

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



EVENT INFORMATION

weddings, rehearsals, meetings, parties and more
catering for every occasion



Mike Rogers | General Manager, Operations
mike@ellicottvillebrewing.com | 716-699-2537 ext. 1

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill. Prices listed are also subject to 8% tax.

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



CHILLED HORS D'OEUVRES priced per 50 pieces

Pepper Grilled and Chilled Jumbo Shrimp with Lime Garlic Dip \$175

Gorgonzola Stuffed Figs wrapped in Prosciutto \$175

Beef Tenderloin Croustades \$125

Sesame Seared Ahi Tuna Tacos with Napa Cabbage and Peanut Sauce \$150

Smoked Salmon and Herbed Cream Cheese on Naan Flat Bread \$100

Mozzarella Caprese Canapé Skewers \$115

HOT HORS D'OEUVRES priced per 50 pieces

Bavarian Pretzel Bites with EBC Pale Ale Craft Beer Cheese \$100

Assorted Bite-Size Pizzas \$150

Skewered Mini Pretzel and Kielbasa Bites \$175

Coconut Shrimp with Fresh Mango-Tomato Salsa \$175

Phyllo-Wrapped Raspberry and Brie Cheese Bites \$150

Blackened Scallop and Avocado Puree on Crispy Corn Chips \$175

Chorizo and Lump Crab Cakes with Chipotle Honey Drizzle \$150

STATIONARY DISPLAYS priced per person

Gourmet Cheeses

Garden Fresh

Crudité's and

Seasonal Fruit

an assortment of international and domestic cheeses served with seasonal fruits accompanied by French bread and assorted crackers and a variety of fresh vegetables, raw and grilled, with assorted dips \$8

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill. Prices listed are also subject to 8% tax.

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



STATIONARY DISPLAYS priced per person unless specified

(Continued)

Mediterranean

hummus, tabbouleh and baba ghanoush accompanied by mini pita, sweet onions, cucumbers, lemons, olives, tomatoes and capers \$7
Add a side of smoked salmon for \$90

Buffalo

large, freshly baked pizzas straight from the oven, featuring multiple styles and toppings including classic cheese, pepperoni, Margherita, and barbeque chicken; served with chicken wings in your choice of sauces, accompanied by fresh cut veggies and bleu cheese dressing
Priced per pizza and pound of chicken wings

BUILD YOUR OWN BUFFET

Choose two protein, one vegetable, two starch, & one dessert— every buffet comes with your choice of Caesar or Garden Salad \$38

Protein

Bacon-Wrapped Stuffed Pork Tenderloin
Cider/Herb Marinated Chicken Breast
Char-Grilled Coulotte Steak
Seared, Candied Ginger-Glazed Salmon
Thai-Style Beef Short Rib

Vegetables

Bacon-Wrapped French Green Beans
Eggplant Parmesan
Roasted Root Vegetables
Lemon Butter Poached Asparagus
Parsnip Turnip Puree
Fresh Corn on the Cob

Starch

Maple-Glazed Sweet Potatoes
Buttery Fingerling Potatoes
Parsley Parmesan Idaho Potato Wedges
Traditional Italian Risotto
Jasmine Rice: Saffron, Lemongrass, Coconut
Red B Potatoes: Roasted, Garlic-Smashed, Boiled

Desserts

NY Style Cheesecake

Assorted Mini Desserts

GF Chocolate Torte

Cookies & Brownies

Bread Pudding

EBC CARVING BOARDS

Add on or substitute in to your buffet!

Tenderloin of Beef Au Poivre

Rosemary Garlic Roasted Prime Rib

Marinated Flank Steak

Garlic Pepper Roast Top Round

Sage Lemon Roasted Chicken Breast

Thyme and Rosemary Turkey Breast

Dijon Encrusted Leg of Lamb

Apple and Herb-Rubbed Pork Loin

*Carving boards are accompanied by complimentary sauces and basket of assorted breads, rolls, and/or pretzels. All invoices are adjusted to market price at the time of the event. Pricing varies based on group size and selection. Ask an EBC representative.

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill. Prices listed are also subject to 8% tax.

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



BUFFETS & MEAL STATIONS

TASTE OF ITALY \$35 per person

- **Insalata Station**— classic Caesar salad, tossed green salad with two dressings, and cherry tomato Bocconcini mozzarella salad with fresh basil, Italian balsamic vinegar and extra virgin olive oil
- **Sautéed Chicken Station**— featuring chicken scaloppini and chicken Marsala
- **Pasta Station**— penne Bolognese and linguine primavera
- **Italian Vegetables**— eggplant Parmesan and seasonal roasted vegetables topped with fontina cheese
- **Traditional Cannoli**— fresh cannoli filled with creamy ricotta and mascarpone cheese and chocolate chips
- **Bread Station**— freshly baked breads and rolls with butter and olive oil

BACKYARD BARBEQUE \$35 per person

- **In-House Smoked BBQ Meats**— chicken quarters, pork spare ribs, and tender beef brisket all slow-smoked to perfection over mesquite and apple chips
- **Signature Baked Beans**— EBC exclusive slow-cooked beans, made with root beer and molasses
- **Southern-Style Salads**— zesty potato salad, tossed green salad with two dressings, and a watermelon goat cheese salad over greens
- **Freshly Baked Corn Bread**— with a hint of honey and maple syrup
- **Shortcake**— a classic staple of the American picnic, this treat features assorted berries with freshly whipped cream and buttery biscuits

SALADS AND SLIDERS \$32 per person

- **Cheese and Crudités Station**— imported and domestic cheeses paired with fresh fruits; served with crackers, French bread and fresh cut vegetables with a garden herb dip
- **Garden Salad Station**— traditional Caesar salad, tossed green salad with two dressings, pasta primavera salad, and a grilled vegetable salad
- **Slider Sandwich Station**— house-smoked BBQ pulled pork sliders, cheeseburger sliders, turkey sliders with Swiss cheese, and falafel with tzatziki sauce and pickled onions
- **Cookie and Brownie Station**— fresh-baked assorted cookies and brownies

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill. Prices listed are also subject to 8% tax.

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



BUFFETS & MEAL STATIONS

(Continued)

NEW ENGLAND LOBSTER BAKE market priced, ask an EBC representative

Included with this buffet— everything for a traditional lobster bake, including succulent Maine lobster with drawn butter and fresh bread, New England clam chowder, steamed littleneck clams, our signature bratwurst, red bliss potatoes, corn on the cob and seasonal dessert. Ask an EBC representative for pricing.

Here at Ellicottville Brewing Company, we pride ourselves on our flexibility in meeting YOUR needs! Everything on our menu is totally customizable! We have put together some buffet options for your convenience, but please do not hesitate to mix and match, swap and switch until your menu is exactly what you're hoping for!

Buffet pricing for ages 5-13 is \$14.99 and under 5 years old is FREE.

A LA CARTE DINNERS

plated, sit-down dinner entrées

BONELESS BEEF SHORT RIB

A slow-braised Central American spiced beef short rib with herb-infused aromatic vegetables, all over a luscious buttery root-vegetable puree \$35

STUFFED PORK TENDERLOIN

Cranberry, apple and walnut filled pork tenderloin wrapped in bacon and roasted to juicy perfection with maple-roasted sweet potatoes and root vegetables \$34

NEW ENGLAND STYLE LOBSTER BAKE

Served properly, featuring drawn butter and lemons, accompanied with littleneck clams, bratwurst, red bliss potatoes, corn-on-the-cob, New England-style clam chowder, and warm baked rolls \$95

VEGAN TRI-COLORED ROTINI

Tri-colored rotini pasta tossed in an oil, white wine and garlic pan sauce with fresh herbs and seasonal roasted vegetables \$28

CHAR-GRILLED STEAK FRITES

This Coulotte steak is a kitchen gem often overlooked but is one of the most tender and delicious pieces of Angus imaginable with a creamy bleu cheese butter and sauce bordelaise served alongside crispy fried potato wedges and grilled, lemon-infused asparagus \$36

CRISPY PAN-ROASTED SALMON

Dreamy bay of Fundy salmon expertly pan-seared and served with a candied ginger-soy marinade over jasmine rice with fresh green vegetables \$35

SEASONAL GRILLED CHICKEN BREAST

A uniquely flavored treat, fresh fruit and herb marinated chicken breast with roasted fingerling potatoes, French-style green beans, and finished with an apple cider and thyme demi-glace \$33

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill. Prices listed are also subject to 8% tax.

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



BAR PACKAGES

mandatory policy: guests must be at least 21 years
old to consume or handle alcoholic beverages

BEER & WINE

2 hours- \$25 per person*
3rd hour- \$10 per person*
Includes EBC craft beers, house wines and assorted sodas

CALL PACKAGE

2 hours- \$30 per person*, 3rd hour- \$10 per person*
Includes call-brand liquors**, EBC craft, domestic, and imported bottled
beers; house wines and assorted sodas

PREMIUM PACKAGE

2 hours- \$35 per person*, 3rd hour- \$10 per person*
Includes call-brand and premium liquors, cordials and cognacs; EBC
craft, domestic, imported, and other craft brewed bottled beers; house
wines and assorted sodas***

*Priced per person aged 21 and older; there is no additional cost for guests under 21

**Cordials and single malt scotch are available for an additional \$4 per person per hour

***Specialty beverages are also available for an additional cost determined by sales staff

Bar package purchases are required for wedding receptions. Consumption bars are available for other events with
a \$250 set up fee. Single-check consumption cocktailing is available for events under 30 guaranteed guests.

ROOM RATES AND AVAILABILITY

PRIVATE DINING ROOM

Room rental rates fluctuate seasonally and are affected by event type,
minimum food purchases, and availability. Please contact an EBC
representative for a quote on rental rates for your event date.

THE BEER GARDEN

The beer garden is available for rent on a restricted, seasonal basis.
Please contact an EBC representative about availability and rental rates.

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and
courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill.
Prices listed are also subject to 8% tax.

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



EVENT GUIDELINES & CATERING INFORMATION

GUARANTEES An attendance guarantee is required 5 working days prior to event. Once your guarantee is confirmed, this number will not be eligible for reduction. EBC prepares enough food to serve 5% over the guarantee for both plated and buffet events. We will make every attempt to accommodate increases in final guarantee counts to ensure total client satisfaction. Clients will be billed on the final guarantee or the actual number of guests served, whichever is greater.

WEDDING & REHEARSAL ROOM HOLDING FEE A non-refundable retainer of \$500 is required upon event booking. Any cancellation which is able to be re-booked for the same date is eligible to be refunded 100% of the retainer fee.

PAYMENT Payment in full must be made upon completion of the event unless alternate arrangements have been made in advance with EBC's sales staff. All food and beverage charges are subject to 8% sales tax and 18% gratuity. Clients with tax exempt status must present proper documentation prior to the event. Cancellations after the attendance guarantee due date are liable to EBC for the full amount of projected event cost as invoiced.

PROPERTY DAMAGE The client is responsible for any damage to any part of EBC's property during the time period that the client, the client's guests, or independent contractors or other agents hired by the client are on the premises at Ellicottville Brewing Company. EBC does not permit the affixing of anything to any surface throughout the restaurant or brewery.

PERSONAL PROPERTY LOSS EBC is not responsible for lost or stolen personal property of the client or the client's guests, or property of independent contractors or other agents hired by the client.

FOOD AND BEVERAGE MINIMUM Please consult an EBC representative to determine the food and beverage minimum for your event. Buffet and stationed events require a minimum guarantee of 25 guests.

OUTSIDE FOOD AND BEVERAGE No outside food or beverage will be permitted on EBC premises unless special permission is granted in advance by EBC's sales staff.

GUEST SAFETY In the interest of guest safety and regulatory compliance, EBC reserves the right to limit and/or discontinue alcoholic beverage service to any patron or group. Should this become necessary, EBC will not issue any refund or adjustment to invoiced, contracted charges for services or quantities.

CLIENT SIGNATURE _____ DATE _____

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill. Prices listed are also subject to 8% tax.

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



PREFERRED VENDORS

Wedding Planner, Day of Coordinator

- EVL Events– Sam Nelson • 716-378-0086 • info@evlevents.com • www.evlevents.com

Florists

- Blossoms N Treasures
- Blue Violet
- Flowers by Nature
- Flowers off the Farm
- William's Florist

Bakeries & Desserts

- B Sweet Designs
- Cake Effect
- Cupcaked
- Fairy Cakes
- Watsons

Décor Rentals

- B in a Bonnet
- Blue Violet
- Blvd. Wedding Concepts
- Flowers off the Farm
- Tesoro
- Quaint Rentals

Accommodations

- EllicottVillas
- Inn at Holiday Valley / Tamarack
- Wingate

DJ's

- H&H Entertainment
- LaCroix Productions
- Toy Bros

Officiants

- Yellow Bird Wedding

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill. Prices listed are also subject to 8% tax.

CATERING MENU

COMPLETELY CUSTOMIZABLE
FOR YOUR NEEDS



PREFERRED VENDORS

(Continued)

Salons

- Blush Salon
- The Edge Salon
- Rustix Salon
- Salon A Go Go
- Teez Salon

Photographers

- Alyissa Landri
- Anomaly Photography
- Colleen Kelly Photography
- Michelle Day Photography
- MKleck Photography
- Moonshine Studio
- Nicole Gatto Photography
- Seventh Arrow Studios
- SH Photography

Videography

- Black Horse Videography
- Hannah Forrest Film
- Monarch Productions
- Two Palms Films

Transportation

- Affordable Limo
- Giorgio's Limo

Invites

- Ashwood Ink
- Basic Invite
- Graphic Poetry
- Hoopla House
- Minted
- Paige by Design

Miscellaneous

- Aurora Popcorn Shop
- Bow Tie Photobooth
- GM Calligraphy

Brewed to
Entertain!

We here at Ellicottville Brewing Company strive to provide our customers with the utmost in prompt, professional, friendly, and courteous service and customer satisfaction. An added gratuity of 18% will be billed on the food and beverage portion of your bill. Prices listed are also subject to 8% tax.