

---

## MAIN OPTIONS

### 1-\$15/2-\$20/3-\$25

---

#### PULLED PORK

Slow smoked pork shoulder pulled and combined with BRBC ale bbq sauce. Served with Hawaiian rolls.

#### SMOKED BBQ CHICKEN

Chicken breast with BRBC ale bbq sauce

#### CHICKEN PICCATA

White wine, capers, lemon.

#### PASTA DELLA OSO

Penne pasta cooked to al dente and tossed with grilled, sliced chicken breast, sliced mushrooms and cherry tomatoes. Served with a creamy garlic dressing, fresh Parmesan.

#### VEGETABLE LASAGNA

Sliced thin and layered fresh vegetables topped with marinara and fresh shredded mozzarella.

#### CHICKEN MARSALA

Local organic chicken breasts cooked and served with a creamy marsala wine sauce, sliced mushrooms and shallots.

#### GRILLED SALMON

Fresh sustainable farmed Salmon grilled to medium.  
\*subject to current market price

#### GRILLED TRI-TIP

Perfectly grilled to medium and served with creamy horseradish sauce. Cut fresh at a carving station.

#### BURGER BAR ... \$20 PER PERSON

(Cooked to Medium) All your traditional fixins. Lettuce, pickle, onion, tomato, choice of Cheddar, Swiss, Pepper Jack. Portobello & Housemade Veggie Burger available upon request.

#### TACO BAR ... \$25 PER PERSON

Seasoned ground beef and shredded chicken, sautéed peppers and onions, refried beans, Pico De Gallo, Spanish rice, shredded lettuce, queso fresco, fresh jalapenos, cilantro, lime, sour cream, soft flour or corn tortillas.

---

## SIDE OPTIONS

### 1-\$7/2-\$10/3-\$13

---

#### CAESAR SALAD

Romaine Lettuce, Parmesan and Cajun croutons tossed in Caesar dressing.

#### HOUSE SALAD

Mixed greens with seasonal vegetables, white balsamic vinaigrette.

#### MASHED POTATOES

Yukon gold potatoes, creamed with butter, heavy cream, sour cream, salt & pepper.

#### BREWERS MAC AND CHEESE

Elbow pasta folded into a fontina and gruyere bechamel. Topped with mixed cheese and herbed bread crumbs.

#### PASTA SALAD

Rotini pasta cooked al dente and tossed with cherry tomatoes, olives, crumbled feta, red onion, bell pepper, broccoli florets, vinaigrette dressing.

#### POTATO SALAD

Red potatoes cooked perfectly, mixed with red onion and celery and tossed with a Dijon mayo dressing.

#### CREAMY POLENTA

Cooked to creamy perfection with butter, milk & Parmesan.

#### BAKED BEANS

Baked brown sugar and bacon.

#### RICE PILAF

Cooked with butter and house herb blend, slivered almonds and green onions.

#### SEASONAL VEGETABLES

Fresh seasonal vegetables grilled or sautéed.

#### FRUIT SALAD

Seasonal fruit.

---

## APPETIZERS \$4 PER GUEST

---

#### CORDON BLUE BITES

Breaded chicken breast, filled with Swiss cheese and Canadian bacon.

#### MINI PHYLLO GOAT CHEESE TARTLETS

Cherry tomato, basil or honey and walnuts.

#### BRBC MEATBALLS

Choice of marinara or Peter Brown BBQ sauce. (2 per person)

#### ROASTED RED BELL PEPPER CROSTINI

Roasted red bell pepper, garlic, evoo, capers and basil chiffonade.

#### SHRIMP COCKTAIL

(3 jumbo prawns per person)  
Market price subject to change.

#### CHARCUTERIE TRAY

Assortment of local cheeses and meats.  
Market Price subject to change.

#### CHIPS AND SALSA

Corn Chips | fresh Pico De Gallo

---

## KIDS MENU \$6

---

#### HOT DOG

#### BUTTER NOODLES

#### CHICKEN TENDERS

#### KIDS BURGER

---

## DESSERT \$5 PER PERSON (PER DESSERT)

---

### CHOCOLATE MOUSSE

#### BEERAMISU

*Big Bear Stout, espresso soaked lady fingers with mascarpone  
mousse and cocoa powder.*

#### CHEESECAKE

#### BROWNIES ... \$3 EACH

Add gelato \$1.50

#### MINI CUPCAKES ... \$1.50 EACH

*Choice of vanilla or chocolate.*

#### CHOCOLATE COVERED STRAWBERRIES- ... \$2.00 EACH

#### COCONUT MACAROONS ... \$2.00 EACH

---

## BEVERAGE SERVICE (CHOOSE ONE)

---

#### CRAFT BEER BAR ... \$14 PER PERSON

#### CRAFT BEER & WINE ... \$22 PER PERSON

#### CRAFT BEER, WINE, COCKTAILS ... \$27 PER PERSON

#### CORKAGE FEE PER BOTTLE ... \$10

#### DRINK TICKETS ... \$6

*House ales, catering wine, and single mixers per ticket.*

---

## OTHER SERVICES

---

NO CAKE CUTTING FEES

COMPLIMENTARY NON-ALCOHOLIC BEVERAGE

---

## PRIVATE PARTY SPACE

---

CONFERENCE ROOM SEATS 25 GUESTS

PATIO SEATS 75 GUESTS

BEAR DEN SEATS 50 GUESTS

BEAR DEN/CONFERENCE SEATS 68 GUESTS

BEAR DEN/PATIO SEATS 100 PLUS GUESTS

ALL PRIVATE SPACE SEATS 150 GUESTS

FACILITY BUY OUT 500 CAPACITY  
(LIMITED AVAILABILITY)

---

## MINIMUM EVENT FEE

---

\$30 per person food & beverage minimum

\$5 per person booking fee

\*Booking fee will be waived if minimum is met

\*Packages available upon request.




### CATERING MENU

Bear Republic Brewing Company  
5000 Roberts Lake Road  
Rohnert Park, CA 94928

Please contact the event  
manager about your selection.  
Cami Kent Camik@bearrepublic.com  
707-894-2722 ext 23505  
Direct: 707-849-1685

### FOLLOW US!

Rohnert Park

 @brbclakeside

 @brbclakeside

 @brbcbrew