

IN-HOUSE CATERING MENU

DRUTHERS BREWING COMPANY

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" \$4pp
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, bbq sauce

MEMPHIS BBQ \$6pp
smoked pulled pork, bbq 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
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