



**URBAN  
GROWLER®**

# Casual Catering Menu

## APPS & SIDES

(Serves approximately 25 guests)

### **Hummus & Veggies**

Hummus served with assorted fresh cut veggies and house ranch \$80

- *Add Pita Bread for \$40*

### **Chips & Salsa**

House fried corn tortilla chips with salsa \$70

- *Add Cowbell® Beer Cheese for \$60*
- *Add House made Guacamole for \$70*

### **Meatballs**

Meatballs tossed in house De-Lovely Porter® BBQ sauce \$80

### **Large Salad Bowl**

Tossed greens, carrot, tomato, cucumber, croutons, and house ranch dressing \$75

### **Fries & Tots**

Seasoned fries, crispy tater tots, or half of each served with house ranch and ketchup \$85

### **Wings**

Choice of all BBQ, Buffalo, or Dry Rub with house ranch and blue cheese \$150

### **Nacho Bar**

House fried corn tortilla chips with Cowbell® Beer Cheese, pico de gallo, sour cream, and shredded lettuce \$225

*+ Add black beans for \$50*

*+ Add shredded pork or chicken tinga for \$100*

*+ Add Beyond Beef® for \$125*

## CROSTINIS

### **50 Toasted Crostinis**

Choose selections in increments of 50 \$125

- Caprese: Grape tomato, mozzarella, basil, balsamic glaze
- SpinDip: Creamy spinach and artichoke dip
- Honey Arugula: Chevre cheese, arugula, honey

# Mains

## Sandwiches

Sourdough with mayo and mustard, served with house potato salad.  
Assortment of ham & swiss, turkey & cheddar, and portabella & zucchini.  
*\$300 for 25 guests*

## Wraps

Flour tortilla stuffed with lettuce and pico de gallo, served with house potato salad. Assortment of turkey & shredded cheese and portabella & zucchini. *\$350 for 25 guests*

## Taco Bar

Mix of flour and corn tortillas, shredded cheese, pico de gallo, shredded lettuce, and sour cream - filling choices are chicken tinga, pulled pork, grilled fajita veggies, or black beans

*+ \$375 for one filling for 25 guests*

*+ \$475 for two fillings for 25 guests*

*+ Add Beyond Beef® as a filling option for \$125 for 25 guests*

## BBQ Buffet

Barbeque, beer braised pulled pork or chicken served with brioche buns, house pickles, De-Lovely Porter® BBQ sauce, creamy coleslaw, and house potato salad

*\*Can be made Gluten Free upon request\**

*+ \$14 per person for pulled pork*

*+ \$18 per person for shredded chicken*

## Mac and Cheese Bar

Cavatappi noodles tossed in Cowbell® Beer Cheese with green onions, pico de gallo, jalapeños, hot sauce and one topping - topping options are chicken, pulled pork, bacon, or black beans *\$14 per person*

*+ Add Beyond Beef® as a topping option for \$125 for 25 guests*

# More Than Casual Mains

*Minimum of 20 servings required for each option. Please provide no more than two options for guests. Ask Events Manager about options for gluten-free, vegan, and vegetarian guests as some items can be prepared to accommodate.*

## Cider Glazed Pork

Cider glazed slow roasted pork loin served with salad, roasted and seasoned fingerling potatoes and broccolini *\$23 per person*

## Lemon Garlic Chicken

Lemon garlic chicken breast served with salad, roasted and seasoned fingerling potatoes and broccolini *\$23 per person*

## Cavatappi Alfredo

Cavatappi noodles tossed in house alfredo sauce served with salad and broccolini

*+ \$17 per person **Vegetarian***

*+ Add seasoned chicken breast for \$23 per person*

*+ Add salmon for \$25 per person*

## Tomato Basil Cavatappi

Cavatappi noodles tossed in olive oil, lemon juice, grape tomatoes, and basil served with salad and broccolini

*+ \$17 per person **Vegan***

*+ Add seasoned chicken breast for \$23 per person*

*+ Add salmon for \$25 per person*

*+ Add Beyond Beef® for \$25 per person*

## Grain Bowl

Wild rice, quinoa, farro, arugula, golden raisins, scallions, pickled shallots, and crispy garbanzo beans tossed with roasted garlic vinaigrette

*+ \$17 per person **Vegan***

*+ Add seasoned chicken breast for \$23 per person*

*+ Add salmon for \$25 per person*

*+ Add Beyond Beef® for \$25 per person*

# Dessert

## Chocolate Chip Cookies

25 chocolate chip cookies \$60

## Tiramisu

25 pieces of delicious tiramisu \$135

## Coffee

Unlimited coffee for 50 with cream and sugar \$50

# Ordering

To order, please email the Events Manager at [tj@urbangrowlerbrewing.com](mailto:tj@urbangrowlerbrewing.com) or call 651-252-6032.

All catering orders require a two week notice unless otherwise specified by the Events Manager. Certain selections may not be available with less than a two week notice. Catering selections and quantities cannot be increased within 72 hours prior to the event without incurring a 25% rush fee.

Prices shown do not include tax, 5% Wellness Fee, or gratuity. Gratuity is not automatically included as it is up to the client based on their service.

Plates, flatware, paper napkins, serving utensils, and catering equipment are included in the pricing.

All catering is served buffet style.

Outside catering options only allowed with prior approval by Events Manager. Please ask Events Manager for the Open Catering Policy to learn more. No unapproved outside food is allowed.

Urban Growler Brewing Co. allows desserts to be brought in from any licensed and insured restaurant or bakery.