

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

SOUP FOR A GROUP

WOOD-FIRED CARROT GINGER BISQUE \$3pp
charred carrots, sweet potato, maple, cilantro sour cream

CHILI CON CARNE \$5pp
ground beef & chorizo blend, sour cream, cheddar, scallions

CONFIT CHICKEN WINGS

MILD
carrots/celery, blue cheese dressing

HOT
carrots/celery, blue cheese dressing

HOUSE BBQ
smoked apple bbq sauce, coleslaw

APPLEWOOD SMOKED WINGS
carolina gold bbq, chipotle slaw

GARLIC RANCH DRY RUB
smoked blue cheese, carrot, celery

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

SALADS

TUSCAN KALE \$4pp
roasted delicata squash, crumbled goat cheese, pumpkin seeds, whisky soaked raisins, maple curry vinaigrette

BARLEY GREENS \$4pp
mixed greens, barley, smoked gouda, chickpeas, pistachios, red onion, hefeweizen vinaigrette

SMOKED WEDGE \$4pp
applewood-smoked blue cheese, slab bacon, smoked almonds, roasted tomatoes, fried onion straws

FIRECRACKER \$4pp
spinach/nappa cabbage mix, honey roasted peanuts, carrot, radish, jicama, jalapeno-lime dressing, queso fresco

BREWERY PASTA

DRUTHERS MAC \$5pp
druthers seven-cheese blend, house-made creste di gallo, crumbled house chips/panko topping

LOADED \$6pp
bacon, smoked chicken, ranch, bbq sauce

MEMPHIS BBQ \$6pp
smoked pulled pork, smoked apple bbq sauce, coleslaw

CHICKEN PARM \$6pp
house marinara, breaded chicken, mozzarella, basil, balsamic reduction

BROWN BUTTER SQUASH BUCCATINI \$6pp
wilted garlic spinach, pumpkin seeds, roasted squash cream sauce, fresh parmesan, olive oil, cracked pepper

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 \$5pp
house marinara, sliced mozzarella, torn basil, parmesan

BUFFALO \$6pp
creamy buffalo sauce, breaded chicken, blue cheese, mozzarella, scallions

GRILLED FLATBREAD \$6pp
braised pesto chicken, ricotta, mozzarella, roasted tomatoes, basil

ITALIANO \$6pp
serrano ham, mortadella, mixed olives, arugula, creamy ricotta, shaved parmesan, oil & vinegar

\$5 or \$6pp for first selection + \$1pp each additional
(maximum of three different types)

SIGNATURE DISHES

COCONUT CURRY SHRIMP \$6pp
basmati rice, coconut shrimp, thai green curry sauce, fried wonton, chopped peanuts, grilled pita bread

PULLED PORK \$6pp
hickory smoked pulled pork, smoked apple bbq sauce, coleslaw, bread & butter pickles, burger buns

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