



**Grimm**  
**Brothers**  
**BREWING**

# **CATERING MENU**

## **Catering at Forge Event Center**

Grimm Brothers is proud to be the exclusive catering provider for Forge Event Center, offering a diverse selection of delectable options to meet your event needs.

### **Catering Coordination**

To ensure a seamless experience, please provide us with your general menu and guest count two weeks prior to your event date. The final menu and guest count are due nine days before the event. Please note that any last-minute orders (within seven days of the event) will incur a \$150 late order fee.

Inclusions

All catering packages include:

- In-house clear plastic plates
- Napkins
- Black plastic cutlery (individually packaged)

If you prefer alternative options, you are welcome to provide your own, or we can assist you in sourcing different items for an additional fee.

### **Fees and Gratuity**

An 18% gratuity will be added to all Grimm Brothers catering orders, which helps us maintain exceptional service and support our dedicated catering team. Additionally, a \$100 service fee will be applied to every catering order.

### **Additional Policies**

Cancellation Policy: Cancellations made within 8 days of the event will result in a forfeiture of the catering fee.

Dietary Restrictions: Please inform us of any dietary restrictions or allergies when submitting your guest count. We are happy to accommodate special requests.

Setup and Cleanup: Setup will begin at least one hour before the event start time, and our team will handle cleanup after the event concludes.

Payment Terms: Complete payment is due nine days prior to the event.

For any questions or further assistance, please do not hesitate to reach out to our catering team. We look forward to making your event a memorable experience!



# SMALL BITES



## **PRETZELS**

**\$15/PRETZEL**

- 9-inch pretzel
- Served with Cheese Sauce and Mustard

## **CHIPS AND SALSA**

**\$60 - SERVES 20**

- Yellow Corn Tortilla Chips
- Served with a Fire Roasted Chipotle Salsa

## **WINGS**

**\$200 - 120 WINGS**

- (120) Bone-in Flats with your choice of sauce:
  - Sticky Korean
  - Grimm Hot Sauce
  - BBQ
- Served with house-made Ranch and Blue Cheese sauces plus a side of carrots and celery

## **CHEESE CURDS**

**\$85- SERVES 15-20**

- Garlic White Cheddar Cheese Curds
- Served with Chipotle Ranch or your choice of sauce



# SMALL BITES



## CHARCUTERIE

**\$300 - SERVES 15-20**

- Charcuterie Board with 3-5 cheeses, 2 dips, and crackers
- Dips: Hummus, fig jam, strawberry or blackberry preserves

## CAPRESE SKEWERS

**\$160 - 50 SKEWERS**

- Cherry tomatoes, basil, balsamic glaze drizzle, mozzarella pearls

## VEGGIE BOARD

**\$130 -SERVES 15-20**

- A variety of red and yellow peppers, broccoli, cauliflower, cherry tomatoes, cucumber, celery, carrots, and snap peas
- Served with both Traditional and Romesco (red pepper and tomato) hummus

## BRUSCHETTA

**\$150 - 30 SLICES**

- Sliced French bread baguette topped with fresh mozzarella, sliced cherry tomatoes, basil, and balsamic glaze drizzle





# PLATTERS



## **PINWHEEL PLATTER**

***\$50-\$140 - SERVES 15-20***

- Chicken Caesar (\$125/Platter)
  - Baked chicken, parmesan cheese, Italian breadcrumbs, and Caesar dressing
- Cranberry Turkey (\$150/Platter)
  - Cream cheese mixed with cranberry sauce, green apples, Swiss cheese, and roasted turkey
- Ham and Cheddar (\$100/Platter)
  - Cream cheese, cheddar cheese, and ham
- Italian (\$225/Platter)
  - Ham, salami, pepperoni, provolone, cream cheese mixed with Italian seasoning, pepperoncini peppers, and black olives
- Veggie (\$130/Platter)
  - Cream cheese mixed with ranch seasoning, green onion, red bell pepper, celery, black olives, and cheddar cheese

## **MEATBALL PLATTER**

***\$120 - 100 MEATBALLS***

- Crispy baked handmade ground beef or turkey meatballs
- Served with marinara, BBQ, and sweet and sour dipping sauces

## **FINGER SANDWICH PLATTER**

***\$55-\$115 - 20 FINGER SANDWICHES***

- Choice of Cold or Hot panini style sandwiches sliced into four bite-sized slices served on either Sourdough or Rye
  - Roast Beef and Cheddar (\$70)
  - Ham and Swiss (\$55)
  - Turkey and Cheddar (\$50)
  - Avocado Griller (\$100) Turkey, provolone, avocado puree, goat cheese, and pesto
  - Cali Club (\$115) Ham, turkey, cheddar cheese, bacon, lettuce, tomato, and ranch



# HANDHELDS



## SLIDERS

**\$5/SLIDER**

- Buffalo Chicken Slider
  - Slider Bun with buffalo chicken, lettuce, and tomato
- BBQ Pork Slider
  - Slider bun with BBQ sauced pork, coleslaw, and a banana pepper topper
- Chicken Bacon Ranch
  - Slider bun with chicken, bacon, and ranch with lettuce and tomato

## HAMBURGERS

**PRICES VARY**

- Handmade 5 oz seasoned beef patty grilled to medium well
  - Toppings: lettuce, tomato, pickle, red onion, jalapenos, pickled fresno peppers, crispy onions, mushrooms, avocado with choice of cheddar/Swiss/pepper jack cheese
  - Sauces: ketchup, mustard, mayo, Grimm burger sauce, BBQ, garlic aioli, spicy mustard
  - Premium toppings bacon, pulled pork

## BRATS

**\$15-\$20/BRAT**

- Beer Brat (sauerkraut, spicy mustard and hoagie bun) \$15
- Spicy Polish (Tangy ketchup, house-made relish, and hoagie bun) \$20
- Reuben Brat (Russian dressing, sauerkraut and hoagie bun) \$20

## GREAT ADD-ONS:

### FRIES

**\$50 - SERVES 20**

- Comes with ketchup and ranch for dipping

### BOULDER CHIPS

**\$3/BAG**

- Single bag of Boulder Chips in various flavors



**FAMILY  
STYLE**



### **SHEPHERD'S PIE**

**\$200 - SERVES 20**

- Green onion, celery, carrots, garlic, bacon, and cheddar cheese mixed into mashed potatoes and baked until top is golden brown

### **LASAGNA**

**\$240 - \$260 - SERVES 20**

- Homemade red sauce layered with lasagna noodles, cheese mixture, with choice of ground beef (\$260) or Italian sausage (\$240)

### **MAC + CHEESE**

**\$130 - SERVES 20-25**

- Creamy American style elbow macaroni baked fresh
- Add:
  - Chicken +\$25
  - Sausage +\$25
  - Meatballs +\$15





# SMORGASBOARD



## TACO BAR

**\$475-\$550 - SERVES 25-30**

- Chicken : \$500
- Ground Beef: \$550
- Veggie: \$475 (zucchini, red onion, red pepper, roasted tomatoes, black beans, avocado)
- Includes:
  - Flour and corn tortillas, lime slices, pico de gallo, guacamole, cilantro, cotija, corn elote (corn, jalapenos, cilantro, cotija, mayo, sour cream, paprika, cayenne, chili powder, and lime)

## NACHO BAR

**\$410-\$450 - SERVES 20-25**

- Choose:
  - Beef \$450
  - Chicken \$410
- Includes:
  - Tortilla chips, homemade cheese sauce, salsa, sour cream, guacamole, onion, jalapenos, shredded cheddar cheese, black olives, hot sauce, black beans

## PASTA BAR

**PRICES VARY**

- Sauces: Alfredo, tomato sauce, lemon cream sauce, or meaty red sauce
- Meat: Ground beef, Italian sausage, Chicken, Sausage links





# SMORGASBOARD



## **SANDWICH BAR**

**\$310 - 32 SANDWICHES**

- Build your own with your choice of:
  - Sourdough and Rye bread, ham, turkey, roast beef, Swiss, cheddar, lettuce, tomato, mayo, mustard, and Boulder Chips

## **SALAD BAR**

**\$250 - SERVES 25**

- Add Chicken +\$25
- Build your own with your choice of:
  - Mixed greens, red pepper, onion, tomatoes, cucumber, goat cheese, ranch and golden balsamic