COOPERATIVELY OWNED

Burlington Beer Works is a Cooperative Brewery & Restaurant. Craft beer brewed in-house. Seasonal + approachable dining in downtown Burlington, NC.

BOXED LUNCHES

Boxed Lunches & Sandwich Buffets: \$14 per person (minimum of 4 guests).

Delivery is available within a 10-mile radius from Burlington Beer Works for a \$10 fee. This fee is waived if you are located within the Burlington MSD or are a preferred partner.

All sandwiches can be served on white or wheat bread, or can be made as a wrap. Each box includes chips.

THE TRADITIONAL

HOUSEMADE CHICKEN SALAD; roasted chicken, pecans, apples, grapes & mayo with lettuce & tomato

HOUSEMADE PIMENTO CHEESE; with bacon, lettuce, & tomato

TURKEY & PROVOLONE; with dijon mustard, mayo, lettuce & tomato

CAPRESE; with mozzarella, tomatoes, balsamic reduction, arugula, & mail aioli

THE EXECUTIVE +\$3 PER PERSON

THE REUBEN; corned beef, sauerkraut, Swiss, & Russian dressing on rye

HAM & CHEESE; shaved ham 6 muenster with apricot preserves on a croissant

MARINATED VEGETABLES; with feta, tofu, & balsamic reduction on a wrap

GREEK CHICKEN; roasted chicken, tzatziki, pepperocini, marinated cucumber, tomato, pickle, feta, oil & vinegar, & Greek dressing on a hoagie roll

ROAST BEEF; with pepper jack, horseraddish dijonnaise, pepper relish, onion, arugula, EV00, cracked black pepper on a hoagie roll

ADD-ONS PER 10 PEOPLE

SALAD STATION: \$30 - \$35

choice of House or Caesar Salad for \$30 or Seasonal Salad for \$35

DESSERT TRAY: \$15 assortment of cookies & brownies

BOTTLED WATER: \$15

HOUSE BREWED TEA: \$7 PER GALLON

BURLINGTON BEER WORKS



HOT BUFFET

\$18 per person (minimum of 10 guests). Additional charge of 18% off-site catering fee.

Delivery is available within a 10-mile radius from Burlington Beer Works for a \$10 fee. This fee is waived if you are located within the Burlington MSD or are a preferred partner.

Please submit catering orders 10 days in advance. Final head count must be confirmed 72 hours prior to event.

BRUNCH (INCLUDES COFFEE, SWEET & UNSWEET TEA)

SAUSAGE & GRAVY BISCUITS; served with homefries & fresh fruit

QUINOA SCRAMBLE; served with homefries & fresh fruit

SHRIMP & GRITS; served with homefries & fresh fruit

QUICHE; served with homefries & fresh fruit

BREAKFAST HASH; served with homefries 6 fresh fruit [add protein: steak +5, chicken +4, breakfast sausage or bacon +3, tofu +3]

LUNCH & DINNER (INCLUDES SWEET & UNSWEET TEA)

SHORT RIBS; mashed potatoes, caramelized onion gravy, & roasted vegetables

HERB ROASTED CHICKEN; rice pilaf, roasted vegetables, & lemon-garlic sauce

MUSHROOM RISOTTO; roasted vegetables

NC MARKET FISH; polenta, roasted vegetables, & beurre blanc (+4 per person)

SELECT CHOICE BEEF; choice of strip, ribeye, or filet with garlic & herb mashed potatoes, roasted vegetables, & red wine jus (+5 per person)

DESSERT ADD-ON +\$6 PER PERSON

RICH CHOCOLATE CAKE; with Nutella-cream cheese icing

NY STYLE CHEESECAKE; with strawberry compote

STRAWBERRY SHORT CAKE SWEET BISCUITS; with fresh strawberries, housemade whipped cream, & lemon curd

CHOCOLATE MOUSSE; with housemade whipped cream & berries

SEASONAL PIE; with housemade whipped cream (ask for seasonal flavors)



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HORS D'OEUVRES

PANCAKE STATION

includes housemade whipped cream, berries, Nutella, jam, butter & syrup Small \$25 (feeds 15), Medium \$38 (feeds 25), Large \$75 (feeds 50) +\$100 Chef fee

CUSTOM OMELET STATION

includes mushrooms, red peppers, onions, ham, bacon, sausage, green onions, tomatoes, spinach, roasted red peppers, swiss, cheese, cheddar cheese, G feta cheese

Small \$25 (feeds 15), Medium \$38 (feeds 25), Large \$75 (feeds 50) +\$100 Chef fee

SMOKED SALMON DISPLAY

with bagels, cream cheese, tomatoes, red onions, and capers Small \$125 (feeds 25), Large \$250 (feeds 50)

CHEESE & CHARCUTERIE

local & European cheeses and meats, olives, grapes, crostinis Small \$125 (feeds 25), Large \$250 (feeds 50)

FRUIT DISPLAY

seasonal fruit with housemade whipped cream and yogurt dip Small \$100 (feeds 25), Large \$200 (feeds 50)

VEGETABLE CRUDITE

celery, carrots, bell peppers, cucumbers, green beans, cherry tomatoes, and snap peas served with a creamy ranch and yogurt dip Small \$75 (feeds 25), Large \$150 (feeds 50)

TRIO OF DIPS

pimento cheese, hummus, and spinach artichoke served with house made tortilla chips Small \$75 (feeds 25), Large \$150 (feeds 50)

PRIME RIB CARVING STATION

includes assorted sauces, housemade pickles, artisan rolls Small SMP (feeds 25), Large SMP (feeds 50) +\$100 Chef fee

SALAD STATION

\$5 per person

SEASONAL PASTA STATION

choice of house or caesar salad add steak (+5). add shrimp (+5), add chicken (+4), add tofu (+3) \$12 per person

CHEDDAR BISCUITS WITH PORK BELLY

with tomato, basil, spicy mayo \$4 per piece

CHICKEN SKEWERS

served with hot honey drizzle or peanut sauce \$3 per piece

BACON JAM DEVILED EGGS

topped with crispy bacon \$2 per piece

SESAME CRUSTED AHI TUNA

seared rare with wasabi aioli

SHRIMP COCKTAIL

shot glass with cocktail sauce & two tail-on jumbo shrimp \$5 per piece

MINI CRAB CAKES

served with spicy remoulade \$5 per piece

BRIE & PEPPER JELLY TARTLET

\$4 per piece

PETITE CHICKEN SALAD SANDWICHES

with mixed greens on a mini brioche bun \$3 per piece

PETITE ROAST BEEF SANDWICHES

arugula, horseradish mayo, pepper jack, and pepper relish on a mini brioche bun \$4 per piece

A minimum \$150 food & beverage spend. (We recommend 2 pieces per item per guest.)

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