SanTan

CATERING + EVENTS

BREWERS RESERVE

SIGNATURE BUFFET

3 appetizers + 1 salad + 2 sides + 2 entrées | $50 per person

APPETIZERS

choose three

HAND PASSED

chile lime hummus bites • VG, DF
bruschetta crostini • V
strawberry + brie in phyllo • V
potato + poblano taquitos • V
deviled eggs • V, GF, DF

mini mac + cheese bites
potato barrels
buffalo chicken dip bites
mini chicken bacon rolls
nashville chicken bites

carnitas tostadas • GF
swedish meatball
short rib crostini
burnt ends
chipotle bacon wrapped dates • GF

STATIONED APPETIZER UPGRADES

pretzel wall • +$5 PP
spinach + artichoke dip • +$5 PP

charcuterie board • +$7 PP
chili lime hummus board • +$5 PP

slider + french fry station • $8 PP
additional appetizer • $5 PP

SALADS

choose one

spinach caprese salad • V, GF
field greens salad • VG, GF

jalapeño caesar salad
strawberry pecan salad • V

SIDES

choose two

roasted rosemary red potatoes • VG, GF
aged white cheddar mac + cheese • V
garlic parmesan whipped potatoes • V, GF

green chile rice • VG, GF
vegetable medley • V, GF
garlic parmesan broccolini • V, GF

roasted Brussels sprouts • VG, GF
lemon garlic green beans • V, GF
rosemary heirloom carrot • V, GF

ENTREÉS

choose two

braised short rib • DF, GF
roasted prime rib • GF, DF
smoked tri-tip • GF, DF
beef stroganoff
meatloaf with brown gravy

lemon herb roasted chicken • GF
cajun chicken alfredo pasta
buttermilk fried chicken
crusted green chili chicken • GF

breaded tilapia
whiskey glazed salmon • GF, DF
spinach mozzarella portobello • V, GF
enchilada stuffed pepper • V, GF

STATIONED ENTREÉS UPGRADES

chef attended carving station • +$500
suckling pig • +$6 PP

pasta station • +$8 PP
additional entreé • +$6 PP

mac + mashed bar • +$6 PP
plated dinner starting at • +$15 PP

VG – Vegan | V – Vegetarian | DF – Dairy Free | GF – Gluten Free | PP – Per Person

GRAZE + MINGLE

1 appetizer + 1 side + 1 entrée | $40 per person

APPETIZERS STATION

choose one

DIP STATION

chile lime hummus + veggies • VG, GF
spinach + artichoke dip • V, GF
buffalo chicken dip + tortilla chips

FRENCH FRIES + TATER TOT STATION

traditional fries + tater tots
served with an assortment of dips

CHICKEN WING STATION

bone–in and boneless with three styles of sauces
served with Mr. P's pineapple habanero BBQ,
Devil's Ale BBQ, Garlic Parmesan Sauce

SIDES

choose one

MAC + CHEESE AND MASHED POTATO BAR

mac + cheese and mashed potatoes
served with an assortment of toppings

SALAD STATION

jalapeno caesar • VG, GF
field greens salad • VG, GF

VEGGIE STATION

rosemary heirloom carrot • VG, GF
roasted Brussels sprouts • VG, GF
vegetable medley • V, GF

SOUTHWEST FLARE STATION

mexi street corn • V
spanish rice • GF, DF
spicy black beans • VG, GF

ENTRÉE STATION

choose one

PIZZA STATION

three cheese pizza • V
prosciutto + hot honey
veggie pizza • V

PASTA + MEATBALL STATION

linguini alfredo + classic marinara in penne
traditional italian meatballs + swedish meatballs

SLIDER STATION

cheeseburger sliders
fried chicken sliders
hot ham + cheese sliders

CLASSIC ENTRÉES STATION

lemon herb chicken breast
meatloaf with brown gravy

ADD ON

additional appetizer station • +$6 PP
additional side station • +$6 PP
additional entree station • +$10 PP

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BBQ INFUSED BUFFET

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

APPETIZERS

choose two

buffalo chicken dip + tortilla chips
french onion dip + potato chips • V, GF
spinach + artichoke dip • V, GF
deviled eggs • V, DF, GF
burnt ends
hummus + vegetables • VG, GF
mini mac + cheese bites
nashville chicken bites

SIDES

choose two

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

PROTEINS

choose three

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

INCLUDED

pickles
coleslaw
slider buns
Devil's Ale BBQ sauce
Mr. Pineapple habanero BBQ sauce

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TACO BAR

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

APPETIZERS

choose two

chile lime hummus bites • VG, DF
carnitas tostadas • GF
potato + poblano taquitos • V
mini chicken bacon rolls

SIDES

choose two

jalapeño caesar salad
mexi street corn • V, GF
spanish rice • GF, DF
green chile rice • GF, VG
refried beans • GF
spicy black beans • VG, GF

PROTEINS

choose three

pork carnitas • GF, DF
smoked brisket
shredded chicken • GF, DF
blackened cod • GF
baja shrimp • GF, DF
grilled fajita vegetables • VG, GF

INCLUDES

house-made tortilla chips • VG, GF
soft flour tortillas • V
mixed cheese • V, GF
fire roasted salsa • VG, GF
guacamole • VG, GF
sour cream • V
pico de gallo • VG, GF
pickled jalapeño • VG, GF

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ITALIAN INSPIRED BUFFET

2 appetizers + 1 salad + 2 pasta + 2 sauce + 2 proteins | $26 per person

APPETIZERS

choose two

bruschetta crostini • V
mini meatballs
mini mac + cheese bites
caprese skewers • V, GF

SALADS

choose one

classic caesar salad
field greens salad • VG, GF
spinach caprese salad • V, GF

SAUCE

choose two

marinara • VG, GF
alfredo • V
garlic butter • V, GF
tomato basil cream sauce • V, GF

PASTA

choose up to two

penne
linguini
spaghetti
shells

PROTEINS

choose two

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

ADD ONS

vegetable medley • + $4 PP GF, V
charcuterie board • + $7 PP
cheesy garlic bread • + $2 PP V
additional protein • + $6 PP

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NOSHING STATION

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

BITES

mini mac + cheese bites
bruschetta crostini • V
potato + poblano taquitos • V
burnt ends
soft pretzel bites
Swedish meatballs
potato barrels
deviled eggs • V, GF, DF
mini chicken bacon rolls
pigs in a blanket
nashville chicken bites
cheeseburger sliders

DIP STATIONS

chile lime hummus + veggies • VG, GF
spinach + artichoke dip • V, GF
chip trio • V
buffalo chicken dip + tortilla chips
buttermilk onion rings w/ ranch
french onion dip + potato chips • V, GF
deep fried Brussels sprouts w/ chile lime ranch • GF
french fries with dipping sauces • V
mini grilled cheese with tomato soup • V

VG – Vegan | V – Vegetarian | DF – Dairy Free | GF – Gluten Free | PP – Per Person

BRUNCH BUFFETS

TRADITIONAL $35 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 • VG, GF
french toast • V

ELEVATED $45 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 • VG, GF

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BAR PACKAGES

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

DESSERTS

CHURRO BAR $8 pp

Chef's home–made warm golden churros dusted with cinnamon sugar
served with: fudge • whipped cream • caramel • sprinkles • strawberry sauce

MARSHMALLOW DREAMS STATION $8 pp

Fluffy little clouds of sweetness – dip, drizzle and enjoy!
Chef Crafted Rice Krispie treats– inquire about available flavors!

S'MORES BAR $8 pp

Gather around the firepit and create your own sweet little moment. Toast, melt, stack and enjoy!
includes: chocolate sauce • peanut butter sauce • marshmallows • strawberries • graham crackers

DESSERT BARS $8 pp

A curated selection of sweet treats!
includes: brownie bar • marshmallow with brown butter + sea salt • lemon crumb • toffee crunch blondie

LAVA CAKE $8 pp • GF

A warm, rich chocolate cake filled with a warm, melty chocolate that spills with every bite.
Like a hug, but dessert.

SCOOPS + SIPS FLOAT BAR $6 pp

House–brewed SanTan root beer + cream soda.
Served with vanilla ice cream, whipped cream, cherries and sprinkles.

FOOD + BEVERAGE UPGRADES

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

BRUSCHETTA STATION $6 pp

A variety of fruit, cheese, meats and sauces to build your perfect bruschetta.

SUCKLING PIG $6 pp • GF

Slow roasted, tender pork, carved fresh!

WING STATION $8 pp

Hot, crispy and full of flavor – a little station to spice up the night! bone–in + boneless wings.

PRETZEL WALL $5 pp

Includes soft bites, twists, whiskey cheese and mustard.

MAC + MASHED BAR $6 pp

Mac + Cheese & mashed potatoes served with an array of toppings

FRIES + TOTS STATION $6 pp

Assortment of dips and toppings to complete your favorite fried foods.

CHARCUTERIE $7 pp

Curated bites of cheese, cured meats and fresh fruits – simple, delicious + shareable.

SLIDER + FRY STATION $8 pp

Chicken + beef sliders and french fries come served with dips galore!

PASTA STATION $8 pp

Mixtures of sauces, cheeses and herbs to build your perfect pasta dish!

COCKTAIL TOWERS

MARGARITA TOWER $200
ESPRESSO MARTINI TOWER $250
OLD FASHIONED TOWER $300
HIS + HER TOWER (1/2 espresso 1/2 old fashioned) $300

CUSTOM LABELED BOTTLES

50ml Bottles – $4 per bottle
200ml Bottles – $12 per bottle

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