

Appetizers

Chicken Tenders

\$3 Each *Minimum of 20

Jumbo Chicken Wings

\$40/ Order of 20 Wings: Choice of Buffalo, Chipotle BBQ or Sweet & Spicy Thai

Stuffed Jalapenos with Bacon

\$2.50 Each *Minimum of 20

Cocktail Shrimp

\$60/ per 2lbs *Sold in lots of 2lbs

Bavarian Pretzel Sticks

\$45/ Basket of 20 Served with homemade cheese sauce

Pulled Pork Slider

\$72/ 2 Dozen *Sold in lots of 2 dozen

Pulled Chicken Slider

\$72/ 2 Dozen *Sold in lots of 2 dozen

Smoked Turkey Pinwheels

\$30/ count of 24

Chips & Dips

**Minimum of 20 portions
Priced per person*

Queso

\$3

Spinach and Artichoke Dip

\$4

House Made Salsa

\$2

Queso Verde

\$4

Boards

Vegetable Board \$50/ Small \$90/Large

Fruit Board \$60/Small \$100/Large

Boards

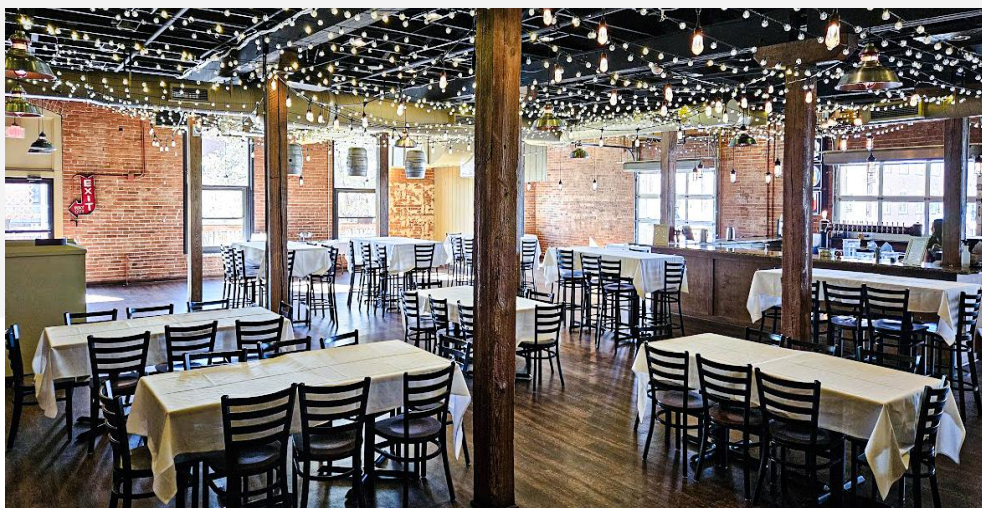
Cheese Board \$125 /Large- Assorted cheeses, olives, torn bread

Brewers Board \$150/Large - 3 assorted meats, assorted cheeses, seasonal fruit, nuts, pickles, pickled peppers

Sausage Board \$150/Large - 3 assorted sausages, assorted cheeses, Bavarian pretzel sticks, pickles, beer mustard, pickled peppers

Chef's Specialty Board \$300/Extra Large Custom Board- Assorted specialty meats, sausages, cheeses, and seasonal accoutrements

Picture below



Plated Dinners: *Available Anytime*

You are welcome to choose TWO proteins. Both proteins chosen will be served with the same starch and same vegetable. Prices listed per person. Market Price is set 30 days before the event. *Includes a small plated salad with ranch, dinner roll, and soda, tea, or coffee.*

If you would like to give guests the choice between three proteins options it will be an additional +\$5 per person. All three proteins will be served with the same starch and vegetable.

All quantities must be confirmed no later than two weeks prior to the event.

Protein Options

Hanger Steak \$Market Price Wild Mushroom demi-glace, peppadews. Cooked to medium and served sliced

Ribeye \$Market Price Cooked to medium

Pork Tenderloin \$23 Roasted chili & peach BBQ sauce

Tuscan Chicken Breast \$22 Tomato cruda

Roasted Salmon \$28 Thai glaze

Starch Options

Roasted Yukon Gold Potatoes

Seasoned Rice Pilaf

Boursin Mashed Potatoes

Baked Potato

Vegetable Options

Haricot Verts- Red bell pepper, soy, carrots, red onion

Roasted Asparagus

Broccoli- Garlic butter, pecorino Romano

Roasted Carrots

Lunch Buffets: *Available for Afternoon Events Only (11 am - 4 pm)*

Sandwich Bar \$16 per person

Includes assorted sandwiches (turkey, ham, and chicken salad), house made potato chips, and your choice of: pasta salad, small garden salad, or cole slaw.

Add Mac N Cheese +\$2 per person

Slider Bar \$16 per person

Pork, chicken & Philly cheesesteak sliders, house made potato chips, and your choice of: pasta salad, small garden salad, or cole slaw.

Add Mac N Cheese +\$2 per person

Lasagna \$16 per person

Bread, garden salad

Lil Pasta Buffet \$16 per person

Choice of the following options:

- **Rigatoni & Marinara** or

- **Fettucini & White Cream Sauce**

- **Grilled Chicken** or **Italian Sausage**

cheese, bread, garden salad

Ground Beef Taco Bar \$16 per person

Chips and salsa, queso, rice, flour tortillas

Add a fresh baked cookie \$2 each

Ask about our afternoon snack options!



Buffets

Fully Stocked Taco Bar

Spanish rice, chips, salsa, and queso, flour tortillas

-Steak and Chicken \$21 per person

Includes lettuce, tomato, cheese, sour cream, black bean corn relish, salsa verde, onion, cilantro.

-Ground Beef \$18 per person

Includes lettuce, tomato, cheese, sour cream

Add a pan of cheese enchiladas \$70

*(34 enchiladas) *Gluten Free*

Pizza, Pizza, and More Pizza

\$18 per person

A variety of our scratch made pizzas.

Small plated salad with ranch

**Available for parties of 50 or less*

Add a pan of Mac N Cheese +\$85

Pasta Bar \$20 per person

Includes grilled chicken, Italian sausage, fresh basil, tomato, cheese, garden salad and bread

Choice of two of the following options:

- Rigatoni & Marinara

- Fettucini & White Cream Sauce

- To the Nines Lasagna +\$2

BBQ Buffet \$22 per person

Pulled pork, pulled chicken, mac n cheese, BBQ sauce and your choice of pasta salad, cole slaw, potato salad or garden salad

Add Brisket \$160/5lb

Desserts

Assorted Cookies

\$24/dozen

Homemade Brownies

\$24/dozen

Chef's Seasonal Offering

\$10/ per slice

Breakfast Options:

Includes Coffee & OJ

Light Breakfast \$8 per person

- Fruit and assorted pastries

Full Breakfast \$15 per person

- Biscuits and gravy, scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit

Assorted Breakfast Pizzas & Fresh Fruit

\$14 per person

Mimosa Bar

Carafes of Orange Juice and Pineapple Juice, champagne flutes, champagne.

\$25 per bottle

Amenities & Important Details:

-Available 7 days a week.

-There are 2 unique spaces to fit the needs and size of your event

-Bluetooth audio, 70 inch- 85 inch tv's perfect for watching sporting events powerpoint presentations, picture slideshows, or videos

-Projection screen if you would prefer to bring your own projector

-All tables and chairs are included in room rental

-Beautiful outdoor balcony in The Loft

-Full bar

- Decorate your way. (The space will be decorated for Christmas Nov. 1 - Dec. 31st)

- All prices and menu offerings subject to change

- For official booking, fine details, contract and additional information contact:

Jen Thornton at Jen@rivercitybrewingco.com

