

# CAREY'S BREW HOUSE

Friends:

Thank you for considering Carey's Brew House for your event. We offer a beautiful rustic venue with our friendly staff.

Carey's Brew House (607) 377-5651, [www.careysbrewhouse.com](http://www.careysbrewhouse.com), message us on Facebook, or email [tammy@accesscomputing.com](mailto:tammy@accesscomputing.com)

Thank you for considering us to host your event. It would be our honor to cater your special day or business meeting. Speak with Tammy Carey directly as she will help coordinate your event from beginning to end.

A service charge of 18% on all food and beverage 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. Once menu selection and pricing has been finalized the contract is hereon

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.

# Hors D'Oeuvres

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- TRAYS AND PLATTERS Serves 25

## **Spinach Dip Tray**

Creamy homemade spinach dip surrounded by fresh homemade bread.

## **Deli Tray**

Deli meats and cheeses piled high and served with assorted crackers.

## **Fresh Fruit Tray**

Fresh assortment beautifully displayed with strawberry yogurt.

## **Cheese & Cracker Tray**

Cheddar, pepper jack, provolone, spreadable garlic and herb cheese, and assortment of crackers.

## **Garlic Red Roasted Hummus Tray**

Creamy roasted red pepper hummus with fresh vegetable & flat bread strips.

## **Fresh Vegetable Tray**

Fresh cold assortment of crisp vegetables served with cucumber dressing.

## **Tortilla Pinwheels**

Choice of turkey, roast beef or vegetable.

## **Shrimp Cocktail Tray**

A beautiful arrangement of chilled shrimp served with tangy cocktail sauce.

## **Artisan Cheese Tray**

A selection of cheeses: Smoked Gouda, Havarti, XXX cheddar, and goat cheese. Served with crackers. Garnished with seasonal berries.

## **Grilled Vegetable Platter**

Seasonal vegetables, balsamic glaze, pesto, and olive oil.

**HOT TABLE HORS D' OEUVRES Serves 25**

## **Chicken Wings**

Choose from our signature sauces: Buffalo, Garlic Parmesan, BBQ, or Honey Dijon. Served with Bleu cheese dressing.

## **Parmesan Chicken Skewers**

Italian breaded chicken served with marinara dipping sauce.

## **Mini Bread Loaves**

Served with garlic aioli.

## **Meatballs**

Classic marinara, Swedish, or BBQ.

## **Tenderloin Tips**

Tender tips of beef served with a creamy horseradish or Béarnaise sauce.

## BUTLER-PASSED HORS D'OEUVRES

*Butler passed items are also available as trays and platters.*

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### **SPECIAL**

**One-hour of unlimited butler-passed hors d'oeuvres with any sit-down meal. Pick three for only \$5.00 per person.**

*\*Not included with this offer.*

#### **Bruschetta**

Green Mill's classic tomato basil recipe. Served on a crostini.  
\$65 serves 25

#### **Turkey & Roast Beef Asparagus Roulades\***

Steamed asparagus with herbed cream cheese wrapped with house bacon.

#### **Caprese Skewers**

Fresh mozzarella, grape tomatoes, and basil drizzled with balsamic glaze.

#### **Goat Cheese Flatbread**

Goat cheese atop flatbread with roasted peppers drizzled with balsamic glaze.  
\$59 serves 25

#### **Shrimp**

Shrimp with cocktail sauce, cilantro, and a lemon wedge.

#### **Mini Fruit Kabobs**

Assortment of seasonal fresh fruit skewers.

#### **Thai Chicken**

Grilled chicken skewers drizzled with house Thai sauce.

### **Strawberry Goat Cheese Bruschetta**

Crostinis with goat cheese, diced strawberries, basil, and drizzled with balsamic glaze.

### **Stuffed Zucchini**

Roasted zucchini stuffed with fresh basil, chevre cheese, roasted red peppers, and panko bread crumbs over a tomato saffron coulis.

### **Beer Cheddar Cheese & Pretzels**

House made beer cheese topped with our marinated bacon served with Carey's Brew House hand made pretzels

### **Phyllo Wrapped Asparagus**

Fresh asparagus, house bacon, wrapped in phyllo

### **Spanikopita**

Flakey phyllo dough filled with spinach, feta cheese, cream cheese, and garlic.

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*\*Requires 48 hours advance notice of any changes.*

# Hop Head Package

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## **Continental Breakfast**

Assorted pastries and muffins, and fresh fruit.  
Freshly brewed coffee, Decaffeinated Coffee, and Hot Tea

## **Brewing Half Way**

Freshly brewed coffee, Decaffeinated Coffee, and Hot Tea served with assortment of Carey's Brew House cookies, Iced Tea and Lemonade

## **Add Ons**

## **Granola, Yogurt and Fruit Tray**

Build your own parfaits with greek vanilla yogurt, granola, and fresh fruit.

## **Bagel Tray**

Sliced and served with cream cheese.

## **Pastries**

An assortment of tasty pastries.

## **Mini Muffin Tray**

An assortment of mini muffins.

## **Hard-Boiled Eggs**

## **Fresh Fruit Tray**

Fresh assortment of fruit beautifully displayed.

## BEVERAGES

### **Coffee Station**

Regular or decaffeinated, freshly ground coffee with cups, stir sticks, sugar, sweetener, and creamers. Hot tea also included.



# Dinner Menu

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- *All plated entrees include choice of Caesar or house salad, potato, vegetable, homemade bread and butter, water, and coffee station.*

## Chicken

### **Garlic Chicken**

Lightly breaded chicken with Fontina, XXX Cheddar, and Smoked Gouda. Drizzled with garlic butter cream sauce and topped with toasted parmesan bread crumbs.

### **Seared Breast of Chicken**

Chicken breast with whole Dijon mustard over saffron rice

### **Bruschetta Chicken**

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese.

### **Chicken Picatta**

Lightly breaded chicken breast with capers and zucchini in a light cream sauce.

## BEEF

### **Ribeye Steak**

Our 8-10 oz. ribeye steak with garlic demi glaze

(gluten friendly without glaze)

### **Rosemary Prime Rib**

10-ounce USDA Choice slow-roasted prime rib crusted with roasted garlic, cracked pepper, and rosemary. Served with au jus and creamy horseradish.

## **Top Round of Beef**

Tender beef slow roasted to perfection.

## **Roast Prime Rib**

Slow roasted to perfection.

## VEGETARIAN/VEGAN

### **Roasted Portobello**

Marinated roasted portobello mushroom with asparagus, bell peppers, basil, pesto, hummus, and balsamic glaze.

### **Udon Noodle**

Carrots, celery, peppers, broccoli raab, onions, garlic mixed with Udon noodles sautéed in a sweet & spicy Thai sauce

## PORK

### **Pork Porchetta**

Braised pork wrapped around home made sage sausage grilled over roasted apple risotto with brandy apple cider reduction

## SEAFOOD

### **Baked Salmon in Honey Almond Glaze**

Baked salmon in a honey almond glaze topped with fresh parsley and herbs.

### **Seared Swordfish**

Sautéed garlic shallots, melted tomatoes, rapini, capers, white wine and brown butter served over spring onion & ricotta ravioli

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*\* Requires 48 hours advance notice.*

# Lunch Buffet

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- **Taco Salad Bar**

Choice of seasoned ground beef or shredded Southwest chicken over tortilla chips with lettuce, tomato, cheddar, black olives, jalapenos, onions, sour cream, and salsa.

*Gluten Friendly with non-marinated chicken and corn tortillas only.*

## **Lunch Pasta Buffet**

Served with Caesar salad and fresh bread. Choose two signature pastas:

- Italian Sausage
- Vegetable Alfredo
- Mushroom and Chicken Penne
- Mac 'N' Cheese
- Desert Fire Pasta with Shrimp

## **Grille Buffet**

House salad, potato chips, buns, and condiments.

Meat choices include:

- Hot Dogs
- Brats
- BBQ Chicken
- Veggie Burger

One meat choice: \$12 per person

Two meat choices: \$14 per person

## **Grand Buffet**

House salad, homemade bread, and Chef's choice vegetable.

Entree choices include:

- BBQ Grilled Chicken
- Bruschetta Chicken
- Alfredo Pasta
- Roasted Garlic seasoned buttered potatoes

## **Deli Buffet**

A variety of deli meats and cheeses, with bread, lettuce, tomato, mustard, and mayo. Served with, pasta salad, and pickles.

## **Build Your Own Salad Station**

Romaine, spring mix, carrots, red onions, cucumbers, Almonds, hard-boiled egg, tomatoes, croutons, parmesan cheese, and cheddar cheese.

### Choice of 3 Salad Dressings.

- Bleu cheese
- Balsamic Vinaigrette
- Champagne
- Ranch
- Thousand Island
- Raspberry Thai

### Premium toppings for an additional fee

- Crumbly Bleu cheese
- Bacon
- Chicken
- Black olives

*Gluten Friendly without croutons and with non-marinated chicken.*

*\*Requires 48 hours advance notice.*