

A buffet table is set up with a white tablecloth and a dark blue skirt. Two stainless steel chafers are open, revealing empty trays. To the left, a vase holds a bouquet of colorful roses. In the foreground, a stack of black plates and a small lit candle in a decorative holder are visible. The background is a plain, light-colored wall.

# The Menu

Explore our menu for a delicious selection of dishes that will make your celebration unforgettable!

# Appetizers

Serves 24 Guests

## Caprese Platter.....\$80



Mozzarella cheese, grape tomatoes and fresh basil leaves, topped with parmesan cheese and a balsamic reduction drizzle

## Bacon Jalapeño Poppers.....\$120



Fresh jalapeños filled with cream cheese and topped with bacon crumbles

## Lettuce Wraps.....\$150

Choice of sautéed chicken or mushrooms mixed with vegetables in a sesame sauce and served with lettuce leaves

## Chips and Dip.....\$100



Warm tortilla chips, queso and choice of house made pico de gallo or salsa

## Buffalo Chicken Dip.....\$100

Tortilla chips with warm house made buffalo chicken dip



Vegetarian   Gluten Friendly   Dairy Free

## **Sweet and Tangy Meatballs.....\$120**

Slow cooked beef meatballs tossed in a sweet chili sauce

## **Garlic Cheese Curds.....\$100**

Handmade, battered white cheddar curds paired with ranch dipping sauce

## **Shrimp Cocktail.....\$120**

Premium shrimp with a tangy house made cocktail sauce and lemon wedges

## **Chicken/Pork Chop Bites.....\$150**

Chicken or pork grilled to perfection with house made seasoning

## **Kabobs**

Vegetarian.....\$120

Chicken, Beef, or Shrimp.....\$150

Surf & Turf.....\$170

Skewered meat or vegetables with teriyaki or butter garlic sauce

## **Seasonal Fruit Tray.....\$75**

## **Vegetable Tray.....\$75**

## **Charcuterie Board.....\$120**



**Vegetarian**



**Gluten Friendly**



**Dairy Free**

# Casual Buffets

Priced Per Person

## Pizza Bar.....\$12

16" pizzas made with house five-cheese blend. Choice of three toppings per pizza: pepperoni, sausage, bacon, onions, green peppers, black olives, and pineapple. Specialty Pizza Available Upon Request

## Boneless Wing Bar.....\$16

Crispy golden boneless wings covered in your choice of BBQ, Buffalo, or Dry Rub, paired with ranch and blue cheese dressing, carrots, and celery

## Pasta.....\$16

Cavatappi noodles accompanied with marinara and alfredo sauce. Served with salad. Add roasted vegetables, grilled chicken breast, or Italian meatballs (\$4)

## Sandwich and Salad.....\$16

Choose two sandwiches: Chicken Salad, Ham and Swiss, Turkey Cheddar, or Veggie Hummus. Choose one salad: Garden or Caesar. Served with chips and fruit



Vegetarian



Gluten Friendly



Dairy Free

## **Taco/Nacho Bar.....\$16**

Choice of corn tortillas or chips. Choice of two fillings: chicken, carnitas, taco beef, or fajita vegetables. Includes: lettuce, shredded cheese, sour cream, pico de gallo and salsa. Add guacamole (\$1)

## **Fish Fry Bar.....\$20**

Crispy beer battered Atlantic cod with steak cut fries, house made coleslaw, fresh lemon wedges, and tartar sauce

## **Cheeseburger Sliders.....\$16**

Burger Sliders on Hawaiian buns with ketchup, mustard, mayo, and pickle toppings available. Served with fries

## **BBQ Sandwich.....\$16**

Choice of pulled chicken or pork, lathered in BBQ sauce, accompanied by brioche bun, aioli, pickles, and coleslaw

## **Kids Meals:**

**Priced per person. No minimum required. Plated.**

## **Chicken Nuggets.....\$10**

Served with french fries and fresh fruit

## **Mac and Cheese.....\$10**

Served with french fries and fresh fruit



**Vegetarian   Gluten Friendly   Dairy Free**

# Dinner Buffets

Priced Per Person

## Entrées for \$25 per person:

### Chicken Caprese 🌿

Herb marinated chicken breast baked with tomatoes and mozzarella cheese, topped with fresh basil and balsamic reduction drizzle

### Lemon Chicken

Pan seared chicken breast cooked with capers and shallot butter

### Pork Loin 🌿 🥛

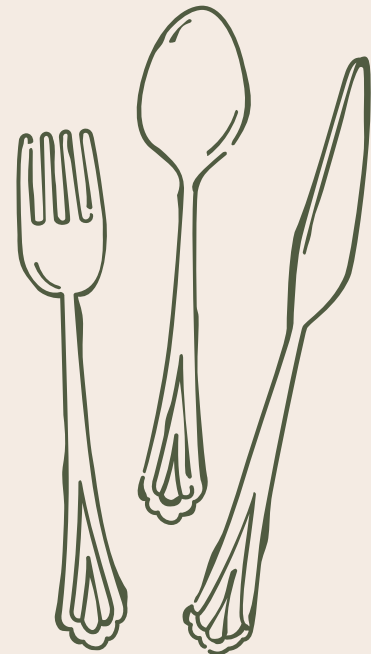
Tender pork loin marinated in house pineapple sauce

### Glazed Salmon 🌿 🥛

Grilled salmon fillet glazed with sweet chili sauce

### Pasta Primavera 🌿

Fresh seasonal vegetables tossed with a garlic red sauce topped with fresh grated parmesan cheese



Vegetarian



Gluten Friendly



Dairy Free

# Entrées for \$30 per person:

## Short Rib

Slow cooked beef braised in our signature Fat Pants beer

## Prime Rib

Tender prime rib served medium rare with au jus and a side of horseradish sauce

***\*Want to offer two entrée options? Pricing will be determined by the specific combination selected. Please inquire for a custom quote.\****

## Side Options:

- Sautéed Green Beans  
- Roasted Root Vegetables   
- Seasonal Steamed Vegetables   
- Sweet & Savory Carrots   
- Balsamic glazed brussel sprouts with prosciutto 
- Herb Roasted Potatoes   
- Garlic Mashed Potatoes 
- Cilantro Lime Rice  
- Ancient Grains with Kale   
- Fire Roasted Poblano Corn  

## Note:

- Priced per person. Event groups are limited to a minimum of 20
- All buffets include 2 sides, salad (caesar or garden), and dinner rolls
- Prices subject to sales tax and gratuity



**Vegetarian   Gluten Friendly   Dairy Free**

# Dessert Buffets

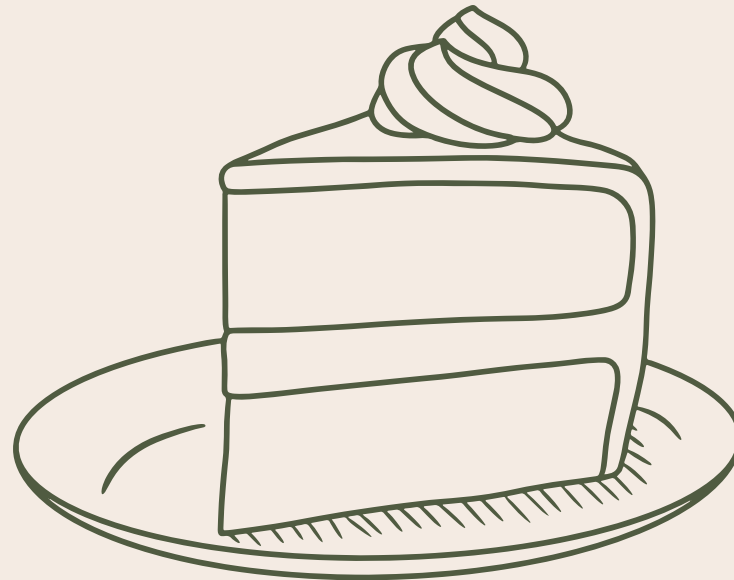
Priced Per Person

## Classic Dessert Bar...\$6

Cookies, brownies, blondies & mini cheesecakes

## Signature Dessert Bar...\$10

Pastel de nata, chocolate lava cake, chocolate ganache brownie cheesecake & tiramisu



# Breakfast Buffets

Priced Per Person

## **Classic.....\$16**

Scrambled eggs, cheesy hashbrowns, bacon, and toast with butter and jelly

## **Connoisseur.....\$20**

Scrambled eggs, cheesy hashbrowns, bacon, variety of pastries, and fresh fruit

## **Add-On:**

## **Waffle and Berries.....\$5**

Belgium waffles accompanied with butter, syrup, and fresh berries

## **Beverages:**

**Cranberry Juice.....\$10/pitcher**

**Orange Juice.....\$10/pitcher**

**Coffee Station.....\$2/person**



Vegetarian



Gluten Friendly



Dairy Free

A tray of various cocktails and fresh fruit including strawberries, blackberries, and a peach.

# Bar Service

Explore bar service options tailored  
to fit any event

# Bar Service

Includes private bartender, glassware, water station,  
ice, paper napkins, and garnishes.

Please note: options are subject to change based on availability.  
No outside alcohol allowed. Gratuity will be given via tip jar. If you do  
not wish to have tip jars present, the host will pay a 20% gratuity.

We're happy to offer a full bar experience, serving

***-8 different Fat Pants beers (\$8)***

***-4 Bomb Hard Seltzers (\$8)***

***-Wine (\$8-\$20/glass)***

***-Spirits & Cocktails (\$11-15/glass)***

***-Flying Cloud THC Sodas & Lemonades (\$10)***

***-Canned Soda & NA options (\$5)***



Please ask the event coordinator for our  
current list of wine & spirit offerings.

## Drink Tickets

- We'll provide a roll of raffle tickets for you to distribute to guests. Hand out as many as you'd like — you'll only be charged for the tickets that are redeemed.
- Redeemable only at the private bar in HopSpot Brew Hall.
- Valid for host-selected drinks only (other drinks available for purchase).
- Orders are added to a running tab on a pre-authorized host card.



## Cash Bar

- Guests pay for their own drinks with cash or card.
- Host may pre-select up to 6 wines and 4 cocktails to offer.
- All drink purchases at the private bar count toward the food & beverage minimum.

## Hosted Bar

- The host covers all guest drinks, charged on consumption.
- **Full Bar** includes beer, hard seltzer, wine, cocktails, sodas, NA drinks, and THC beverages
- **Basic Bar** includes beer, hard seltzer, wine, sodas, and NA drinks (cocktails & THC drinks available for purchase)

## Open Bar

- Pay a flat hourly rate per guest for unlimited beverages. Choose from the options below:

### **Basic – \$20/person for 2 hours; \$7 per additional hour**

Includes: Beer, hard seltzer, Pinot Grigio, Pinot Noir, Brut, and non-alcoholic beverages.

### **Signature – \$25/person for 2 hours; \$8 per additional hour**

Includes all Basic options, plus: Sauvignon Blanc, Malbec, Rosé, vodka, tequila, rum, and gin.

### **Premium – \$30/person for 2 hours; \$10 per additional hour**

Includes all Signature options, plus: Chardonnay, Cabernet Sauvignon, Prosecco, whiskey, and liqueurs.

## **Champagne Toast.....\$5/ glass**

Add a celebratory glass of champagne for each guest — perfect for toasts and special moments!