



PRIVATE EVENTS MENU

All items available in small, medium and large portions.
 Prices do NOT reflect tax or gratuity.
 Prices and menu subject to change.

EVENT HORS D'OEUVRES BUFFET

FRESH VEGETABLE TRAY

with dip

\$80	\$120	\$160
100 pc.	150 pc.	200 pc.

CHEESE & CRACKER TRAY

\$95	\$140	\$185
100 pc.	150 pc.	200 pc.

FRESH FRUIT TRAY

\$70	\$105	\$130
50 pc.	75 pc.	100 pc.

SHRIMP COCKTAIL PLATTER

w/Cocktail Sauce

\$60	\$115	\$225
25 pc.	50 pc.	100 pc.

TRADITIONAL BUFFALO WINGS

w/Blue Cheese

\$70	\$140	\$200
80 pc.	160 pc.	240 pc.

BEER-B-Q- WINGS W/BLUE CHEESE

\$70	\$140	\$200
80 pc.	160 pc.	240 pc.

COCKTAIL FRANKS IN PUFF PASTRY

w/Mustard

\$55	\$110	\$165
50 pc.	100 pc.	150 pc.

JALAPEÑO POPPERS

\$65	\$125	\$185
50 pc.	100 pc.	150 pc.

STUFFED PORTOBELLO MUSHROOMS

\$60	\$115	\$170
50 pc.	100 pc.	150 pc.

BACON STUFFED POTATO SKINS

w/sour cream

\$40	\$80	\$120
30 pc.	60 pc.	90 pc.

BROCCOLI STUFFED POTATO SKINS

w/sour cream

\$40	\$80	\$120
30 pc.	60 pc.	90 pc.

VEGETABLE SPRING ROLLS

\$100	\$145	\$190
50 pc.	75 pc.	100 pc.

SPANAKOPITA TRIANGLES

\$55	\$110	\$165.
50 pc.	100 pc.	150 pc.

MINI CHICKEN CORDON BLEU

\$110	\$155	\$200
50 pc.	75 pc.	100 pc.

BEER-B-Q COCKTAIL MEATBALLS

\$60	\$120	\$175
50 pc.	100 pc.	150 pc.

*NOTICE - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Beef and seafood may be undercooked per order upon request.



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EVENT BUFFET MENU

MAIN STREET COD

Center cut cod loin wrapped with zucchini ribbons, baked with lemon butter and white wine. Topped with fresh basil and scallions.
small = \$85, medium = \$170, large = \$255

GREEK CHICKEN SAUTÉ

Boneless breasts sautéed with garlic, green onions, roasted red peppers and onions in a white wine butter sauce. Tossed with fresh basil and fresh oregano.
small = \$115, medium = \$230, large = \$345

CAJUN MUSSELS

PEI mussels tossed with Andouille sausage, diced tomatoes, diced onions and garlic. Finished with a spicy beer broth.
small = \$40, medium = \$80, large = \$110

MORRIS MAC AND CHEESE

Creamy cheddar-jack cheese blend tossed with cavatappi pasta topped with a panko herb breadcrumb.
small = \$60, medium = \$120, large = \$180

BEEF MARSALA

Tender tips of tenderloin pan seared, tossed with button mushrooms, garlic, and fresh rosemary. Finished with an IPA demiglaze and sweet Marsala.
small = \$145, medium = \$280, large = \$415

VEAL PARMESAN

Herb breaded veal steak seared and then topped with a rich marinara. Finished with a three cheese blend, baked to a golden brown. Garnished with fresh basil and Asiago cheese.
small = \$75, medium = \$150, large = \$225

GERMAN BRATWURST PLATTER

Grilled bratwurst and knockwurst, with an IPA sauerkraut.
small = \$75, medium = \$150, large = \$225

VEGETABLE HERB PRIMAVERA

Penne pasta tossed with yellow squash, carrots, onions, zucchini, and broccoli with fresh herbs, garlic, white wine and olive oil.
small = \$85, medium = \$170, large = \$250

MAPLE ROASTED SALMON

Center cut salmon filet rubbed with local maple syrup then baked.
small = \$125, medium = \$250, large = \$370

SIDES:

Turmeric Vegetable Rice Pilaf

Garlic and Herb Tossed Squash Medley w/julienne carrots and red onions

Creamy Garlic Mashed Red Potatoes

Oven Roasted Red Potatoes with fresh rosemary, garlic, cracked black pepper and kosher salt.

Basilica Cavatappi Pasta with stewed sweet tomatoes, garlic, fresh basil, and olive oil. Garnished with Asiago cheese.

Potato Cakes with Horseradish Aioli.

Grilled Seasonal Vegetables with lavender and garlic infused oil.

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EVENT ENTRÉE MENU

Please choose any FOUR from the following:

MAIN STREET COD

Center cut cod loin wrapped with zucchini ribbons, baked with lemon butter and white wine. Topped with fresh basil and scallions. \$20.99

GREEK CHICKEN SAUTE

Boneless breasts sautéed with garlic, green onions, roasted red peppers and onions in a white wine butter sauce. Tossed with fresh basil and fresh oregano. \$23.99

MORRIS MAC AND CHEESE

Creamy cheddar-jack cheese blend tossed with cavatappi pasta topped with a panko herb breadcrumb. \$15.99

PETITE SIRLOIN MARSALA

Hand cut petite sirloin grilled to your liking and dressed with a sweet marsala mushroom IPA demiglaze. \$22.99

VEGETABLE HERB PRIMAVERA

Penne pasta tossed with yellow squash, carrots, onions, zucchini, broccoli with fresh herbs, garlic, white wine and olive oil. \$19.99

ROASTED CAJUN DUSTED PRIME RIB OF BEEF

Cajun dry rubbed and slow roasted, served with sautéed vegetables and a baked russet potato. \$24.99

MAPLE ROASTED SALMON

Center cut salmon filet rubbed with local maple syrup then baked. Served with vegetable rice pilaf and sautéed veggies. \$24.99

Dinners are served with a house garden salad with Tomato-Balsamic Vinaigrette, freshly baked Brewer's bread & Beer Butter.

The above prices do NOT include tax, gratuity or beverages

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(07/16)



PRIVATE EVENTS MENU

EVENT DESSERT MENU

Advance notice required.

OPTION ONE

SWEETS & COFFEE BUFFET TABLE

Featuring individual assorted cheese cake petit fours made with a variety of cream and fruits. The table also features self-service regular and decaffeinated coffee, a selection of teas (available upon request).

* \$4.99 per person when ordered in addition to any other Event Menu

* \$5.99 per person when ordered separately

SWEET ADDITIONS

Festive Sugar Cookie Tray *\$13.99 per dozen

Chocolate Chip Cookies *\$13.99 per dozen

Fresh Fruit Platter *\$6.49 per person

OPTION TWO

A LA CARTE DESSERT & COFFEE SERVICE

Served with regular or decaffeinated coffee

* \$8.99 per person

**WE CAN ACCOMMODATE MOST GROUPS OF 25 AND
WILL DESIGN A SPECIAL MENU JUST FOR YOU.**

**WILLIMANTIC BREWING COMPANY
WILLIBREW.COM • 860.423.6777**