

# PARTY FOOD PACKAGES

v060017



MASS  MADE

Thank you for booking your party with BEERWORKS!  
You're just a few easy steps from having a fun beer-centric party.  
We will need your Food Choices at least 7 days before your Party.  
Please look through the information below, and we can help  
coordinate the food that is right for you.  
Then sit back and get ready to party!

## NO 1

### RECEPTION PACKAGE

*Starting at \$14 per person*

**CHOICE OF:**

(4) Bites

Additional Bite Selections  
\$3 pp (Each additional)

Options to:

Add Welcome Platters

Add Dessert Platters

\$TBD

(See Reception Package Food Choices)

## NO 2

### LUNCH PACKAGE

*Starting at \$15 per person*

**CHOICE OF:**

(1) Starter

(3) Lunch Mains

Either Flatbread or  
Sandwiches

Additional Lunch Main  
Selections \$3 pp  
(Each Additional)

Options to:

Add Welcome Platters

Add Dessert Platters

\$TBD

(See Lunch Package Food Choices)

## NO 3

### DINNER PACKAGE

*Starting at \$24 per person*

**CHOICE OF:**

(2) Starters

(3) Dinner Mains\*

(2) Two Sides

Additional Main Selections  
\$3 pp (Each Additional)  
\*Additional Cost for  
Premium Selections

Options to:

Add Welcome Platters

Add Dessert Platters

\$TBD

(See Dinner Package Food Choices)

## CUSTOM PACKAGES AVAILABLE

Custom Menu Items available upon request (pricing varies)

(See Custom Package Food Choices)

\*Please have all Food Selections submitted to BEERWORKS at least 7 days prior to your event. Final guest count must be submitted 3 days prior to your event.

# NO.1 RECEPTION PACKAGE

Food Choices - Starting at \$14 pp

CHOICE OF: (4) Bites

Additional Bite Selections \$3 pp (Each additional)

Option to Add Welcome and/or Dessert Platters \$TBD

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## CHOOSE FOUR:

- Chicken Satay with Pineapple, Teriyaki Sauce
- Stuffed Vegetarian Mushroom Caps
- Boneless Wings, BBQ, Honey Hot or Buffalo, Blue Cheese Dressing
- Vegetable Spring Rolls, Sesame Ginger Soy
- Potato Bacon Spring Rolls, Sour Cream
- Buffalo Chicken Empanada, Bleu Cheese Dressing
- Chipotle BBQ Meatballs
- Steak & Cheese Arancini, Chipotle Aioli
- Fresh Mozzarella, Tomato Bruschetta, Pesto Olive Oil
- Short Rib Empanada, Horseradish Cream +\$1 / pp
- Seared Chorizo, Fig Glaze +\$1 / pp
- Cheddar Bacon Bites, Smoky Mustard Dip +\$1 / pp
- Burger Sliders, Cheddar +\$2 / pp
- Buffalo Shrimp, Blue Cheese +\$3 / pp
- Tasso Shrimp, Sunshine Aioli +\$5 / pp
- Scallops Wrapped in Bacon, Sriracha Mayo +\$5 / pp

## ADDITIONAL SELECTIONS

### WELCOME PLATTERS & BOWLS *Serves approximately 30pp*

- Corn Chips + Pico De Gallo \$30
- Assorted Cheese & Crackers \$90
- Veggie Display with Hummus \$90
- Fresh Fruit Platter \$125
- Artisan Cheeses & Charcuterie \$125
- Clam Chowder \$90
- Chili \$90
- Caesar Salad \$60
- Baby Green Salad \$60
- Beet Salad \$75
- Fresh Mozzarella & Tomato Salad \$90

### DESSERT PLATTERS *Serves approximately 30pp*

- Fresh Fruit Platter \$125
- Double Chocolate Fudge Brownies, *Strawberries* \$60 / 3 dozen
- Hoodsie Cups, *Wooden Spoons* \$50 / 3 dozen
- House Made Candied Bacon Donuts \$60 / 3 dozen
- Fresh Baked Cookies \$35 / 3 dozen



# №2 LUNCH PACKAGE

Food Choices - Starting at \$15 pp

**CHOICE OF:** (1) Starter / (3) Lunch Mains- Either Flatbread or Sandwiches  
Additional Lunch Main Selections \$3 pp (Each Additional)

Option to Add Welcome and/or Dessert Platters \$TBD

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## STARTERS

- Clam Chowder, Oyster Crackers
- Caesar Salad, Parmesan, Croutons
- Chili, Tortilla Chips
- Mixed Baby Greens, Balsamic Vinaigrette
- Beet Salad, Arugula, Goat Cheese, Pine Nuts Herb Vinaigrette
- Fresh Mozzarella & Tomato, Pesto +\$1 / pp

## LUNCH MAINS

**OPTION A SANDWICHES:** *Served with Coleslaw & Chips*

- Fresh Mozzarella & Tomato on Ciabatta
- Turkey Breast, Bacon, Baby Spinach, Cranberry Mayo Roll Up
- Chicken Salad, Avocado, Lettuce, Tomato, Brioche Sliders
- Sopresatta, Lettuce, Tomato, Herb Cider Vinaigrette on Baguette
- Country Ham, Swiss, Cucumber, Mesclun Greens, Spicy Mustard on Bulkie Roll
- Roasted Vegetables, Baby Spinach, Balsamic Vinaigrette on Ciabatta

**OPTION B GRILLED FLATBREADS:**

- Fresh Tomato, Mozzarella & Basil
- BBQ Chicken with Cheddar Jack
- Chicken Pesto with Mozzarella
- Pepperoni Classic
- Vegetarian
- Four Cheese

**SEE ADDITIONAL SELECTIONS ON PAGE 2**

## ADDITIONAL SELECTIONS

### WELCOME PLATTERS & BOWLS *Serves approximately 30pp*

- Corn Chips + Pico De Gallo \$30
- Assorted Cheese & Crackers \$90
- Veggie Display with Hummus \$90
- Fresh Fruit Platter \$125
- Artisan Cheeses & Charcuterie \$125
- Clam Chowder \$90
- Chili \$90
- Caesar Salad \$60
- Baby Green Salad \$60
- Beet Salad \$75
- Fresh Mozzarella & Tomato Salad \$90

### DESSERT PLATTERS *Serves approximately 30pp*

- Fresh Fruit Platter \$125
- Double Chocolate Fudge Brownies, *Strawberries* \$60 / 3 dozen
- Hoodsie Cups, *Wooden Spoons* \$50 / 3 dozen
- House Made Candied Bacon Donuts \$60 / 3 dozen
- Fresh Baked Cookies, \$35 / 3 dozen



# №3 DINNER PACKAGE

Food Choices - Starting at \$24 per person

**CHOICE OF:** (2) Starters / (3) Dinner Mains\* / (2) Sides

Additional Main Selections \$3 pp (Each Additional)

\*Additional Cost for Premium Selections

Option to Add Welcome and/or Dessert Platters \$TBD

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## STARTERS

- Clam Chowder, Oyster Crackers
- Caesar Salad, Parmesan, Croutons
- Chili, Tortilla Chips
- Mixed Baby Greens, Balsamic Vinaigrette
- Beet Salad, Arugula, Goat Cheese, Pine Nuts Herb Vinaigrette
- Fresh Mozzarella & Tomato, Pesto +\$1 / pp

## DINNER MAINS

- Maple Glazed Chicken, Spinach, Mushrooms
- Tilapia Fillet, Black Bean Salsa, Lemon
- Buffalo Chicken Mac n' Cheese
- Shrimp Mac n' Cheese
- Italian Fennel Sausage, Peppers + Onions
- Roasted Quarter Chicken, Rosemary, Cracked Pepper
- Berkshire Sausage Lasagna, French Bread
- BBQ Turkey Tips, Corn Bread
- Malt Salmon, Mango Fruit Salsa, Lemon +\$1 / pp
- Blackened Swordfish, Poblano, Lime +\$2 / pp
- Steak Tips, Corn Bread +\$2 / pp

## ADD-ON MAINS:

- CARVERY - Maple Glazed Pork Loin, Spiced Apples +\$4 / pp
- CARVERY - Herbed Whole Turkey +\$4 / pp
- CARVERY - Roasted Prime Rib, Horseradish Cream +\$6 / pp

## SIDES:

- Basmati Rice
- Whipped Potatoes
- Saute Broccolini
- Green Beans
- Honey Glazed Carrots
- Penne & Grilled Vegetables +\$1 / pp

**SEE ADDITIONAL SELECTIONS ON PAGE 2**

## ADDITIONAL SELECTIONS

### WELCOME PLATTERS & BOWLS *Serves approximately 30pp*

- |  |       |
|--|-------|
| <input type="checkbox"/> Corn Chips + Pico De Gallo      | \$30  |
| <input type="checkbox"/> Assorted Cheese & Crackers      | \$90  |
| <input type="checkbox"/> Veggie Display with Hummus      | \$90  |
| <input type="checkbox"/> Fresh Fruit Platter             | \$125 |
| <input type="checkbox"/> Artisan Cheeses & Charcuterie   | \$125 |
| <input type="checkbox"/> Clam Chowder                    | \$90  |
| <input type="checkbox"/> Chili                           | \$90  |
| <input type="checkbox"/> Caesar Salad                    | \$60  |
| <input type="checkbox"/> Baby Green Salad                | \$60  |
| <input type="checkbox"/> Beet Salad                      | \$75  |
| <input type="checkbox"/> Fresh Mozzarella & Tomato Salad | \$90  |

### DESSERT PLATTERS *Serves approximately 30pp*

- |   |                |
|---|----------------|
| <input type="checkbox"/> Fresh Fruit Platter                                  | \$125          |
| <input type="checkbox"/> Double Chocolate Fudge Brownies, <i>Strawberries</i> | \$60 / 3 dozen |
| <input type="checkbox"/> Hoodsie Cups, <i>Wooden Spoons</i>                   | \$50 / 3 dozen |
| <input type="checkbox"/> House Made Candied Bacon Donuts                      | \$60 / 3 dozen |
| <input type="checkbox"/> Fresh Baked Cookies,                                 | \$35 / 3 dozen |



# CUSTOM PACKAGE

Please choose any of these items to create your custom package (prices vary)

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## BITES

- Chicken Satay with Pineapple, Teriyaki Sauce
- Stuffed Vegetarian Mushroom Caps
- Boneless Wings, BBQ, Honey Hot or Buffalo, Blue Cheese Dressing
- Vegetable Spring Rolls, Sesame Ginger Soy
- Potato Bacon Spring Rolls, Sour Cream
- Buffalo Chicken Empanada, Bleu Cheese Dressing
- Chipotle BBQ Meatballs
- Steak & Cheese Arancini, Chipotle Aioli
- Fresh Mozzarella, Tomato Bruschetta, Pesto Olive Oil
- Short Rib Empanada, Horseradish Cream +\$1 / pp
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- Cheddar Bacon Bites, Smoky Mustard Dip +\$1 / pp
- Burger Sliders, Cheddar +\$2 / pp
- Buffalo Shrimp, Blue Cheese +\$3 / pp
- Tasso Shrimp, Sunshine Aioli +\$5 / pp
- Scallops Wrapped in Bacon, Sriracha Mayo +\$5 / pp
- \*Custom Bites *Prices Vary*

## WELCOME PLATTERS & BOWLS *Serves approximately 30pp*

- Corn Chips + Pico De Gallo \$30
- Assorted Cheese & Crackers \$90
- Veggie Display with Hummus \$90
- Fresh Fruit Platter \$125
- Artisan Cheeses & Charcuterie \$125
- Clam Chowder \$90
- Chili \$90
- Caesar Salad \$60
- Baby Green Salad \$60
- Beet Salad \$75
- Fresh Mozzarella & Tomato Salad \$90
- \*Custom Welcome Platter / Bowl *Prices Vary*

## CUSTOM MAINS

- Lunch - Custom *Prices Vary*
- Dinner - Custom *Prices Vary*

## DESSERT PLATTERS *Serves approximately 30pp*

- Fresh Fruit Platter \$125
- Double Chocolate Fudge Brownies, *Strawberries* \$60 / 3 dozen
- Hoodsie Cups, *Wooden Spoons* \$50 / 3 dozen
- House Made Candied Bacon Donuts \$60 / 3 dozen
- Fresh Baked Cookies \$35 / 3 dozen
- \*Custom Welcome Platter / Bowl *Prices Vary*

