



GRAND RIVER BREWERY CATERING

HONEST FOOD | LOCALLY SOURCED | MADE FROM SCRATCH



At Grand River Brewery we encourage our guests and friends to enjoy the simple pleasures of food, beer, wine and spirits. Our catering menu is an extension of the foods we offer on our restaurant menu and we hope you enjoy them as much as we do. Custom menus are available for any size and complexity of event, this process involves meeting with our chef and is limited by availability and time of year, however, we welcome the challenge of creating your dream menu!

Thank you for considering Grand River Brewery for your next event, we look forward to offering you goodtimes and lasting memories. Cheers!



BUFFET MENU

THE AMERICAN / \$20

Noggle Farms Hamburgers . Dearborn Franks
Grand River Bakery Brioche . Great Lakes Potato
Chips Smoked Mozzarella Pasta Salad .
Chocolate Chip Cookies

**Have your burgers cooked on a charcoal
grill at your event!!!**

\$150 per chef (1 per 50 people)

THE DELI SAMMY / \$28

Dearborn Ham . Salami . Smoked Turkey
Beer Braised Grobbels Corned Beef Lettuce . Tomato
. Onion . Pickles . Monkey Mouth Mustard . Jalapeño
Aioli . Russian Dressing . Coleslaw . Smoked
Mozzarella Pasta Salad . Great Lakes Potato Chips .
Grand River Bakery Sourdough, Jewish Rye, and
Multigrain Bread . Gielow Pickles Spears

POWER BOWL BAR / \$28

House Smoked Beef Brisket . North Carolina Style
BBQ Pork Long Grain Rice . Braised Black Beans
Pico de Gallo . Cheddar Cheese . Scallions
Chipotle Salsa . Tomatillo and Jalapeno Salsa
Grand River Brewery Signature BBQ Sauce

THE NORTH CAROLINA / \$28

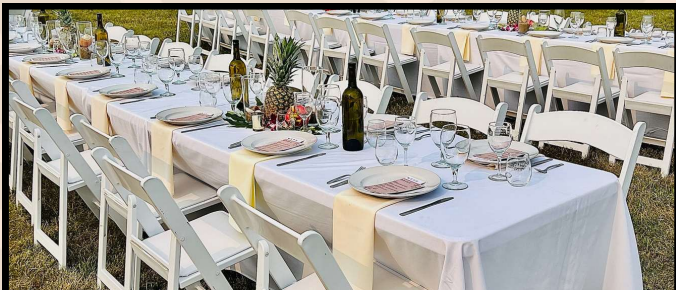
North Carolina Style BBQ Pork Grand River Brewery
Signature BBQ Sauce . Bacon and Caramelized
Onion Mac n Cheese . Dill Redskin Potato Salad .
BBQ Baked Beans . Coleslaw . Gielow Pickle Slices .
Grand River Bakery Brioche

BBQ TACO BAR / \$28

House Smoked Beef Brisket . North Carolina Style
BBQ Pork La Banderita Corn Tortillas . White Onion .
Fresh Cilantro Chipotle Salsa . Tomatillo and
Jalapeno Salsa . Fresh Lime Long Grain Rice . Braised
Black Beans

THE YARD BIRD / \$32

BBQ Beer Can Chicken Grand River Brewery
Signature BBQ Sauce . Bacon and Caramelized
Onion Mac n Cheese . Dill Redskin Potato Salad .
BBQ Baked Beans . Coleslaw . Gielow Pickle Slices .
Tallow Cornbread



THE NEW YORKER / \$34

Beer Braised Grobbel's Corned Beef . House Made
Pastrami Grand River Bakery Jewish Rye Bread .
Coleslaw . Monkey Mouth Mustard . Russian
Dressing . Bacon Sauerkraut Bacon and
Caramelized Onion Mac n Cheese, Gielow Pickle
Spears

THE HOEDOWN / \$36

House Smoked Beef Brisket . North Carolina Style
BBQ Pork Grand River Brewery Signature BBQ
Sauce Bacon and Caramelized Onion Mac n Cheese
Dill Redskin Potato Salad . BBQ Baked Beans .
Coleslaw Gielow Pickle Slices . Grand River Bakery
Brioche

THE JACKSON / 36

Choice of Two: BBQ Beer Can Chicken,
Lake Superior Walleye with White Wine, Butter and
Herbs, North Carolina Style BBQ Pork,
Grilled Herb Marinated Chicken Breast with BBQ
Sauce, Seared Faroe Island Salmon with Lemon
Caper Sauce, or Smoked Pork Loin with Hunters
Sauce Long Grain Rice . Braised Black Beans .
Broccoli+Sarvecchio Grands River Bakery Herb
Focaccia Rolls

THE TEXAN / 38

House Smoked Beef Brisket Grand River Brewery
Signature BBQ Sauce . Bacon and Caramelized
Onion Mac n Cheese . Dill Redskin Potato Salad .
BBQ Baked Beans . Coleslaw . Gielow Pickle Slices .
Tallow Cornbread

THE CLASSIC / 38

Grilled Noggle Farm Steak with Smalltown Brown
Gravy, Seared Faroe Island Salmon with Bearnaise
Sauce Garlic Mashed Potatoes .
Broccoli+Sarvecchio Grand River Bakery Herb
Focaccia Rolls

SMOKED PRIME RIB / 42

Slow Smoked Noggle Farms Rib Roast Au Jus .
Horseradish Cream Garlic Mashed Potatoes .
Broccoli+Sarvecchio Grands River Bakery Herb
Focaccia Rolls

\$150 per chef fee(1 per 50 people)

EAST NORTH CAROLINA STYLE PIG ROAST /3500

Same Sides as the Hoedown
\$150 chef fee (1 per 50 people)

A LA CARTE

MIX AND MATCH MENU ITEMS TO BUILD A CUSTOMIZED BUFFET

APPS AND SNACKS

CHIPS AND GUACAMOLE \$50

(platter feeds 25 ppl)

FRESH VEGETABLES AND RANCH DRESSING AND HUMMUS \$75

(platter feeds 25 ppl)

FRESH FRUIT DISPLAY \$75

(platter feeds 25 ppl)

PIMENTO BEER CHEESE AND CELERY \$60

(platter feeds 25 ppl)

GRAND RIVER BAKERY

BAVARIAN PRETZELS 36/DZ

served with Monkey Mouth Mustard add Hot Pimento Pimento Beer Cheese \$12

MANCHESTER MEAT CO SMOKED SUMMER SAUSAGE AND WILLIAMS CHEESE BOARD 48/DZ

served with club crackers

REUBEN FRITTERS 36/DZ

served with bacon sauerkraut and Russian dressing

MINI CHEESEBURGERS 60/DZ

pimento, blue cheese, or white cheddar cheese served with ketchup, mustard, mayo and Gielow pickles on a Grand River Bakery Brioche Bun

BBQ SLIDERS

East North Carolina Pulled Pork 60/dz
House Smoked Beef Brisket 84/dz
on a Grand River Bakery Brioche Bun with Grand River Brewery Signature BBQ Sauce and Coleslaw

GRILLED NOGGLE FARM STEAK BITES 84/DZ

served on Grand River Bakery Cuban Bread with sriracha-blue cheese

BBQ MEATBALLS 36/DZ

SWEET POTATO FRIES 24/DZ

served with Harissa Aioli

SMOKED CHICKEN WINGS 36/DZ

with blue cheese, ranch, bbq or buffalo

SMOKED WHITEFISH DIP 48/DZ

with grilled sourdough

SALADS

half pan (feeds 15) full pan (feeds 30)

CAESAR SALAD 40/80

romaine lettuce, chrontons, sarveccio

SPINACH SALAD 40/80

red onion, pecans, blue cheese, cranberries, honey rosemary dressing

KALE SALAD 40/80

Traverse city dried cherries, sliced almonds, sarvecchio, fresh lemon juice, evoo

GARDEN SALAD 40/80

mixed greens, cucumbers, cherry tomatoes, red onions, chrontons, shredded carrots ranch dressing



SIDES

Half Pan (Feeds15) Full Pan (Feeds 30)

Garlic Mashed Potatoes 40/80

Dill Potato Salad 40/80

Herb Roasted Potatoes 40/80

Smoked Mozzarella Pasta Salad 40/80

Coleslaw 40/80

Macaroni and Cheese 60/120

Long Grain Rice 40/80

Braised Black Beans40/80

Broccoli+Sarvecchio 40/80

Green Beans and Garlic 40/80

Seasonal Vegetables 40/80

Sweet Potato Fries 40/80

BBQ Baked Beans 40/80

Spaetzle 40/80

ROLLS AND

BREAD

from Grand River Bakery

HERB FOCACCIA 2 P/PC

BRIOCHE ROLL 2 P/PC

BAVARIAN PRETZEL 3 P/PC

DESSERT

Price P/PC

CARROT CAKE 8

CHOCOLATE STOUT CAKE 8

TRES LECHE CAKE 8

CHICAGO STYLE CHEESECAKE 9

Add fruit topping 2

SEASONAL PIE 8

SOUPS

price per QT

Smoked Whitefish Chowder \$24

Austin Style Chili \$20

Tomato Basil \$16

Tuscan Chicken \$16

Turkey and Polish Noodles \$20

Smoked Creamy Mushroom \$20

MEATS

Price Per lb. -1 lb. feeds 2-3 PPL

House Smoked Beef Brisket \$22/lb

East North North Carolina BBQ Pork \$16/lb

Smoked BBQ Beer Can Chicken \$18/lb

Smoked Noggle Farms Prime Rib \$30/lb

Smoked BBQ Salmon \$28/lb

Pot Roast \$28/lb

Beef Stroganoff \$28/lb

Braised or BBQ Short Ribs \$28/lb

Grilled NY STEAK \$36/lb

Grilled Top Sirloin Steak \$32/lb

Grilled Butchers Cut \$32/lb

SAUCE

Small Town Brown Gravy \$16/pt

Bearnaise Sauce \$16/pt

Tartar Sauce \$16/pt

GRB Signature BBQ Sauce \$16/pt

Russian Dressing \$16/pt

Jalapeno Aioli \$16/pt

Ranch Dressing \$16/pt

Harissa Aioli \$16/pt

Spicy Ranch Dressing \$16/pt

Honey Rosemary Dressing \$16/pt