



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.

PHYSICAL ADDRESS

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POINT OF CONTACT

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TYPES OF CATERING OFFERED

From casual Taproom celebrations to weddings, corporate dinners and large receptions at Forge Event Center, Grimm Brothers offers flexible catering built around the way your event actually needs to run.

SERVICE STYLE

Drop-off • Buffet • Plated • Boxed • Family Style • Action Stations

HOW TO USE THIS MENU

Choose a ready-to-go Casual Buffet, build a Signature Dinner Buffet, or select a Premier Plated Dinner. Reception food can be ordered by the guest, and custom menus are available.

DAY-OF EVENT LABOR

There is no catering minimum. Day-of staffing is quoted separately when an event requires dedicated setup, buffet maintenance, service, bussing, breakdown, action-station staffing, or other labor beyond normal Taproom or kitchen staffing.

PRICING NOTE

Prices are per guest unless otherwise noted. Service staff, rentals, specialty equipment, taxes, gratuity and event labor are not included unless specifically stated in the proposal.

THE FINE PRINT, PLEASE READ

*Service staff, additional equipment, service charge, gratuity and additional rentals are all priced separately and in addition to the menu prices posted below. All events over 100 people will incur a day-of labor charge. 18% gratuity required. Taxes not shown but will be included in final invoice. Custom options for catering, staffing and event room usage are available, please inquire within.



BREAKFAST



BREAKFAST & MORNING MEETINGS

STRAIGHTFORWARD PACKAGES FOR MEETINGS, TRAINING SESSIONS AND MORNING EVENTS.

CONTINENTAL BREAKFAST - \$15 PER PERSON

Breakfast pastries, seasonal fruit, Greek yogurt, granola, butter and preserves, and orange juice.

YOGURT BAR - \$17 PER PERSON

Breakfast pastries, Greek yogurt, granola, assorted nuts, berries, coconut, honey and orange juice.

BREAKFAST SANDWICH BUFFET - \$20 PER PERSON

Croissants, English muffins or brioche with bacon, sausage or ham, egg and American cheese; breakfast potatoes, fruit and orange juice.

EXECUTIVE CONTINENTAL - \$22 PER PERSON

Continental Breakfast plus breakfast sandwiches, hard-boiled eggs, steel-cut oatmeal, fresh berries and additional juice selection.

FORGE BREAKFAST BUFFET - \$24 PER PERSON

Scrambled eggs, applewood smoked bacon, breakfast sausage, breakfast potatoes, biscuits and sausage gravy, seasonal fruit, pastries, and orange juice.



APPETIZERS



APPETIZERS & RECEPTIONS

Choose individual selections or build a reception around several tiers of bites.

PORTION GUIDE:

Bite-sized appetizers are priced per guest and include approximately 2 pieces per guest, per selection. Boards, dips and grazing displays are portioned appropriately by guest count.

BREWERY FAVORITES

PIGS IN A BLANKET - \$5 PER PERSON

Classic cocktail sausage bites.

Bruschetta - \$5 per person

Toasted bread with fresh tomato topping.

VEGGIE BOARD - \$6 PER PERSON

Fresh seasonal vegetables with dip.

CHIPS, SALSA & GUACAMOLE - \$6 PER PERSON

Corn tortilla chips with salsa and guacamole.

MEATBALLS - \$7 PER PERSON

Warm reception bites.

FRUIT KEBABS - \$7 PER PERSON

Fresh seasonal fruit skewers.

CAPRESE SKEWERS - \$8 PER PERSON

Tomato, mozzarella and basil.

CHEESE BALLS - \$8 PER PERSON

Savory cheese bites.

STREET CORN DIP - \$10 PER PERSON

Creamy street-corn inspired dip.

SPINACH ARTICHOKE DIP - \$10 PER PERSON

Warm spinach and artichoke dip.

MEDITERRANEAN CROSTINI - \$10 PER PERSON

Mediterranean-inspired crostini.



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SIGNATURE BITES



SIGNATURE BITES

HOT HONEY GOAT CHEESE CROSTINI - \$11 PER PERSON

BLT SKEWERS - \$11 PER PERSON

MEAT & CHEESE BOARD - \$12 PER PERSON

ANTIPASTO SKEWERS - \$12 PER PERSON

MUSHROOM TARTS - \$12 PER PERSON

UNDEILED EGGS - \$13 PER PERSON

CHICKEN SALAD TARTS - \$13 PER PERSON

HERB BRIE BITES - \$14 PER PERSON

MEATBALL PARMESAN SKEWERS - \$14 PER PERSON



PREMIER HORS D'OEUVRES



MEXICAN 5-LAYER BEAN DIP - \$15 PER PERSON

MINI STUFFED PEPPERS - \$15 PER PERSON

CHICKEN PEANUT SKEWERS - \$15 PER PERSON

FRUIT BOARD - \$15 PER PERSON

CHILE CON CARNE CUPS - \$15 PER PERSON

PIZZA SWIRLS - \$15 PER PERSON

HORSERADISH BEEF SKEWERS - \$16 PER PERSON

PARMESAN CRISPS + GOAT CHEESE MOUSSE - \$17 PER PERSON

SHRIMP COCKTAIL - \$18 PER PERSON

CHILI CRAB TARTLETS - \$18 PER PERSON

SHRIMP CEVICHE - \$18 PER PERSON

FRESH OYSTERS - MARKET RATE

TUNA TARTARE - MARKET RATE



CASUAL BUFFETS



CASUAL BUFFETS

Approachable, high-volume catering for Taproom parties, corporate lunches and relaxed events.

HOT DOG BAR- \$18 PER PERSON

Buns, ketchup, mustard, house relish, pickled jalapeños, caramelized onions and peppers, chili and bacon bits. Brat substitution available.

LOADED BAKED POTATO BAR - \$20 PER PERSON

Butter, sour cream, chives, bacon bits, hot sauce, shredded chicken and chili. Pork or chorizo substitutions available.

QUESADILLA BAR - \$21 PER PERSON

Chicken and ground beef quesadillas with cheese, beans, peppers, sour cream, salsa, guacamole and fajita vegetables.

BUILD-YOUR-OWN SANDWICH BUFFET - \$22 PER PERSON

Sourdough, turkey, ham, roast beef, cheddar, lettuce, tomato, red onion, pickles and condiments. Upgrades available.

NACHO BAR - \$23 PER PERSON

Chips, queso, ground beef, sour cream and pickled jalapeños. Carnitas or chorizo substitutions available.

GRIMM TACO BAR - \$23 PER PERSON

Flour and corn tortillas, chicken, ground beef, lettuce, cheese, sour cream, salsa, cilantro, pickled jalapeño, fajita vegetables and guacamole.

MEDITERRANEAN BUFFET - \$24 PER PERSON

Pita, chicken, gyro beef, tzatziki, tomato, red onion, mixed greens, black olives and hummus. Falafel and lamb upgrades available.

BANH MI SANDWICH LINE - \$25 PER PERSON

Banh mi buns, pork, pickled onion, pickled jalapeño, cilantro, sriracha aioli, mixed greens, pickled carrots and cucumber.

PASTA BAR - \$25 PER PERSON

Sausage, chicken, house marinara, Alfredo and garlic bread. Pesto, ravioli and shrimp upgrades available.

CHICKEN TENDER BUFFET - \$26 PER PERSON

Approximately 5 tenders per guest with celery, carrots, ranch, honey mustard and BBQ.

GRIMM BBQ BUFFET - \$26 PER PERSON

Pulled pork, BBQ chicken, slider buns, BBQ sauce, coleslaw and pickles. Brisket and other upgrades available.

ASIAN COLD NOODLE LINE - \$26 PER PERSON

Udon noodles, chicken, pickled vegetables, cilantro, sriracha aioli, edamame, mixed greens and mandarin oranges.

Working-menu upgrades include steak +\$5, shrimp +\$5, pork/carnitas/chorizo +\$3, pesto +\$3, ravioli +\$5, lamb +\$8, tofu +\$3, rice noodles +\$2 and gluten-free bread +\$2 where applicable.



SIGNATURE DINNER BUFFETS



SIGNATURE DINNER BUFFETS

A polished dinner format for weddings, corporate events and celebrations.

EVERY SIGNATURE BUFFET INCLUDES

1 entree • 1 salad • 2 Signature sides. Add a second entree for +\$5 per guest or an additional side for +\$2 per guest.

MEDITERRANEAN GRILLED CHICKEN- \$30 PER PERSON

Greek salad • rosemary potatoes • roasted seasonal vegetables

TUSCAN GRILLED PORK CHOPS - \$30 PER PERSON

Spinach apple salad • garlic truffle mash • roasted asparagus

JUMBO SHRIMP - \$33 PER PERSON

Arugula heirloom salad • mushroom risotto • roasted asparagus

CLASSIC BEEF POT ROAST - \$33 PER PERSON

Pecan cranberry salad • rosemary potatoes • roasted whole carrots

HAM DINNER - \$33 PER PERSON

Pecan cranberry salad • rosemary potatoes • roasted whole carrots

ORANGE CHICKEN- \$34 PER PERSON

House salad • steamed broccoli • steamed pea pods

STUFFED CHICKEN BREAST - \$34 PER PERSON

Pecan cranberry salad • garlic truffle mash • baked garlic green beans

THREE-MEAT LASAGNA - \$35 PER PERSON

Caesar salad • roasted seasonal vegetables • baked garlic green beans

CARNE ASADA- \$35 PER PERSON

House salad • grilled corn • roasted seasonal vegetables

RAVIOLI DINNER - \$35 PER PERSON

Caprese salad • roasted asparagus • roasted seasonal vegetables

FLANK STEAK WITH CHIMICHURRI - \$36 PER PERSON

Arugula heirloom salad • rosemary potatoes • grilled corn

STUFFED PORK CHOPS- \$26 PER PERSON

Spinach apple salad • herb-roasted sweet potatoes • Brussels sprouts



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EGGPLANT PARMESAN – \$36 PER PERSON

Caesar salad • roasted seasonal vegetables • baked garlic green beans

CHICKEN TIKKA MASALA WITH RICE – \$40 PER PERSON

Greek salad • roasted seasonal vegetables • steamed broccoli

BOLOGNESE PAPPARDELLE – \$40 PER PERSON

Caesar salad • roasted seasonal vegetables • roasted asparagus

BLACK & BLUE SIRLOIN – \$40 PER PERSON

Wedge salad • garlic truffle mash • roasted asparagus

FULL TURKEY DINNER – \$40 PER PERSON

Pecan cranberry salad • garlic truffle mash • roasted whole carrots

SLICED PRIME RIB – \$45 PER PERSON

Wedge salad • garlic truffle mash • roasted asparagus

CORNER BEEF & CABBAGE – \$45 PER PERSON

House salad • rosemary potatoes • roasted whole carrots



PREMIER PLATED DINNERS



PREMIER PLATED DINNERS

For formal dinners, weddings and executive events.

PLATED SERVICE

Each plated entree is paired with a salad and two sides. Dedicated service labor and event staffing are quoted separately.

AIRLINE CHICKEN BREAST- \$50 PER PERSON

Garlic truffle mash • roasted asparagus • spinach apple salad

BRAISED BEEF SHORT RIB - \$60 PER PERSON

Garlic truffle mash • roasted whole carrots • roasted beet salad

SEARED GARLIC SCALLOPS - \$60 PER PERSON

Mushroom risotto • roasted asparagus • arugula heirloom salad

DUCK BREAST- \$65 PER PERSON

Herb-roasted sweet potatoes • Brussels sprouts • roasted beet salad

SMOKED SALMON - \$65 PER PERSON

Mushroom risotto • roasted asparagus • arugula heirloom salad

NEW YORK STRIP - \$70 PER PERSON

Rosemary potatoes • baked garlic green beans • wedge salad

SURF & TURF - FILET & SHRIMP - \$70 PER PERSON

Garlic truffle mash • roasted asparagus • roasted beet salad

Herb-Crusted Lamb Lollipops - \$70 Per Person

Herb-roasted sweet potatoes • Brussels sprouts • Greek salad

Lobster Thermidor - \$75 Per Person

Mushroom risotto • roasted asparagus • arugula heirloom salad

Ribeye - \$75 per person

Garlic truffle mash • creamed spinach • wedge salad



SIGNATURE SALADS & SIDES



CORE SALADS

- House Salad
- Caesar Salad
- Greek Salad
- Spinach Apple Salad
- Iceberg Wedge Cobb
- Roasted Beet Salad
- Arugula Heirloom Salad
- Pecan Cranberry Salad

SEASONAL / SPECIALTY SALADS

- Summer Berry Salad
- Green Goddess Salad
- Caprese Salad
- Orange Miso Salad

SIGNATURE SIDES

- Garlic Truffle Mash
- Baked Rosemary Potatoes
- Roasted Asparagus
- Roasted Seasonal Vegetables
- Baked Garlic Green Beans
- Roasted Brussels Sprouts
- Roasted Whole Carrots
- Mushroom Risotto
- Creamed Spinach
- Herb-Roasted Sweet Potatoes
- Cauliflower Mash
- Grilled Corn

CASUAL SIDES

- Mac & Cheese
- Coleslaw
- Macaroni Salad
- Potato Salad
- French Fries
- Sweet Potato Fries
- Chips & Queso
- Chips & Guacamole
- Cornbread
- Ruffles Potato Chips



DESSERTS & FINISHING TOUCHES

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- Seasonal Cheesecake
- Red Velvet Cake
- Tiramisu
- Pecan Pie
- Cheesecake Bites
- Individual Strawberry Parfait
- Individual Molten Chocolate Cake
- Individual Pineapple Upside-Down Cake
- Crème Brûlée
- Angel Food Cake

CUSTOM MENUS

Grimm Brothers can build custom menus for corporate events, weddings, social gatherings, government functions, boxed lunches, themed dinners and specialty receptions.