



SanTan

CATERING + EVENTS

BREWER'S RESERVE



SIGNATURE BUFFET

2 entrees + 3 appetizers + 3 sides/salads | \$50 per person

APPETIZERS

choose three

HAND PASSED

chile lime hummus bites • VG, DF
short rib crostini
burnt ends • DF
pork meatballs
mini mac + cheese bites • V
chipotle bacon wrapped dates • GF
buschetta crostini • V
buffalo chicken dip bites
potato barrels
deviled eggs • V, GF
mini chicken bacon rolls
nashville chicken bites
carnitas tostadas

STATIONED

chile lime hummus & veggies • VG, DF, GF
green chile, spinach + artichoke dip • V, GF
potato + poblano taquitos • V
pretzel bites • V
buffalo chicken dip + tortilla chips
french onion dip + potato chips • V

SIDES + SALADS

choose three

spinach caprese salad • V
field greens salad • VG, GF, DF
jalapeño caesar salad
garlic parmesan broccolini • V, GF
roasted Brussels sprouts • VG, GF
vegetable medley • V, GF
lemon garlic green beans • V, GF
green chile rice • VG, DF, GF
garlic parmesan whipped potatoes • V, GF
roasted roemary red potatoes • VG, GF
aged white cheddar mac + cheese • V

ENTREES

choose two

braised short rib • DF, GF
chipotle smoked prime rib • GF, DF
lemon herb roasted chicken • GF
cajun chicken alfredo pasta
buttermilk fried chicken
mahi beurre blanc • GF
whiskey glazed salmon • GF, DF
spinach mozzarella portobello • V, GF
enchilada stuffed pepper • V, GF



BBQ INFUSED BUFFET

3 proteins + 2 appetizers + 2 sides | \$30 per person

APPETIZERS

choose two

buffalo chicken dip + tortilla chips
french onion dip + potato chips • V
green chile, spinach + artichoke dip • V, GF
deviled eggs • V

burnt ends • DF
hummus + vegetables • VG, GF
mini mac + cheese bites • V
nashville chicken bites

SIDES

choose two

jalapeño caesar salad
field greens salad • VG, GF, DF
bacon potato salad • GF
chef's mac + cheese • V
garlic parmesan whipped potatoes • V, GF

PROTEINS

choose three

pulled BBQ chicken • GF
smoked brisket
pulled pork
portobello mushroom • VG, DF, GF

INCLUDED

pickles
coleslaw
slider buns

Devil's Ale BBQ sauce
Mr. Pineapple habañero BBQ sauce



TACO BAR

3 proteins + 2 appetizers + 2 sides | \$30 per person

APPETIZERS

choose two

chile lime hummus bites • VG, DF
carnitas tostadas

potato + poblano taquitos • V
mini chicken bacon rolls

SIDES

choose two

jalapeño caesar salad
mexi street corn • V
spanish rice • V, VG, DF

green chile rice • V, VG, DF
refried beans • V, VG, DF, GF
spicy black beans • V, VG, DF, GF

PROTEINS

choose three

pork carnitas • GF, DF
chopped brisket • GF, DF
grilled fajita vegetables • V, VG, GF, DF

shredded chicken • GF, DF
blackened cod • GF, DF
baja shrimp • GF, DF

INCLUDES

house-made tortilla chips • V, VG
soft flour tortillas • V
black beans • V, VG, DF
fire roasted salsa • V, VG, DF, GF

guacamole • V, VG, DF, GF
sour cream • V
pico de gallo • V, VG, DF, GF
pickled jalapeño • V, VG, DF, GF



ITALIAN INSPIRED BUFFET

2 proteins + 2 appetizers + 1 salad | \$26 per person

APPETIZERS

choose two

bruschetta crostini • v
mini meatballs

mini mac + cheese bites • v
caprese skewers • v, GF

SALADS

choose one

classic caesar salad
field greens salad • VG, GF, DF
spinach caprese salad • v, GF

SAUCE

choose two

marinara • VG, GF, DF
alfredo • v
garlic butter • v, GF
ala vodka • v, GF
tomato basil cream sauce • v, GF

PASTA

choose up to two

penne
linguini
angel hair
shells

PROTEINS

choose two

italian marinated chicken breast • DF, GF
italian breaded chicken breast
italian sausage • DF, GF
italian meatballs

ADD ONS

3 meat lasagna • + \$10 PP
vegetable medly • + \$4 PP GF, V
charcuterie board • + \$7 PP

cheesy garlic bread • + \$2 PP V
additional protein • + \$6 PP



NOSHING STATION

pick 4 \$26 per person | pick 6 \$30 per person

BITES

mini mac + cheese bites • v

buschetta crostini • v

potato + poblano taquitos • v

burnt ends • DF

pork meatballs

pretzel bites • v

potato barrels

deviled eggs • v

mini chicken bacon rolls

pigs in a blanket

nashville chicken bites

DIP STATIONS

chile lime hummus + veggies • v, VG, GF, DF

green chile spinach + artichoke dip • v, GF

chip trio • v, VG

buffalo chicken dip + tortilla chips

french onion dip + potato chips • v

deep fried Brussels sprouts w/ chile lime ranch • v, VG, GF, DF

french fries with dipping sauces • v

mini grilled cheese with tomato soup dip • v



BRUNCH BUFFETS

TRADITIONAL \$26 pp

includes

BEVERAGES

orange juice

coffee

SIDES

hash browns • V, VG, DF, GF

bacon • GF, DF

sausage • GF, DF

EGGS

scrambled eggs with cheese • V, GF

SWEETS

fresh fruit • V, VG, GF, DF

french toast • V

ELEVATED \$36 pp

includes

BEVERAGES

orange juice

coffee

mango iced tea

SIDES

chipotle bacon • GF, DF

crispy breakfast potatoes • V, VG, DF, GF

smoked salmon cream cheese with bagel bites

ENTREES

benedict frittata

biscuits + sausage gravy

SWEETS

french toast drizzled with strawberry sauce • V

fresh fruit • V, VG, GF, DF

add a mimosa bar for \$15 per person!



DESSERTS + BAR PACKAGES

DESSERT BARS \$8 pp

brownie bar • marshmallow with brown butter + sea salt • lemon crumb • toffee crunch blondie

CHURRO BAR \$8 pp

fudge • whipped cream • caramel • sprinkles • strawberry sauce • crushed pretzels

S'MORES BAR \$8 pp

chocolate sauce • peanut butter sauce • marshmallows • strawberries • graham crackers

LAVA CAKE \$8 pp • GF

a decadent chocolate cake with a firm outer layer and a gooey inside

OPEN BAR

single running tab: all drinks ordered during event are placed on the primary bar tab to be paid when event concludes

CASH BAR

individual guests pay for their own drinks

DRINK TICKETS \$8 per ticket

tickets valid for any bar drinks

CAP BAR

predetermined limit on bar purchases, once limit is reached, guests may purchase drinks at their own expense

NA BEVERAGE \$4 pp

includes soda, iced tea, lemonade, and coffee



FOOD + BEVERAGE UPGRADES

price points reflect cost per person | must be ordered in addition to your current menu

BRUSCHETTA STATION \$6 pp

FRUITS + VEGGIES: tomatoes • pears • cucumber
CHEESES: fresh mozzarella • goat cheese
MEATS: prosciutto • salami
SAUCES: tapenade • pesto • honey

MAC + CHEESE BAR \$6 pp

bacon • chives • sour cream • jalapenos
• BBQ sauce • truffle oil • blue cheese
crumbles • shredded cheese
add carnitas or chicken \$4pp

SUCKLING PIG \$6 pp

a slow roasted pig carved by our catering
chefs | *served with an array of BBQ sauces
and street corn*

FRIES + TOTS STATION \$6 pp

traditional fries • truffle fries • buffalo
chicken fries • poutine
*served with ketchup • honey mustard • mayo
• ranch*

WING STATION \$8 pp

BONE IN OR BONELESS: Mr. P's BBQ •
Devil's Ale BBQ • garlic parmesan • buffalo

CHARCUTERIE \$7 pp

various meats + cheeses • fresh fruit •
pickles • mustard • fresh baguette

PRETZEL WALL \$5 pp

a wall of hanging pretzels and pretzel bites
served with beer cheese and beer mustard

NA BEVERAGE STATION \$5 pp

fruit infused water with cucumber, mint + lemon
strawberry lemonade
freshly brewed mango iced tea

PRIME RIB \$11 pp

chef attended station is an additional \$500
includes horsey sauce and au jus

ESPRESSO MARTINI TOWER \$250

three layer tower that includes 35 espresso
martinis
each additional glass \$6



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