

GROUP CATERING MENU



SHARED PLATTERS

Charcuterie Platter:

An assortment of local and house-made charcuterie served with pickles, Eastbound beer mustard, crackers and bread

Cheese Platter:

A selection Canadian artisanal cheeses served with seasonal preserve, fruit, beer nuts, crackers and bread

Mezze Platter:

Medley of fresh-cut and antipasto vegetables. Served with a trio of dips, pickles, and crackers

Mixed platter:

A thoughtful combinations of all of our shared platters

Fresh shucked oyster station-house-made cocktail sauce, mignonette, fermented hot sauce, lemons

Fried Chicken Wing platters

Choice: Garlic Buffalo, BBQ dry rub, Chipotle-Hibiscus, Salt & Pepper, Lemon-Parmesan

SNACKS

Individual flavoured popcorn bags

Choice of: tex mex, BBQ, dill pickle, coconut-curry, Mexican hot chocolate, hop salt

Individual bags of Eastbound Beer Nuts

Fresh fried tortilla chip platter:

Choice of: Beer Queso, Guacamole or Fresh Salsa

Mixed Platter of all 3

2 Bite "Everything Spiced" Pretzels

Served with Eastbound Beer Mustard

Crispy chickpea falafel, zataar yogurt, pickled radish

Blistered Shishito Peppers, brown butter vinaigrette, tamari almonds

Baskets of herbed fries, malt aioli \$9



ON BREAD

Mini Sandwiches, served on potato buns:

Choice of:

Beer Can Chicken

Shaved Roast Beef

Grilled Vegetable

Grilled Flatbreads:

Choice of:

Roasted red pepper, kale, and provolone

Spinach, goat cheese, and cherry tomato

Roasted mushroom, arugula, fresh ricotta



LATENIGHT MENU

(available in addition to any of the above).

Grilled Cheese Sandwich

-Brie and tomato jam sandwiches, cut in half, served on brioche

Mini Hoagies

-Roasted pork with lettuce, tomato, pickled peppers, sub sauce, and provolone. Cut in half and served on Fred's Bread buns.

Nacho Trays (serves 6-8 ppl)

Corn tortilla, cheddar, green onion, sour cream, charred tomato salsa
-add grass-fed beef

BREWER'S TABLE

Served Family Style

Appetizers

Choose 2:

- >*“Everything” Spiced 2-bite spent-grain pretzels, Eastbound beer mustard
 - >Beer-marinated Miami ribs, carrot slaw, salt & pepper peanuts
 - >*Onion & Ale soup, croutons, gruyere cheese
- >*Blistered shishito peppers, brown butter vinaigrette, tamari almonds

Main Course

Choose 1 package:

Beer Can Chicken Dinner

- signature BBQ dry rub
- Eastbound herbed fries
- Michelada BBQ sauce
- Kale & cabbage slaw
- dinner rolls, herbed butter

Fish n' Chip Dinner

- spent-grain beer-battered haddock filets
- preserved lemon tartar sauce
- kale caesar salad
- garlic peas
- grilled lemons

*Vegetable Medley

- roasted stuffed peppers, chorizo-spiced blackens & tofu
- baked spinach lasagna, mornay, lemon zest
- grilled zucchini, ricotta, mint, olive oil
- charred tomato, marinated onions, seasonal greens

Dessert:

- Sticky Toffee Pudding, beer caramel sauce, heavy cream
- Mix of cookies and squares
- Canadian cheese plate (supplemental charge)

*vegetarian

CHEF'S TABLE

Served Family Style

Appetizers

Choose 2:

- >Seafood Salad-grilled squid, shrimp & mussels, shaved fennel, tarragon-sherry vinaigrette
- >Antipasto Salad-radicchio, shaved prosciutto, fresh mozzarella, marinated vegetables, red wine vinaigrette
 - >Marinated heirloom tomato salad, ricotta salata
 - >Albacore tuna crudo, blood orange drizzle, shaved celery
- >Crispy chickpea falafel, zataar yogurt, pickled radish, turmeric flatbread

Mains

Choose 2:

- Herbed Pork Roast, dijon rub
- Ricotta Gnudi, seasonal accompaniments
- Whole Roasted Trout Filets, cherry tomato relish
- Grilled Hanger Steak, chimichurri

Sides

Choose 1:

- lemon roasted fingerling potatoes
- seasonal greens and grain salad
- garlic roasted vegetables

Dessert

- Sticky Toffee Pudding, beer caramel sauce, heavy cream
- Mix of cookies and squares
- Canadian cheese plate (supplemental charge)

PLATED GROUP MENUS

Groups of 8-20 ppl

Package 1

Appetizer Choice:

Seasonal Soup

OR

Kale caesar salad, spent-grain pretzel croutons, roasted poblano dressing, pickled onion

Main Choice:

Beer Can Chicken Niçoise Salad-Beer pickled egg, green beans, crispy potato, cucumber, grilled radicchio, crispy capers, tomato-dijon vinaigrette

House Burger- 1/4lb smash burger, ketchup, griddled onions, cheddar, shredded lettuce, sesame seed bun, herbed fries

Crispy falafel bowl, turmeric flatbread, roasted sweet potato, zataar yogurt, pickled radish

Dessert (supplemental charge)

Sticky Toffee Pudding

Beer caramel sauce

Heavy cream

Package 2

Appetizer Choice:

>Seasonal Soup

>Blistered shishito peppers, brown butter vinaigrette, tamari almonds

>Antipasto Salad-radichio, shaved prosciutto, fresh mozzarella, marinated vegetables, red wine vinaigrette

>Albacore tuna crudo, blood orange drizzle, shaved celery

Main Choice:

>Grilled hanger steak, herbed frites, beer braised onions

>Roasted rainbow trout, cherry tomato relish, garlic roasted green beans

>Ricotta gnus, seasonal accompaniments

Dessert (supplemental charge)

Lemon posset, macerated berries, whipped cream