



CATERING MENU
2020

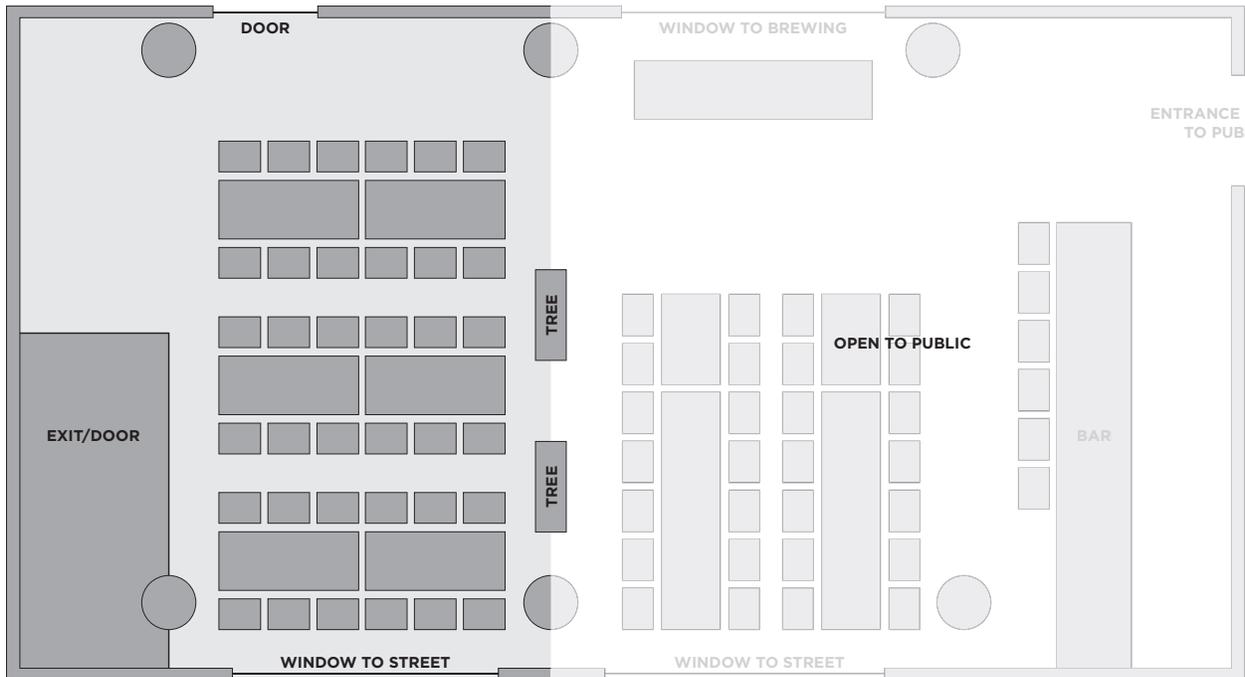
721 PLEASANT STREET
SAINT JOSEPH, MICHIGAN
silverharborbrewing.com | 269.281.7100
events@silverharborbrewing.com



SEMI-PRIVATE EVENT

36 or less seating capacity (Recommended 24 or less for social space)
\$50 Set-up fee
3 hours included +\$25 per additional hour

Served family-style only | Plated option \$1 per person (only groups of 24 or less)



More pictures at silverharborbrewing.com/thegarden

PA SYSTEM
Microphone and speaker.
\$50

WHITEBOARD
Moveable whiteboard.
\$50

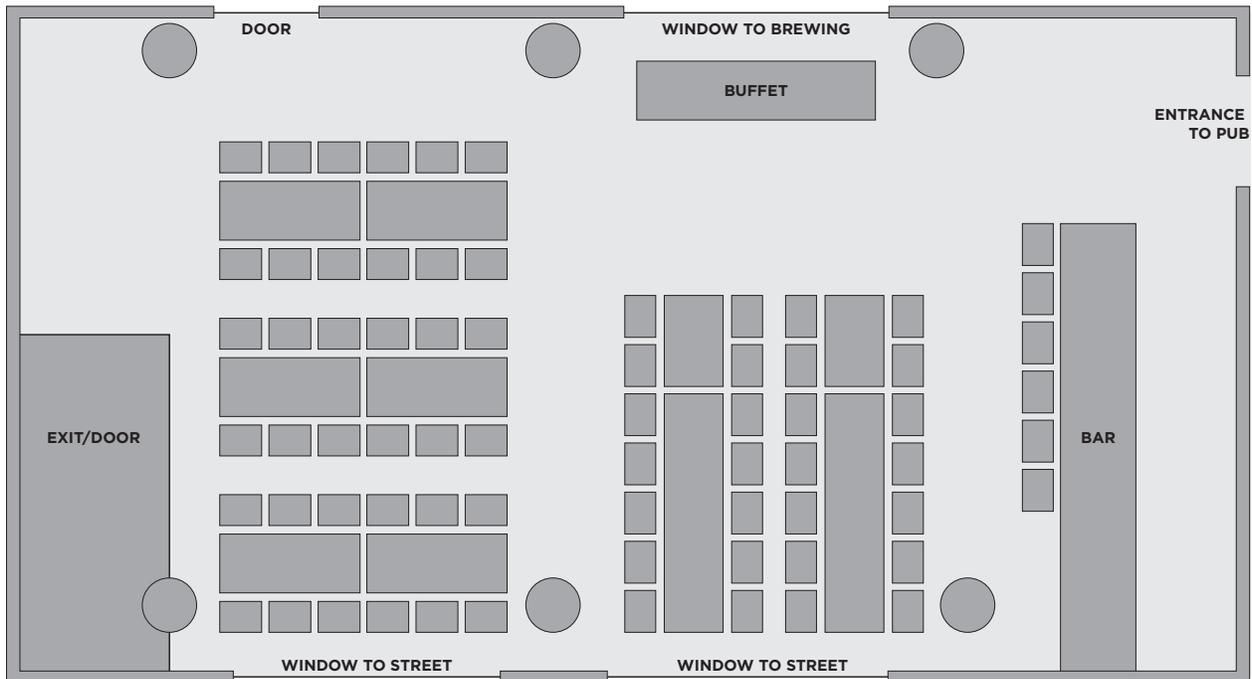
TELEVISION
60" monitor, stand, and HDMI and Chromecast connectors.
\$50



PRIVATE EVENT

24-60 Seating capacity
Sun-Thurs: \$300 room fee for 3 hours
Fri-Sat: \$400 room fee for 3 hours
(\$100 for each additional hour)

Served buffet-style only | Family-style option \$1 per person



ADDITIONAL ROOM LAYOUTS



More pictures at silverharborbrewing.com/thegarden

PA SYSTEM
Microphone and speaker.
\$50

WHITEBOARD
Moveable whiteboard.
\$50

TELEVISION
60" monitor, stand, and HDMI and Chromecast connectors.
\$50



MEAL CHOICE

Choose one or a combination of the following

SLIDERS BAR
\$90 to start

SESSION PLATES | SALAD
\$60 to start

HANDHELDS
\$15 per person

STREET TACO BAR
\$20 per person

FLAT BREAD PLATTERS
\$80

COMPOSED ENTRÉES
\$25 per person to start

SNACKS
\$50 per platter to start

KIDS MEALS
\$7.75 per person

DESSERTS
\$3 per person to start

BEVERAGE CHOICE

Choose one or a combination of the following

COMPLEMENTARY
Water, tea
and coffee
(upon request)

NON-ALCOHOLIC
\$2 per person
Pepsi products

**ALCOHOL
CASH BAR**
Beer, wine and
spirits available
(guest responsible)

**ALCOHOL
HOSTED BAR**
Beer, wine and
spirits available
(host responsible)

**ALCOHOL
COMBINATION BAR**
Beer, wine and
spirits available



SLIDERS BAR

Buffet only
25 Sliders

Included: Basket of house-made pub chips. Served with lettuce, tomato, pickle chips and onions (on the side).
Condiments: SHBC ketchup, mustard and mayo.

BEEF SLIDER

Fresh Angus burger, country cheddar cheese on a brioche bun.
\$90

BBQ PULLED PORK SLIDER

House smoked pork shoulder basted in our cherry chipotle BBQ sauce.
\$90

Ⓥ **SOUTHWEST BEYOND SLIDER**

Plant-based burger topped with cheddar cheese and guacamole.
\$100

BUFFALO CHICKEN SLIDER

Tender grilled chicken breast basted in buffalo sauce.
\$90

FRIED CHICKEN SLIDER

Breaded chicken breast fried and served on a brioche bun.
\$90

STREET TACO BAR

Buffet only
\$20 per guest

Nacho Bar - \$1 up-charge. Served with fresh house-made tortilla chips.

Choose two proteins (from below)
Choice of corn or flour tortillas

Additional proteins can be added for \$5/guest.

Condiments: Cilantro, diced red onion, fresh sliced limes, white cheddar cheese, diced tomatoes, salsa, salsa verde, sour cream, candied jalapeños, iceberg lettuce and guacamole.

Ⓞ **FLAKY COD FISH**

Atlantic cod grilled and seasoned with southwest spices then gently flaked.

Ⓞ **STEAK**

Tender choice steak tenderloin, southwest seasoning and grilled to perfection.

Ⓞ **BLACK BEAN**

Ⓥ Locally sourced black beans, jalapeños, scallions, sweet onions, chipotle peppers and southwest spices.

Ⓞ **PORK CARNITAS**

Slow braised with southwest spices.

Ⓞ **GRILLED CHICKEN**

Tender chicken breast grilled and diced.

INCLUDED SIDES

BLACK BEAN RELISH

Black beans, roasted corn and peppers with a southwest seasoning.

TORTILLA CHIPS AND SALSA

House-made tortilla chips and a house-made, medium-heat salsa.

SPANISH RICE

Traditional rice blend slow-simmered in tomato sauce, onions, garlic and cumin.



SESSION PLATES | SALADS

Each platter serves an estimated 25 guests

GF SEARED AHI TUNA

Ahi tuna served over house-made street Asian slaw with wasabi stout mustard on the side.

\$150 per platter

GF SO HEFFEN GOOD WINGS

Chicken wings brined in our own So Heffen Good beer. Your choice of bourbon sriracha, buffalo, or garlic Parmesan sauce. Served with ranch or bleu cheese on the side.

\$80 per platter

V BAKED TUSCAN DIP

Blend of artichoke hearts, fresh spinach, tomatoes, mozzarella and Parmesan cheese. Served with Tuscan chips.

\$70 per platter

V CAPRESE SKEWERS

Mozzarella, fresh basil and cherry tomatoes with a balsamic glaze (quantity 50).

\$65 per platter

STUFFED MUSHROOMS

Baby bellas, stuffed with a cheesy garlic blend (quantity 75).

\$80 per platter

BBQ MEATBALLS

Baked with our own cherry chipotle sauce (quantity 75). Substitute with marinara or bourbon apple glaze sauce.

\$60 per platter

MINI BLT CANAPE

Bacon, cherry tomatoes, basil aioli in a puff pastry.

\$75 per platter

SWMI SALAD

Mixed greens topped with salsa verde, black bean corn relish, avocado, white cheddar cheese, cilantro and fried tortilla strips. Served with choice of dressing: ranch, chipotle ranch or balsamic vinaigrette.

\$65 per platter

CAESAR SALAD

Romaine hearts topped with marinated tomatoes, frizzled onions, Parmesan cheese and olive tapenade. Served with Caesar dressing on side.

\$70 per platter

FLATBREAD PLATTERS

Each platter serves an estimated 25 guests

2-3 Slices per person

BASIL CHICKEN PARMESAN

Diced fried chicken over shakshuko sauce and fresh mozzarella. Finished with fresh basil.

\$80 per platter

2 BEETS

Red and orange roasted beets with pesto basil and goat cheese. Drizzled with balsamic honey reduction and topped with fresh baby arugula.

\$80 per platter

STEAK AND GOAT

Grilled chuck tenderloin steak, goat cheese, Brussels sprout leaves with a balsamic glaze.

\$80 per platter

JALAPEÑO BACON APPLE FIG

Jalapeño bacon, sliced apples, fig spread, caramelized shallots and smoked gouda cheese.

\$80 per platter



SNACKS

Each platter serves an estimated 25 guests

V ROASTED GARLIC HUMMUS

House-made hummus served with baked pita bread.
\$50 per platter

PIMENTO 'N PRETZELS

Locally-made spent grain pretzel chips served with a side of house-made pimento cheese dip.
\$60 per platter

CREAMY FETA CHEESE DIP

Feta cheese, garlic and Greek yogurt topped with roasted pistachios and extra virgin olive oil.
\$60 per platter

GF SEASONED PORK RINDS

Choice of chili lime, spicy sriracha, jalapeño cheddar.
\$60 per platter

V SPINACH ARTICHOKE DIP

Served warm with toasted pita bread.
\$75 per platter

V TEX MEX TRIO

House-made guacamole, pico de gallo, black bean and corn salsa served with tortilla chips.
\$75 per platter

FRESH VEGGIES

Celery, green, yellow and red peppers, cucumbers, and carrots. Served with house-made chipotle ranch.
\$75 per platter

HANDHELDS

\$15/guest. Choose two handhelds.

(1 handheld per guest = 1/2 each sandwich)

Side Options (Choose 1 | \$1/guest per extra side)

Pub chips, coleslaw, pasta salad, chips and salsa
(\$1/guest up-charge: Waffle fries)

Sub Options

Gluten-free bun \$2/guest up-charge | Beyond burger \$1/guest up-charge

BUFFALO TURKEY WRAP

Slow roasted braised turkey breast tossed in buffalo sauce, mixed greens, sliced tomatoes, onion, southwest ranch and cheddar cheese wrapped in a spinach tortilla.

SMOKED GOUDA GRILLED CHEESE

Smoked Gouda and white cheddar cheeses melted between toasted sourdough with basil pesto and tomato chutney.

BBQ STEAK MELT

Seared tenderloin steak slices smothered with cherry chipotle BBQ sauce and smoked Gouda cheese, finished with frizzled onions served on toasted sourdough.

MAPLE BOURBON PECAN CHICKEN SANDWICH

A popular favorite. Maple and pecan crusted chicken breast topped with a slice of bacon and white cheddar cheese. Finished with a fig spread on an artisan bun.

HARBOR BURGER*

Grilled 7 oz. custom blend steak burger cooked medium-well and topped with melted white cheddar cheese on an artisan bun. Served with lettuce, tomato and red onion.

*Attention: Foods may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COMPOSED ENTRÉES

\$27/guest. Available as buffet service only and 25 guest minimum

One salad, two sides, two entrées (4oz/guest per protein) and dinner rolls

Add: Entrée option for \$3/guest up-charge

Add: Side option for \$2/guest up-charge

HERB CRUSTED PRIME RIB

Choice prime rib rubbed with fresh garlic, rosemary and thyme. Cooked to medium-rare unless otherwise stated.

PESTO COD

Atlantic cod loin broiled with fresh basil pesto. Substitute Steelhead trout at no charge.

CAPRESE CHICKEN BREAST

Chicken breast stuffed with fresh tomatoes, basil and shredded mozzarella. Baked and finished with balsamic glaze.

GOURMET MAC N' CHEESE

Four cheese mac baked then finished with fresh Parmesan.

BEEF TENDERLOIN

Beef tenderloin grilled to medium and sliced for easy service.

WAGYU BEEF (\$5/GUEST UP-CHARGE)

Wagyu sirloin cooked to perfection then topped with garlic compound butter.

SALAD OPTIONS (CHOOSE ONE):

Caesar Salad (\$1/guest up-charge)

House Salad

Seasonal Pasta Salad

Loaded Potato Salad

SIDE OPTIONS (CHOOSE TWO):

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Chef's Seasonal Vegetable

Maple Glazed Carrots

Long Grain Wild Rice

Grilled Asparagus

Roasted Brussels Sprouts

DESSERTS

\$3/pp

with Vanilla Bean Ice Cream \$4/pp

ASSORTED CUPCAKES

ASSORTED CHEESECAKES

ASSORTED MACARONS

ASSORTED FRESH BAKED COOKIES

DECADENT CHOCOLATE CAKE

SHORT/POUND CAKE PARFAIT

SEASONAL FRUIT CRISP

KIDS MEALS

Must pre-order. Available to 9 years and younger

\$7.75 per meal includes a drink, goldfish and wiki stix. Served with applesauce and fries.

CHICKEN TENDERS

GRILLED CHEESE

BUTTERED NOODLES

STEAK TIPS (ADD \$2.00)

CHEESE BURGER SLIDERS



BEVERAGE OPTIONS

NON-ALCOHOLIC BEVERAGES (\$2/GUEST)

Included in the price of the Handheld, Composed Entrée and Session Plate menus:

- Pepsi
- Diet Pepsi
- Wild Cherry Pepsi
- Sierra Mist
- Mountain Dew
- Orange Crush
- Lemonade
- Ginger ale
- Dr. Pepper
- Regular Coffee
- Unsweetened Iced Tea
- Hot Tea

**SHBC Handcrafted Root Beer, Milk, Chocolate Milk and Apple Juice will be charged per consumption at menu price.*

ALCOHOL

Alcohol packages are completely customizable depending on what you want to provide. All packages can include Beer, Wine, and Mixed Drinks or combination thereof.

Cash Bar

Your guests will pay for all alcoholic beverages they order.

Hosted Bar

All alcoholic beverages ordered by your guests will be put on the final event bill to be paid by the event host.

Combination

You are able to set a dollar limit or drink limit on the hosted tab, once reached, your guests will be responsible for their drinks there after.

HOSTED AND CASH BAR PRICING

WINE

Wine can be purchased by the glass or by the bottle.

Any remaining bottles may be corked and taken with you at the conclusion of the event.

CHARDONNAY
\$6 Glass | \$21 Bottle

RIESLING
\$6 Glass | \$21 Bottle

RED TABLE WINE
\$5 Glass | \$17 Bottle

MERITAGE
\$7 Glass | \$26 Bottle

SPIRITS

Limited handcrafted spirits menu available.

VODKA \$7-10 Glass

BOURBON \$7-10 Glass

CORN WHISKEY \$7-10 Glass

GIN \$7-10 Glass

BEER AND CIDERS

Up to 15 beers and ciders on tap at any given time.

TIER 1 \$5 Glass

TIER 2 \$6 Glass

TIER 3 \$8 Glass

No alcohol shall be sold or provided to those under the age of 21.
Silver Harbor Brewing Co. has the right to deny service to any guest we deem necessary.



HOSTED BEVERAGE PACKAGES

Minimum of three hours, additional charge each additional hour
6% tax and 18% gratuity added to drink package pricing

Silver Harbor Brewing Company reserves the right to stop serving a guest(s) at any time and will manage consumption as needed.

BEER + WINE + N/A BEVERAGES

\$24/guest + \$5 (additional hour)

Tier 1 and 2 beers

Wine

Non-alcoholic beverages

BEER + WINE + COCKTAILS + N/A BEVERAGES

\$29/guest + \$6 (additional hour)

Tier 1 and 2 beers

Wine

Non-alcoholic beverages

House-made cocktails (single shots extra charge)

SOFT DRINK PACKAGES FOR GUESTS UNDER 21

\$3/guest + \$1 (additional hour)



THE DETAILS

Signed contract and \$100 deposit is required to hold your date and time. This deposit will be put towards the final bill. It is refundable within 1 month of scheduled date.

Minimal decoration is acceptable, any decorating time is included in your space time allowance. No graffiti allowed, no tacks or nails, all tape must be removed after use.

The host of the event is responsible for any damage to the space or equipment that you or your guest create.

Kids of all ages are allowed and encouraged to attend. We have a limited availability of high chairs and cradles for your use.

Final guest count and menu due 1 week prior to the event. This will be the minimum amount charged the night of.

Final payment is due at the conclusion of the event. We accept cash or credit card (sorry, no Amex at this time) unless previous arrangements have been made to write a check.

No alcohol shall be sold or provided to those under the age of 21. Silver Harbor Brewing Co. has the right to deny service to any guest we deem necessary.

We will not provide drink tickets, however, you are welcome to provide them to your guests.

There is a cancellation fee if the event is canceled within one week of the event of \$500.

Silver Harbor Brewing Co. reserves the right to change your food or beverage selections with prior notification.

You may bring in your own cake/dessert, however, it must be purchased from a licensed store or bakery per the local health department. A \$.50 fee per person will be added if you would like us to cut the cake and/or provide plates and utensils.

You will be emailed a copy of the event detail sheet for your records and to verify all the information is correct. This will be emailed once all the details have been provided. Any changes to this event sheet must be made prior to the event and approved by Silver Harbor Brewing Co.

All food will be prepared in percentages based on popularity of selections and amount of options at the discretion of Silver Harbor Brewing Co. unless previously worked out. We do not guarantee the availability of all entrées throughout your event, but we will do our best to make this happen. Percentages will be made known to you on the event detail sheet. We will provide an additional 10% of food based on your final count.

We will make all efforts to work with any dietary restrictions of your guests. Please make any necessary arrangements within 1 week of the event.



SILVER HARBOR
BREWING & COMPANY

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