

# ELMHURST BREWING CO EVENTS

for parties of 11 or more

## BREWS & BEVERAGES PACKAGES


<u>HOUR PACKAGES (Per Person)</u>	<u>2 HOUR</u>	<u>3 HOUR</u>	<u>EXTRA HOUR</u>
EBC BEER, WINE AND CIDER	\$30.00	\$40.00	\$10.00
EBC BEER, PREMIUM WINE, CIDER & CRAFT LIQUOR	\$35.00	\$45.00	\$10.00


**CASH BAR** A cash bar allows you or your guests to pay for libations consumed. Minimums may apply.


## APPETIZER PLATTERS AND BASKETS

EACH PORTION WILL SERVE 3-4 PEOPLE

**Chicken Wings - 18 (12 pieces)**  
choose bbq, buffalo, or sweet and spicy sauce, served with celery and green goddess dressing

**Hummus and Falafel - 20**   
homemade hummus served with warm pita, cucumber, and falafel

**Beer Cheese - 16**   
warm cheese dip made with our helles lager, served with 8 soft pretzel sticks

**Cheese Curds - 16**   
fresh cheddar curds battered with helles beer batter, served with green goddess

**Sliders - 30 (10 pieces)**  
mini beef patty, pickles, onion, ebc sauce, toasted slider bun

**Broccoli Flatbread - 10**   
roasted broccoli, garlic spinach, tomato sauce, and mozzarella cheese on a crisp flatbread (10 pieces)

**Fries / Tots - 10**   
basket of crispy fried spuds, served with ketchup

**BBQ Chicken Flatbread - 12**  
grilled chicken breast, homemade bbq sauce, cherry tomatoes, shaved red onion, and mozzarella on a crisp flatbread (10 pieces)

**Chicken Tinga Nachos - 21**  
homemade tortilla chips fried crisp, topped with chicken braised in a cumin-tomato sauce, cheddar cheese, grilled onions, sour cream, and herbs

## DESSERTS

**Cupcakes - 36 / dozen** (minimum 1 dozen per selection) **or**  
**Double Layer 9" Cake (12 slices) - 30**

### Cake Flavors

- chocolate
- white vanilla
- yellow vanilla
- lemon
- red velvet
- carrot cake (with/without nuts)

### Filling Flavors +6/dozen

- dark chocolate ganache
- raspberry jam
- marshmallow creme
- lemon curd
- dulce de leche
- cream cheese

### Frosting Flavors

- dark chocolate buttercream
- white chocolate buttercream
- vanilla buttercream
- lemon buttercream
- coffee buttercream
- dulce de leche buttercream
- cream cheese
- marshmallow creme

### Cookies - 36 for 2 dozen

(minimum 2 dozen per selection)

- chocolate chip
- oatmeal raisin
- brownies
- snickerdoodle
- chocolate crinkle
- lemon shortbread sandwiches


18% gratuity will be added to groups of 10 or more (1 check only, multiple payments accepted).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, & shellfish.

# ELMHURST BREWING CO EVENTS

for parties of 11 or more

 denotes gluten free items

 denotes vegetarian items

Please no outside food or beverages

## DINNER BUFFET

FOR 12+ GUESTS

EACH PAN WILL SERVE 12-15 PEOPLE

### Teriyaki Chicken Breast - 85

sweet soy - ginger glazed and grilled chicken breasts

### Breaded Chicken Cutlet with Spicy Maple Butter - 85

panko breaded chicken breast served with spicy maple butter

### Classic Meatloaf - 105

beef and pork meatloaf glazed with beer-becue sauce

### Panko Sea Bass with Creole Remoulade - 118

Asian sea bass seasoned with old bay and coated in coarse bread crumbs, served with Creole remoulade and lemon

### Baked Sea Bass with Lemon Butter Sauce - 118

baked Asian sea bass fillets topped with a lemon beurre blanc

### Baked Cavatappi - 62

curly tube shaped pasta baked with tomato sauce and loads of mozzarella

### Homemade Mac and Cheese - 70

cavatappi pasta baked with cheese sauce and topped with mozzarella

### Roasted Broccoli - 60

broccoli florets roasted until crispy on the edges

### Veggie Fried Rice - 54

jasmine rice fried up with seasonal vegetables and soy sauce and topped with hoisin aioli

### Asian Cabbage Salad - 56

shredded Napa cabbage, red onion, fresh herbs, grilled pineapple, cucumber, sunflower seeds, and fried shallots

### Garden Salad - 48

fresh mixed greens, cherry tomatoes, cucumber, red onion, and citrus-hop vinaigrette

### Bread Service - 24

soft sourdough ciabatta served with whipped butter

---

## BRUNCH BUFFET

FOR 12+ GUESTS

EACH PAN WILL SERVE 12-15 PEOPLE

### Scrambled Eggs - 36

soft and fluffy scrambled eggs

### Crispy Bacon - 45

applewood smoked

### Chilaquiles - 85

tortilla chips tossed with smoky and spicy tomato-onion salsa with grilled chicken, salsa verde, shredded cheese and red onions

### French Toast w/ Whipped Butter - 55

custard soaked challah toast scented with orange zest, cinnamon, and nutmeg

### Buttermilk Pancakes w/ Whipped Butter - 50

soft and fluffy buttermilk pancakes, salted whipped butter, maple syrup

### Assorted Fruit Platter - 40

seasonal fruit

18% gratuity will be added to groups of 10 or more (1 check only, multiple payments accepted).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, & shellfish.