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 15% gratuity will be added to all Grimm Brothers catering orders, which helps us maintain exceptional service and support our dedicated catering team.

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!

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SMALL BITES

PRETZELS ***$15/PRETZEL***

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

CHIPS AND SALSA ***$60 - SERVES 20***

- Yellow Corn Tortilla Chips
- Served with a Fire Roasted Chipotle Salsa
- Add Guacamole (*+$20*)

WINGS ***$280 - 100 WINGS***

- (100) Bone-in Flats with your choice of sauce:
  - Sticky Korean
  - Grimm Hot Sauce
  - BBQ
- Served with house-made Ranch and Blue Cheese sauces

BACON WRAPPED SCALLOPS ***$170 - 24 SKEWERS***

- Tender scallop wrapped in smokey bacon on a skewer

FRIED GREEN BEANS ***$100- SERVES 15-20***

- Served with Cajun Remoulade

MOZZARELLA STICKS ***$200- SERVES 15-20***

- Served with Marinara

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SMALL BITES

CHARCUTERIE

$300 - SERVES 15-20

- Charcuterie Board with 3-5 cheeses, 2 dips, and crackers
- Dips: Raspberry Jam and Apple Butter

CAPRESE SKEWERS

$250 - 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

$250 - 30 SLICES

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

PIGS IN A BLANKET

$80 - 24 SAUSAGES

- Sausages wrapped in flaky, buttery dough.

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PLATTERS

PINWHEEL PLATTER

$180- $275 - SERVES 15-20

- Chicken Caesar ($225/Platter)
  - Baked chicken, parmesan cheese, Italian breadcrumbs, and Caesar dressing
- Chicken Salad ($200/Platter)
  - Traditional chicken salad mix with dill, red onion, and celery
- Cranberry Turkey ($275/Platter)
  - Cream cheese mixed with cranberry sauce, green apples, Swiss cheese, and roasted turkey
- Ham and Cheddar ($180/Platter)
  - Cream cheese, cheddar cheese, and ham
- Veggie ($200/Platter)
  - Cream cheese mixed with ranch seasoning, green onion, red bell pepper, celery, black olives, and cheddar cheese

MEATBALL PLATTER

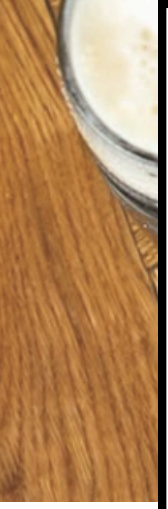
$120 - 100 MEATBALLS

- Crispy baked ground beef meatballs
- Tossed in choice of: marinara, BBQ, and sweet and sour, or Teriyaki

FINGER SANDWICH PLATTER

$150 - $250 - 20 FINGER SANDWICHES

- Choice of Cold or Panini style sandwiches sliced into four bite-sized slices served on either Sourdough or Rye
  - Roast Beef and Cheddar ($175)
  - Ham and Swiss ($150)
  - Turkey and Cheddar ($150)
  - Cucumber Tea - cold only($250)
  - Chicken Salad - cold only ($225)
  - Avocado Griller ($200) Turkey, provolone, avocado puree, goat cheese, and pesto
  - Cali Club ($230) Ham, turkey, cheddar cheese, bacon, lettuce, tomato, and ranch



HANDHELDS

HAMBURGERS

$18/HAMBURGER

- Handmade 5 oz seasoned beef patty grilled to medium well
  - Come with: Lettuce, tomato, pickle, red onion, Grimm pub sauce and cheddar cheese (BYO Style)
  - Extra Toppings (+$2): BBQ sauce, sautéed onions, crispy onions, and jalapenos
  - Premium toppings (+$5) bacon, avocado, sauteed mushrroms, swiss and pepperjack cheese
  - Gluten Free Buns (+$5)

BRATS

$15-$20/BRAT

- Beer Brat (sauerkraut, spicy mustard and hoagie bun) $15
  - Add (+$3) Sauteed onions and peppers
- 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

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FAMILY STYLE

LASAGNA

$350- SERVES 20

- Red sauce layered with lasagna noodles, cheese mixture, with Italian sausage

MAC + CHEESE

$200 - SERVES 20-25

- Creamy American style elbow macaroni baked fresh ($130)
- Mac + Cheese Add:
  - Chicken +$25
  - Sausage +$25
  - Meatballs +$15

SALAD

$180- $275- SERVES 20-25

- House Salad ($200)
  - Mixed greens, red pepper, onion, tomatoes, cucumber, goat cheese, ranch and golden balsamic
- Cobb Salad ($275)
  - Romaine, chicken, egg, bacon, tomato, and avocado
- Caesar Salad ($180)
  - Romaine, parmesan, and croutons tossed in Caesar dressings
  - Add Chicken to any Salad (+$20)

SOUPS

$150 - $180 - SERVES 15-20

- Broccoli Cheddar ($180)
- Minestrone ($150)
- Chicken Noodle ($170)
- Tomato Bisque ($150)
- Poblano Chicken Chili ($170)

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SMORGASBOARD

TACO BAR

$570-$750 - SERVES 25-30

- Chicken : $700
- Ground Beef: $750
- Veggie: $570 (zucchini, red onion, red pepper, roasted tomatoes, black beans, avocado)
- Half Chicken/Half Beef: $700
  - Add Veggie Mix (+$100)
- Includes:
  - Flour and corn tortillas, pico de gallo, guacamole, cilantro, shredded cheddar cheese, salsa, sour cream, corn elote (corn, jalapenos, cilantro, cotija, mayo, sour cream, paprika, cayenne, chili powder, and lime)

***Add Chips & Cheese Sauce (+$70)*

NACHO BAR

$400-$640 - SERVES 20-25

- Choose:
  - Nacho Bar $400
  - Beef $640
  - Chicken $600
  - Half Chicken and Half Beef $600
    - Add Veggie Mix (+$100)
- Includes:
  - Tortilla chips, homemade cheese sauce, salsa, sour cream, guacamole, onion, jalapenos, shredded cheddar cheese, black olives, hot sauce, black beans

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SMORGASBOARD

PASTA BAR

$300 - SERVES 20-25

- Comes with: Cavatappi Pasta Noodles, Red Sauce, Alfredo Sauce, and Parmesan Cheese
- Add:
  - Baked Chicken (+$60)
  - Meatballs (+$50)
  - Italian Sausage (+$65)
  - Gluten Free Noodles (+$100)
  - Replace Cavatappi with Ravioli Noodles (+$35)

MASHED POTATO BAR

$270- SERVES 20-25

- Comes with: Mashed Potatoes, bacon, sour cream, shredded cheddar cheese, green onions, and butter
- Add:
  - Gravy (+$25)
  - Chicken (+$35)
  - Beef (+$30)
  - Cheese Sauce (+$55)
  - Beef and Bean Chili (+$80)
  - Bean Chili (+$35)

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BREAKFAST

BAGELS AND LOX ***$275 - 24 BAGEL HALVED***

- Plain bagels with cream cheese, smoked salmon, capers, pickled red onion, and dill

BREAKFAST BURRITOS ***$250-$300 - 12 BURRITOS HALVED***

- Chorizo with cheddar cheese, black beans, potato, and egg ($250)
- Bacon with cheddar cheese, black beans, potato, and egg ($300)
- Veggie with cheddar cheese, black beans, potato, and egg ($250)

INDIVIDUAL PARFAIT ***$225 - 20 PARTFAITS***

- Greek yogurt, raspberries, blueberries, strawberries, and oat & honey granola

PASTRY BOARD ***$125 - 20 - 25 PASTRIES***

- Blueberry muffin, lemon cranberry muffins, apples cinnamon muffins, and a variety of Danish pastries