

CAREY'S BREW HOUSE

Welcome.....

Thank you for considering Carey's Brew House for your event. We have a facility to perfectly suit your meeting and banquet needs. Let our professional friendly staff accommodate your need.

Carey's Brew House specializes in what you desire. Whatever your special menu or customized items may be it is our pleasure to assist. All of us at Carey's Brew House look forward to the opportunity to be of service to you and your guests.

Carey's Brew House (607) 377-5651, www.careysbrewhouse.com, or message us on Facebook

Thank you for choosing Carey's Brew House to host your event. We are honored to offer you the following menus to use as a guide in planning your meals. Carey's Brew House offers menus however, these are only suggestions – we would be happy to customize menus to accommodate your taste and style. Our event coordinator offers assistance in planning your event for you. No matter how small the details to the finishing touches, our staff is more than qualified.

To ensure availability of menu items, menu selections must be submitted a minimum of four (4) weeks prior to your event. Customized menus and menu planning assistance are available. Billing and Payment of all charges for your event will be posted to one (1) check. These charges will be added to your bill. If your group is tax exempt, please provide the appropriate information to our event coordinator prior to your event. A Credit Card Guarantee is required to confirm all Banquet and Meeting arrangements. In lieu of provision of a Credit Card Guarantee, a 50% deposit is required to confirm Banquet arrangements with payment in full four (4) business days prior to event based on guaranteed numbers.

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. Banquet Menus and Contracts will be priced with the Banquet Menu Pricing in effect at the time we are provided with Menu details. All printed Catering and Banquet Menu prices are subject to change without notice. Banquet Menu pricing will not be changed once a contract has been signed.

We understand that special occasions require a personalized touch. If we can assist by placing cake orders with local businesses for your anniversary, bridal or baby showers, we would be delighted to do that for you. Credit or exchange in services will be not issued to those wishing to purchase and bring in a personalized dessert for their event.

New York State Department of Health regulates Carey's Brew House food handling procedures. Therefore, we are responsible to adhere to those regulations. It is policy that without prior approval and appropriate fees: • no food may be brought into Carey's Brew House for any function • food may not be displayed for more than 2 hours • 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 or food 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.

Guarantees To ensure that your event receives the best possible service, we require that your Sales Manager be notified with an approximate number of persons ten (10) days prior to your event. Your final number of guests and entrées (if appropriate) are required three (3) business days in advance. If the event falls on a Monday or Tuesday, the final numbers are due on the previous Thursday or Friday respectively. This will be considered a guarantee for which you will be charged even if fewer guests attend. Carey's Brew House will prepare and set for the guarantee. If no guarantee is received three (3) business days prior to the event, we will use your original estimated count as the guarantee and the guest check will be prepared accordingly.

Tentative Reservation Your event is considered tentative until the responsible person or authorized representative 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 such as banquet, meeting rooms, function space, public areas, restaurant and bar areas, and restrooms are no smoking areas.

Meeting Starters

Hop Head Package

Early Riser – Breakfast Pastry Assortment with Whipped Butter & Fruit Preserves Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea \$8.00- per person

Sleeping In- Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Refresh Mid Afternoon- Fresh Baked Home Style Cookies, Lemonade, Iced Tea and Bottled Waters \$14.50- per person (combination of Early Morning or Morning Refreshments)

Morning Refreshments- Fresh Fruit Bowl a Variety of Toasted Bagels with Cream Cheese, Strawberry Cream Cheese Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea \$8- per person

Brew House Starter Breakfast Pastry Assortment with Whipped Butter & Fruit Preserves Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea \$6.95 per person

Afternoon Stout Package

Noon - Fresh Baked Home Style Cookies Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Assorted Soft Drinks and Bottled Waters \$6.95 per person

Break - Assortment of cookies, and Brownies, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Assorted Soft Drinks and Bottled Waters \$7.95 per person

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Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Selections, Assorted Soft Drink and Bottled Water (per person) \$3.25

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selections (per person) \$2.50

Assorted Soft Drinks and Bottled Waters (per person) \$2.50

Assorted Juice \$2.95

Assorted Bagels with Cream Cheese (per dozen) \$24.-

Assorted Individual Fruited Yogurt (per each) \$1.50

Croissants served with butter (per dozen) \$21.-

Granola Bars (each) \$.75

Whole Fresh Fruit (each) \$1.-

Mixed Nuts (per pound) \$15. - Peanuts (per pound) \$11.-

House Cheese & Pretzels (per pound) \$10. - Popcorn \$12.-

Rye Bread and Dip \$11.-

House Chocolate Brownies (per dozen) \$18.-

Assorted Homemade Cookies (per dozen) \$18.-

Chocolate Dipped Strawberries (per dozen) \$18.-

Cupcake Assortment (per dozen) \$20

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Full Breakfast Buffet Selections (Minimum 20 persons)

HopHead Breakfast Served Orange, Cranberry and Apple Juices, Fresh Cinnamon Buns, Butter & Fruit Preserves Assorted Breakfast Cereals, Oatmeal with Raisins and Brown Sugar Fresh Whole Fruit, Assorted Individual Fruited Yogurts, Seasonal Fresh Fruit, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea \$11.95 per person

PaleAle Breakfast Buffet Served Orange, Cranberry and Apple Juices Fresh Cinnamon Buns, Assortment S Butter & Fruit Preserves Fresh Scrambled Eggs, Bacon and Sausage Links Home Fried Potatoes Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea \$13.25 per person

DoubleIPA Breakfast Buffet Served Orange, Cranberry and Apple Juices Seasonal Fresh Fruit Fresh Baked Cinnamon Buns, Butter & Fruit Preserves Fresh Scrambled Eggs, Bacon and Sausage Links, Grilled French Toast with Warm Syrup, Home Fried Potatoes, Golden Griddle Pancakes, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea \$15.50 per person

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Brew House Brunch Buffet (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, Fresh Cinnamon Buns, Butter & Fruit Preserves, Quiche, Bacon and Country Sausage Links, Grilled French Toast, Home Fried Potatoes, Griddle Pan cakes, Fresh Seasonal Vegetable, Breast of Chicken with Cream sauce, Chef's choice of pasta dish, Roasted Honey Glazed Ham, Freshly Brewed Decaffeinated Coffee, and Hot Tea Carey's Brew House Plated Dessert Buffet \$21.50 per person

Create additional elegance by offering your guests: Mimosas or Bloody Mary's \$6. - Per person

Omelet Station with Chef Attendant \$9. - Per person

Chef Carved Roasted Tavern Ham with Pineapple Glaze \$2. - Per person

LUNCH

Served Luncheons (Minimum of 15 Guests) if your group is less than 15 people we offer off-the-menu service. Your guests will be presented with a restaurant menu at the time of the event and will place their order with wait staff or we can provide pre-order menus for your guests to complete at the start of the function.

Pre-select one or two entrées for your guests. Those choosing two entrée selections will be charged the higher price entrée for both selections. All served luncheons receive the appropriate entrée accompaniments and beverage.

White Albacore Tuna- Salad on a Bed of Greens with Fresh Seasonal Fruits. \$11.50

Grilled Chicken Salad Mixed Greens with Onion, Cherry Tomatoes, Peppers, Olives and crumbly Bleu Cheese Topped with Marinated Chicken. \$13.50

Philly Cheese Steak Served on a chunked Iceberg Lettuce. Topped with Shredded Cheese, Sauteed onions, Tomatoes and a Creamy Buttermilk Ranch Dressing. \$13.50

Caesar Salad Hand Tossed Caesar salad with Grilled Chicken. \$14.50 with Shrimp. \$13.50

Entrée selections continued on next page.....

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Served Luncheons (Minimum of 15 Guests) if your group is less than 15 people we offer off-the-menu service. Your guests will be presented with a restaurant menu at the time of the event and will place their order with the banquet server or we can provide pre-order menus for your guests to complete at the start of the function.

Pre-select one or two entrées for your guests. Those choosing two entrée selections will be charged the higher price entrée for both selections. All served luncheons receive the appropriate entrée accompaniments and beverage.

Quiche (sautéed onion, bacon and Swiss cheese) Served with Fresh Seasonal Vegetable. \$13.-

10oz. Porter House Steak Served with Fresh Seasonal Vegetable and Fries. \$18-

Chicken Stir Fry marinated Breast of Chicken and Vegetable Stir-Fry Served with Rice \$15.-

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Buffet Luncheons (Minimum 18 people)

1/4 Barrel Deli Buffet Fresh Fruit Salad, Tossed Garden Salad Bowl with Ranch Dressing and House Italian, Deli Sliced Baked Ham, Breast of Turkey, Roast Beef, Sliced American, Provolone, and Swiss Cheeses Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickles White, Wheat and Rye Bread Assortment homemade Mustard, Horseradish, and Mayonnaise Spreads Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks \$13. - Per person

1/2 Barrel Buffet Tossed Garden Salad Bowl with Ranch and House Italian, Fresh Fruit Salad Honey Baked, Lettuce, Tomato and Dijon Mustard, Roasted Breast of Turkey with Romaine, Swiss Cheese on Wheat Bread, Marinated Chicken Salad wrap, Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks \$13.50 per person

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Buffet Luncheon (Minimum 25 people)

Full Keg Lunch Buffet (Minimum 25 persons) Fresh Fruit Salad, Tossed Garden Salad Bowl with Ranch Dressing and House Italian, Deli Sliced Baked Ham, Breast of Turkey, Roast Beef, White Albacore Tuna-Salad, American, Provolone, and Swiss Cheeses Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickles White, Wheat and Rye Bread Assortment Mustard, Horseradish, and Mayonnaise Spreads

Choice of any Two of the following Hot Entrée Selections: Baked Haddock drizzled with thai sauce, Penne Pasta, Breast of Chicken with Dijon Mustard Sauce, Beef or Chicken Stir Fry with Rice

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks \$19. - Per person

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Enhance your luncheon with dessert.....

Dessert Selections

Additional \$ 5. - Per person (Choice of one)

Three Layer Cake

Strawberry Shortcake with Whipped Cream

Chocolate Mousse Cake

Carrot Cake

Assorted Cup Cakes

Specialty Desserts

Additional \$8. - Per person (Choice of one)

Crème Brulee with Cheesecake with Chocolate or Raspberry Sauce

Dessert Buffet Service Additional \$8. - Per person your choice of Four Desserts presented and served by an attendant(s).

Chocolate Table Buffet Additional \$11. - per person Chocolate Fountain with fresh fruit, Chocolate Chip Cookies, Assorted Brownies, Chocolate Cup Cakes, Chocolate Covered Pretzels, Chocolate Covered Strawberries minimum 25 people

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Hors D'oeuvre Platters and Mirrors

Traditional Cheese and Cracker Platters Variety of Cubed Cheeses and a Seasonal Fresh Fruit

Quarter Block (for up to 25 guests) \$75. - Half Block (for up to 50 guests) \$150. - Full Block (for up to 100 guests) \$300.-

Specialty Cheese Board (for up to 50 guests) Baked Brie, Smoked Gouda, XXX Sharp Cheddar, Fontina Displayed with Baguette Slices, and crackers \$155.-

Fresh Seasonal Fruits (approximately 50 servings) Strawberry Yogurt Dipping Sauce \$89.-

Fresh Vegetable with Ranch Dipping Sauce \$2.50 per person

Baked Brie (approximately 20-25 servings) Served with Baguette Slices \$60.-

Trio of Spreads (minimum 20 persons) Black Bean, Red Pepper Hummus, Garlic Cream Cheese, Served with Baguette Slices and Cracker Assortment \$42

Chocolate Fountain (minimum service 40 persons) Served with Fresh Seasonal Fruits, Marshmallows, Pretzels, Oreo Cookies \$6. - Per person per hour of service

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Hors D'oeuvre Platters.

Individual Chilled Shrimp (50 pieces) Served with Red Horseradish Sauce and Lemon Wedge \$142.-

Individual Cajun Shrimp (50 pieces) Seared with Cajun Seasonings and Served with Chipotle Horseradish Sauce and a Lime Wedge \$165.-

Shrimp Fountain (200 pieces) Chilled Shrimp with Red Horseradish Sauce and Lemon Wedges \$560.-

Grilled Vegetable Platter (approximately 50 servings) Served with Garlic Aioli and drizzled balsomic \$68.-

Ante Pasta Tray (approximately 50 servings) Olives, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers, Salami, Prosciutto, Fresh Mozzarella and Feta Cheese Served on a Bed of Baby Spinach \$98.-

Roast Tenderloin (approximately 25-35 servings) Seasoned, Roasted Whole, Chilled and Thinly Sliced Served with Mini Rolls, Sirachi Mayonnaise, Horseradish, and Coarse Mustard Accompaniments \$260.-

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Hors D'oeuvres (Pricing is per 50 pieces)

Marinated Portobello and Tomato \$58.-

Smoked Salmon with Fresh Dill, Capers, and Red Onion \$90.-

Miniature Crab Cakes with Spicy Remoulade \$120.-

Crab Rangoon with Plum Apricot Dipping Sauce \$98.-

Sea Scallops wrapped in Bacon with Honey Curry Sauce \$135.-

Artichoke-Romano Crostini \$62.-

Roquefort, Roasted Walnut, Red Onion Crostini \$62.-

Spinach and Feta Crostini \$62.-

Asian Pork Pot Stickers with Ginger-Soy Dipping Sauce \$70.-

Vegetable Spring Rolls with Hot Mustard Dipping Sauce \$75.-

Tiki Shrimp (shrimp wrapped in a wonton) with Duck Dipping Sauce \$120.-

Chicken Wing Spring Rolls \$75.-

Sweet & Sour, Italian, or Swedish Meatballs \$65.-

Sausage & Sweet Pepper Turnovers \$70.-

Asian Chicken Skewers with Thai Dipping Sauce \$77.-

Phyllo Wrapped Asparagus \$100.-

Smoked Chicken Quesadillas \$98.-

Mozzarella Cheese Sticks with Marinara \$75.-

Stuffed Potato Bites \$65.-

Bacon Wrapped Scallops \$155.-

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Hors D'oeuvre Packages (Minimum 25 persons for package service)

Brew Selection Raw Vegetable with Ranch Dipping Sauce Domestic Cheese and Fresh Fruit, Roasted Vegetable wraps with sweet onion dressing \$7.50 per person per hour of service

Wine Selection Raw Vegetable with Ranch Dipping Sauce Domestic Cheese and Fresh Fruit , Roasted Vegetable wraps with sweet onion dressing, Marinated Chicken Bacon wrap \$10.50 per person per hour of service

Full Keg Selection Raw Vegetable with Ranch Dipping sauce, Domestic Cheese and Fresh Fruit, Roasted Vegetable wrap with sweet onion dressing, Marinated Chicken bacon wrap, and cheese quiche, phyllo Asparagus Rollups, \$ 12.50 per person per hour of service

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Dinner Service (minimum of 20 guests)

Please pre-select one, two, or three entrees. Those choosing two entrée selections will be charged the higher price entrée for both selections. Those choosing three entrée selections will be charged the higher price of the three selections with an additional \$100.00 selection fee.

All served dinners receive a choice of salad, main course(s), dessert and coffee service.

Chicken or Garlic Shrimp

Chef's choice of soup

Salads (Select one)

House Salad with house-Made Garlic Croutons, Cherry Tomatoes and House Italian Dressing

Caesar Salad Marinated chicken, romaine lettuce, parmesan cheese, tossed in Caesar Dressing

Spinach Salad with Sliced Mushrooms, Cherry Tomato and crumbly Bleu Cheese and House Italian Dressing

Dessert Selections (Choice of one) Three Layer Cake, Strawberry Shortcake with Whipped Cream Chocolate Mousse Cake, Carrot Cake, or Pie

Specialty Desserts Additional \$3. - Per person Crème Brulee, Cheesecake with Chocolate or Raspberry Sauce, Canolies— your choice of 2: Lemon, Lime, Orange, Raspberry, or Chocolate

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Dinner Service - Main Course (Minimum of 20 guests)

Roast Prime Rib (Minimum 20 orders) Slow Roasted Medium Rare to Medium, Served with Double Baked Stuffed Potato and Fresh Seasonal Vegetable. \$32.-

Filet Mignon Grilled Medium Rare to Medium, Topped with Roasted Garlic butter Glace and Served with garlic roasted Potatoes and Fresh Seasonal Vegetable. \$39. -

Stuffed Chicken Breast topped with cheese sauce. Served with rice and Fresh Seasonal Vegetable. \$29.-

Seared Breast of Chicken Topped with Chardonnay Red Pepper Sauce and Served with Rice and Fresh Seasonal Vegetable. \$28.-

Baked Haddock Served with Raspberry Glaze, Rice, and Fresh Seasonal Vegetable. \$29.-

Roast Breast of Turkey Served with Traditional Sage Dressing and Sauce, Yukon Gold Mashed Potatoes, and Fresh Seasonal Vegetable. \$25.-

T-Bone Steak Served with Smashed Mashed Potatoes and Fresh Seasonal Vegetable. \$39.-

Seared Breast of Chicken With Whole Dijon Mustard Served with Rice and Fresh Seasonal Vegetable. \$28.-

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Brewing Buffet Service (Minimum 25 persons)

All buffet dinners receive a Served Salad, Bread Basket, Served Plated Dessert and Coffee Service \$29.95 per person

Salads (Select one)

Mesclun Salad Greens with Shredded Asiago Cheese and House-Made Garlic Croutons, Cherry Tomatoes and Balsamic Vinaigrette Dressing

Caesar Salad Lemon-Garlic-Romano-Black Pepper Dressing

Spinach Salad with Sliced Mushrooms, Cherry Tomato and Crumbly Bleu Cheese and Dressing Selection

Dessert Selections (Choice of one) Three Layer Cake, Strawberry Shortcake with Fresh Whipped Cream, Chocolate Mousse Cake, Carrot Cake, or Pie

Specialty Desserts Additional \$3. - Per person Crème Brulee, Cheesecake with Chocolate, raspberry, or Strawberry Sauce— your choice of 2:

Dessert Buffet Service Additional \$3. - Per person your choice of Four Desserts presented whole and served by an attendant(s).

Chocolate Table Buffet Additional \$8. - per person Chocolate Fountain with fresh fruit, Chocolate Chip Cookies, Assorted Brownies, Chocolate Covered Pretzels, Chocolate Covered Strawberries, Chocolate Mousse Cake

Buffet Service (Minimum 25 persons)

Buffet Service Fresh Fruit Salad Bowl, Tossed Garden Salad, Fresh Seasonal Vegetable and Potato unless rice is specified

Choice of any Three Main Entrée Selections:

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

Stuffed Chicken Breast with cream cheese sauce, rice

Broiled Filet of Haddock with lemon and butter served with rice

Shrimp Jambalaya

Garlic Butter Shrimp, rice

Pasta Roasted Garlic Parmesan Sauce

Buffet Enhancements Carved Prime Rib of Beef Additional \$4. - Per person Carved Beef Tenderloin Additional \$9. - Per person Top Round of Beef Additional \$2

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