

The Epicurean Garage

@ Locust Lane Brewery 2024

(Catering Selections - Please allow at least 24-48 hours for preparation)



Jump Start Appetizers . . . Catering Display Trays

Starter apps are aligned to serve 20 guests & feature hot & cold selections

Hot Selections . . .

Soft Pretzel Bites \$72 *cheese sauce & beer mustard - V*

Jumbo Wings \$75 *Jamaican Jerk (dry rub), BBQ, Buffalo, Teriyaki, BeeSting*

Falafel Balls \$50 *crispy falafel with tzatziki dipping sauce - V*

Taproom Chili Cheese Fries GF \$76 *add-on's: cheese sauce 2 – V/GF, Texas chili (no beans) 3 - GF*

Taproom Nacho's \$60 *Monterey jack cheese sauce, fresh jalapeños, pico de gallo, scallions – GF/V*

Beer Cheese Bacon Dip \$55 *Locust Lane beer cheese sauce, crispy corn tortilla chips*

Beer Shrimp Cocktail \$135 *beer poached shrimp, Kolsch cocktail sauce*

Cold Selections . . .

Fresh Vegetable Crudités \$75 *seasonal blanched & raw vegetables, beer inspired dipping sauce*

Fromage Cheese Display \$95 *three select cheeses, fresh fruit, crackers, accompaniments*

Fresh Fruit Display \$75 *seasonal fresh fruit & berries, yogurt dipping sauce*

Smoked Paprika Deviled Eggs (30) \$60 *classic recipe, infused with smoked paprika*

French Dip Crostini's (40) \$160 *caramelized onion jam, goat cheese, shaved roast beef, balsamic drizzle*

Slider Sandwiches . . . Catering Display Trays

Each tray comes equipped with 16 sliders on a brioche roll

Cold Selections . . .

Roast Beef & American Slider \$75 *thinly sliced roasted beef, American cheese, horseradish mayo*

Turkey & American Slider \$75 *real turkey breast, American cheese, cranberry mayo*

Smoked Pit Ham & Swiss Slider \$75 *chipped pit ham, Swiss cheese, champagne mustard*

Fajita Chicken Salad Slider \$75 *peppers, onions, celery, chipotle mayo*

Irish Slider \$78 *corned beef, coleslaw, Russian dressing*

Hot Selections . . .

Crab Cake Slider \$96 *crab cake sliders, old bay mayo*

Braised Short Rib Slider \$85 *caramelized onion jam, horseradish mayo*

Pulled Pork Slider \$78 *side bbq sauce & pickled red onions*

Nashville Chicken Slider \$78 *tender fried chicken, chipotle mayo, dill pickle*

Smash Burger Slider \$78 *American cheese, Russian dressing, dill pickle*

Falafel Slider \$75 *feta cheese, tzatziki sauce, pickled red onions*

PinWheel Sandwiches . . . Catering Display Trays

Each tray comes equipped with 32 pinwheels on a flour tortilla

Apple & Blue Cheese Pinwheel \$65 *diced apples, crumbled blue cheese, honey drizzle*

Southwestern Chicken Pinwheel \$65 *fajita chicken, lettuce, monterey-jack cheddar, chipotle mayo*

Cesar Chicken Pinwheel \$65 *grilled chicken, romaine, parmesan, zesty caesar dressing*

Ham & Cheese Pinwheel \$65 *smoked pit ham, Swiss cheese, pickled red onions, Dijon mayo*

BLT Cheddar Pinwheel \$65 *smoked Hatfield bacon, lettuce, plum tomato, cheddar-jack cheese, mayo*

Boursin Veggie Pinwheel \$65 *Boursin cheese, spinach, roasted peppers, pickled red onions, cucumbers*

Salads & Desserts . . . Catering Display Trays

Each tray serves approximately 16-20 guests

Salads . . .

Garden Salad \$45 *mixed greens, carrots, red onion, tomato, cucumber, croutons, balsamic vinaigrette*

Caesar Salad \$45 *chopped romaine, homemade dressing, pecorino romano, croutons*

Caprese Salad \$55 *cherry tomatoes, fresh mozzarella, red onion, extra virgin olive oil, balsamic drizzle*

Black Bean Roasted Corn Pasta Salad \$65 *black beans, tomatoes, carrots, roasted yellow corn, cavatappi pasta, red onions, olive oil red wine vinegar, parmesan cheese*

Golden Raisin Coleslaw \$45

Potato Salad \$45

Desserts . . .

Blueberry Short Bread (30pc) \$45

Cookie Tray (30pc) \$45

Brownie Tray (30pc) \$45

**consuming raw or undercooked meats, Poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness
The Epicurean Garage @ Locust Lane Brewery*

GF/ Gluten-Friendly
V/ Vegetarian