



Arbor Brewing Company Appetizer Catering Menu



At Arbor Brewing Company, we subscribe to the belief that it's important to know where your food comes from & that food sourced close to home is fresh, nutritious & delicious.
All of our sauces, dressings and desserts are made in house using natural ingredients, which are locally or sustainably sourced whenever possible.

Hot Appetizers

All hot appetizers have a 2 dozen ordering minimum

- Chicken Taquitos** - Shredded chicken and cheese rolled in corn tortillas. \$14/dozen
- Veggie Taquitos** - Organic pinto beans and cheese rolled in corn tortillas. \$14/dozen
- Veggie (vegan) Spring Rolls** - All natural veggie and tofu spring rolls served with sweet and sour sauce. \$15/dozen
- BBQ Pork Ribs** - Slow roasted, grilled and braised in cherry BBQ sauce. Individual ribs - \$23/dozen
- Potato and Cheddar Pierogies** - Polish Harvest pierogies, flash fried and topped with cheddar cheese. Sour cream on the side \$13/dozen
- Mushroom Pierogies** - Polish Harvest pierogies, flash fried and topped with Muenster cheese. Creamy dill sauce on the side \$13/dozen
- Meatballs** - 1 oz. meatballs in Sweet Pepper Pomodoro, Jamaican Jerk or Cherry BBQ sauce \$11/dozen
- Chicken Wings** - cherry BBQ, Buffalo, or Jamaican Jerk served with choice of ranch or bleu cheese \$11/dozen
- Pomodora Focaccia Strips** - Homemade focaccia crust topped with sweet pepper pomodoro sauce, grilled chicken, beer-caramelized onions, Muenster and mozzarella cheeses - \$12/dozen strips
- Pesto Focaccia Strips** - Homemade focaccia crust topped with basil pesto sauce and cheddar cheese - \$12/dozen strips

Cold Trays

- Fruit Tray** - Assortment of seasonal fruit. **available May to October** (serves 40) \$70
- Veggie Tray** - Served with your choice of ranch or hummus. Small (serves 20), \$40.00 Large (40) \$65
- Cheese and Cracker Tray** - Cubes of smoked gouda, pepper jack and sharp cheddar cheese served with an assortment of crackers. (3 lbs of cheese, serves 30) \$50
- Soft Cheese Plate** - Red pepper goat cheese and soft-ripened brie glazed with red wine - balsamic syrup on a bed of greens. Served with crostini. (1.5 lbs of cheese, serves 15-20) \$50
- Mediterranean Platter** - Homemade hummus, arugula and quinoa tabouli, and wedges of feta cheese served with pita wedges. (serves 15-20) \$45
- Roasted Garlic Platter** - Soft, spreadable roasted garlic cloves served with roasted red peppers, beer-caramelized onions, scallion cream cheese, olive tapenade and house bread slices. (serves 20) \$45
- Cocktail Shrimp** - Tail-on chilled shrimp served with cocktail sauce. (60 piece tray) \$70
- Wrap Sandwiches** - wrapped in pita bread. Choose one per tray (24, ¼ sandwich portions) \$45
 - Salmon Caesar** - blackened salmon, romaine, Caesar dressing with fresh parmesan. *Can be made with grilled chicken*
 - Pastrami** - all-natural beef pastrami, Swiss cheese, romaine and 1000 island dressing
 - Turkey Club** - all natural turkey breast, bacon, mayo and romaine
 - Turkey and Cheddar** - all natural turkey breast, cheddar, romaine, red onion and honey mustard
 - Hummus Vegetable** - Homemade hummus with feta cheese, spinach, black olives and tabouli

Dips and Chips

- Spinach Dip** served with French bread slices (3 cups) \$30
- Homemade Hummus** served with fried or unfried pita wedges (3 cups) \$35 *Ask about seasonal hummus varieties*
- Spicy Black Bean Dip** served with Ann Arbor Tortilla Factory tortilla chips (3 cups) \$20
- Homemade Salsa** - your choice of salsa roja or salsa verde served with AATF tortilla chips (3 cups) \$20
- Chips Combo** black bean dip, salsa roja and salsa verde served with AATF tortilla chips (2 cups of each dip) \$35
- Pub Chips** made in house. (24 oz) \$12, (4 oz) \$2

Salads

All salads serve 20 as a side dish. Add grilled chicken to any salad for \$20 or grilled salmon for \$30

- Caesar Salad** - Romaine tossed with fresh parmesan, croutons and homemade Caesar dressing. \$40
- Cherry Almond Salad** - Mixed greens, bleu cheese, dried Michigan cherries and toasted almonds with cherry almond vinaigrette. \$50
- Spinach Caprese Salad** - Spinach, fresh mozzarella, basil and tomatoes with balsamic vinaigrette. **available May to October** \$40
- Seasonal Spinach and Fruit Salad** - *Ask about our seasonal selection.* \$50
- Homemade Coleslaw** - Fresh cabbage tossed with carrots in a tangy dressing. \$25



Arbor Brewing Company Dinner Menu



Select one option per event. All dinners are served buffet style.
Groups may add any al la carte pasta or appetizer to a dinner selection.
Dinner prices include fountain soft drinks, lemonade, iced tea and coffee.
Dessert selections available upon request.

\$15.00 per person

Beerhall

Dearborn bratwursts, Ed's bread buns, Polish Harvest potato and cheese pierogies, grilled peppers and onions, sauerkraut, garden salad, and soft pretzels. * *Vegetarian brats available – advance orders required.* *

Fiesta Bar

Chili lime free range chicken and seasoned grass fed ground beef. Served with spicy vegetarian black beans, ancho rice and a garden salad. Tortilla chips with fresh roja and verde salsas, shredded lettuce, diced onions, shredded cheese, sour cream, and soft flour tortillas on the side for a build your own taco bar.

Slider Bar

Choose two: Slow-cooked pulled pork, shredded chicken, crumbled soy tempeh tossed with homemade Michigan cherry BBQ with mini multi grain buns on the side. Served with coleslaw, macaroni and cheese, and a garden salad.

Mediterranean Pita Bar

Homemade falafel patties and shredded garlic chicken served with pita, hummus, crumbled feta, yogurt dill sauce, lettuce, tomato and pickles for a build your own pita bar. Served with lentil soup, tabouli and garden salad.

Grilled Chicken

IPA-marinated free range chicken breast served on a bed of spinach and grilled onions drizzled with a garlic goat cheese cream sauce*. Served with mashed potatoes, seasonal vegetable, garden salad and house bread. **May substitute BBQ chicken breasts*

\$17.00 per person

Pasta Bar – choose 2

Your choice of any two pastas from the add-on menu below. Served with s seasonal vegetable, garden salad and garlic bread.

Fiesta Bar

Cajun-seasoned whitefish and chili lime free range chicken. Served with spicy vegetarian black beans, ancho rice and a garden salad. Tortilla chips with fresh roja and verde salsas, shredded lettuce, diced onions, shredded cheese, sour cream, and soft flour tortillas on the side for a build your own taco bar.

\$19.00 per person

Pasta Bar –choose 3

Your choice of any three pastas from the add-on menu below. Served with s seasonal vegetable, garden salad and garlic bread.

Brewpub BBQ

BBQ pork ribs and bone-in BBQ chicken served with coleslaw, macaroni and cheese, corn muffins and a garden salad.

* *Vegetarian ribs available – advance orders required.* *

Grilled Salmon

Farm-raised salmon grilled with an apple cider glaze and topped with honey mustard butter. Served with mashed potatoes, seasonal vegetable, garden salad and house bread.

Cajun Feast

Blackened salmon and andouille sausage etouffee, vegetable jambalaya, and steamed rice. Served with seasonal vegetable, garden salad and house bread.

A La Carte Dinner add-ons

Any of the following items may be added to any entrée selection.

\$100 full order, \$50 half order / each full order serves 25, 4oz. servings

Fettuccine in Pomodoro Sauce with Meatballs - sweet red pepper pomodoro sauce with beef meatballs

Basil Pesto Orecchiette – small rounded shell pasta with grilled vegetables and chicken in creamy pesto

Chicken Fettuccine Alfredo – a creamy parmesan alfredo sauce

Chicken Fettuccine Aurora - a combination of creamy parmesan alfredo sauce and sweet red pepper pomodoro sauce

Layered Macaroni and Cheese – penne or cavatelli pasta in a cheddar, smoked gouda and muenster sauce layered with spinach, beer-caramelized onions, red peppers, bacon and breadcrumbs. Can be made without bacon on request.

3 Cheese Ravioli - served in your choice of creamy pesto or sweet red pepper pomodoro sauce