

## 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

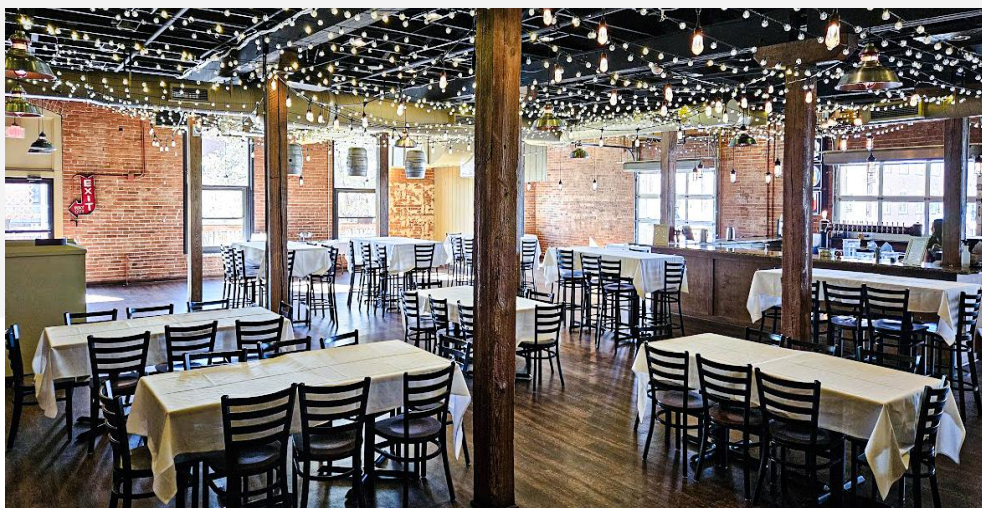
**Cheese Board** \$125 /Large- Assorted cheeses, olives, torn bread

**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

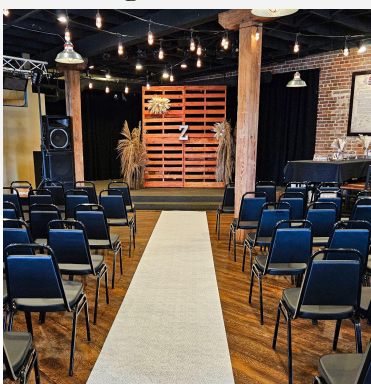
**Ground Beef Taco Bar \$16 per person**

Chips and salsa, queso, rice, flour tortillas

**Pizza, Pizza, and More Pizza**

**\$16 per person** \*Available for 50 or less

A variety of our scratch made pizzas, approx. half a pizza person, small garden salad with ranch



# 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

## 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 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](mailto:Jen@rivercitybrewingco.com)

