



Contact:
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EVENT CATERING MENU

APPETIZERS

(SERVES APPROXIMATELY 25 GUESTS)

Charcuterie	\$125
domestic & imported cheese; prosciutto, spicy soppressata, & PA beer ring bologna, nuts, olives, fruit, crackers, crustini, & orange marmalade	
Farmer's Garden Crudité	\$60
fresh garden vegetables served with a duo of savory dippers	
Smoked Beer Drunken Jumbo Wings	\$90
choice of: Naked, Hot Pepper, Asian Honey-Sesame BBQ, Parmesan Garlic Truffle, Hawaiian Sweet & Tangy Pineapple-Bacon, or Green Curry Coconut served with celery, carrots, & gorgonzola blue cheese dressing	
Soft Pretzel Twists	\$75
petite Philadelphia region classic served with beer cheese, brewery mustard, and sweet cream cinnamon icing dip *suggested hanging display available for rental +\$100	
Hummus Platter	\$60
roasted chickpea hummus scented with garlic, cumin & lemon served with pretzel chips & garden vegetables	
Caprese Skewer	\$50
fresh buffalo mozzarella, petite grape tomatoes, balsamic syrup, pesto drizzle	
Shrimp Cocktail	\$100
an elegant classic served with bloody-brewery cocktail sauce & whole grain dijon aioli	

CARVERY - HANDHELDS

CHOOSE 3 OF OUR CARVERY CLASSICS & 2 OF OUR SIDES OFFERINGS

\$21 per person

handhelds served with bakery fresh buns & rolls (unless noted*)
 served as build-your-own buffet or made-to-order via truck service

SmashBurger

all beef smashed patties, cheddar cheese, greens, tomato, onion

TofuSmash available

Ginger Roasted Pork

korean bbq, cabbage slaw, Asian mayo, sesame

Slow Smoked Turkey Breast

smoked, brie, mandarin orange, baby greens, herb aioli

Herb Garlic Sirlion of Beef

aged provolone, wilted spinach, charred pesto-tomato

Fried Chicken Burger

crispy fried, beer-honey reduction, greens, tomato, onion

Brown Sugar Ham

ale, brown sugar, cheddar cheese, pub mustard, pumpernickel rye*

House Cured Carvery Corned Beef

Swiss cheese, cabbage & carrot slaw, tangy Russian Ave sauce



ENTRÉE CHOICES

CHOOSE 2 ENTRÉES & 2 OF OUR SALAD OFFERINGS

\$35 per person

Boneless Roast Pork Chop

brandy mustard cream, roasted baby potatoes, green bean sauté

Slow Smoked Sirloin of Beef

horseradish jus, red bliss smashed potatoes, balsamic asparagus

Grilled Flank Steak

roasted garlic Stout BBQ sauce, four-cheese mac & cheese, braised collard greens

Chicken & Waffles

chili-maple syrup, honey-herb butter, roasted cauliflower

Chicken Marsala

wild mushroom demi, rice pilaf, garlic broccoli

Cedar Roasted Salmon

pineapple lavender chutney, whipped yams, asparagus

Yuzu-Soy Glazed Salmon

stir fried rice, ginger snap peas & baby corn

Beer Braised Bratwurst

bangers & mash style, charred onion gravy, scallion mashed potato, sauerkraut

Cheese Tortellini Primavera

garlic parmesan spinach cream, roasted garden vegetables

Vegetable Sauté Pilaf

farmer's market vegetables, crispy brown sugar & ale cured tofu, multi grain pilaf

CHEF'S SIGNATURE ENTRÉES

Root Beer Braised Short Rib

potato gratin with goat cheese, bacon brussel sprouts

add \$8

Crab & Lobster Cake

pickled vegetable aioli, roasted fingerling potatoes, spinach saute bed & roasted asparagus

add \$10

Chicken Roaster

roasted chicken quarters, natural jus, potato filling & chef's garden vegetables

add \$7

Roast Tenderloin of Beef

smoked tomato demi, crème fraiche & chive whipped yukon gold potatoes, green bean almondine

add \$8

Seafood Boiled Supper

mussels, clams, shrimp, chicken, & sausage, baby potatoes, corn-on-the-cob

add \$10

Baby Back Ribs & Shrimp Skewers

traditional & Carolina mustard-style sauces, herb lemon butter, honey corn bread, braised collard greens with smoked pork belly

add \$10

- please inquire about any special requests or concerns about menu choices
- catering menu designated for drop-off buffet including signature plasticware
- we'll work with you to build a custom menu designed exclusively for your event



SALADS & SIDE OFFERINGS

House Salad

baby greens, cucumber, tomato, red onion, carrot, honey herb vinaigrette

Grilled Caesar

charred hearts of romaine lettuce, olive oil croutons shaved parmesan

Spinach & Radicchio Salad

honey roasted pears, toasted pumpkin seeds, goat cheese, sesame-citrus vinaigrette

Taproom Wedge Salad

crisp iceberg wedges, grape tomatoes, pickled vegetables, bacon crumble, bleu cheese crumble, & balsamic vinaigrette

Panzanella Salad

Tuscan-style chopped salad of dried Italian bread, onions and tomatoes & red wine basil vinaigrette

Cheese Tortellini Salad

roasted red pepper, spinach, candied nuts, tomatoes olive oil & lemon,

Pennsylvania Dutch-inspired Potato Salad

bacon dressing, red onion, celery boiled egg

Cucumber Salad

English cucumbers, onion, cider vinegar, basil

Toasted Cous Cous Salad

tomatoes, cucumber, marinated olives, feta cheese white balsamic mint dressing

Kale, Cabbage, Carrot Slaw

buttermilk, brown sugar, caraway seed

Crinkle Cut Fries

the seasoned Foster Ave original. (for on-site truck events only)

Beer Battered Onion Rings

Locust Lane Craft Beer coated & crispy fried (for on-site truck events only)

Hummus Plate

served with pretzel chips & petite carrots

Chicharrones Duros

whole wheat fried crisp snack spicy lime seasoned

Roasted Baby Potatoes

Whipped Maple Yams

Garden Rice Pilaf

Green Bean Almondine

Corn-on-the-Cobb

butter or Mexican street-style

Gourmet Potato Chip Bag

assorted varieties

Truffle Garlic Parmesan Roasted Potato Wedges

white truffle oil, crushed fresh garlic parmesan cheese

Chips & Salas

classic or seasonal favorite

Mediterranean Plate

roasted eggplant baba ganoush, soft pita, dolmas - stuffed grape leaves

Red Bliss Potato Smash

Chard Herb Cauliflower

Balsamic Asparagus

Beer Cheddar Broccoli au Gratin

Baked Lima Beans with Pork Belly



SWEETS CORNER

Ball Jar Desserts

*\$5 each jar
Choose 2 flavors - quantities of 10 per order*

- Vanilla Bean & Cider Syrup Berries
- Chocolate Chip Cannoli
- Chocolate Orange
- New York Cheesecake Caramel Trifle
- Peanut Butter Coconut

Fresh Fruit Ball Jar

*\$5 each jar
quantities of 10 per order*

Choice with or without Vanilla Yogurt

Canned Soda, Iced Tea & Bottled Water

\$2.50 per person

Ice Cold Assortment

The Cookie Jar

\$35 serves 10-12 guests

- M&M Chip
- Sugar
- Peanut butter

The Brownie Flight

\$35 serves 10-12 guests

- Fudge Brownie
- Blondies
- Lemon Bars

Root Beer or Birch Beer Tap

*\$5 per person
(for on-site truck events only)*

- *delivery & set-up included within a 15 mile radius from our Malvern, PA location*
- *additional fees may apply if outside of service area*
- *some menus &/or events may require additional service which may incur additional fee*
 - *10 person minimum for buffet catered events*
- *food truck service requires advanced request; minimum guest count of 50 with minimum purchase*
- *please inquire about custom menus & dietary substitutions; availability; & minimum requirements*
- *host your event with us! the taproom at Locust Lane Craft Brewery is available for private events.*

Contact:

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Artisan Food Truck
Custom Catering
Event Planning
corporate & social
Prepared Meals
Craft Beer Tap

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