

IN-HOUSE CATERING MENU

DRUTHERS BREWING COMPANY

221 HARBORSIDE DR | SCHENECTADY
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

LOADED MONKEY BREAD \$5pp
garlic butter, crumbled bacon, leeks, pepperoni, mozzarella, provolone, marinara

BROCCOLI CHEDDAR HUMMUS \$4pp
roasted broccoli, chickpeas, tahini, roasted garlic oil, ranch-spiced pita chips

CONFIT CHICKEN WINGS

MILD
carrots/celery, blue cheese dressing

HOT
carrots/celery, blue cheese dressing

HOUSE BBQ
smoked apple bbq sauce, house coleslaw

SWEET HEAT
asian sticky sauce, scallions, wontons

CAROLINA GOLD
mustard/vinegar sauce, pickled vegetables

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

SALADS

ROASTED BUTTERNUT SQUASH \$4pp
arugula, shaved fennel, candied walnuts, blood orange vinaigrette, pumpkin seeds, r & g goat cheese

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

ASIAN \$4pp
napa cabbage, baby spinach, carrot kimchi, sweet & sour vinaigrette, crispy wontons, scallions

SOUTHWEST CAESAR \$4pp
chopped romaine, black beans, red peppers, red onion, shredded cheddar, chipotle caesar dressing, tortilla strips

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, bbq sauce, coleslaw

PIZZA MAC \$6pp
diced pepperoni, marinara, provolone/mozzarella

CURRIED SQUASH MAC \$6pp
curried butternut squash puree, broccoli, crumbled goat cheese

PASTA BOWL \$6pp
cheese tortellini, italian sausage, roasted tomato cream sauce, basil pesto, parmesan

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

RATATOUILLE ALFREDO \$6pp
zucchini, yellow squash, red bell peppers, creamy alfredo sauce, roasted tomato

EL MEXICANO \$6pp
mole poblano, smoked chicken, queso fresco, avocado, jalapeno mustard sauce

MEAT LOVERS \$6pp
pepperoni, ground beef, bacon lardons, red sauce, shredded mozzarella, sliced garlic

\$5 or \$6pp for first selection + \$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