

# CAREY'S BREW HOUSE

Welcome.....

Thank you for considering Carey's Brew House for your event. Our exquisite beautiful rustic, hard wood floor, yet elegant facility will only enhance your event.

Carey's Brew House takes customer service serious and aim to please. We strive to meet your expectations. Carey's Brew House (607) 377-5651, [www.careysbrewhouse.com](http://www.careysbrewhouse.com), [tammy@accesscomputing.com](mailto:tammy@accesscomputing.com) , or message us on Facebook

Thank you for choosing Carey's Brew House to serve you and your event. Please review the following menu options keeping in mind that we customize any menu needs. It is our pleasure to ensure your guest top notch meals.

When planning your event we require a 4 week advance notice of your menu selection. If you should need further assistance with planning your menu, please email [tammy@accesscomupting.com](mailto:tammy@accesscomupting.com). We do require 50% down upon completion of the menu. All deposits are non-refundable. All billing and payments will appear on one slip Final payment is required three days prior unless other arrangements have been made.

A service charge of 18% on all food and beverage (25% for Off Premises – On Location Services) plus 8% sales tax will be included in your final charges. A portion of the service charge is taxable per New York State Department of Taxation and Finance.

New York State Department of Health regulates Carey's Brew House food handling procedures. Therefore It is our policy that without prior approval and appropriate fees: • no food may be brought into Carey's Brew House for any function • food left from any function may not be taken from Carey's Brew House premises.

New York State Division of Alcoholic Beverages and Tobacco regulate the sale and service of all alcoholic beverages. Carey's Brew House is responsible for the administration of those regulations. It is policy, therefore, that no alcoholic beverages may be brought into Carey's Brew House for any function. Carey's Brew House reserves the right to refuse service of alcohol to any individual that appears to be intoxicated or does not have proper identification.

Tentative Reservation for your event is considered tentative until the responsible person signs the banquet contract and/or the advance deposit is received by our event coordinator. Carey's Brew House is not responsible for the performance of unsigned Banquet Contracts.

Smoking Per New York State law, all public spaces are prohibited.

HOP HEAD PACKAGE

Early – Mid Morning – Assorted Muffins & Fruit Preserves Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Morning Refreshments- Fresh Fruit Bowl assorted Bagels with our strawberry Cream Cheese, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Brew House Starter Our home made biscuits with Whipped Butter & grape jelly, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

#### STOUT PACKAGE

Noon Energizer Our homemade baked Cookies Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Assorted Soft Drinks and assorted Bottled Waters

Sweet Porter Break Chocolate candy, and Brownies, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Assorted Soft Drinks and assorted Bottled Waters

Please select from the items below if you prefer to create your own menu:

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Selections, Assorted Soft Drink and assorted Bottled Water

Apple Juice, Orange Juice, Pineapple Juice, Grapefruit Juice

Assorted Bagels with Cream Cheese

Assorted Individual Fruited Yogurt

Biscuits with honey

Assorted homemade muffins

Whole Fresh Fruit

Mixed Nuts

House Cheese & Pretzels

Rye Bread Boat and Dip

Assorted Candy (chocolate & hard candy)

Chocolate Brownies

House homemade assorted Cookies

Dipped Strawberries chocolate or white chocolate

Mini cupcake Assortment

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required four (4) working days in advance. All charges will be based on the guaranteed or upon the actual number of persons served, whichever is greater. If a guaranteed number is not provided, the expected number shall serve as the guarantee.

#### Breakfast Buffet Selections (Minimum 20 persons)

**Continental Breakfast** Served Orange, Cranberry and Apple Juices homemade biscuits honey assorted homemade muffins, Assorted Individual Fruited Yogurts Seasonal Fresh Fruit Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

**IPA Breakfast Buffet** Served Orange, Cranberry and Apple Juices homemade biscuits honey, Assortment homemade muffins Fresh Scrambled Eggs Grilled Bacon and Sausage Links Home Fried Potatoes Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

**Pale Ale Breakfast Buffet** Served Orange, Cranberry and Apple Juices Seasonal Fresh Fruit homemade biscuits honey, assortment homemade muffins Fresh Scrambled Eggs Grilled Bacon and Sausage Links French Toast buttermilk pancakes with Syrup Home Fried Potatoes Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea \$15.50 per person

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#### **Brew House Brunch** (Minimum 50 persons)

Served Chilled Orange, Cranberry and Apple Juices Seasonal Sliced Fresh Fruit Spring Mixed Green Salad with House Balsamic Vinaigrette and Buttermilk Ranch Dressings buttermilk pancakes, grilled French toast, syrup grilled Bacon and Country Sausage gravy biscuits Home Fried Potatoes Fresh Seasonal Vegetable Breast of Chicken with Cream sauce baked pasta with chefs choice of sauce Honey Glazed Ham Freshly Brewed Decaffeinated Coffee, and Hot Tea Carey's Brew House Plated Dessert Buffet

#### **LUNCH (minimum 20 guests)**

Guests will be presented with our in house menu at the time of the event and will place their order with wait staff or we can provide pre-order menu.

Pre-select one or two entrées for your guests.

White Albacore Tuna- macaroni salad Fresh Seasonal Fruits.

Chicken Salad Mixed Greens with Red Onion Tomatoes, fresh seasonal fruit

Shrimp salad, Caesar salad, Fresh seasonal fruit.

Caesar Salad Hand Tossed Caesar salad topped with Grilled Chicken. Or Shrimp

Spinach Quiche with Fresh Seasonal Vegetable.

Porter House Steak 6oz Topped with Garlic-Parsley Butter and Served with Fresh Seasonal Vegetable and Fries

Chicken Florentine over pasta Caesar salad, homemade dinner roll

Broiled Haddock with wine sauce, Garden green salad, choice of two dressings Fresh Seasonal Vegetable

Baked Pasta chef's sauce, homemade dinner rolls, Garden green salad choice of two dressings

**1/6 Barrel Deli Buffet** Fresh Fruit Salad Garden green salad Deli Sliced Baked Ham, Breast of Turkey, Roast Beef White Albacore Tuna- Sliced American, Provolone, and Swiss Cheeses Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickles White, Wheat and Rye Bread Mustard, Horseradish, and Mayonnaise, spicy mustard, Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

**¼ Barrel Buffet** Garden green Baked ham, chicken salad, Breast of turkey, White Albacore Tuna, lettuce, tomatoes, pickles, onion, assorted cheese slices, white, wheat, rye bread Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

**½ Keg Lunch Buffet** Fresh Fruit Salad Garden green Salad Baked Ham, Breast of Turkey, Roast Beef, Classic Salami, White Albacore Tuna-Pasta Salad Sliced American, Provolone, and Swiss Cheeses Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickle Wedges White, Wheat and Rye Bread Spicy Mustard, Horseradish, and Mayonnaise

Select Two Hot Entrées:

Baked Pasta with Chef's sauce

Chicken Florentine over a bed of pasta

Shrimp Jambalaya

Dessert Selections

Strawberry Shortcake with Whipped Cream Chocolate Double Mousse Cake Carrot Cake  
Cheesecake with Chocolate Sauce Crème Brulee, pudding

Hours D'oeuvres

Traditional Cheese and Cracker Platters with a Variety of Cubed Domestic Cheeses and a Seasonal fresh fruit garnish

Fancy Cheese Board baked brie with chef's own topping, smoked Gouda, Pepper Jack Jalapeno, Pita Chips, assorted crackers, Goat Cheese, Seasonal fresh fruit garnish, Baguette slices

You may like to add

Strawberry Yogurt anti pasta salad cream cheese dipping sauce

Chocolate Fountain served with Fresh Seasonal Fruits, Marshmallows, Pretzels, Oreo Cookies

Chilled Shrimp Served with Horseradish Sauce and Lemon Wedge

Fresh seasonal vegetables with black bean and buttermilk ranch dipping sauce

Anti Pasta Tray.-

Miniature Crab Cakes with Spicy Remoulade

Crab Rangoon with Apricot Dipping Sauce

Sea Scallops wrapped in Bacon

Spinach and Feta Crostini

Asian Pork Pot Stickers with Ginger-Soy Dipping Sauce

Vegetable Spring Rolls

Chicken Wing Spring Rolls

Sweet & Sour, Italian, or Swedish Meatballs

Asian Chicken Skewers with Dipping sauce

Phyllo Wrapped Asparagus.-

Beef Wellingtons.-

Smoked Chicken Quesadillas -

Mozzarella Cheese Sticks with Marinara .-

Baked Potato Skins with house beer cheese sauce.-

Fresh Seasonal Fruit

Fresh season vegetables with black bean dip

Dinner Selections:

Roast Prime Rib      Slow Roasted Medium Rare to Medium Top Round of Beef, Served with Stuffed Potato and Fresh Seasonal Vegetable

Porter House Steak   Grilled Medium Rare to Medium, and Served with   fried Potatoes and Fresh Seasonal Vegetable

Stuffed Chicken Breast Topped with cheese and chef's cheese sauce.   Served with rice and Fresh Seasonal Vegetable.

Seared Breast of Chicken   Topped with wine Sauce and Served with   Rice and Fresh Seasonal Vegetable.

Salmon   Served with Honey Almond Glaze,   Rice, and Fresh Seasonal Vegetable

Roast Breast of Turkey   Served with Traditional Dressing and Sauce, Yukon Gold Mashed Potatoes, and Fresh Seasonal Vegetable-

All buffet dinners receive a Served Salad, Bread Basket, Served Plated Dessert and Coffee Service  
Salads (Select one

Pan Seared Scallops      Seared scallops over a bed of vanilla cream sauce with angel hair pasta

Broiled Filet of Haddock with lemon wine butter sauce served with rice

Shrimp Jambalaya

Baked Pasta in chef's sauce

Carving Station:

Topped Round of Beef   Beef Tenderlion, Roasted Turkey, Honey Glazed Ham, Prime Rib