

# *Banquet & Catering Main Menu*



## *City Steam Brewery Café*

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Host to the finest architecture in the United States, the Cheney building is regarded as one of the great examples of Romanesque architecture in the United States. Designed by the architect H.H. Richardson, the building opened in 1877 and housed the largest department store in Connecticut: Brown Thomson and Company. City Steam has brought back the warmth and charm of the old days right down to the cast iron railing and original millwork, which are part of the structure today.

## *The Hartford Steam Company*

Favorably known as Hartford Steam Boiler, The Hartford Steam Company supplies economical steam heated and chilled water for cooling to many Hartford locations through its district heating and cooling system. Hartford Steam's steam pipes run directly into our brewery café enabling City Steam Brewery to power our 15 barrel brew kettle using "City Steam".

## *The Premier Brewing Process*

When steam was introduced to the brewing process in the mid 1800's, it was the epitome of modernization. No more stoking fires or shoveling coal to keep the kettles boiling! Now with the help of a few valves the vapors start rolling providing a faster more consistent flow of heat, in turn, a better brew of beer.

## *Food & Beverage Minimums*



*City Steam Brewery Café* can accommodate groups of all sizes. Our private event spaces allow for groups ranging from 20 to 300 people. We also can accommodate restaurant buyouts ranging from 300 to 1000 people (certain conditions apply).

*City Steam Brewery Café* does not charge a room rental fee for our event spaces, but we do have a required food and beverage spending minimum for each private area. Food & beverage packages and orders served in house are subject to a 20% House Fee or Staffing Fee. This is not gratuity but a staffing charge for banquet service staff to earn a higher wage than a regular restaurant server. Any added gratuity or tipping is totally discretionary, and not necessary.

*Please see an event coordinator for spending minimum prices and conditions*

*Amenities not included in event space may require additional charges:*

Pool Table

Ping Pong Table

Corn Hole Bean Bag Toss

Dance Floor Rental | 12' x 12' | \$300

AV charges may apply

Special Order Linens

### *City Steam Brewery Café Room Options*

*guest count based on seated dinners*

*please see your event coordinator for additional counts*

*spaces can be combined for larger parties*

*\*private bar in space*

the Richardson Room\* | 40-120

the Pool Room\* | cocktail events

the Board Room | 25-60

the Pool Room & Board Room\* | 25-100

the Fan Room | 20-35

the Fireplace /Music Room | 20-35

the BrewHaHa Comedy Club\* | 40-150

Click [here](#) for a full virtual tour of the brewery and all of our event spaces.

[\*Main Menu\*](#)

## Beverage & Bar Options



**Cash Bar** | prices will include tax, individuals pay on their own

**Consumption Bar** | tallied per drink, one tab, host pays

**Non Alcoholic Bar** | \$7pp

Sodas, water, & juices

**Beer, Wine, & Soda** | \$10.75 for first hour

\$6.75 each additional hour

**Well Bar** | \$12.75 for first hour

\$7.75 each additional hour

A selection of standard spirits, handcrafted beer, house wines, domestic champagne, & mixers

**Call Bar** | \$14.75 for first hour

\$8.75 each additional hour

A selection of call spirits, handcrafted beer, select wines, domestic champagne, & mixers

**Premium** | \$16.75 for first hour

\$9.75 each additional hour

A selection of premium spirits, handcrafted beer, select wine, domestic champagne, & mixers

**City Steam Brewery Café** | 942 Main St | Hartford, CT | 06103 | [banquets@citysteam.biz](mailto:banquets@citysteam.biz) | 860.525.1600 x314 | [citysteam.biz](http://citysteam.biz)

*All Pricing is per person*

*Additional Fees for Bartenders May Apply*

*All Pricing Except Cash Bar have 6.35% CT Sales*

*Tax & 20% House Fee*

*Room Minimums Apply.*

City Steam's private event spaces boast a hand picked selection of our craft beers, all made in house. Whether your guests are interested in light lagers, award winning IPAs, or exciting seasonals, we have something for everyone.

Our extensive wine list features carefully selected wines from around the globe.

It's worth trying something off of our specialty cocktail list.

We specialize in creating cocktails specifically tailored to your event.

*[Main Menu](#)*



## Gourmet Displays



### *Crudite and Cheese | \$4.95 pp*

Julienne carrots, celery, grape tomato  
International cheeses including French brie, gorgonzola, cheddar, goat cheese, smoked gouda  
Assorted crackers  
Fresh fruit

### *Antipasto Display | \$7.95 pp*

Salami, pepperoni, pepperoncini peppers, olives, prosciutto mozzarella roll  
Julienne carrots, celery, grape tomato  
International cheeses including French brie, gorgonzola, cheddar, goat cheese, smoked gouda  
Assorted crackers  
Fresh fruit

### *Bruschetta, Hummus & Guacamole Station | \$6.95 pp*

Julienne fresh cut vegetables,  
Seasonal bruschetta toppings  
House made flavored hummus  
House guacamole & tri color tortilla chips  
Toasted Asiago baguettes  
Pita crisps



### *Mashedtini Bar | \$8.95 pp*

Yukon gold mashed potatoes served in stemmed miniature martini glasses  
Toppings include shredded cheeses, whipped butter, sour cream, diced broccoli, bacon, scallions  
*Special requests considered*

### *Cold Seafood Station | \$13.95 pp*

Jumbo chilled shrimp, Smoked Salmon Tartare & Chips, Whitefish Salad Tostada, Ahi tuna ceviche, appropriate condiments, mignonette, & dipping sauces

### *Additions | M/P*

Seasonal Oysters, littleneck clams & scallops on the half shell, shelled lump crab, Maine lobster meat

### *Add the following to any of the above:*

*Guacamole & Salsa | \$3 pp*

*Assorted Bruschetta | \$3 pp*

*Hummus, Veggies, & Crisps | \$3.50pp*

*Displayed Platter Minimum of 25 Guests*

*Add 6.35% CT Sales Tax and 20% House Fee*

*Platter Size is Determined by Number of Guests*

*Pricing is Per Person Per 1.5 Hours*

[\*Main Menu\*](#)

## Specialty Appetizer Platters



Add 6.35% CT Sales Tax and 20% House Fee

All pricing based on 100 pieces

**Beer-Battered Fried Mozzarella | \$125**  
warm marinara sauce

**Mini Quesadillas | \$120**  
chicken or vegetarian, black bean salsa,  
cheddar & jack cheeses

**Chicken Satay | \$140**  
Thai peanut dipping sauce

**Pigs in a Blanket | \$120**  
brewer's mustard

**Vegetable Famosas | \$120**  
curried sour cream

**Assorted Seasonal Bruschetta | \$120**  
fresh tomato & mozzarella, olive oil and pesto  
spread, olive tapenade, asiago baguette

**Teriyaki Steak Skewers | \$200**  
lemongrass sauce, sesame seeds

**Caprese Skewers | \$110**  
grape tomato, fresh mozzarella, balsamic glaze,  
pesto sauce

**Chipotle Pulled Pork Sliders | \$220**  
cheddar cheese, onion frizzles

**Baby Back Ribs | \$190**  
chipotle bbq basted, sliced individually

**Beef & Cheese Empanada | \$140**  
horseradish cream sauce

**Breaded Mac & Cheese Fritter | \$130**  
asiago, parmesan, cheddar, & jack cheeses

**Loaded Potato Croquettes | \$130**  
mashed potato, cheddar cheese, bacon, chives,  
horseradish cream sauce

**Thai Glazed Shrimp Skewers | \$170**  
sweet chili Thai sauce

**Scallops Wrapped in Bacon | \$200**  
grilled pineapple

**Miniature Crab Cakes | \$200**  
Sriracha aioli, cilantro lime crema

**Boneless Buffalo Chicken Bites | \$125**  
bleu cheese

**Vegetable Dumplings | \$80**  
Bing cherry & ginger sauce

**Meatballs | \$80**  
choice of sweet chili, honey barbeque, marinara

**Chicken Wings | \$135**  
bone-in choice of spicy plum sauce, buffalo sauce

**Buffalo Chicken Dips | \$140**  
phyllo pastry shells

**Miniature Cheese Souffles | \$120**  
Asiago, bleu, red pepper

**Meatball Marinara Sliders | \$175**  
Asiago cheese

[Main Menu](#)



*“Premium” Appetizer Platters  
&  
Butlered Hors d’oeuvres*



*Butlered Hors d’oeuvres | “Continuous”*

*\$17.95 pp before 4pm*

*\$19.95pp after 4p*

Combination stationed & passed for two hours.

*Selection of Six*

Mini Quesadillas

Boneless Buffalo Chicken Bites

Beef & Cheese Empanadas

Assorted Seasonal Bruschetta

Caprese Skewers

Thai Glazed Shrimp Skewers

Chipotle Pulled Pork Sliders

Pigs in a Blanket

Beer Battered Fried Mozzarella Sticks

Vegetable Samosas

Vegetable Dumplings

Sweet Chili Meatballs

Smoked Salmon Tartare

Miniature Crab Cakes

*Spring Pear & Baked Brie Crostini | \$85*

thinly sliced baked ciabatta, Anjou pear, hot pepper relish, sliced brie

*Cucumber & Blue Crab Sips | \$100*

mini sip cups

*Whitefish Salad Tostada | \$95*

smoked whitefish spread, diced red onions, baked pita crisp

*Smoked Salmon Tartare & Chips | \$95*

salmon tartar, tobiko caviar, lemon aioli, house baked potato chip

*Seared Ahi Tuna | \$110*

sesame pepper, citrus slaw

*Sliced Beef Carpaccio | \$130*

baguette crisp, horseradish cream

*Smoked Chicken Salad | \$65*

dried cranberries, toasted pita chip

*Shrimp Cocktail | \$170*

chilled, cocktail sauce

*All “Premium” platters based on 50 pieces  
Add 6.35% CT Sales Tax and 20% House Fee*

*Minimum of 25 Guests  
Hors d’oeuvre Service for Two Hours  
Add 6.35% Sales Tax & 20% House Fee  
\$10 Per Person For Each Additional Hour*

[\*Main Menu\*](#)

# Evening Receptions



## The Naughty Nurse Happy Hour

*(4) Chef Selected Appetizers | \$23.95 pp*

*Pick Your Own Appetizers | \$27.95 pp*

*This two hour reception includes:*

- Open bar for our handcrafted beers, house wines, & soda
- Four continuous *Chef Selected* stationed appetizers (see right for possible Chef selections or pick your own)

*\*Restrictions Apply*

## Last Call Comedy

*4 Chef Selected Appetizers | \$38.95pp*

*Pick Your Own Appetizers | \$42.95pp*

The Last Call Package is a two hour reception which includes the Naughty Nurse Happy Hour package and a single admission to the Brew HaHa Comedy Club.

*\*Minimum 25 Guests*

*Reception limited to 2 Hours*

*Add 6.35% CT Sales Tax & 20% House Fee*

*\* 2 Hour Maximum Event Time. Event Must*

*Begin Before 8pm*

### *Mini Quesadillas*

chicken, or vegetarian, black bean salsa, cheeses

### *Buffalo Chicken Dips*

Phyllo pastry shells

### *Assorted Seasonal Bruschetta*

fresh tomato & mozzarella, olive oil and pesto spread, olive tapenade, asiago baguette

### *Vegetable Samosas*

curried sour cream

### *Vegetable Dumplings*

Bing cherry & ginger sauce

### *Miniature Meatballs*

Choice: marinara, Swedish, sweet chili or bbq

### *Vegetable Spring Rolls*

sweet chili sauce

### *Chicken Satay*

Thai peanut sauce

### *Caprese Skewer*

fresh mozzarella, cherry tomato, balsamic drizzle, pesto dipping sauce

### *Chipotle Pulled Pork Sliders*

cheddar cheese, onion frizzles

### *Boneless Buffalo Chicken Bites*

bleu cheese dipping sauce

### *Miniature Crab Cakes*

Sriracha aioli, cilantro lime crema

[\*Main Menu\*](#)

## Evening Receptions



### Dessert Reception | \$14.95pp

This One Hour Reception Includes:

#### *Assorted Dessert Bars*

brownies, lemon bars, raspberry bars

#### *Assorted Petit Fours*

assorted chocolate, lemon petit fours, mandarin orange tart, raspberry tart

#### *Miniature Assorted Cheesecakes*

traditional, raspberry, chocolate

#### *Assorted Gourmet Cookies*

chocolate chip, white chocolate macadamia nut

#### *Carrot Cake Squares*

cream cheese frosting

#### *Chocolate Dipped Strawberries & Apricots*

*Freshly brewed regular & decaffeinated coffee*

*Assorted teas*

*Minimum of 25 Guests*

*Add 6.35% CT Sales Tax & 20% House Fee*

### Night Owl Reception | \$12.95pp

This Two Hour Maximum Reception Includes One Hour of Continuous Appetizers:

#### *Choice of Two Pizzas:*

Vegetarian, Sicilian, Tomato & Basil, Pepperoni

#### *Choice of Two Appetizers:*

#### *Boneless Buffalo Chicken*

Bleu cheese dipping sauce

#### *Vegetable Dumplings*

Bing cherry dipping sauce

#### *City Steam Meatballs*

choice of honey barbeque, marinara, sweet chili

#### *Chicken Wings*

bone-in, choice of spicy plum sauce or buffalo

#### *Vegetable Samosas*

curried sour cream

#### *Beer Battered Fried Mozzarella*

warm marinara

#### *Guacamole & Salsa with Tri-Color Tortilla Chips*

Fresh guacamole, sour cream, salsa, chips

#### *Sidewinder Fries & House Chips*

bleu cheese sauce

*Minimum of 25 Guests*

*Add 6.35% CT Sales Tax & 20% House Fee*

*Reception is Two Hour Maximum*

*Only Available After 10pm. Last Call By 1am*

[\*Main Menu\*](#)



# Brew Jour Luncheon



*Brew Jour Luncheon | \$15.95 pp*

## *Choice of One Salad:*

### *House Salad*

Field greens, grape tomato, artichoke hearts, pickled red onion, malted barley croutons, Dijon herb vinaigrette

### *Caesar Salad*

Romaine, shaved asiago, malted barley croutons, creamy or oil based Caesar dressing

## *Choice of Three Wraps:*

### *Vegetarian Wrap*

roasted mushrooms, onions, peppers, field greens, garlic hummus, Kalamata olives, feta, black currants

### *California BJT Wrap*

grilled chicken, guacamole, cilantro aioli

### *Traditional BJT Wrap*

Bacon, lettuce, tomato

### *City Steam Deli Wrap*

Smoked ham, genoa salami, lettuce, tomato, smoked gouda, garlic aioli

### *Buffalo Chicken Wrap*

crispy buffalo chicken, lettuce, tomato

## *Choice of One Pasta:*

### *4 Cheese Macaroni & Cheese*

Asiago, parmesan, cheddar & jack cheese

### *Penne Pasta*

grape tomatoes, mozzarella, fresh basil, olive oil

### *Cold Pasta Salad*

Chef's Choice

*Served with our own Hand Cut Potato Chips*

*Minimum of 25 Guests*  
*Add 6.35% CT Sales Tax & 20% House Fee*  
*3 Hour Maximum Event Time*  
*Room Must be Vacated by 4pm*

## *Add Ons*

### *Brewery Tour with Tasting | \$10pp*

Have one of our Brew Aficionados take you and your guests on a tour of our historic building and brewery. Finish the tour with a tasting of three of our most famous hand crafted brews.

### *Simple Dessert | \$3 pp*

A platter of our gourmet house made chocolate chip and white macadamia nut cookies.

### *Coffee & Dessert | \$6 pp*

Treat yourself to regular & decaf coffee, hot tea, & a variety of delectable desserts.



# Brewmaster Buffet



*Dinner Served After 4pm | \$26.95pp*  
*Luncheon Served Before 4pm | \$18.95pp*

## *Select One Salad*

### *House Salad*

Field greens, grape tomatoes, artichoke hearts, pickled red onion, malted barley croutons, Dijon herb vinaigrette

### *Caesar Salad*

romaine, malted barley croutons, shaved asiago, Caesar dressing

### *Raspberry Spinach Salad*

spinach, red onions, gorgonzola, charred peppers, raspberry herb vinaigrette

## *Select Two Entrees | Add 3rd Entrée | \$5pp*

### *Summer Penne Pasta*

tomato, mozzarella, basil, extra virgin olive oil

### *Chicken Picatta*

lemon caper garlic butter

### *Sesame Crusted Asian Salmon*

lemongrass grilled salmon, Asian slaw

### *Vegetarian Tortellini Rose*

tomato, mushroom, light rose sauce

### *Slow Roasted Pork Loin*

bacon wrapped, apple beurre blanc

### *Naughty Nurse Brew-made Meatloaf*

Mustard gravy

### *Four Cheese Macaroni & Cheese*

Cavatappi, roasted chicken, sundried tomatoes, rosemary chevre, baked with breadcrumb topping

### *Oven Roasted Turkey Breast*

Apple sausage stuffing, rosemary pan gravy, ginger cranberry sauce

### *City Steam Famous Pot Roast*

Naughty Nurse braised

### *Beer Battered New England Cod*

Sam Colt 46 beer batter, basil tartar sauce

### *Sliced Tenderloin of Beef | add \$9pp*

with horseradish cream sauce

### *Scallops & Risotto | add \$7pp*

Sweet chili Thai glaze, rice noodles

### *City Steam Famous Baby Back Ribs | add \$7pp*

chipotle barbeque sauce

## *Select Two Accompaniments*

### *City Steam Mashed Potatoes*

whipped with melted butter

### *Roasted Red Potatoes*

Sliced and seasoned

### *Fresh Seasonal Vegetables*

Chef's fresh seasonal select

### *Cold Cous Cous*

fresh cilantro, scallions, dried cranberries

### *Housemade Malted Barley Rolls Always Included*

## *Dessert & Coffee Station | add \$6 pp*

Freshly brewed gourmet coffee, local assortment of Bigelow Teas.

Select (1): miniature cheesecakes, assorted flavored dessert bars or our house baked gourmet cookies

*Minimum of 25 Guests*

*Add 6.35% CT Sales Tax & 20% House Fee*

# Brewmaster Plated Dinner \*



*Dinner Served After 4pm | \$34.95 pp*  
*Luncheon Served Before 4pm | 24.95 pp*

## *Select One Salad*

### *House Salad*

Field greens, grape tomatoes, artichoke hearts, pickled red onion, malted barley croutons, Dijon herb vinaigrette

### *Caesar Salad*

romaine, malted barley croutons, shaved asiago, Caesar dressing

### *Raspberry Spinach Salad*

spinach, red onions, gorgonzola, charred peppers, raspberry herb vinaigrette

## *Select Two Entrées | Add 3rd Entrée | \$5pp*

### *Chicken Picatta*

mashed potato, seasonal vegetable, lemon garlic caper butter

### *Roasted Chicken Roulade*

spinach, sausage, ricotta, scallion basmati, fire roasted red pepper coulis

### *Grilled Asian Salmon*

basmati rice, season vegetable, lemongrass sauce

### *Vegetarian Tortellini Rose*

tomato, mushroom, light rose cream sauce

### *Slow Roasted Pork Loin*

Bacon wrapped, mashed potatoes, seasonal vegetable

### *Four Cheese Macaroni & Cheese*

Cavatappi, roasted chicken, sundried tomatoes, rosemary chevre, baked with breadcrumb topping

### *Naughty Nurse Brew-made Meatloaf*

Mustard gravy

### *Vegetarian Jimbale*

mushroom duxelles, baby spinach, charred asparagus bed

### *Sliced Tenderloin of Beef | add \$9pp*

with horseradish cream sauce

### *Seafood Pot Pie | add \$8pp*

shrimp, filet of sole, salmon, seasonal vegetables, lobster cream sauce, pastry crust

### *Braised Short Ribs | add \$8pp*

polenta, baby carrots, pearl onions

### *Dessert & Coffee Option | add \$6pp*

#### *Select One*

Cheesecake, Carrot Cake, Fresh Fruit Parfait, Red Velvet Cupcake, Chocolate Mousse Parfait, Tiramisu, Chocolate Lava Cake

**\* PLEASE NOTE** all plated dinner service events require a pre-count to be provided for all entrée selections (5) days in advance of event.

*Minimum of 25 Guests*

*Add 6.35% CT Sales Tax & 20% House Fee*

[\*Main Menu\*](#)

*Breakfast*  
&  
*Brunch Buffets*



*Continental Breakfast Buffet | \$10.95pp*

Assorted Juices—orange, pineapple, cranberry  
Freshly brewed regular & decaffeinated coffee  
Assorted teas

Fresh seasonal fruit platter  
Assorted bagels, cream cheese, chive cream cheese  
Chocolate filled croissants  
Seasonal scones

*Full Breakfast Buffet | \$17.95pp*

Assorted Juices—orange, cranberry, grapefruit  
Freshly brewed regular & decaffeinated coffee  
Assorted teas

Fresh seasonal fruit platter  
Assorted bagels, cream cheese, chive cream cheese  
Warm croissants  
Seasonal scones

French toast, maple syrup, confectioner's sugar  
Scrambled eggs with cheddar cheese  
Vegetable frittata  
Breakfast potato  
Grilled country sausage & hickory smoked bacon

*Full Brunch Buffet | \$29.95pp*

Assorted Juices—orange, pineapple, cranberry  
Freshly brewed regular & decaffeinated coffee  
Assorted teas

Fresh fruit platter, fresh mint  
Assorted bagels—whipped butter, cream cheeses  
Chocolate filled croissants

French toast, maple syrup, confectioner's sugar  
Scrambled eggs with cheddar cheese  
Vegetable frittata  
Breakfast potato  
Grilled country sausage & hickory smoked bacon

Bacon Wrapped Slow Roasted Pork Loin  
Caramelized apple beurre blanc

Chicken Picatta  
Lemon caper garlic butter

Roasted red potatoes or mashed potatoes  
Seasonal vegetable

Miniature Cheesecake with fresh strawberries  
Assorted flavored dessert bars  
Carrot cake with cream cheese frosting

*Breakfast Additions*

*Open 'before noon' Bar | \$11pp (2 hours—end by 1pm.)*  
Champagne, mimosas, bloody marys, select beers,  
house wines, soda, mixers

*Chef Attended Omelette Station | \$7pp*  
Freshly prepared made to order  
*Chef Attended Waffle Station | \$7pp*  
Freshly prepared made to order

*Minimum of 25 Guests*

*Add 6.35% CT Sales Tax & 20% House Fee*

**PLEASE NOTE** all breakfast buffet displays are  
(2) hours maximum and must end by 1pm.

[\*Main Menu\*](#)



## *Special Event*

### *Dinner Package \$55.95 pp*

*This no-hassle dinner package includes:*

One hour of open standard call bar  
One hour of (4) butlered hors d'oeuvres  
Full dinner buffet  
Dessert, coffee, & tea

#### *Open standard bar*

City Steam's handcrafted brews, our full wine list, champagne & Prosecco, call liquors, soda, & mixers

#### *Butlered Hors d'oeuvres*

choice of four

#### *Vegetable Dumplings*

Bing cherry & ginger dipping sauce

#### *Miniature Crabcakes*

Sriracha aioli, cilantro lime crema

#### *Assorted Bruschetta*

seasonal toppings

#### *Caprese Skewers*

Fresh basil, mozzarella, & grape tomatoes

#### *Boneless Buffalo Chicken*

Bleu cheese dipping sauce

#### *Miniature Chicken & Black Bean Quesadillas*

sour cream & salsa

#### *Thai Glazed Shrimp Skewers*

Sweet chili thai sauce

#### *Meatballs*

Sweet chili, marinara or bbq

#### *Pigs in a Blanket*

Brewers mustard

#### *Dinner Buffet*

##### *Choice of Salad*

##### *Caesar Salad*

romaine, malted barley croutons, shaved asiago

##### *House Salad*

Field greens, grape tomatoes, artichoke hearts, pickled red onion, malted barley croutons, Dijon herb vinaigrette

##### *Choice of 2 Entrees*

##### *Chicken Picatta*

lemon caper garlic butter

##### *Grilled Asian Salmon*

lemongrass grilled salmon, Asian slaw

##### *Vegetarian Tortellini Rose*

tomato, mushroom, light rose sauce

##### *Naughty Nurse Brew-made Meatloaf*

Mustard gravy

##### *Four Cheese Macaroni & Cheese*

Cavatappi, roasted chicken, sundried tomatoes, rosemary chevre, baked with breadcrumb topping

##### *Choice of 2 Accompaniments*

Roasted Red Potatoes

Mashed Potatoes

Fresh Seasonal Vegetable

*Includes house made malted barley rolls*

##### *Dessert, Coffee, & Tea*

Choice of assorted dessert bars or gourmet cookies

*Minimum of 25 Guests*

*Add 6.35% CT Sales Tax & 20% House Fee*



# *Brewmaster Jeff's Tour & Tasting*



*Please See Your Event Coordinator  
for Group Rates & Times*

*Add a Tour & Tasting To Any  
Other Package*



*Take a step into another era as you learn about  
our unique brewing process using Hartford's  
City Steam.*

*Have one of our Brew Aficionados give you a  
full tour of our historic building and brewery.*

*Finish up with a tasting of three of our  
handcrafted brews.*

*Take home complimentary City Steam Brewery  
souvenirs.*



[\*Main Menu\*](#)