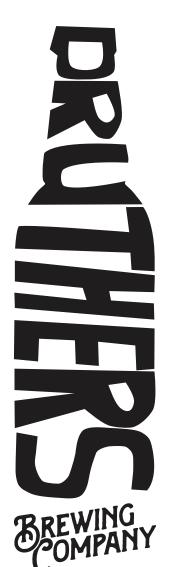
IN-HOUSE CATERING MENU



1053 BROADWAY | ALBANY CATERING@DRUTHERSBREWING.COM

APPETIZERS

BREW PUB CHEESE BOARD \$4pp

chef's selection of assorted cheeses and crackers

CHEESE AND CHARCUTERIE \$6pp

brew pub cheese board with chef's selection of prepared meats

CORN TORTILLA CHIPS \$3pp

house-made pico de gallo

BEER CHEESE DIP \$5pp

cheddar, gorgonzola dolce, cascade hop butter, golden rule blonde, spicy cherry peppers, bavarian-style pretzels

FRENCH BREAD PIZZA \$5pp

san marzano tomato sauce, garlic butter, four cheese, oregano, diced pepperoni

BRUSCHETTA HUMMUS \$4pp

wood-fired tomato, garlic parmesan crostini, balsamic glaze, fresh herbs

CONFIT CHICKEN WINGS

MILD

carrots/celery, blue cheese dressing

HOT

carrots/celery, blue cheese dressing

BOURBON BBQ

house coleslaw

SOUTHERN FRIED

seasoned flour dredge, chipotle jicama slaw, smoked honey

ORANGE GINGER GLAZE

preserved orange peel, toasted sesame seeds, fried wontons, scallions

\$6pp for one flavor + \$1pp each additional flavor

SALADS

BEET \$4pp

roasted beets, fried goat cheese, spinach, arugula, candied pecans, fig jam, burnt orange vinaigrette

BARLEY GREENS \$4pp

mixed greens, barley, smoked gouda, chickpeas, pistachios, red onion, hefeweizen vinaigrette

THREE BEAN \$4pp

tri-colored beans, diced red onion, bacon lardons, basil, arugula, slivered almonds, bacon sherry vinaigrette, balsamic glaze

"THE SALAD BAR"

chopped iceberg, prosciutto bits, cheesy sourdough croutons, diced ham, hard boil egg, creamy italian

MAC N' CHEESE

DRUTHERS MAC \$5pp

druthers seven-cheese blend, house-made creste di gallo, crumbled house chips/panko topping

SPECIALTY MAC

LOADED \$6pp

bacon, smoked chicken, ranch, bbg sauce

MEMPHIS BBQ \$6pp

smoked pulled pork, bbg sauce, coleslaw

REUBEN \$6pp

thousand island, house corned beef, red cabbage kraut, rye breadcrumb topping

FRENCH ONION \$6pp

caramelized onions, five-onion aioli, baked provolone, fried onion straws, toasted rye breadcrumbs

PLEASE NOTE: Pricing is based on the number of guests in attendance (**pp**). We are regretfully unable to serve catered food in quantities less than the number of guests in a party.

WOOD-FIRED PIZZA

MARGHERITA

house marinara, sliced mozzarella, torn basil, parmesan

NJ-STYLE TOMATO PIE

shredded mozzarella, san marzano tomato sauce, ricotta, basil, extra virgin olive oil

\$5pp for one + \$1pp each additional

BUFFALO

creamy buffalo sauce, breaded chicken, blue cheese, mozzarella, scallions

LA FIESTA

\$4pp

braised chicken, marinated black beans, chipotle-lime queso, chihuahua cheese, tomato, tortilla strips

LOADED "PBR"

smoked apple bbq pulled pork, bacon lardons, chipotle ranch, cheddar

\$6pp for one + **\$1pp** each additional (maximum of three different types)

BEVERAGES

CASH BAR

guests pay for their drinks on consumption

DRAFT BEER ONLY

\$12pp per hour

DRAFT BEER/GUEST CIDER/ HOUSE WINE

\$14pp per hour

DRAFT BEER/GUEST CIDER/HOUSE WINE/WELL DRINKS

\$16pp per hour

FULL OPEN BAR

\$18pp per hour