

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



CHILLED HORS D'OEUVRES

Priced per 50 pieces

Pepper grilled and chilled jumbo shrimp with lime garlic dip...\$175

Gorgonzola stuffed figs wrapped in prosciutto...\$175

Beef tenderloin croustades...\$125

Sesame seared Ahi tuna tacos with Napa cabbage and peanut sauce...\$150

Smoked salmon and herbed cream cheese on Naan flat bread...\$100

Mozzarella caprese canapé skewer...\$115

HOT HORS D'OEUVRES

Priced per 50 pieces

Bavarian pretzel bites with EBC Pale Ale beer cheese...\$100

Assorted bite size pizzas...\$150

Skewered mini pretzel and kielbasa bites...\$175

Coconut shrimp with fresh mango tomato salsa...\$175

Phyllo wrapped raspberry and brie cheese bites...\$150

Blackened scallop and avocado puree on a crispy corn chip...\$175

Chorizo and lump crab cakes with chipotle honey drizzle...\$150

STATIONARY DISPLAYS

Priced per person

GOURMET CHEESE

An assortment of international and domestic cheeses with fresh fruit garnishes accompanied by French bread and assorted crackers...\$6 per person

GARDEN FRESH
CRUDITÉS

A variety of seasonal vegetables served both raw and grilled with assorted dips...\$5 per person

*Entertaining
People!*

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STATIONARY DISPLAYS

Priced per person

(Continued)

MEDITERRANEAN

Featuring hummus, tabbouleh, and baba ghanoush, accompanied by mini pita, sweet onions, cucumbers, lemons, olives, tomatoes, and capers...\$7/person

HARBOR FRESH SEAFOOD

Shrimp cocktail, Belgian style steamed mussels, large Peel and Eat shrimp, snow crab legs, clams, oysters, and scallops, with cocktail sauce, horseradish, lemons, and hot sauce ...\$20/person

EBC BAYERISCHE BROTZEIT

A classic Bavarian style appetizer station featuring different sausages and cured meats from around the world, accompanied by appropriate sauces, pretzels, and cheeses that will pair perfectly with beers that are currently on tap...\$11/person

SMOKED SALMON

House smoked whole side of salmon with pumpernickel bread, capers, chopped red onion, chopped eggs, diced tomato, lemons, sour cream, and horseradish...\$125* per side of salmon

*MINIMUM OF 20 GUESTS

BUFFETS & STATIONS

{ BUFFALOVE...\$33 per person }

- **BEER CHEESE, SAUSAGE, AND PRETZELS** - Fresh authentic Bavarian soft pretzels with our in house made beer cheese dip, and locally produced bratwurst sausage featuring EBC's own Monroe Street Pilsner beer
- **PIZZA STATION** - Large freshly baked pizzas straight from the oven featuring multiple styles and topping including classic pepperoni, Margherita, barbecue chicken, more
- **"BUFFALO" STYLE WING STATION** - Classic and boneless wings in your choice of sauces accompanied by celery, carrots, cucumber, and bleu cheese dressing
- **S'MORES STATION** - A unique twist on the classic camp treat, melted chocolate topped with lightly toasted marshmallows served with graham crackers for dipping

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BUFFETS & STATIONS

(Continued)

[SALADS AND SLIDERS...\$32 per person]

- **CHEESE AND CRUDITÉS STATION** - Imported and domestic cheeses with fresh fruits, crackers, French bread, fresh cut and grilled vegetables, served alongside garden herb dip
- **GARDEN SALAD STATION** - Traditional Caesar salad, grilled vegetable salad, pasta primavera salad, tossed green salad and accompanied by appropriate dressings
- **SLIDER SANDWICH STATION** - House smoked BBQ pulled pork, cheeseburger, smoked turkey with Swiss cheese, falafel with tzatziki sauce, and pickled onions
- **COOKIE AND BROWNIE STATION** - Fresh baked assorted cookies and brownies

[BACKYARD BARBECUE...\$35 per person]

- **IN HOUSE SMOKED BBQ MEATS** - Chicken ¼'s, pork spare ribs, and tender beef brisket all slow smoked over mesquite and apple chips to perfection
- **SIGNATURE BAKED BEANS** - An EBC exclusive slow cooked baked beans, made with root beer and molasses
- **SOUTHERN STYLE SALADS** - Zesty potato salad, greens, watermelon, and goat cheese, and tossed green salad
- **FRESHLY BAKED CORN BREAD** - With just a hint of honey and maple syrup
- **SHORTCAKE** - A classic staple of the American barbecue featuring assorted berries with fresh whipped cream and buttery biscuits

[TASTE OF ITALY...\$35 per person]

- **INSALATA STATION** - Fresh Bocconcini mozzarella tossed with marinated cherry tomatoes, fresh basil, extra virgin olive oil, and Italian balsamic vinegar, classic Caesar salad with crispy pancetta, and tossed green salad
- **SAUTÉED CHICKEN STATION** - Featuring chicken scaloppini and chicken Marsala
- **PASTA STATION** - Penne Bolognese/ linguine tossed with tomato, basil, and garlic
- **ITALIAN VEGETABLES** - Eggplant Parmesan, grilled vegetables topped with fontina cheese
- **RUSTIC ITALIAN** - Station of breads, rolls, olive oil, and butter
- **TRADITIONAL CANNOLI** - Fresh cannoli filled with ricotta, chocolate chip, and mascarpone

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BUFFETS & STATIONS

(Continued)

NEW ENGLAND LOBSTER BAKE Market priced, Min. \$95 per person

- **CHOWDER** - New England style clam chowder creamy and delicious
- **LOBSTER** - 1¼ pound succulent Maine lobster with drawn butter (bib optional)
- **CLAMS** - Steamed littleneck clams plucked straight from the ocean the morning of your event
- **BRATWURST** - EBC signature bratwurst sausage featuring our Monroe Street Pilsner beer
- **POTATOES** - Red bliss potatoes rolled in butter and parsley
- **CORN** - Locally grown corn on the cob
- **BUTTER & BREAD** - Drawn butter and proper roll and bread basket
- **DESSERT** - Seasonal cake with appropriate fruits and garnish to finish off your night

EBC CARVING BOARDS

All invoices adjusted to market price at the time of the event. Carving Boards all accompanied by complimentary sauces, bread, roll, and pretzel baskets. Pricing for carving menu items varies on group size and selection.

- Tenderloin of Beef Au Poivre...\$12
- Rosemary Garlic Roasted Prime Rib...\$12
- Marinated Flank Steak...\$11
- Garlic Pepper Roast Top Round...\$11
- Sage Lemon Roasted Chicken Breast...\$9
- Thyme and Rosemary Turkey Breast...\$10
- Dijon Encrusted Leg of Lamb...\$16
- Apple and Herb Rubbed Pork Loin...\$10

A LA CARTE ITEMS

MEAT OPTIONS

- Bacon wrapped stuffed pork tenderloin
- Cider/herb marinated chicken breast
- Char grilled Coulotte steak
- Seared candied ginger glazed salmon
- Whole Maine lobster
- Thai style beef short rib

VEGETABLE OPTIONS

- Eggplant Parmesan
- Roasted root vegetable medley
- Bacon wrapped French green beans
- Lemon butter poached asparagus
- Parsnip turnip puree
- Fresh corn on the cob

STARCH OPTIONS

- Maple glazed sweet potatoes
- Buttery fingerling potatoes
- Idaho potato wedges with parsley and parmesan
- Traditional Italian risotto
- Jasmine rice (saffron, lemongrass, or coconut)
- Red B potatoes (roasted, garlic smashed, or boiled)



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A LA CARTE DINNERS

Plated/Sit Down Dinner Entrées

BONELESS BEEF SHORT RIB

A slow braised Central American spiced beef short rib with herb infused aromatic vegetables, over a luscious buttery root vegetable puree...\$35

STUFFED PORK TENDERLOIN

Cranberry, apple, and walnut filled pork tenderloin wrapped in bacon roasted to juicy perfection with maple roasted sweet potatoes and root vegetables...\$34

NEW ENGLAND STYLE LOBSTER BAKE

Served properly featuring drawn butter and lemons with, littleneck clams, bratwurst, red bliss potatoes, corn on the cob, New England style clam chowder, and warm baked rolls...\$95

VEGAN TRI-COLORED ROTINI

Tri-colored rotini pasta tossed in an oil, white wine, and garlic pan sauce with fresh herbs and seasonal roasted vegetables...\$28

CHAR-GRILLED STEAK FRITES

This Coulotte steak is a kitchen gem often overlooked, but is one of the most tender and delicious pieces of Angus imaginable with a creamy bleu cheese butter and sauce bordelaise served alongside crispy fried potato wedges and lemon infused grilled asparagus...\$36

CRISPY PAN ROASTED SALMON

Dreamy bay of Fundy salmon expertly pan seared and served with a candied ginger soy marinade over jasmine rice with fresh green vegetables...\$35

SEASONAL GRILLED CHICKEN BREAST

A uniquely flavored treat, fresh fruit and herb marinated chicken breast with roasted fingerling potatoes, French style green beans, and finished with an apple cider and thyme demi-glace...\$33

EBC DESSERT OPTIONS

Priced per person

Mixed berry shortcake...\$7

Double caramel bread pudding...\$7

Caramel apple pie...\$6

Strawberry and cream cake...\$7

Asstd. cookies and brownies...\$6

Traditional New York style cheesecake...\$6

Rice Crispy treats and fresh berries (GLUTEN FREE)...\$7

Flourless chocolate torte (GLUTEN FREE)...\$8

*CUSTOMIZED DESSERTS AVAILABLE UPON REQUEST

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BAR PACKAGES

Guests must be 21 or over to consume/handle alcoholic beverages, this policy is mandatory

(Continued)

BEER AND WINE — { 2 hours- \$25 per person
3rd hour- \$10 per person
Includes EBC craft beers, house wines, and assorted sodas

CALL PACKAGE — { 2 hours- \$30 per person, 3rd hour- \$10 per person
Includes call brand liquors*, EBC craft, domestic, and imported bottled beers, house wines, and assorted sodas

PREMIUM PACKAGE — { 2 hours-\$35/per person, 3rd hour- \$10 & up per person
Includes call and premium liquors**, cordials and cognacs, EBC craft, domestic, import, and craft brewed bottled beers, house wines, and assorted sodas

*TO OFFER CORDIALS AND SINGLE MALT SCOTCH, ADD \$6 PER PERSON PER HOUR

**SPECIALTY BEVERAGES ALSO AVAILABLE FOR AN ADDITIONAL COST

***ANY CONSUMPTION BAR WILL BE CHARGED A \$250 SETUP FEE

ELLCOTTVILLE BREWING COMPANY ROOM RATES AND AVAILABILITY

PRIVATE DINING ROOM:

Rental rate is \$500 for Friday or Saturday events,
and \$250 for Sunday through Thursday.
Available year round.

TASTING ROOM AND MEZZANINE:

Rental rate is \$250 per event. There are availability restrictions for these rooms to coincide with brew tours, check with sales staff for availability

THE BEER GARDEN:

Rental rate for beer garden June 1st through October 31st is \$30,000. Please check with our sales staff for availability and rental rates outside of that time frame.

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EBC EVENT GUIDELINES AND CATERING INFORMATION

GUARANTEES An attendance guarantee is required 5 working days prior to event. Once your guarantee is confirmed this number will not be eligible for reduction. EBC shall be prepared to serve 5% over guaranteed number for a plated/sit down event. The client will be billed on the final guarantee or the actual number of meals served, whichever is greater. We here at EBC will make every attempt to accommodate increases to your final guarantee to ensure your complete satisfaction.

WEDDING & REHEARSAL ROOM HOLDING FEE A non-refundable retainer of \$500 is required upon signing an event contract. Any cancellation re-booked for the scheduled date will receive 100% of the retainer fee refunded. If the client cancels the event after the guest count due date, then the client shall be held responsible to EBC for the full amount of projected event cost.

PAYMENT Payment in full must be made upon completion of event, unless other arrangements have been made with our sales staff. All food and beverage services are subject to an 8% sales tax. If you are tax exempt, a tax exempt certificate must be presented prior to event. An added Gratuity of 15% will be billed on the food & beverage portion of your bill.

PROPERTY DAMAGE As a patron, you are responsible for any damage to any part of EBC property during the time period you, your guests, independent contractors, or other agents hired by you are on premises at Ellicottville Brewing Company. EBC will not permit the affixing of anything to any surface throughout the restaurant or brewery.

PERSONAL PROPERTY LOSS Any property lost on premises by you or your guests is the sole responsibility of the client. EBC will claim no responsibility for lost or stolen articles.

FOOD AND BEVERAGE MINIMUM Please consult with sales manager to determine the food and beverage minimum for your event. Buffet and station events require a minimum of 30 guests.

FOOD AND BEVERAGE No food or beverage will be permitted on any EBC premises unless special permission is granted by our sales team. EBC reserves the right to limit and/or discontinue alcoholic beverage service to any patron or group due to liability and guest safety. Should this become necessary, EBC will not be held liable for any refunds or adjustments to guest contract charges for service or quantities.

CLIENT SIGNATURE _____ DATE _____



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