



CATERING MENU

6200 S. BAY RD, CICERO, NY 13039 • (315) 288-5929 • HOTHOUSEBREWING.COM

HORS D'OUVRES

<p>CHARCUTERIE <i>Assorted meats and cheeses with paired accoutrements and crackers (serves 25)</i></p> <p>CRUDITÉ <i>Assorted fresh vegetables, hummus and vegetable dip (serves 25)</i></p> <p>BAR-BE-CUE COCKTAIL MEATBALLS <i>Sweet and savory, everyone's favorite! (serves 25)</i></p>	<p>\$75</p> <p>\$75</p> <p>\$75</p>	<p>ANCIENT GRAIN STUFFED PHILO CUPS <i>Roasted vegetables, quinoa, red & brown rice, roasted garlic and seasoning in phyllo cups and served with a spicy tomato sauce (serves 25)</i></p> <p>CAPRESE SKEWERS <i>Skewered fresh mozzarella ball, grape tomato & basil with a balsamic drizzle (serves 25)</i></p> <p>SHRIMP COCKTAIL <i>Tail on shrimp with homemade cocktail sauce (50 count)</i></p>	<p>\$60</p> <p>\$40</p> <p>\$45</p>
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SPECIALTY HORS D'OUVRES

<p>CHICKEN CORNUCOPIA QUESADILLAS <i>Cornucopia-shaped flour tortillas stuffed with chicken, scallions, cheddar cheese, corn, onions, red and green peppers and served with Carmelita's salsa (serves 30)</i></p> <p>BRIE WITH RASPBERRY JAM IN PHILO <i>Filo dough bundle stuffed with buttery, smooth French brie, fresh raspberry jam and toasted almonds (serves 30)</i></p> <p>ASIAGO CHEESE & ASPARAGUS IN PHILO <i>Filo dough wrapped around tender asparagus and caramelized asiago cheese, finished with paprika and shredded asiago cheese (serves 60)</i></p>	<p>\$120</p> <p>\$120</p> <p>\$225</p>	<p>MINI QUICHE ASSORTMENT <i>Wrapped in a delicious flaky 1" tart shell (serves 60): Quiche Lorraine, Sun-Dried Tomato & Wild Mushroom, Cheddar & Spinach, Seafood</i></p> <p>3 CHEESE BREADED ARTICHOKE HEARTS <i>Three cheese blend, herbs and spices stuffed into artichokes, breaded and finished with breadcrumbs (serves 60)</i></p> <p>PIGS IN A BLANKET <i>All-butter puff pastry generously wrapped around miniature beef frankenfurters and served with brew pub mustard (serves 60)</i></p>	<p>\$200</p> <p>\$225</p> <p>\$140</p>
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HEARTY APPETIZERS

<p>BUTTERNUT SQUASH & APPLE SOUP <i>Sweet and savory purée of butternut squash together with delicious red apples and fresh rosemary (serves 25)</i></p> <p>PULLED PORK SLIDERS <i>Smoked pulled pork, brioche slider buns and Tom's Bootleg BBQ sauce (serves 25)</i></p> <p>PULLED CHICKEN SLIDERS <i>Barbecued pulled chicken, brioche slider buns and Carolina Gold BBQ sauce (serves 25)</i></p>	<p>\$45</p> <p>\$150</p> <p>\$140</p>	<p>MASHED RED SKIN POTATO BAR <i>(serves 25) Choose four toppings: Pulled Pork, Bacon, Jalapeños, Scallions Dorito Dust, Diced Onions, Shredded Cheddar Cheese</i></p> <p>WHITE CHEDDAR MAC & CHEESE BAR <i>Creamy white cheddar cheese with cavatappi pasta (serves 25) Choose four toppings: Pulled Pork, Bacon, Jalapeños, Scallions Dorito Dust, Diced Onions, Shredded Cheddar Cheese</i></p>	<p>\$210</p> <p>\$225</p>
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SANDWICHES

MINI SANDWICH PLATTER **\$70**
All sandwiches are served cold on quartered ciabatta rolls (serves 25, can combine options)

Option 1: Turkey Club
Turkey, bacon, fontina cheese, roasted red peppers, spinach, roasted tomato spread and mayonnaise

Option 2: Turkey, Apple, Caramelized Onion & Bacon
Turkey, apple, fontina cheese, caramelized onion, bacon & spinach with fig jam and horseradish mustard

Option 3: Roast Beef
Roast beef, extra sharp cheddar cheese, caramelized onions, roasted red peppers, spinach, mayonnaise & brewpub mustard

WRAPS

WRAP PLATTER **\$60**
All wraps are served quartered on your choice of white or wheat wraps (serves 25, can combine options)

Option 1: California Wrap
Mixed greens, avocado, bacon, tomatoes, goat cheese and lemon mayonnaise

Option 2: Hot House Wrap
Mixed greens, tomatoes, avocado, strawberries, cucumbers, fresh basil, feta, everything bagel seasoning and balsamic drizzle

Option 3: Rainbow Wrap
Mixed greens, roasted red peppers, tomatoes, artichokes, black olives, red cabbage, carrots & Italian dressing

HHB BRUNCH

FRESH FRUIT TRAY **\$90**
Fresh, assorted fruits with fruit dip (serves 25)

BREAKFAST CHARCUTERIE **\$120**
Belgian waffles, strawberries, grapes, oranges, hard boiled eggs, mascarpone cheese and fruit syrup (serves 25)

NAAN PIZZAS **\$10 EACH**
All naan pizzas are cut into 6 slices

Option 1: Breakfast
Bacon, Egg & Cheese

Option 2: Vegetable Breakfast
Bell Pepper, Broccoli, Onion, Egg & Cheese

Option 3: Margherita
Fresh mozzarella, tomato & basil with a balsamic drizzle

Option 4: Chicken, Bacon & Ranch
Chicken, cheddar cheese, bacon, ranch dressing

BEVERAGES

MIMOSA BAR **PRICE QUOTED**
Includes bottles of champagne, orange juice, grapefruit juice, pineapple juice, cranberry juice and garnish

COFFEE, TEA, WATER **PRICE QUOTED**

DESSERTS

ASSORTED PETIT FOURS **\$250**
(serves 75)

ASSORTED MINI CAKES **\$170**
(serves 50)

~ THE LITTLE DETAILS ~

1. All catered events require a signed Event Space Rental Agreement and Contract.
2. A 20% gratuity will be added to catered events.
3. Beverages purchased at the bar are the responsibility of the patron unless arrangements have been made for the host of the catered event to cover part or all of the bar bill. A 20% gratuity will be added to the event bar bill.
4. 8% sales tax will be added to all prices.
5. An additional room rental charge will be added to the catering bill, room charge will be quoted per event.
6. Please let us know if there are any food allergies, we should be aware of.