

SMYLIE BROTHER'S BREWING CO.

EVENT MENU

PLATTERS

Large display platter serves 50-60 guests
 Medium display platter serves 30-40 guests
 Small display platter serves 20 guests

ARTISANAL CHEESE & CHARCUTERIE PLATTER **LARGE** **MEDIUM** **SMALL**
 Selection of artisanal cheeses & cured meats served with crackers \$175 \$125 \$100

SEASONAL CRUDITE PLATTER **LARGE** **MEDIUM** **SMALL**
 Seasonal vegetables, flatbread, and spent grain rye croustons served with white bean dip & ranch dressing \$100 \$75 \$50

SEASONAL FRUIT PLATTER v, gf **LARGE** **MEDIUM** **SMALL**
 Seasonal fruit \$100 \$75 \$50

SLIDERS

BBQ SLIDERS SOLD BY THE DOZEN in chafing dish with buns on the side
 Pulled Pork \$32.50
 Pulled Smoked Chicken \$32.50
 Chopped Beef Brisket \$37.50
 Boneless Rib \$37.50
 Burger Sliders (cheddar & pickles) \$32.50
 *Mushroom (aioli, pickled red onions & arugula) v \$32.50
 *Veggie Burger (pickled green tomatoes, red onion, lettuce and garlic spread) v \$32.50

*By the tray, order offers 12 sliders

All meats gf with out slider bun

APPETIZERS

PALE ALE PRETZEL BITES (each order contains 50 bites) \$25
 Warm pretzel bites served with gouda & Farmhouse Ale fondue & housemade beer mustard v

CHICKEN & WAFFLE BITES (1 dozen, minimum 3 orders) \$24

DEVILED EGGS gf
 Bacon, Herb, or Truffle (1 dozen, minimum 3 orders) \$20

FRIED MAC & CHEESE BALLS (1 dozen, minimum 3 orders) v \$30

AVOCADO CROSTINIS (1 dozen) v
 Gluten free option, substitute crostinis for sliced cucumbers \$20

GRILLED CHEESE BITES (1 dozen) v \$12

BLT BITES (1dozen) \$18

BACON WRAPPED SHRIMP (1 dozen) gf \$44

CHICKEN SKEWERS with honey mustard (1 dozen) gf \$30

STEAK SKEWERS with horseradish sauce (1 dozen) gf \$35

CANDIED BOURBON BACON (1 dozen) \$22

SEASONAL VEGGIE CANAPE (1 dozen) v
 Gluten free option, substitute crostinis for sliced cucumbers \$20

SIDES

MAC & CHEESE (1/2 pan) v \$30
 Fresh Wisconsin cheddar, panko-parmesan crust

SPOON BREAD BITES (50 pieces) v \$25
 Cornbread pudding topped with honey butter

SLAW v, gf \$15
 Red, white, and napa cabbage, carrots, & pickled red onion with a creamy dressing

SEASONAL VEGETABLE v, gf \$35

SMOKEHOUSE BAKED BEANS (1/2 pan) gf \$25
 Pulled pork, navy beans

PIZZAS

CHEESE v
 Tomato sauce, mozzarella & Monterey Jack cheese \$14

SMOKEHOUSE
 14-hour smoked brisket, Texas mopping sauce, pickled jalapenos, tomato sauce, Monterey Jack cheese \$14

SPINACH ARTICHOKE v
 Marinated artichoke, spinach, and tomato cream sauce, mozzarella, house spice blend. \$14

CHICKEN ALFREDO
 Pulled smoked chicken, spinach, red onion, garlic cream sauce, mozzarella, fontina cheese, cracked black pepper \$14

MEAT LOVERS
 Pepperoni, house smoked bacon, boneless baby back rib, tomato sauce, mozzarella \$14

MARGHERITA v
 Fresh basil, extra-virgin olive oil, tomato sauce, fresh mozzarella \$14

SOPRESSATA & HONEY
 Sopressata salami, clover honey, chives, red chili flakes, tomato sauce, mozzarella \$14

SALADS

HOUSE SALAD v, gf \$30
 Ranch & balsamic vinaigrette

SEASONAL SALAD \$35

DESSERTS

HOUSE MADE BROWNIES (tray of 24) \$24

CINNAMON & SUGAR PRETZEL BITES (tray of 50 bites) \$25

HOUSE MADE COOKIES (1 dozen) \$15

CHOCOLATE CHIP COOKIE STICKS WITH 3 DIPPING SAUCES \$30
 *Our chocolate chip cookies can be made gluten free

v - vegetarian

gf - gluten free