



PRIVATE DINING MENU

401 N. TRYON STREET, SUITE 100
CHARLOTTE, NC 28202
(704) 334-2739
FAX: (704) 334-9244

GROUP MENUS*

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*Subject to change. Please inquire about customized menus.

BANQUET AND CATERING TERMS

We thank you for your interest in Rock Bottom! The following is a banquet information sheet that should answer any questions you may have about our booking procedures and requirements.

RESERVATIONS: Your group reservation is guaranteed when we receive a signed confirmation sheet with a credit card number to hold the date (regardless of final payment method). The number of guests must be guaranteed 72 hours in advance of your reservation, or the original number confirmed will be charged. ***Final payment is due upon completion of the event.***

DEPOSITS: To reserve your space, we require a credit card number with a signed contract. We will not charge the credit card until the day of the event, unless specified otherwise. For restaurant buy-outs we do require a paid 50% deposit. ***Rock Bottom reserves the right to require a deposit for any group. Deposits are non-refundable.***

THE HOLIDAYS: During the holiday season, due to increased demand for large parties, there will be a two-week cancellation policy. If a party cancels less than two weeks before the event, 50% of the total will be charged.

PRIVATE ROOMS: To reserve a private room there is a food and beverage minimum purchase. The prices quoted do not include sales tax and gratuity, presented on the final bill. All food and beverages must be charged on one check.

ROOM & TABLE ARRANGEMENTS: We will do our best to accommodate your group in the space preferred by your group although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

MENU: In order for us to provide you with the best service possible, we request large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event.

GUARANTEE: We ask that you guarantee your final guest count 72 hours in advance, which is the count your billing will be based on.

SERVICE FEES: All group events will be charged a gratuity/service charge and sales tax.

Menu items and prices are subject to change.

ADDITIONAL AMENITIES

FLORALS: Our restaurant florist will be happy to create suitable arrangements.

MUSIC: In addition to our in-house music selection, we have available a wide range of musical style bands and D.J.'S through our booking agent. This is for restaurant buy-outs only.

FEATURED ALES & LAGERS

Rock Bottom proudly serves hand crafted ales and lagers that are brewed on-site.

Southern Flyer Light Lager

A light and refreshing American Light Lager. Liberty Hops add to it's all around great taste.

Prospector's Pilsner

This German Style Pilsner is fermented with a Classic German Lager Yeast. Although light in color, it is a medium bodied, full flavored beer. German Hersbrucker Hops provide a subtle and unique hop aroma.

Randolph's Ride Red Ale

A robust red ale that combines a rich, malt flavor from British Crystal Malt with distinct citrus flavor of Cascade hops.

Stingin' Brits India Pale Ale

An American-Style India Pale Ale is copper in color, with a pronounced hop aroma due to the time honored tradition of dry hopping. This single hop varietal beer gets its flavor and aroma from Fruggle hops.

"Award Winning" Sweet Magnolia American Brown Ale*

Brown in color with a medium body, Sweet Magnolia has a floral hop aroma created by Mt. Hood Hops. Its sweet, malty flavor is rendered with crystal and chocolate malts from the United Kingdom.

"Award Winning" Irish Horse Stout**

Opaque Black and Boldly aggressive, its roasted flavor stems from rich UK Malt. This recipe was awarded top medal in the 1998 World Beer Cup Competition in Rio De Janeiro, Brazil.

Special Ales & Lagers

We offer Special Recipes Designed by the Head Brewer to provide additional variety and unique flavors to the brew menu. Cask Conditioned Beers or "Real Ales" are also made and served from a traditional beer engine.

**1998 Gold Medal Winner at the Great American Beer Festival*

***Four-time metal winner including a Gold at the 2002 World Beer Cup Competition*

BAR PACKAGES

Group Bar Pricing

64 oz Pitchers of Rock Bottom ales & lagers
\$10.50 / pitcher

Open bar featuring Rock Bottom ales & lagers
\$10.00 pp / hour. Minimum 2 hours

Open bar featuring Rock Bottom ales, lagers, and house wines
\$12.00 pp / hour. Minimum 2 hours

Open bar featuring Rock Bottom ales, lagers, house wines and well brand liquors.
\$14.00 pp / hour Minimum 2 hours

Open bar featuring Rock Bottom ales, lagers, house wines and call brand liquors.
\$18.00 pp / hour Minimum 2 hours

Drink Tickets

featuring Rock Bottom ales, lagers, house wines and well brand liquors.
\$6.00 each

*****Price does not include tax, gratuity or rentals if needed.***

*****Menu selections and final person count must be made 72 hours in advance of the reservation.***

*****Price and items are subject to seasonal changes***

BREWER'S CHOICE COCKTAIL MENU

STARTERS

(Served buffet style in unlimited quantities for a 2 hour event)
Select 3 for Your Group

Chicken Tenderloins

Served with house-made Honey Mustard and Sweet Magnolia sauces.

Classic Buffalo Wings

Smothered with our secret blend of hot sauce and zesty seasonings. Served with fresh celery sticks and Bleu Cheese.

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted. Served with smoked Roma tomatoes, fresh basil, capers and Asiago cheese.

Southwestern Chicken Egg Rolls

Shredded chicken, vegetables and cheese, fried crisp, served with Thai Sweet Chili Sauce.

Assorted Gourmet Pizzas

Brick oven baked gourmet pizzas served on our sweet magnolia brown pizza crust.

Beverages

Soft Drinks, Iced Tea, and Coffee

\$14.95 per person

Open Bar (2 hour period)

Featuring Rock Bottom Fresh Ales, Lagers and House Wines

\$27.25 per person

Prices do not include sales tax and gratuity.

SOUTHERN FLYER STARTER TRAYS

Serves 25 people

Smoked Tomato Bruschetta

With fresh basil and Asiago cheese ... \$75.00

Fried Chicken Tenderloins

Served with Honey Mustard and Barbecue Sauces for dipping... \$85.00

Jalapeno Spinach Cheese Dip

Served with colored tortilla chips... \$70.00

Classic Buffalo Wings

Served with fresh celery and Bleu Cheese... \$65.00

Shrimp Cocktail

Freshly peeled 16/20 shrimp served with our own cocktail sauce...\$90.00

Assorted Vegetable Crudités

A selection of fresh vegetables served with a spicy ranch dipping sauce... \$75.00

Asiago Artichoke & Crab Dip

Blended with creamy cheese served with toasted baguette... \$90.00

Seasonal Fruits and Domestic Cheese Tray

A seasonal selection of fruits and cheeses... \$80.00

Colored Tortilla Chips

An assortment of our homemade tortilla chips with fresh made salsa... \$30.00

Assorted Rock Bottom Pizzas

A selection of our homemade hand-tossed pizzas... \$85.00

Mini Crab Cakes

Served with remoulade sauce... \$100.00

Turkey Pesto Wrap

Turkey, lettuce, cucumber, roasted red pepper with pesto mayonnaise and cheese rolled in a Wheat Tortilla...\$70.00

Southwestern Chicken Egg Rolls

Shredded chicken, vegetables and cheese, fried crisp, served with Thai Sweet Chili Sauce... \$65.00

New BBQ Pork Sliders**

Hickory Smoked Pork, Sweet magnolia BBQ Sauce and coleslaw on a mini house made buns... \$95.00

Prices do not include sales tax and gratuity.

BUFFET-STYLE LUNCH A

ENTRÉES

(Choose 3 Entrées for your Group)

Chicken Caesar Salad:

Romaine lettuce tossed with our house made Caesar dressing, chicken and croutons.

Smokey Mountain Pasta:

Grilled chicken and fresh vegetables in a Parmesan cheese sauce tossed with linguini.

Flame-Grilled Meatloaf:

Home style meatloaf topped with rich, brown gravy. Served with White Cheddar Mashed potatoes and the vegetable of the day.

Chicken Picatta:

Chicken Medallions lightly dusted with flour, sautéed in a White Wine, Lemon, Capers and Butter Sauce. Served with Rice Pilaf and Vegetables

Chicken Skewers:

Tender medallions of chicken skewered with our fresh grilled vegetables. Served atop rice pilaf.

DESSERT

Our Signature Carrot Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$15.99 per person

Prices do not include sales tax and gratuity.

BUFFET-STYLE LUNCH B

STARTER

Greenhouse Salad with Balsamic Vinaigrette

ENTRÉES

(Choose 3 Entrées for your Group)

Hummus and Goat Cheese Salad:

Over warm Herb Flatbread with Balsamic Vinaigrette.

Chicken Fried Chicken:

Boneless breast smothered in country gravy with White Cheddar mashed potatoes & creamy coleslaw.

Grilled Salmon:

Flame-Grilled and topped with dill butter. Served with rice pilaf and vegetable of the day.

Hazelnut Crusted Chicken:

Sautéed, with a sun-dried cherry sauce. Served White Cheddar mashed potatoes and vegetable of the day.

DESSERT

Chocolate Ecstasy Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$19.99 per person

Prices do not include sales tax and gratuity.

LIMITED DINNER MENU A

SALAD

Caesar Salad

Fresh Romaine Lettuce tossed in our house made Caesar Dressing topped with Asiago Cheese and Parmesan Croutons

ENTRÉES

(Guest Selects Day of Event)

Chicken Fried Chicken

Boneless breast smothered in country gravy with White Cheddar mashed potatoes and creamy coleslaw.

Flame-Grilled Meatloaf

Home style meat loaf topped with rich, brown gravy. Served with White Cheddar mashed potatoes with the vegetable of the day.

Grilled Salmon

Flame-grilled and topped with dill butter. Served with rice pilaf and the vegetable of the day.

Smokey Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan Cream sauce over linguini.

DESSERT

Chocolate Ecstasy Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$26.25 per person

Featuring Rock Bottom Fresh Ales, Lagers and House Wines Coffee, Tea and Fountain Sodas

\$38.25 per person

Prices do not include sales tax and gratuity.

LIMITED DINNER MENU B

STARTERS

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.

Chips and Salsa

Tri-colored tortilla chips served with salsa.

SALAD

Caesar Salad

Fresh Romaine Lettuce, tossed with a house made Caesar dressing topped with Asiago Cheese and Parmesan Croutons.

ENTRÉES

(Guest Selects Day of Event)

Cajun Fettuccine

Sautéed breast of chicken and Andouille sausage, tossed with a Cajun cream sauce and fettuccine.

Grilled Salmon

Pan-fired and oven baked. Served with rice pilaf and vegetable of the day.

Chicken Picatta

Chicken Medallions lightly dusted with flour, sautéed in a White Wine, Lemon, Capers and Butter Sauce.
Served with Rice Pilaf and Vegetables.

Sweet Magnolia Ribs

St. Louis style pork ribs, dry-rubbed and slow-cooked in our own smokers, basted with Sweet Magnolia Barbeque sauce.
Served with fries and creamy coleslaw.

DESSERT

Chocolate Ecstasy Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$29.50 per person

Featuring Rock Bottom Fresh Ales, Lagers and House Wines Coffee, Tea and Fountain Sodas

\$41.50 per person

Prices do not include sales tax and gratuity.

LIMITED DINNER MENU C

STARTERS

Asiago Artichoke and Crab Dip

Artichoke hearts, blended with a combination of creamy cheeses and crab, baked to a golden brown. Served hot with fresh baguettes for dipping.

Tortilla Chips & Salsa

ENTRÉES

(Guest Selects Day of Event)

Flame-Grilled Meatloaf

Home style meat loaf topped with rich, brown gravy. Served with White Cheddar mashed potatoes with the vegetable of the day.

Grilled Salmon

Flame-grilled and topped with dill butter. Served with rice pilaf and vegetable of the day.

Sweet Magnolia Ribs

St. Louis Style pork ribs, dry-rubbed and slow-cooked in our own smokers, basted with Sweet Magnolia Barbeque sauce. Served with fries and creamy coleslaw.

Blue Crab Stuffed Chicken

A fabulous blend of chicken and blue crab. Lightly breaded chicken breast, stuffed with crabmeat and artichokes. Accompanied by fresh spinach, smoked Roma tomatoes and rice pilaf.

DESSERT

Rock Bottom's Signature Carrot Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$33.50 per person

Featuring Rock Bottom Fresh Ales, Lagers and House Wines Coffee, Tea and Fountain Sodas

\$45.50 per person

Prices do not include sales tax and gratuity.

LIMITED DINNER MENU D

STARTERS

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted. Served with smoked Roma tomatoes, fresh basil, capers and Asiago cheese.

SALAD

Caesar Salad

Fresh Romaine Lettuce, tossed with a house made Caesar dressing topped with Asiago Cheese and Parmesan Croutons.

ENTRÉES

(Guest Selects Day of Event)

Blue Crab Stuffed Chicken

A fabulous blend of chicken and blue crab. Lightly breaded chicken breast, stuffed with crabmeat and artichokes. Accompanied by fresh spinach, smoked Roma tomatoes, and rice pilaf.

Filet Medallions

Aged tenderloin medallions, marinated in soy ginger, grilled and served with rice pilaf and grilled vegetables.

Hawaiian Chicken

Char-grilled and brushed with Teriyaki Glaze accompanied by Rice Pilaf, grilled Pineapple and Vegetables.

Smokey Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan Cream sauce over linguini.

Low Country Shrimp and Grits

A generous portion of shrimp sautéed with Andouille sausage, garlic, mushrooms, and scallions in a seasoned sauce. Served over Tennessee Cheese Grits.

DESSERT

Chocolate Peanut Butter Pie

Includes unlimited Coffee, Tea, and Fountain Sodas

\$36.50 per person

Featuring Rock Bottom Fresh Ales, Lagers and House Wines Coffee, Tea and Fountain Sodas

\$48.50 per person

Prices do not include sales tax and gratuity.

LIMITED DINNER MENU E

STARTERS

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.

Southwestern Chicken Egg Rolls

Chicken, vegetables and cheese, fried crisp. Served with Thai Sweet Chili Sauce.

SALAD

(Choice of)

Caesar Salad

Fresh Romaine Lettuce, tossed with a house made Caesar dressing topped with Asiago Cheese and Parmesan Croutons.

Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts, raisins, and croutons. Served with house-made balsamic vinaigrette.

ENTRÉES

(Guest Selects Day of Event)

Smokey Mountain Pasta with Shrimp

Grilled shrimp and fresh vegetables in a Parmesan Cream sauce over linguini.

Grilled Salmon

Flame grilled to perfection and topped with rich dill butter. Served with rice pilaf and vegetable of the day.

Sweet Magnolia Ribs

St. Louis Style pork ribs, dry-rubbed and slow-cooked in our own smokers, basted with Sweet Magnolia Barbeque sauce. Served with fries and creamy coleslaw.

Top Sirloin

Char-grilled, served with fries and vegetable of the day.

DESSERT

Rock Bottom's Signature Carrot Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$39.95 per person

Featuring Rock Bottom Fresh Ales, Lagers and House Wines Coffee, Tea and Fountain Sodas

\$51.95 per person

Prices do not include sales tax and gratuity.

ADD-A-STARTER

Add any of the following Rock Bottom Starters to group menu.

Southwestern Chicken Egg Rolls

Shredded chicken, vegetables and cheese, fried crisp, served with Thai Sweet Chili Sauce.

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted. Served with smoked Roma tomatoes, fresh basil and Asiago cheese.

Chicken Tenderloins

Hand-breaded, chicken tenderloin strips.
Served with Honey Mustard and Barbecue Sauces for dipping.

Jalapeno Spinach Cheese Dip

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.

Classic Buffalo Wings

Smothered with our secret blend of hot sauce and zesty seasonings. Served with fresh celery sticks and Bleu Cheese.

Asiago Artichoke and Crab Dip

Artichoke hearts, blended with a combination of creamy cheeses and crab, baked to a golden brown. Served hot with a fresh baguette for dipping.

Pepper Jack Nachos

Festive tortilla chips, black beans, melted Pepper Jack & Cheddar cheeses, tomatoes, jalapenos and red onions.

\$3.75 per person/ per starter

Prices do not include sales tax and gratuity.

BUFFET-STYLE DINNER A

SALAD

Caesar Salad

Fresh Romaine Lettuce, tossed with a house made Caesar dressing topped with Asiago Cheese and Parmesan Croutons.

ENTRÉES

(Choose 3 Entrées for your Group)

Flame-Grilled Meatloaf:

Home style meat loaf topped with rich, brown gravy. Served with White Cheddar mashed potatoes and the vegetable of the day.

Penne al Fresco

Penne pasta tossed with smoked Roma tomatoes and a four-cheese cream sauce featuring Fresco seasonings.

Chicken Fried Chicken

Boneless breast smothered in country gravy with White Cheddar mashed potatoes and creamy coleslaw.

Chicken Skewers:

Tender medallions of chicken skewered with our fresh grilled vegetables. Served atop rice pilaf.

Tenderloin Tips

Beef tenderloin tips sautéed with garlic, mushrooms, tomatoes and onions in our Balsamic Stout reduction.
Served over White Cheddar mashed potatoes.

*Add \$2.00 per person

Includes unlimited Coffee, Tea, and Fountain Sodas

\$22.99 per person

Featuring Rock Bottom Fresh Ales, Lagers and House Wines Coffee, Tea and Fountain Sodas

\$34.99 per person

Prices do not include sales tax and gratuity.

BUFFET-STYLE DINNER B

STARTERS

Smoked Tomato Bruschetta

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted. Served with smoked Roma tomatoes, fresh basil, capers and Asiago cheese

Festive Tortilla Chips

An assortment of our homemade tortilla chips with fresh made salsa.

SALAD

Caesar Salad

Fresh Romaine Lettuce, tossed with a house made Caesar dressing topped with Asiago Cheese and Parmesan Croutons.

ENTRÉES

(Choose 3 Entrées for your Group)

Flame-Grilled Meatloaf:

Home style meat loaf topped with rich, brown gravy. Served with White Cheddar mashed potatoes with the vegetable of the day.

Smoky Mountain Pasta:

Grilled chicken and fresh vegetables in a Parmesan cheese sauce tossed with linguini.

Hazelnut Crusted Chicken:

Sautéed Boneless Chicken Breast served with sun-dried cherry sauce. Served over White Cheddar mashed potatoes.

Cajun Fettuccine:

Sautéed breast of chicken and Andouille sausage tossed with a Cajun cream sauce and fettuccine.

Tenderloin Tips

Beef tenderloin tips sautéed with garlic, mushrooms, tomatoes and onions in our Balsamic Stout reduction.
Served over White Cheddar mashed potatoes.

*Add \$2.00 per person

DESSERT

Chocolate Ecstasy Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$28.99 per person

Featuring Rock Bottom Fresh Ales, Lagers and House Wines Coffee, Tea and Fountain Sodas

\$40.99 per person

Prices do not include sales tax and gratuity.

BUFFET-STYLE DINNER C

STARTERS

Southwestern Chicken Egg Rolls

Shredded chicken, vegetables & cheese, fried crisp, served with Thai Sweet Chili sauce.

Asiago Artichoke & Crab Dip

Marinated artichoke hearts, blended with a combination of creamy cheeses and crab, then baked to a golden brown. Served hot with a fresh baguette for dipping.

SALAD

Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts, raisins and croutons. Served with house made balsamic vinaigrette.

OR

Caesar Salad

A classic combination of romaine lettuce and creamy asiago cheese dressing sprinkled with crunchy croutons

ENTRÉES

(Choose 3 Entrées for your Group)

Flame-Grilled Meatloaf

Home style meat loaf topped with rich, brown gravy. Served with White Cheddar mashed potatoes with the vegetable of the day.

Smoky Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan cheese sauce over linguini.

Grilled Salmon

Flame-grilled and topped with dill butter. Served with rice pilaf and vegetable of the day.

Blue Crab Stuffed Chicken

Lightly breaded chicken breast, stuffed with crabmeat and artichokes. Accompanied by fresh spinach, smoked Roma tomatoes, and rice pilaf.

Tenderloin Tips

Beef tenderloin tips sautéed with garlic, mushrooms, tomatoes and onions in our Balsamic Stout reduction. Served over White Cheddar mashed potatoes.

*Add \$2.00 per person

DESSERT

Chocolate Ecstasy Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$30.99 per person

Featuring Rock Bottom Fresh Ales, Lagers and House Wines Coffee, Tea and Fountain Sodas

\$42.99 per person

Prices do not include sales tax and gratuity.

PARTY PLATTERS

Assorted Vegetable Crudités

Serves 30 - \$75.00

Seasonal Fruits & Domestic Cheeses

Serves 30 - \$80.00

Shrimp Cocktail – Large

100 pieces - \$90.00

Shrimp Cocktail – Small

50 pieces - \$49.99

Chicken Tenderloins

50 pieces - \$85.50

Smoked Tomato Bruschetta

50 pieces - \$75.00

Buffalo Chicken Wings

50 pieces - \$65.00

Tortilla Chips & Salsa

\$30.00

Prices do not include sales tax and gratuity.

LIMITED LUNCH MENU A

ENTRÉES

Hummus & Goat Cheese Salad

With Tomatoes and Roasted Red Peppers over warm flatbread with Balsamic Vinaigrette.

Chicken Tenderloins

With Honey Mustard and Sweet Magnolia Barbecue sauces. Served with Fries.

Soup, Side & Half Sandwich

Cup of soup, half a Brewer's Club or Roasted Turkey Sandwich and a choice of one side item.

Big Brew Cheeseburger

Our signature 8oz. burger with your choice of Cheese. Served with Fries.

DESSERT

Our Signature Carrot Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$13.95 per person

Prices do not include sales tax and gratuity.

LIMITED LUNCH MENU B

ENTRÉES

Gorgonzola Pear Salad

With Hazelnut Crusted Chicken in Balsamic Vinaigrette

Asiago Artichoke & Crab Dip

Blended with creamy cheese, topped with pico de gallo. Served with toasted baguettes.

Pepperoni Pizza

Mozzarella, White Cheddar, Asiago and Jack Cheeses and a LOT of pepperoni

Chicken Fried Chicken

Boneless breast smothered in country gravy with White Cheddar Mashed Potatoes and Creamy Coleslaw.

Salmon Caesar Salad

With Parmesan Croutons

DESSERT

Peanut Butter Pie

Includes unlimited Coffee, Tea, and Fountain Sodas

\$15.95 per person

Prices do not include sales tax and gratuity.

LIMITED LUNCH MENU C

STARTER

Greenhouse Salad with Balsamic Vinaigrette

ENTRÉES

Flame Grilled Meatloaf

A blend of ground beef and Italian Sausage served over white Cheddar Mashed Potatoes with brown gravy and vegetables.

Roasted Turkey Sandwich

With lettuce, tomato, mayonnaise and Havarti Cheese on sourdough bread.

Chicken Parmesan

Sauteed Parmesan crusted chicken, layered with mozzarella cheese, smothered in housemade marinara sauce, served over linguini.

Southern Fried Chicken Salad

Topped with pico de gallo, shredded cheddar and jack cheeses and tortilla strips. Served with Roasted Jalapeno Ranch Dressing.

Fish Tacos

Mahi mahi sautéed with Cajun spices, in a crisp blue corn tortilla wrapped with a soft flour tortilla with pepper jack cheese, lettuce, pico de gallo and avocado remoulade.

DESSERT

Our Signature Carrot Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$18.95 per person

Prices do not include sales tax and gratuity.

LUNCH MENU D

APPETIZER

Smoked Tomato Bruschetta

STARTER

Brewer's Choice Soup Cup

ENTRÉES

Big Brew Cheeseburger

Our signature 8oz. burger with your choice of Cheese. Served with Fries.

Smokey Mountain Pasta

Grilled Chicken, tomatoes and mushrooms in a Parmesan Cheese Sauce over linguini.

Beer Battered Fish & Chips

Cod Fillets in Southern Flyer beer batter. Served with fries, creamy coleslaw and tarter sauce.

Hawaiian Chicken

Char-Grilled and brushed with teriyaki glaze accompanied by rice pilaf, grilled pineapples and vegetables.

Grilled Chicken Cashew Salad

With artichoke hearts, feta cheese, tomatoes and cashews. Served with Balsamic Vinaigrette.

DESSERT

Chocolate Ecstasy Cake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$19.95 per person

Prices do not include sales tax and gratuity.

CATERING PACKAGE

BOX LUNCHES

Roasted Turkey Sandwich:

Cold smoked Turkey sliced thin and placed on a Challah Bun. With Havarti Cheese, Fresh Lettuce and Tomato. Served with mayonnaise.

Brewer's Club

Sliced Turkey, Ham, Crispy Bacon, White and Yellow Cheddar Cheeses. Served on Focaccia bread with Chipotle Mayonnaise.

Chicken Salad Sandwich

Smoked Chicken breast, eggs and fresh vegetables. Served on Sour Dough bread with alfalfa sprouts.

Hummus Wrap

Homemade Hummus in a Spinach Wrap with Fresh Goat cheese, lettuce and roasted red peppers. Wrapped for easy Pick Up or delivery, with appropriate notice.

\$10.99 per plate

Includes Freshly sliced fruit and Corn Chips with Salsa

SANDWICH PLATTERS

	Serves	Price	Quantity
(Large)	20-25	\$46.99	42 pieces
(Small)	11	\$27.99	21 pieces

*Create your own assorted platter.

Add \$5.00 for small and \$10.00 for large

Chicken Pesto Sandwich

Grilled breast of chicken served on a fresh baked baguette with Pesto Mayonnaise, Spring Mix, Tomato and melted Pepper-jack cheese.

Roast Beef Sandwich

Fresh sliced Roast Beef with Lettuce, Tomato and Onion, served on Sourdough bread.

Turkey Pesto Wrap

Whole-Wheat Tortilla with Pesto Mayonnaise, Lettuce and Turkey, wrapped with fresh cucumber in a blend of cheeses and Roasted Red Pepper.

Turkey Sandwich (cold)

Freshly shaven Turkey breast with Lettuce, Tomato, mayonnaise and havarti cheese on Sourdough bread.

Brewer's Club Sandwich

Turkey, Ham and Bacon with Cheddar & Swiss Cheeses. Served on Focaccia bread with Chipotle mayonnaise.

Hummus Wrap

Freshly made Hummus with Tomatoes, Roasted Red Peppers, Goat Cheese and Lettuce wrapped in a Whole-Wheat Tortilla.

Prices do not include sales tax and gratuity.