



Fullerton Brew Co.
Catering Menu
2020

305 NORTH HARBOR BOULEVARD, SUITE 128 • FULLERTON, CA 92832

(714) 447-4200 • FullertonBrewCo@gmail.com

FULLERTON BREW CO. CATERING MENU

Tray Passed Hors D'oeuvres

Tier 1 • \$15 per Guest per Hour

Includes Choice of Any Three Options within the Same Tier

Farmer's Market Tomatoes (veg)(gf)

with Fresh Mozzarella & Basil

Burrata Crostini (veg)

Fresh Burrata with Oven Dried Tomatoes & Fresh Basil, served atop an Herbed Crostini

Bacon-Wrapped Dates (gf)

stuffed with Boursin Cheese

Exotic Mushroom Crostini (v)

Crimini & Black Trumpet Mushrooms served with Soy-White Balsamic Reduction on an Herbed Crostini

Roasted Lemon-Marinaded Chicken Skewer (gf)

served with Chimichurri

Beef Satay Skewers (gf)

served with Spicy Peanut Dipping Sauce

Petite Cajun Shrimp Quesadillas (gf)

served with Avocado Salsa & Sour Cream

Seared Ahi Tuna (gf)

served cubed with Nicoise Relish & Balsamic Reduction

Mini Crab Cakes

with Meyer Lemon Aioli

Tier 2 • \$17 per Guest per Hour

Includes Choice of Any Three Options within the Same Tier

Grilled Lamb Lollipops (gf)

topped with Red Wine-Balsamic Reduction and Feta Cheese

Filet Mignon Crostini

topped with Creamy Horseradish, served on an Herbed Crostini

Norwegian Smoked Salmon on Mini Potato Cake

served with Sundried Aioli & Whipped Chive Crème Fraiche

Lager Beer Battered Shrimp Skewers

served with Mango Habanero Glaze & Toasted Coconut

Bacon Wrapped Scallops (gf)

topped with Parsley & Basil-Infused Garlic Olive Oil

| (veg) - Vegetarian | (v) - Vegan | (gf) - Gluten Free |

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Stationary Reception Platters & Auxiliary Starters

Foreign Imported & Domestic Cheese (veg)

with Assorted Selection of Crackers

for est. 25 Guests

\$200

Garden Vegetable Crudités (veg)(gf)

with Choice of Dipping Sauce:

Blue Cheese, Ranch, or Southwest Cilantro Cashew

for est. 25 Guests

\$175

Seasonal Selection of Sliced Fruit (v)(gf)

for est. 25 Guests

\$175

The Salad Bar (v)(gf)

Wild Baby Arugula, Spring Green Mix, Chopped Baby Sweet Gem/Romaine,
Shaved Seasonal Vegetables, Assorted Dried Fruits & Nuts, Assorted Cheeses, Chef's Selection of
Dressings & Vinaigrettes

\$15 per Guest

Bruschetta Three Ways (veg)

Butter-brushed Crostinis served build-your-own style with traditional Tomato-Basil-Garlic-Olive Oil,
Crimini Mushroom Marsala, & Green Olive-Caper Tapenade

for est. 90 Guests

\$375

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BREW CO. BUFFET DINNERS

(80 Guest Minimum)

California Package • \$49 per guest

Includes Choice of One Salad, Two Entrees, Two Accompaniments, Rolls and Butter, & Chef's Seasonal Vegetables

Salad Options

Raspberry & Gorgonzola Salad (veg)

Classic Caesar Salad (veg)

Brew Co House Salad (veg)

Cucumber Salad (v)(gf)

Fresh Fruit Salad (v)(gf)

Entree Options

Stuffed Boneless Chicken Breast with Orange Glaze (gf)

Chicken Marsala (gf)

BBQ Sugar Encrusted Salmon

Macadamia Nut Encrusted Halibut, served with a Meyer Lemon Butter Sauce (gf)

Pesto Shrimp Pasta

Tavern Medallions of Beef served with Garlic Butter (gf)

Braised Boneless Beef Short Ribs with House au Jus

Accompaniments

Garlic Whipped Yukon Gold Potatoes (veg)(gf)

Wild Mushroom-Spinach Risotto (veg)(gf)

Wild Rice Pilaf (gf)

Potatoes au Gratin (veg)(gf)

Herb-Roasted New Potatoes (v)(gf)

Herb-Roasted Yukon Gold Potatoes (v)(gf)

Savory Caramelized Sweet Potatoes (v)(gf)

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BREW CO. BUFFET DINNERS

(80 Guest Minimum)

Fullerton Package • \$45 per guest

Includes Choice of One Salad, Two Entrees, Two Accompaniments, Rolls and Butter, & Chef's Seasonal Vegetables

Salad Options

Raspberry & Gorgonzola Salad (veg)

Classic Caesar Salad (veg)

Brew Co House Salad (veg)

Cucumber Salad (v)(gf)

Fresh Fruit Salad (v)(gf)

Entree Options

Tequila Margarita Chicken Breast (gf)

Parmesan Crusted Chicken

BBQ Sugar Encrusted Salmon (gf)

Vaquero Steak (gf)

Primavera Pasta with Rigatoni (veg)

Seasoned Tri Tip of Beef (gf)

Accompaniments

Garlic Whipped Yukon Gold Potatoes (veg)(gf)

Wild Mushroom-Spinach Risotto (veg)(gf)
pairs best with Parmesan Crusted Chicken

Wild Rice Pilaf (gf)

Potatoes au Gratin (veg)(gf)

Herb-Roasted New Potatoes (v)(gf)

Herb-Roasted Yukon Gold Potatoes (v)(gf)

Savory Caramelized Sweet Potatoes (v)(gf)

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CASUAL BUFFET DINNERS

(100 Guest Minimum)

Simply Pasta • \$34 per guest

Includes Choice of One Salad, Three Pasta Entrees, as well as Rolls & Butter

Salad Options

Raspberry & Gorgonzola (veg)

Classic Caesar (veg)

Brew Co House (veg)

Entree Options

Stadium Chicken Pasta

Santa Fe Pasta

Lasagna Bolognese

Baked Ziti Pasta

Spaghetti & Marinara (veg)

Pimento Mac & Cheese (veg)

Primavera Pasta with Rigatoni (veg)

South of the Border • \$34 per guest

Includes Salad, Choice of Two Entrees, & Accompaniments

Entree Options

Chicken Tinga Tacos

Steak Tacos

Chicken Enchiladas*

Beef Enchiladas*

Cheese Enchiladas* (veg)

Includes:

Southwest Salad, Tavern Fiesta Rice, House Black Beans, Corn & Flour Tortillas, Tortilla Chips,
Sour Cream, Cheese, Salsa, & Pico de Gallo

* (choice of red chili sauce or green tomatillo sauce)

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CASUAL BUFFET DINNERS

(100 Guest Minimum)

Slider Station • \$35 per guest

Includes Choice of One Salad & Three Proteins

Salad Options

Raspberry & Gorgonzola (veg)(gf)

Classic Caesar (veg)

Brew Co House (veg)

Protein Options

Kobe Beef Sliders (gf)

Buttermilk Braised Pulled Pork (gf)

Braised Short Rib

Buttermilk Fried Chicken

Thai Glazed Salmon (gf)

Roasted Vegetable (veg)(gf)

Includes:

Choice of Hawaiian Sweet Rolls, Mini Brioche Buns, or Lettuce Wraps

Choice of Select Cheeses

Lettuce, Tomato, Sliced Pickles, Coleslaw, Crispy Onion,

Tomato Jam, Choice of Regular or Chipotle Mayonnaise, Ketchup, Mustard

Optional Additions:

Avocado - \$2.50 per guest

Bacon - \$1.75 per guest

SEATED DINNER PACKAGES

(\$8k Cater Agreement Minimum Pre-Tax & Service Charge Must Be Met For All Seated Packages)

Tier 1 • \$56 per guest

Includes choice of Salad, Two Entrees, Two Accompaniments, Rolls & Butter, & Chef's Choice Seasonal Vegetables

First Course

Raspberry & Gorgonzola

Spring Green Mix tossed in a Raspberry Vinaigrette, Topped with Homemade Candied Pecans, Fresh Raspberries, & Gorgonzola Cheese

Classic Caesar

Romaine Hearts & Baby Gem Mix tossed in a Classic Caesar Dressing, Homemade Herbed Croutons, & Freshly Grated Parmesan

Brew Co House

Chopped Spring Green Mix, Diced Tomato, Diced Cucumber, & topped with Mozzarella & Croutons

Second Course

Parmesan-Crusted Chicken Risotto

Parmesan Crusted Chicken served atop Wild Mushroom-Spinach Risotto with Beurre Blanc Sauce

Coulotte (gf)

Prime Coulotte Steak served Medium Rare with a Brandy-Green Peppercorn Sauce

Chicken Marsala

Chicken Breasts sautéed with Wild Mushrooms in a rich Marsala wine sauce

Seasoned Tri Tip (gf)

Prime Tri Tip sirloin served medium rare with a roasted garlic Demi-glace

Duroc Pork Chop

Thick-cut pork rib chop grill-roasted & served with a delicate rosemary mustard sauce

Pesto Shrimp Pappardelle

Pappardelle pasta with Pesto alla genovese, toasted pine nuts, & jumbo shrimp

Butternut Squash Risotto (Seasonal Availability) (v)

An elegant & refined risotto - optionally served with osso bucco veal

Cauliflower Steak (v)(gf)

Thick-cut cauliflower steaks charred & served on an almond puree with pickled vegetables

Accompaniments

Garlic Whipped Yukon Gold Potatoes (veg)(gf)

Wild Rice Pilaf (gf)

Potatoes au Gratin (veg)(gf)

Herb-Roasted New Potatoes (v)(gf)

Herb-Roasted Yukon Gold Potatoes (v)(gf)

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Tier 2 • \$65 per guest

Includes choice of Salad, Two Entrees, Two Accompaniments, Rolls & Butter, & Chef's Choice Seasonal Vegetables

Course One

Raspberry & Gorgonzola

Spring Green Mix tossed in a Raspberry Vinaigrette, Topped with Homemade Candied Pecans, Fresh Raspberries, & Gorgonzola Cheese

Classic Caesar

Romaine Hearts & Baby Jim Mix tossed in a Classic Caesar Dressing, Homemade Herbed Croutons, & Freshly Grated Parmesan

Brew Co House

Chopped Spring Green Mix, Diced Tomato, Diced Cucumber, & topped with Mozzarella & Homemade Croutons

Course Two

Prime Rib of Beef & au Jus (gf)

Roasted Prime Rib sliced thick & served with au Jus

Braised Short Ribs of Beef with Red Wine Sauce

Beef Short Ribs braised & served with a rich red wine sauce

Prime Filet Medallions (gf)

Prime Filet Mignon Medallions served with roasted garlic herb butter

Lamb Chops (gf)

Roasted Half Rack of Lamb chops served with a red wine-balsamic reduction

Macadamia Halibut (Seasonal Availability)

Macadamia Nut encrusted Pacific Halibut served with a lemon-beurre blanc sauce

Chilean Sea Bass

Expertly cooked Chilean Sea Bass served with mango beurre blanc

Cauliflower Steak (v)(gf)

Thick-cut cauliflower steaks charred & served on an almond puree with pickled vegetables

Accompaniments

Garlic Whipped Yukon Gold Potatoes (veg)(gf)

Wild Rice Pilaf (gf)

Potatoes au Gratin (veg)(gf)

Herb-Roasted New Potatoes (v)(gf)

Herb-Roasted Yukon Gold Potatoes (v)(gf)

Savory Caramelized Sweet Potatoes (v)(gf)

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FULLERTON BREW CO. CATERING MENU

FBC Exclusive Full Bar Packages

(\$800 Bar Agreement Minimum For All Cater Agreement Contracts)

Top Shelf

Grey Goose, Bombay Sapphire, Makers Mark, Single Malt Scotches, Grand Marnier, Casamigos, Patron. Also Includes all Call Premium & House Liquor, Two Kegs, Imported & Domestic Bottled Beers, Wines, & Soft Drinks.

One Hour Package – \$26 per guest

Two Hour Package – \$30 per guest

Three Hour Package – \$36 per guest

Four Hour Package – \$40 per guest

Five Hour Package – \$44 per guest

Call Premium

Absolut, Titos, Tanqueray, Bombay, Jameson, Jack Daniels, Crown Royal, Bulleit, Cazadores, Captain Morgan. Also Includes House Brands, Two Kegs, Imported & Domestic Bottled Beers, Wines & Various Soft Drinks.

One Hour Package – \$22 per guest

Two Hour Package — \$26 per guest

Three Hour Package – \$30 per guest

Four Hour Package — \$34 per guest

Five Hour Package — \$38 per guest

House

Includes House Liquors (Well-Made™ & Montezuma), Two Kegs, Imported & Domestic Bottled Beers, House Wines, & Various Soft Drinks

One Hour Package – \$17 per guest

Two Hour Package – \$21 per guest

Three Hour Package – \$25 per guest

Four Hour Package — \$29 per guest

Five Hour Package – \$33 per guest

Champagne & Cider Toast

Includes Glass & Standard Toasting Pour – \$5 per guest

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FBC Exclusive Non-Liquor Bar Packages

Beers, House Wines, & Soft Drinks

Includes choice of Two Kegs, Imported & Domestic Bottled Beers, House Wines, & Various Soft Drinks

One Hour Package – \$14 per guest

Two Hour Package - \$18 per guest

Three Hour Package – \$22 per guest

Four Hour Package – \$26 per guest

Five Hour Package – \$30 per guest

Fullerton Brew Co. reserves the right to discontinue beverage service to any guest who becomes visibly intoxicated.

Fullerton Brew Co. reserves the right to confiscate any outside liquor brought into the venue without prior approval & cannot guarantee its return. Repeated violations of this by guests may result in closure of the bar for the remainder of the event.

Fullerton Brew Co. encourages our potential Clients to reserve and book the Event's date as soon as possible. Dates will not be held or reserved for either on- or off-site events until a contract is signed and the estimated 15% non-refundable deposit is made. Fullerton Brew Co. reserves the right to refuse events that are requested late (i.e. within 5 weeks of event date) or events which exceed Fullerton Brew Co.'s capacity to provide service.

Brands that appear under each beverage package are examples & lists are not comprehensive. Liquor brands subject to change. FBC reserves the right to substitute liquor brands without advance notice.

All menu pricing is subject to a 20% taxable service charge & 7.75% sales tax. Fullerton Brew Co. reserves the right to change pricing & menu offerings due to market occurrences outside of control but will make a thorough good-faith effort in ensuring all clients are satisfied.

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