



Allentown Brew Works

812 W. Hamilton St.

Allentown, PA 18101

sales@thebrewworks.com

Sales Office ~ 610.433.7777

Fax ~ 484.223.3807

Custom Occasions

Special Occasions

Rehearsal Dinners, Corporate Dinners, Showers, Bar and Bat Mitzvahs, Anniversary, Graduation and Birthday Parties are just some of the imaginative events that have been hosted at the Allentown Brew Works.

Three beautiful banqueting areas are available to suit any idea or décor. Your four hour party is a special time for you to spend time with friends and family.

Room Rentals apply and may vary depending on the Banqueting area needed

Catering Staff that will see to your every need from the planning through the end of your event

Wedding Ceremonies and Receptions

- 5 hour reception
- Ceremony space available \$250.00 set up fee
- One time Room Rental of \$250.00 for the use of two rooms
 - Separate Cocktail Area
 - Hospitality Room for the Bridal Party
 - Choice of Tablecloth and Napkin Colors
 - Tiered Candle Centerpieces provided
- Complimentary Tasting for the Bride and Groom
 - Nominal Charge for Guests at the Tasting
- Catering Staff that will see to your every need from the planning through the end of your event

Select Two Stationary Displays

Bruschetta - Garlic Toast served with Ripe tomatoes soaked in Duchesse Red Flemish Ale with Garlic, Onions, Basil and Roasted Red Peppers sprinkled with shredded Parmesan Cheese

Farm Fresh Crudités - Served with Ranch Dipping Sauce

Mezze Hummus - Knuckleball infused Garlic Ale Hummus, Black Bean Hummus Black Olive Tapenade and Belgian Ale marinated Tomatoes, served with Pita Wedges

Seasonal Fresh Fruit

Antipasto - Assorted Sliced Italian Meats, Asiago and Mozzarella Cheeses, Olives, tomatoes, Pepperchiniis - **additional \$3**

Trio - International Cheese Display with Gourmet Crackers and Mustard, Fresh Sliced Seasonal Fruit and Vegetable Crudités with Ranch Dipping Sauce - **additional \$3**

International Cheeses - Assorted Cheeses with Gourmet Crackers, served with Mustard - **additional \$3**

Select Four Butlered Hor D'Oeuvres

Cold

Chicken, Tuna, Ham, Egg, Crab or Shrimp Salad Canapés
Fruit Kabobs
Salami Coronets

Hot

Bloody Mary Meatballs - Cheese Puffs - Chicken Satay
Chicken Potstickers - Cocktail Franks - Italian Meatballs
Mozzarella Sticks - Parmesan Cups - Pulled Pork Canapés
Potato Pancakes - Pork Potstickers - Spanikopita
Swedish Meatballs - Veggie Spring Rolls

Additional \$2

Bacon Wrapped Scallops - Bloody Mary Shrimp Cocktail
Breaded Shrimp Cocktail - Chicken Quesadillas - Chicken Fingers
Coconut Shrimp - Crab & Shrimp Spring Rolls
Mini Crab Cakes - Mini Quiche - Raspberry and Brie in Phyllo
Sausage, Cheese or Crab Stuffed Mushrooms
Shrimp Cocktail Shooters

Select One Salad

Caesar - Romaine, fresh Grated parmesan, Croutons
and Chef's Caesar Dressing

Garden - Garden Greens with Sliced Cucumbers, Tomatoes, Red
Onions, Croutons, Grated Carrots, choice of two dressings

Athens - Mixed Field Greens, Julienned Red Onion, Calamata
Olives, sprinkled with Feta Cheese and topped with a
Citrus Vinaigrette

Additional \$2

Spinach - Baby Spinach, Mandarin Oranges, Julienned Red Onions,
Dried Cranberries, Candied Walnuts and Goat Cheese with
Balsamic Vinaigrette Dressing

Tomato, Mozzarella and Basil - Fresh sliced Tomatoes and Mozzarella
with fresh Basil with a Balsamic reduction

Plated Dinner Appetizers

Antipasto Plate - \$9.00

Cheese and Fruit Plate - \$11.00

Cheese Tortellini in Vodka Cream Sauce - \$8.00

Lobster Ravioli - Four stuffed Lobster Ravioli in a Béchamel Sauce - \$12.00

Mini Crab Cakes - Two Lump Crabcakes with Roasted Red Pepper Sauce - \$11.00

Sea Scallops with Roasted Red Pepper Sauce - \$12.00

Intermezzo - Lemon, Mango or Wild Berry Sorbet, served
with a fresh sprig of Mint - \$4

Select a Starch

Duchesse Potatoes
Herb Roasted Red Skin Potatoes
Mashed Potatoes with Gravy
Garlic Mashed Potatoes
Rice Pilaf

Additional \$2

Dauphenoise Potatoes
Parsley Fingerling Potatoes

Select a Vegetable

Broccoli & Cauliflower
Harvest Medley
Honey Glazed Carrots
Vegetable Medley
Zucchini

Additional \$2

Broccoli
Green Beans Almandine
Grilled Asparagus

Entrees

Chicken Bruschetta - Grilled Chicken Breast topped with Belgian Ale soaked Tomatoes, Onion, Basil and Olive Oil, topped with fresh Mozzarella Cheese - \$35

Chicken Hamilton - Lightly floured Chicken Breast stuffed with thinly sliced Prosciutto, Shallots, Fontina Cheese and Sage in a Lemon Buerre Blanc Sauce - \$39

Chicken Marsala - Boneless Breast of Chicken served with Marsala Wine and Mushroom Sauce - \$37

Chicken Parmesan - Boneless Chicken Breast breaded with Italian Bread Crumbs, sautéed to a golden brown, topped with Marinara Sauce, shredded Mozzarella and Parmesan Cheeses - \$35

Chicken Piccata - Lightly floured sautéed boneless Chicken Breast with Capers, diced Tomatoes, and a Buerre Blanc Sauce - \$35

Herb Baked Chicken - Fresh Herbs seared into a Boneless Chicken Breast, topped with Honey Dijon Sauce - \$35

Tuscany Chicken - Grilled Chicken Breast stuffed with Zucchini, Tomatoes and Basil in a Balsamic Reduction Sauce - \$39

Filet Mignon - 8oz. - Served with a Port Wine Demi Glaze - \$55

London Broil - 8 oz. - Thinly sliced London Broil Steak served with Mushroom Demi Glaze - \$39

Herb Marinated New York Strip Steak - 10 oz. - with Back Fin Crab in Sage Butter Sauce - \$49

Prime Rib au Jus - Slow Roasted Prime Rib

King Cut 16 oz. - \$ 44, Queen Cut 12 oz. - \$42

Sliced Roast Beef Tenderloin 8 oz. - with Red Wine Shallot Demi Glaze - \$42

Top Sirloin with Port Wine 8 oz. - Grilled top Sirloin Steak topped with a house made Port Wine Demi Glaze - \$42

Crab Cakes - Two Jumbo Crab Cakes with a Roasted Red Pepper Sauce - \$37

Herb Crusted Salmon - Fresh Herb crusted Salmon baked in a Pesto Cream Sauce - \$37

Crab Stuffed Shrimp - \$39

Crab Stuffed Tilapia - Crab Mix, topped with a Saffron Cream Sauce - \$42

Haddock - Baked Haddock Fillet with Lime Cilantro Sauce - \$35

Mahi Mahi - served with an Apricot Honey Brandy Glaze - \$37

Mango Salmon - Atlantic Salmon dressed with a Mango Fruit Salsa - \$37

Swordfish - Swordfish Steak grilled and served with Capers and Fennel Tomato Relish - \$39

Pork Tenderloin - Sliced Pork Tenderloin with your choice of:
Brandy Pear, Apple Brandy or Mustard Dill Sauce - \$42

Seasonal Vegetable Napoleon - Layered grilled Vegetables, Mozzarella, Basil with Pesto Cream and Balsamic Reduction - \$30

Dessert Menu Available

Bring Your Own Dessert - \$1.00pp dessert fee will be added to final billing

A 20 % Service Charge will be applied to all Food & Beverage Purchases

A 6% PA Sales Tax will be applied to all Food, Fees & Non-Alcoholic Beverage Purchases