

ARTILLERY BREWING CO.

CATERING MENU

ARTILLERY BOARD	\$75.00
Fresh meats, cheeses, vegetables and toast points	
HOUSE SALAD	Medium Bowl - \$40.00
Iceberg, tomato, cucumber, red onion and carrot	
CAESAR SALAD	Medium Bowl - \$40.00
Romaine, parmesan cheese and house made croutons	
WINGS	25/50/75/100 Ct.
House smoked and flashed fried — Sauces: Buffalo-House BBQ - Dry Rub - Alabama White	
CHICKEN TENDERS	½ Pan - \$30.00
BBQ - Honey Mustard	
BAKED MAC & CHEESE	½ Pan \$45.00
Homemade and baked to perfection topped with seasoned bread crumbs	
CHICKEN CUTLETS	½ Pan - \$45.00
Fresh breaded and pan fried	
HOT ROAST BEEF	½ - Pan \$45.00
Cooked in house and served in our homemade Aujus	
HOUSE SMOKED PULLED PORK	½ Pan - \$50.00
Fresh pork shoulder in it's own natural juices	
CHICKEN PARMESAN	½ Pan - \$45.00
Lightly fried and topped with provolone and marinara	
PENNE ALLA VODKA	½ pan - \$45.00
Marinara, heavy cream and panchetta	
WAR HORSE BREAD PUDDING	\$40
Bread Pudding made with chocolate chips and our War Horse Oatmeal Stout, baked to perfection with a side of our house-made caramel sauce	

ALL ITEMS ARE HEAT AND SERVE WITH 48HR. NOTICE

All half pans feed 10-12 people

FULL ASSORTMENT OF ARTILLERY FRESH BREWED BEERS AVAILABLE IN 4 PKS

Please email pcurran@artillerybrewing.com to place an order.