2)

VEGETABLE

ROASTED GREEN BEANS

MAPLE GLAZED CARROTS (+\$1)

OVEN ROASTED ASPARAGUS (+\$1)

ROASTED SEASONAL BLEND

COLESLAW

BBQ BAKED BEANS

POULTRY

HERB ROASTED CHICKEN PLATED

TOPPED WITH A HERB CREAM SAUCE - 18

SUGGESTED SIDES: GRUYERE AU GRATIN POTATOES & OVEN ROASTED

WILD RICE CHICKEN ROULADE PLATED

BREADED CHICKEN BREAST ROLLED WITH GRUYERE CHEESE AND WILD RICE PILAF
AND FRIED CRISPY. TOPPED WITH YOUR A WILD MUSHROOM CREAM SAUCE - 19

SUGGESTED SIDES: CREAMY LEMON & HERB RICE & ROASTED SEASONAL BLEND

SMOKED TURKEY PLATED

TOPPED WITH HOUSE GRAVY - 19

SUGGESTED SIDES: SMOKED GOUDA MASHED POTATOES & ROASTED GREEN BEANS

Supper Plated

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PORK

HONEY DIJON PORK LOIN BUFFET

TENDER AND JUICY PORK LOIN, GLAZED WITH HONEY DIJON SAUCE AND TOPPED WITH PEACH & APPLE CHUTNEY - 18

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BEEF

BRAISED BEEF SHORT RIB BUFFET

SLOW BRAISED BEEF SHORTS IN A RED WINE DEMI GLACE SAUCE - 27

SUGGESTED SIDES: SMOKED GOUDA MASHED POTATOES & ROASTED GREEN BEANS

SMOKED BRISKET BUFFET

SMOKED BBQ BEEF BRISKET SERVED WITH BBQ - XX

SUGGESTED SIDES: MAC AND CHEESE & BAKED BEANS

PRIME RIB BUFFET

HERB CRUSTED PRIME RIB SERVED WITH ROSEMARY AU JUS & CREAMY HORSERADISH - XX

SUGGESTED SIDES: SMOKED GOUDA MASHED POTATOES & ROASTED GREEN BEANS

FISH

LEMON BUTTER SALMON BUFFET

LEMON BUTTER SEARED SALMON TOPPED WITH A DILL CREAM SAUCE - XX

SUGGESTED SIDES: CREAMY LEMON & HERB RICE & SEASONAL ROASTED VEGETABLES

GARDEN

VEGAN OPTION

XXXXXXXXXXXX - XX

SUGGESTED SIDES: CREAMY LEMON & HERB RICE & SEASONAL ROASTED VEGETABLES

Dessert



MINI'S & MORE - PRICED PER DOZEN

- CHOCOLATE BROWNIES - 24**
- PUDDING SCOTCHEROOS - 24**
- RASPBERRY CRUMBLE - 24**
- S'MORES BARS - 24**
- ASSORTED DESSERTS - 20 - MOST POPULAR!**

FULL SLICED DESSERT - MINIMUM ORDER 12

HOMEMADE COOKIES

FRESHLY BAKED. CHOOSE FROM CHOCOLATE CHIP, SALTED DARK CHOCOLATE & CARAMEL, PEANUT BUTTER, SUGAR COOKE OR MONSTER COOKIES. \$3

AMARETTO CREAM CAKE

LAYERS OF AMARETTO SOAKED LADY FINGERS IN A MASCARPONE CREAM SAUCE TOPPED WITH CRUSHED ITALIAN AMARETTI COOKIES & ALMONDS - 8

FLOURLESS CHOCOLATE TORTE

DECADENT, RICH DARK CHOCOLATE CHOCOLATE TORTE TOPPED WITH WHIPPED CREAM DOLLOP - 8

NY CHEESECAKE

VANILLA CHEESECAKE TOPPED WITH YOUR CHOICE OF CHOCOLATE, CARAMEL, BERRY COMPOTE OR SEASONAL VARIETY - 8

PEACH CHERRY CRISP

BAKED PEACHES AND CHERRIES TOPPED WITH CINNAMON AND BROWN SUGAR OATS CRUMBLE SERVED WITH WHIPPED CREAM \$6 | ADD VANILLA BEAN ICE CREAM +\$2PP

ASSORTED DESSERT SHOOTERS

THE PERFECT SMALL BITE TO FINISH A MEAL. - 5

S'MORES BAR

GATHER ROUND OUR PORTABLE FIRE DISPLAY AND ROAST YOUR OWN MARSHMALLOWS - SERVED WITH A VARIETY OF COOKIES AND CHOCOLATES - 8 PER PERSON

OTHER DETAILS

BREW RESTAURANTS CATERING & EVENTS IS BASED OUT OF FARGO, ND, LOCATED AT 1213 NP AVE, BETWEEN FM TITLE & WILD TERRA. WE ARE UNDER THE BREW RESTAURANTS UMBRELLA WHICH ENCOMPASSES BREW BIRD & 701 EATERIES (FARGO, ND), BREW ALES & EATS (PERHAM, MN), CITY BREW HALL (WAHPETON, ND) & UP NORTH PIZZA (EGF, MN).

ALL CATERINGS INCLUDE YOUR CHOICE OF DISPOSABLE PLATES, PLASTIC CUTLERY & , NAPKINS. PORCELAIN DISHES, SILVERWARE & LINENS ARE AVAILABLE AT AN EXTRA CHARGE.

SPECIAL MENUS: IF YOU HAVE A FAVORITE MENU ITEM FROM ONE OF OUR CONCEPTS OR ANOTHER IDEA WE ARE HAPPY TO WORK WITH YOU TO COME UP WITH THE PERFECT MENU! WE WILL DO EVERYTHING WE CAN TO MAKE IT HAPPEN!

DIETARY MODIFICATIONS: WE ARE WELL VERSED WITH DIETARY MODIFICATIONS, IF YOU NEED ANY MODIFICATIONS WE ARE HAPPY TO WORK WITH YOU! MOST OF OUR MENU ITEMS ARE ABLE TO BE PREPARED ALTERNATIVE WAYS TO ACCOMMODATE DIETARY NEEDS.

THERE IS A MINIMUM SPEND OF \$250 TO ORDER FROM OUR CATERING MENU. ALL PRICES ARE SUBJECT TO A 7.5% ND OR 7.875% MN SALES TAX & A 20% SERVICE FEE. DELIVERY IS \$10 WITH THE FARGO/MOORHEAD AREA.

THANK YOU! PLEASE REACH OUT WITH ANY QUESTIONS OR TO BOOK:
EVENTS@BREWATERING.COM

BREW CATERING
20 & EVENTS 23