



IN-HOUSE CATERING MENU

BUFFET-STYLE | PRICES ARE PER PERSON

SHARING

BEER CHEESE (V) druthers cheese sauce, golden rule blonde, cherry peppers, bavarian-style pretzels	7
MEXICAN STREET CORN DIP (V/GF) charred local corn, monterey jack, chipotle in adobo, cream cheese, local honey, fresh cut/fried tortilla chips	7
CARAMELIZED ONION AND BACON DIP Sour cream, garlic confit, bacon, chives, kettle chips	7
HOUSE FRIES (V/GF) hand-cut fries, sea salt, special & comeback dipping sauces	6
CHEESE CURDS (V) cheddar, pepper jelly dipping sauce	8
BUFFALO CHICKEN EGGROLLS shredded chicken, cheddar, mozzarella, shredded carrots, cream cheese, scallions, blue cheese	8
BANG BANG SHRIMP tempura battered shrimp, house bang bang sauce	10
WINGS boneless, bone-in	10
SAUCES – buffalo, hot honey, gochujang, mango habanero, carolina bbq	

PIZZA

CLASSIC CHEESE (V) tomato, shredded mozzarella, sicilian oregano, pecorino	8
PEPERONI tomato, pepperoni, shredded mozzarella, sicilian oregano, pecorino	9
BUFFALO CHICKEN creamy buffalo sauce, shredded mozzarella, crispy chicken, green onions, blue cheese drizzle	9
MEATBALL tomato, house meatballs, shredded mozzarella	9
THAI CHICKEN house peanut sauce, shredded mozzarella, shredded carrots, sauteed chicken, scallions	9
ANGRY BEE red sauce, pepperoni, sweeties candied jalapeños, shredded mozzarella, hot honey drizzle	9

TACOS

TACOS ARE SERVED DECONSTRUCTED WITH TOPPINGS/TORTILLAS ON THE SIDE

GLUTEN FREE TORTILLAS AVAILABLE UPON REQUEST

SHRIMP blackened shrimp, fresh cole slaw, pico de gallo, tangy ranch, flour tortillas	9
CHICKEN shredded and spiced chicken, dressed cabbage, pico de gallo, avocado crema, jalapeño ranch, flour tortillas	9
FISH light-battered cod, lime crema slaw, pico de gallo, jalapeño crema, flour tortillas	9
BEEF guajillo chile-marinated sirloin tips, cilantro, pico de gallo, tangy slaw, roasted tomato salsa	9

(V) VEGETARIAN (GF) GLUTEN FRIENDLY

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

GREENS

GREEK (V/GF) romaine, feta, kalamata olives, diced tomatoes, diced onion, diced tomatoes, diced cucumber, lemon herb vinaigrette	7
WATERMELON POPPY (V/GF) baby greens, compressed local watermelon, goat cheese, candied walnuts, poppy seed vinaigrette	7
CAESAR (V) baby kale, sourdough croutons, shaved parmesan, red grapes, caesar dressing	7
STRAWBERRY FIELDS (V/GF) baby greens, feta cheese, candied walnuts, balsamic vinaigrette	7

SLIDERS

SLIDERS ARE SERVED DECONSTRUCTED WITH CONDIMENTS ON THE SIDE

DRUTHERS BURGER wagyu blend, double patties, double american cheese, pickles, crispy onions, burger sauce	9
VEGGIE BURGER (V) house-made black bean/quinoa veggie patty, pickled/fried green tomato, muenster, special sauce	8
DRUTHERBIRD FRIED CHICKEN buttermilk fried chicken, muenster, dill pickle rounds, coleslaw, jalapeño ranch	9

PASTA

DRUTHERS MAC seven-cheese blend, cavatappi pasta, buttered ritz cracker topping	9
LOADED MAC bacon, pulled chicken, ranch, carolina bbq	11
BUFFALO CHICKEN MAC creamy buffalo sauce, crispy chicken, scallions, ranch drizzle	11
BBQ MAC smoked pulled pork, carolina bbq, coleslaw	11
MEXICAN STREET CORN MAC charred local corn, monterey jack, chipotle in adobo	10
SHRIMP SCAMPI CAVATAPPI marinated/brined shrimp, garlic confit, compound butter, evoo, grated parm	12

A LA CARTE

BURRATA AND MELON burrata, compressed: watermelon/cantaloupe, local honey	18/PLATTER
WAFFLE FRY NACHOS guajillo chile-marinated strip steak, house queso, pico de gallo, pickled shallots, jalapeño ranch, avocado crema	30/PLATTER
STEAK FRITES bistro steak medallions (approx 40), hand-cut fries, chimichurri, garlic butter steak sauce	75/PLATTER

BEVERAGE PACKAGES

ALL PRICES LISTED ARE PER PERSON/HOUR

OPEN BAR draft beer, wine and cider	14
FULL OPEN BAR draft beer, wine, cider and liquor	18

CATERING@DRUTHERSBREWING.COM

SARATOGA SPRINGS 518-306-5275 | ALBANY 518-650-7996 | SCHENECTADY 518-357-8640 | CLIFTON PARK 518-280-9915