



Titletown Brewing Company Catering Information

200 Dousman Street Green Bay, Wisconsin 54303
Phone: 920-437-BEER (2337) Fax: 920-437-BREW (2739)

Titletown Brewing Company, Green Bay's original brewpub, is located along the Fox River in the historic Chicago and Northwestern Train Depot. This one-hundred plus year old building was renovated in 1996 and converted to the upscale restaurant and microbrewery it is today. In 1999, the depot was officially named to the National Register of Historic Places.

We are confident that our microbrewery and restaurant will be the ideal choice for your next catering event. Our event coordinator **Abigail Malcolm** is eager to help you plan a successful party.

Questions? Contact:

Abigail Malcolm at abby@titletownbrewing.com
By phone at 920-437-BREW (2337)

We look forward to helping you plan your next party!

Table of Contents

Page 3: Off Site Catering by Titledown

Page 4: Bar Service Options

Page 5: Appetizers

Page 6: Lunches

Page 7: Dinners – Plated Dinners

Page 8: Dinners Continued – Pub Dinners, Pizza Party, Burger and Brat Party

Page 9: Desserts

Off Site Catering

Titletown Brewing Co. is excited to cater your next meeting, family gathering, or corporate outing, big or small! From appetizers to sit down dinners, we'd be honored to be part of your next gathering.

Titletown Brewing Co. is an approved caterer at the following locations:

The Weidner Center
The Green Bay Botanical Gardens
The Neville Museum
The National Railroad Museum
Green Bay City Parks
Your Home or Office

Additional Off Site Catering Information:

- A non-refundable deposit of \$150 is due 30 days before your event, and will be taken off your final balance.
- Servers - \$15 per hour (Set up time + Event + Tear down time)
- Licensed Bartenders - \$17 per hour (Set up time + Event + Tear down time)
- Minimum Gratuity - 18 %
- We are happy to liaise party rentals

Bar Service Options

Note: We are please to offer ANY of our Bar Service options at the National Railroad Museum and Heritage Hill State Park. Due to Liquor Laws functions at any other space must have an open bar / open beer with the bill paid at Titledown.

OPEN BAR-Available at any event

A full bar is available to the guests. The staff records and serves all drinks and then presents a single final tab to the host/s at the end of the event. Due to the conditions of our liquor license, this is the only beverage service available for off site catering events, with the exception of the

DRINK TICKETS

A designated number of tickets are given to the host/s to distribute. The staff collects a ticket for each drink ordered by the guests. After a guest uses his/her tickets they are then responsible for the cost of their beverage.

Drink tickets are \$4.75 per ticket

PARTY BARRELS

Mix and match your favorite Titledown Beers (and Bud Light) to make a party barrel. Before your event determine how many party barrels you would like. You are able to add more during your event.

1/2 Barrel - 100 Pints of Beer – \$295.00

1/4 Barrel - 50 pints of Beer - \$175.00

CASH BAR

A full bar is available to the guests, and the guests are responsible for the costs of all of their beverages.

OTHER BAR PRICES:

Bottles of House Wine (8 glasses per bottle) : \$30

Sodas: \$2.00

Sno-Cap Sodas (Root Beer, Orange, Grape, Cream): \$2.50

Beer: \$4.75 / pint

Wine: \$4.75 / glass of house wine

Appetizers

Small platters serve approximately 10 guests large platters serve 15 guests.

Creamy Artichoke & Parmesan Dip - Carrots, celery, broccoli and Titledown's fresh baked beer bread, are paired with our artichoke dip
Small \$21.99 Large \$31.89

Packerland Platter - Variety of sliced Wisconsin cheeses, salami, bison hot sticks and crackers
Small \$26.39 Large \$37.39

Antipasto Platter - Combination of cubed Wisconsin cheeses, thick cut salami, a mix of olives, and a mix of tomatoes and artichoke hearts
Small \$28.59 Large \$45.09

Meatballs - Served in your choice of a Swedish mushroom sauce or BBQ sauce
Small \$34.09 (100 pieces) Large \$46.19 (180 pieces)

Drunken Shrimp Cocktail - Jumbo shrimp served cold with "Railyard Ale" remoulade and "Canadeo Gold" Cocktail sauce
\$32.99 per pound of Shrimp

Cocktail Wieners w/BBQ Sauce \$34.09 (250 pieces)

Taco Dip served with 2 pounds of tortilla chips \$29.69 (Serves 10-15)

Savory Rye Puffs- House made rye puffs filled with a savory meat and cream cheese filling
\$52.79 (50 pieces) \$84.69 (80 pieces)

Buffalo Chicken Dip – Buffalo chicken and cream cheese dip spiked with blue cheese crumbles and served with house made tortilla chips and crostini.
\$29.69 (served 10-15)

Pot Stickers - Steamed dumplings stuffed with pork, served with a spicy garlic sauce
\$33.23 (25 pieces)

Spanakopita – Feta cheese and spinach stuffed phyllo pastry triangles \$60.49 (25 pieces)

Bacon Wrapped Scallops – Served with a brown sugar brandy glaze \$91.87 (25 pieces)

Nacho Bar – House made tortilla chips, grated cheddar, black beans, cheese sauce, jalapenos, salsa, sour cream all arrayed out for you to make your perfect plate of nachos!
\$3.30 per person

Slider Bar – Mini slider hamburgers accompanied by cheese, lettuce, tomato, onion, sliced pickles and condiments. Top your burger any way you'd like.
\$2.20 per slider

Lunches

Soup * Salad * ½ Sandwich \$9.99 per person

The guests will all receive a half of a deli sandwich (turkey, ham, lettuce, tomato and onion, on a barley roll), pasta salad, and a cup of soup (soda and coffee are included)

Sandwich and Salad Box Lunch \$9.99

Perfect for take-out and meetings! A deli sandwich (turkey, ham, lettuce, tomato and onion, on a barley roll), pasta salad, pickle and a cookie. (Must be ordered 24 hours in advance)

Deli Sandwich Party \$11.99 per person

Make your own perfect deli sandwich bar! A selection of four deli sandwiches on our house made bread, are served with platters of sliced cheese, lettuce, tomato and onion, as well as condiments. Includes side of pasta salad and cookies. Soda and Coffee Included (The price is based on one sandwich per person)

Dinners

For groups over 20 people, we ask that you choose 3 of the following dinner options to present to your group.

Titletown needs firm entrée counts for each of your chosen entrées 7 days prior to your event.

Non-alcoholic beverages are included in all dinners. Linen napkins and tables clothes are included for plated dinners and pub dinner selections.

Plated Dinner Options:

Plated Dinners include: Non alcoholic beverages, pub salad w/ balsamic vinaigrette and fresh baked breads.

Smoke House Sirloin \$19.99

8oz. sirloin seasoned and grilled to medium, accompanied smashed baby red potatoes, fresh sautéed vegetables. Sautéed mushrooms and onions available for \$1.50 per person.

Sno-Cap Beef Short Ribs \$17.99

Boneless beef short ribs braised in "Railyard Ale", finished on our open-flame grill and topped with "Sno-Cap Root Beer" BBQ sauce. Sided by smashed baby red potatoes and fresh sautéed vegetables.

Smothered Chicken \$18.99

Chicken breasts smothered with cheddar cheese, mushrooms, and onions served with rice and fresh sautéed vegetables.

Harvest Chicken \$18.99

Grilled chicken breasts layered with apple-bacon stuffing over roasted butternut squash and red skin potato hash, topped with sage and blue cheese butter.

Baked Cod \$17.99

Marinated in lemon herb butter and served with rice, fresh sautéed vegetables and drawn butter.

Brown Sugar Salmon \$19.99

Atlantic salmon grilled to medium rare with a brown sugar chili spiced rub served with an asiago polenta cake, roasted corn succotash and topped with sweet chili vinaigrette.

Dinners Continued

Non Plated Dinners:

Pub Dinners

Pub Dinners include: Non alcoholic beverages (soda, coffee, tea), pub salad w/ balsamic vinaigrette, fresh baked breads, appropriate starch (with the exception of pasta entrees), sautéed vegetables and your choice of entrée(s)

Smothered Chicken

Spicy Garlic Chicken

Brown Sugar Salmon add \$1.99

Baked Cod

Beer Braised Beef Tips

Titletown's Cheesy-Mac

Italian Sausage Pasta Bake

*\$16.50 per person for 1 entrée * \$18.50 per person for 2 entrees * \$20.50 per person for 3 entrees*

Picnic Party

Includes: Non-alcoholic beverages, cookies, buns and appropriate condiments, your choice of two sides, your choice of entrée(s)

Sides options: Roasted Potato Salad, Baked Beans, Cucumber Salad, Pasta Salad

Entrée options: Burger, Brat, Big City Reds Beef Hot Dog, Smoked Pulled Pork with Sno-Cap BBQ Sauce, Grilled Chicken Breast, Cajun Chicken and Sausage Skewers

2 Entrées per person \$14.50, 3 Entrées per person 16.50, 4 Entrées per person 18.50

Desserts

Titletown Brewing Company proudly serves from scratch, fresh baked desserts made by our Baker Maureen Doherty and Executive Chef Molly Bluma. We offer petite desserts, as well as whole cakes, to go with any of the above lunch or dinner options. Maureen would be happy to meet with you if you would like something not on our menu.

Traditional Carrot Cake - Carrot cake with cream cheese frosting, the edges are rolled in crushed walnuts. \$2.75 per piece

Apple Brown Bette (seasonal, available upon request) - a tart apple crisp served warm with cinnamon, brown sugar, and nutmeg, topped with a cinnamon anglaise and vanilla bean ice cream. \$2.75 per piece

Black & Tan Brownie - A rich brownie full of walnuts and a creamy cheesecake layer, served warm with cinnamon anglaise and vanilla bean ice cream. \$2.75 per piece

Cheesecake - Our Baker Maureen comes up with a new, rotating flavor of cheesecake everyday. If you have any thing special in mind, we will be happy to accommodate you. \$2.75 per piece

Dessert Bar Platter – Three assorted seasonal dessert bars and pastries (approx. 45 2x2 size bars) \$99.00

Assorted Cookies Platter \$1.10 a piece - minimum order of 24 cookies

- Dessert Platter can be adjusted for any size group
- We are able to honor most special requests, please inquire
- Cakes can be ordered with at least 48 hours notice

All Menu Selections and Prices are Subject to Change
We can guarantee prices 60 days before your event.

Your reservation is secured with a counter signed contract and receipt of deposit.