

Catering Trays and Hors D'oeuvres

Meat and Cheese Tray

Swiss, cheddar, provolone with deli pepperoni and our pit ham
Small 14-18 \$55 / Med 26-30 \$85 /
Large 36-40 \$110

Deluxe meat & cheese tray w/ condiments and mini dinner rolls

Deli Pepperoni, Pit Ham, Turkey, Swiss, Cheddar and provolone cheese
For 30-35 \$125

Croissant Deli Tray

2 types of sandwiches- Ham and gouda (13), Turkey and brie (13) on flaky Niedlov's Croissants—\$100

Cheese Tray

Swiss, Cheddar and Provolone with assorted crackers and seasonal fruit
Small 14-18 \$42 / Med 26-30 \$67.5 /
Large 36-40 \$84

Wheel o' Brie

Melty Brie served with crackers, crostinis and seasonal fruit
1/2 wheel- Serves 20 \$50

Hummus platter w/ chips and pita

\$40 per tray

Festo platters w/ crostini

\$40 per tray

Seasonal fruit tray

\$35

Mini salmon cakes w/ BBQ aioli

\$1.25 per piece

Mini Cajun crab cakes w/ remoulade sauce

\$1.50 per piece

Come and get it serve yourself table set up

*Add brownies or cheesecake squares to any package for \$1 per guest.

Back Yard BBQ'-\$10

(minimum of 15)

- Slow Roasted Pulled Pork w/ Stout Q'
- Chuck Norris Slaw
- Chipotle Whiskey Baked Beans
- Niedlov's Buns

Picnic Basket—\$9

(minimum of 15)

- Terminal Club
- Seasonal Chicken Salad
- Kettle Chips

All American—\$11

(minimum of 15)

- Hand Pattied House Burgers (6oz)
- Kettle Chips
- Baked Beans
- Assorted Sliced Cheeses
- Lettuce, Tomato, Onion and Pickles

Pizza Party—\$12

- Pizza—Your pick from our pies
- BrewHouse salad w/ Beer Vinny

Dinner Time— plated service

The Brewmaster \$22 / person (Maximum - 40 guests)

All BrewMaster Dinners will be served BrewHouse salad w/ Beer Vinny

Appetizer - served family style

Cajun Crab Cakes —with Cajun remoulade

Twisted Hummmmmmmus -Garbanzo mixture tweaked out with black bean and roasted red pepper goodness. Served with tortilla chips and pita wedges.

Entrée—Choose one per guest

Pepper Smashed Steak - roasted garlic, peppercorn, Maibock infused reduction over marinated steak medallions.

Eat a Peach— roasted half chicken topped w/ drunken peach salsa.

Salmon the Greek— 8oz salmon seared medium, topped with our cucumber lemon dill sauce

All entrees are served with Chuck Norris Slaw and Bacon studded Grits.

Partay Info

These are the rules for fun times at the BrewHouse:

- There is a \$350 minimum purchase for the entire party's total (one check or all separate checks combined) If the bill does not reach \$350 the difference will be added to the hosts bill. An 18% gratuity will be in addition to the base \$350.
- A \$100 deposit is required to reserve the space. The deposit is not refundable but will be given to you in the form of a Terminal Gift Card to use at your discretion.
- Non—alcoholic drinks (except our Root Beer) are included in price of dinners
- Food for self service set up offerings are based on guest count and have a finite amount of food.
- Cocktail parties will require the host to pay \$50 per server. 1 server per 20 guests.
- No smoking is allowed anywhere inside the building.
- Champagne is available per bottle.
- No one under 21 is allowed to drink, ever.
- We reserve the right to refuse service to anyone, anytime especially when alcohol is involved.

FAQ's:

Q) Why can't I order off the menu? **A)** We are not a banquet facility. I wish we had more room in our kitchen (believe me), but it does not exist. We have to take in mind all of our guests which means we have to limit 3rd floor options to set our kitchen up for success.

Q) How many people can I have for my 3rd floor shindig? **A)** For apps, deli trays and cocktails (mingling) we think up to 60 is comfortable, for buffets and Brewmaster dinners (sitting) the max is 45.

Q) Can we have volume on the T.V.'s our a P.A. system for a speaker. **A)** No. Our Restaurant is loud...really loud. So in order to hear a speaker or video presentation the volume has to be such that we disturb the other guests in the restaurant. We have tried and it just does not work. We hope to wall off the 3rd floor in the future.

Q) Can I have delicious food and beer? **A)** Yes! Sorry, I hate not giving guests what they want so those last few Q and A's made me sad.

We are food service professionals and in no way claim to be party or event planners. However, we will help you in any way we can to make sure that your event goes well.

We will ask you many questions and expect you will do the same so we are all in the know.



Banquet/ Party Menu

Event Contact—

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