



Thank you for choosing Ledgeview Brewing Co. to cater your event! Chef Craig has multiple years of experience working events such as yours and can't wait to start planning for your big day. Whether it's a wedding, a graduation, or a business event; Ledgeview has you covered! After making your selections, give Abby a call at 574-376-4445 Wednesday-Sunday and she'll walk you through the process. Cheers!

## Available Catering Options

### Off Site

#### Pick up

We make all of your food and have it ready for you in appropriate sized containers here at the restaurant. You pick it up and take it back to your party. Please see attached price list if you're in need of catering equipment.

Cost: cost of food, tax, gratuity appreciated

#### Drop off

We make all of your food, pack it to go, deliver it to you in disposable containers, set it out for you, and then we leave. You hold any extra food and serve as you see fit. Please see attached price list if you're in need of catering equipment.

Cost: cost of food, tax, 18% gratuity for delivery with a maximum of \$100

#### Catered Event

We make all of your food, bring it to your party site, set it up using our chafing equipment and fuel, maintain levels of food throughout your party, and at the end of event we break down and remove all equipment leaving area looking as it did before we arrived.

Cost: cost of food, tax, 18% gratuity, \$15 per hour/per attendant

### In house

#### Patio buy out (5 hours, does not include restaurant)

Cost: \$1,500 minimum food and beverage spend (\$375 per extra hour), tax, 18% gratuity

#### Restaurant buy out (5 hours, includes patio space)

Cost: \$4,000 minimum food and beverage spend (\$1,000 per extra hour), tax, 18% gratuity



## Catering Menu

Amounts of food needed will depend on how many people are at your event and how many choices you wish to provide. Abby will be happy to discuss and recommend amounts based on your choices.

### Meats

#### **Smoked Beef Brisket**

Black Pepper Spice, Sliced to Order

½ pound – \$12

1 pound – \$22

#### **Pulled Pork**

*Citrus-Brined Boston Butt, Smoked Low & Slow*

½ pound – \$9

1 pound – \$18

#### **Pulled Chicken**

*All dark meat, brined and spiced*

½ pound - \$8

1 pound – \$16

#### **Sliced Turkey**

*Marinated, spiced, and smoked*

½ pound – \$9

1 pound – \$18

#### **St. Louis Style Ribs**

Dry-Rubbed, Glazed, Slow Smoked Over Cherry Wood

Sliced into individual ribs

Full Slab – \$24

### Sides

Green Beans | Vinegar Coleslaw

Ranch Potato Salad | Mac 'n Cheese

Applesauce

Quart (serves 5-6) – \$12

### Desserts

#### **Smoked Chocolate Chip Brownies**

Two Brownies, Cherry Compote, Cinnamon

Cinnamon Sauce, Vanilla Ice Cream,

Candied Cocoa Nibs

Serves 12 - \$24

#### **Apple Cherry Crisp**

Spiced apples and cherries, brown sugar

Crumble, Vanilla Ice Cream

Salted Caramel Sauce

Serves 12 - \$24

### Appetizers

#### **Mac N Cheese Croquettes (in house events only)**

\$1 - each

#### **Fried Ribs (in house events only)**

\$2 - each

#### **Smoked Chicken Wings**

\$2 - each

#### **Brisket Sliders**

\$2 - each

#### **Chili Cheese Fries (in house events only)**

\$12 – Serves 4-5

#### **Sweet Potato Nachos (in house events only)**

\$12 – Serves 4-5

### Breads

#### **Full Size Brioche Buns**

\$1 – each

#### **Slider Buns**

\$.50 – each

#### **Hawaiian Rolls**

\$8 – pk of 24

### Equipment

#### **Formal Plastic Dinner Plates**

\$.50 – each

#### **Formal Plastic Dessert Plates**

\$.40 – each

#### **Rolled Formal Plasticware (fork, knife, and spoon in paper napkin)**

\$.30 - each

#### **Chafing Fuel (2 needed per Chafing dish stand)**

\$3 - each

#### **Chafing Dish Wire Rack Stand**

\$5 - each

#### **Disposable Serving Spoons and Tongs**

\$.50 - each