

DUCLAW BREWING COMPANY

CATERING MENU



Arundel Mills Location



7000 Arundel Mills Circle, Suite R4, Hanover, MD 21076
p. **410-799-1166** f. 410-799-8211

- Outdoor Dining available
- Buffet and Plated meals
- Convenient to I-95
- Complimentary High Speed Wireless Internet Access
- Convenient to BWI and D.C.
- Entire Facility available
- Retail Items available for your guests (T-shirts, hats, glasses)

Bel Air Location



16 A Bel Air South Parkway, Bel Air, MD 21015
p. **410-515-3222** f. 410-515-6672

- Private Room
- Entire Facility available
- Outdoor Dining available
- Buffet and Plated meals
- Convenient to I-95
- Complimentary High Speed Wireless Internet Access
- Choice of music
- Retail Items available for your guests (T-shirts, hats, glasses)

Bowie Town Center Location



4000 Town Centre Blvd., Bowie, MD 20716
p. **301-809-6943** f. 301-809-0833

- Private Room
- Buffet and Plated meals
- Convenient to BWI and D.C.
- Complimentary High Speed Wireless Internet Access
- Choice of music
- Entire Facility available
- Retail Items available for your guests (T-shirts, hats, glasses)

QUESTIONS? Call _____ at _____

Don't see what you want? Ask our Sales and Catering Department to customize a package for you. We can accommodate any budget and most special requests.

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Individual Hors D' Oeuvre

Crab Dip

Creamy mixture of crab meat and cheddar cheese served with toast points. \$95

Jalapeno Shrimp Rangoons (40 each)

Fried wontons stuffed with a zesty mix of blackened shrimp, roasted jalapenos and cream cheese. Served with Thai Dipping Sauce. \$55

Buffalo Chicken Dip

Fresh pulled chicken in a spicy mixture of blue cheese, cheddar, and hot sauce. Served with celery and toast points. \$55

Mini Crab Cakes (60 each)

Hand-rolled mini Maryland crab cakes broiled to perfection. \$125

Shrimp and Crab Toast (50 each)

Pan seared shrimp mixed with a creamy crab dip served on cut baguette bread and topped with mozzarella. \$55

Coconut Shrimp (50 each)

Butterflied shrimp coated with sweet toasted coconut and fried to golden perfection served with our own Firecracker Sauce. \$70

Chicken Salad in Phyllo Cups (50 each)

Pulled chicken, celery, eggs and mixed spices combined in a phyllo cup topped with a pinch of Old Bay. \$50

Chicken Potstickers (50 each)

Delicate wonton wrappers stuffed with chicken and crispy vegetables served with spicy Thai Dipping Sauce. \$80

Bruschetta

Toasted bread points served with fresh chopped Roma tomatoes, chopped garlic, basil, and drizzled with olive oil. \$45

Spicy Mesquite Quesadilla Sticks (50 each)

Mesquite-grilled chicken wrapped in a crisp spring roll, fried, and served with sour cream and Pico de Gallo. \$80

Rockfish and Hushpuppies (50 each)

Deep fried Pacific Rockfish and country style hush puppies served with a homemade tartar sauce. \$95

Shrimp and Crab Spring Rolls (50 each)

Thin spring roll skin folded around seasoned crab, shrimp, and vegetables. \$90

Mini Buffalo Tenders (40 each)

Deep fried mini chicken tenders tossed in our buffalo sauce and over fries. Served with blue cheese and celery. \$70

Misfit Red Roster Wings (50 each)

Large wings and drummettes seasoned, fried and then tossed in your selection of sauce (Carolina BBQ, Mild Hot Sauce, Blackberry BBQ). Served with blue cheese and celery. \$60

Nacho Bar

Tri colored nachos served with all the fixings to make the perfect nacho. Comes with cheddar cheese, onions, chili, jalapenos, sour cream, and pico de gallo. \$60

Meatballs (50 each)

Meatballs tossed in our signature sauce mixture of BBQ and marinara. \$40

Don't see what you are looking for... ask us!

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Trays and Platters

(All trays serve approximately 15 - 20 people)

Deli Tray

Ham, Roast Beef, Smoked Turkey with sliced Swiss, Cheddar, and American cheese. Also includes Mini deli sandwich rolls, mustard, mayonnaise, lettuce, tomato and onion. \$110

Vegetable Crudité

Seasonal vegetables with Ranch for dipping. \$50

Cheese Tray

Smoked Gouda, Pepper Jack, Aged Cheddar, and Swiss served with spicy mustard. \$80

Fruit Tray

Seasonal melons and berries served with yogurt and strawberry dipping sauce. \$75

Dessert Tray

Chocolate chip and sugar cookies served alongside chocolate and blondie toffee brownies. \$70

Caesar Salad

Romaine lettuce tossed with croutons, parmesan cheese and creamy caesar dressing. \$40

Sweet Pecan Salad

Salad mix blend tossed with pecans, apples, blue cheese, and sweet pecan dressing. \$45

Beverage Options

Beverages

Any package that includes unlimited beverages includes the following choices:



Soft Drinks may be changed to include Hank's bottled sodas for an additional \$2 per person.

Liquor Options

#1 Cash Bar Option

Guests pay as they go.

#2 Host Bar Option Per Person

Done per person, per hour. Minimum of 25 people for at least 2 hours.

\$8 per person—for base drink package, includes beer and following wines *Simply Naked* (Chardonnay), *Lagaria* (Pinot Grigio), *Grayson Cellars* (Cabernet), and *Buehler* (White Zinfandel).

\$10 per person—base package PLUS rail liquor

\$12 per person—base package PLUS premium liquor

\$14 per person—base package PLUS premium liquor, and frozen drinks

#3 Host Bar Per Drink Option

Charged per drink, regular menu pricing applies.

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In a hurry? Try our EXPRESS Lunch Package

\$10* per person (10 person minimum)

Your Choice of the following

Pecan Chicken Salad
Sweet Pecan Salad
Pecan Chicken Salad Sandwich with Misfit Chips
Turkey Melt with Misfit Chips
Chili Bowl
BBQ Beef Brisket
Soup of the day and house salad or side caesar

Includes unlimited soft beverage of your choice
Pepsi products, Ice Tea or Coffee

Available add-ons per person:

Change Misfit Chips to French Fries .50 per person
Add assorted cookies \$2 per person
Add cookies and brownies \$3 per person
Add coffee or hot tea after meal \$1.75 per person
Add soup of the day or salad as an appetizer \$2 person

Breakfast Meeting Package

#1 Continental Breakfast Option

\$8* per person
Coffee, Tea and Juice, assorted Danish and bagels

#2 Continental Plus Breakfast Option

\$12* per person
Coffee, Tea and Juice, assorted Danish, bagels, seasonal fruit tray and yogurt parfait

#3 Buffet Breakfast Option

\$15* per person (minimum of 30 people)
Coffee, Tea and Juice, assorted Danish, Bagels, Bacon, Sausage, Scrambled Eggs, Breakfast Potato, and a seasonal fruit tray.

Happy Hour Package

\$20* per person (minimum 15 people)

ONLY available during locations posted Happy Hour days and times. May vary by location.

Vegetable Crudit  and Cheese Tray

Seasonal vegetables with Ranch for dipping. Smoked Gouda, Pepper Jack, Aged Cheddar, and Swiss served with and spicy mustard.

Your selection of selected DuClaw draft beer for a 2 hour period

Choice of 3 of the following:

Pot Stickers
Wings
Bruschetta
Shrimp and Crab Toast
Mesquite Sticks

Additional add-ons available per person

Logo Pint Glass \$3
Growlers \$15

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\$15* Menu Package

(Minimum 15 people)

Soup of the day or House Salad/Caesar Salad

Thousand Island, Bleu Cheese, Ranch, Pepper
Parmesan, Lemon Honey, and our House Dressing.

Includes unlimited beverage of your choice

Pepsi products, Iced Tea or Bottled Water

Your choice of the following

Burger of your choice

Penne Mozzarella Marinara

Turkey Melt

Venom and Chips

Jerk Chicken

Buffalo Chicken Salad

Spinach Salad

Sweet Pecan Salad

Grilled Chicken Salad

Note: All sandwiches are served with Misfit Chips

\$25* Menu Package

(Minimum 15 people)

Buffet option available choose any two starred (★)
items. (Serves 20-25 people)

Soup and Caesar Salad

Vegetable Crudité

Seasonal vegetables with Ranch and Pepper
Parmesan Dressing for dipping.

Your choice of the following

★ Pepper Jack Penne Pasta

Penne pasta, diced tomatoes, julienned peppers
and onions tossed in our Pepper Jack Cream Sauce,
topped with blackened chicken. Served with a grilled
toast point.

Ribeye

Fresh ribeye steak grilled to order and topped with
mustard remoulade. Served with crispy onion straws,
served with mashed potatoes, and steamed broccoli.

Pork Pastry Puff

Delicate puff pastry brushed with honey, layered
with Swiss cheese and wrapped around a grilled pork
medallion. Drizzled with hollandaise and sweet rasp-
berry sauces and served with mashed potatoes, and
steamed broccoli.

★ Chicken Baltimore

Sautéed chicken breast topped with julienned
prosciutto ham, garnished with lump crab meat, and
topped with Hollandaise sauce. Served over rice and
topped with tender asparagus.

★ Spicy Jambalaya

Sautéed chicken, shrimp and sausage tossed with
peppers and onions in a Spicy Creole sauce, served
over spicy rice.

★ Penne Mozzarella Pasta.

Penne pasta tossed with sausage, onions, marinara
sauce, and topped with mozzarella. Served with a
grilled toast point.

★ Jerk Chicken

Chicken marinated in tropical juices and spices, served
over fragrant yellow rice and topped with pineapple
salsa. Served with a side of steamed broccoli.

Includes beverage of your choice

Pepsi products, Iced Tea or Bottled Water

Assorted cookie and brownie platter

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BBQ Options

Available for groups of 50 or more

#1 All American BBQ (off-site)

\$20* per person

BBQ Brisket with Carolina Barbecue Sauce

OR

Variable Sized Barbecued Pig

#2 Traditional Cookout

\$12* per person

Hot Dogs and Hamburgers

Each options include:

Rolls, Cole Slaw, Classic Baked Beans, Potato Salad, Lettuce, Tomato, Onions, and Condiments

The DuClaw Brewing Company Beer Trailer

A Perfect Accessory for Any Event



We offer the DuClaw Brewing Company beer trailer for select off-site events. The trailer is available either with a menu package or for beer service alone. Contact the Sales and Catering Department for more information.

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Banquet Information

Décor

All banquet events come with the buffet line skirted with DuClaw logo table linens in a striking grey and black color scheme. Alternate color schemes are available for an additional charge. Dining tables are not typically covered, although linens are available for an additional charge. Color and selection may vary depending on location. Our chairs are not skirted or wrapped for standard package events. Should you desire a bow, wrap or draping for chairs it is available for an additional charge.

Our standard packages do not include centerpieces or flowers. Guests are permitted to provide their own floral arrangements and/or centerpieces if desired. We also offer the option of DuClaw provided centerpieces and/or candles for an additional charge. The available selection and pricing varies based upon location. Please consult the sales manager for further information.

Balloons, streamers, crepe paper, confetti, and other related decorations are permitted for all private events. If the decorations are provided to our staff a minimum of 1 hour before the event, we will be happy to hang them according to the directions of the host.

The plateware used for group functions is our standard white chinaware. Should guests desire a different type of plateware or pattern, various selections are available for an additional fee. The Glassware provided is our standard glassware that is used within the restaurant. Should alternate glassware be desired, it is available for an additional fee.

A separate cake table and/or gift table can be provided upon request. Additionally a cake stand and knife are also available dependent upon the size of the cake. This must be specified in advance and there is no charge for this.

Ambiance

If your event is being held in one of our private dining rooms you may choose the particular lighting level desired. Otherwise, lighting will be dictated by the standard lighting levels used throughout the restaurant for that particular time of day.

Specific music selections may be made by the host if the event is being held in one of the private dining areas. Otherwise the music will be an appropriate selection made by DuClaw Brewing Company

Food and Drink

As specified in the contract, the guaranteed guest count (the minimum number for which you will be charged) is due 2 weeks in advance. The final guest count is due 48 hours in advance. The chef will prepare enough food to serve the final head count plus an additional 5%. Should the number of attendees exceed the final count plus 5%, the chef will exercise his/her discretion in what additional will be provided.

With the exception of platters and trays, left-over food is not permitted to be taken to-go.

No alcohol is permitted to leave the premise nor to be brought onto the premises. All alcoholic beverages must be purchased through and consumed on the property of, DuClaw Brewing Company.

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Client: _____
Contact Person: _____
Day Phone Number _____
Fax Number _____
E-mail _____
 Type of Function: _____
 Restaurant Location: _____
 Number of Guests: _____
 Event Date: _____
 Event Time: _____
 Seating Arrangement: _____

Rentals: _____

Other Specifics/Special Requests: _____

Sample Check

Hors D'oeuvres Total	\$	_____
Entrée Total	\$	_____
Dessert Total	\$	_____
Beverage Total	\$	_____
Misc.	\$	_____
Subtotal	\$	_____
20% Service Charge	\$	_____
Room Fee	\$	_____
Attendant Fee	\$	_____
6% Tax	\$	_____
Total Due Before Deposit	\$	_____
Less Deposit Received	-\$	_____
Total Due on the day of	\$	_____

Deposit Received on _____ **Check** or **CC**

For Payment See: _____

Beverages:	Time: _____	Time: _____	Time: _____
	Hors D'oeuvres:	Entrées:	Dessert:
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

The final menu selections and their counts are due 2 days in advance of the event. The guaranteed guest count is due 14 days in advance. This number will be considered the minimum for which you will be charged.

For liability purposes the law prohibits consumption of alcoholic beverages by persons under the age of 21. The customer hosting a function is responsible for any damaged, stolen, or lost equipment or furnishings. **The final balance is due at the conclusion of your event.**

I fully understand and accept that deposits are not refundable or transferable.

Proposed By: _____ **Date:** _____

Accepted By: _____ **Date:** _____

DuClaw Brewing Company's Catering Terms and Conditions

Food & Beverage/Guarantees

- The Guest may adjust the "guest guarantee" until 48 hours in advance. This number is considered a guarantee, not subject to reduction and charges will be made accordingly.
- All guarantees are to be noted on your contract and faxed to DuClaw Brewing Co. 48 hours in advance.
- The Chef will prepare for up to 5% over the guarantee only, should the actual count exceed the 5% the restaurant reserves the right to select the menu for the overage.
- Food and beverage prices are guaranteed with a signed contract.
- No food or beverage of any kind will be permitted to be brought into the DuClaw Brewing Co. by the Guest or any of the their invitees from the outside without the written permission of DuClaw Brewing Co.. DuClaw Brewing Co. reserves the right to make a charge for the service of such food or beverage.
- Reservations will be held for up to 15 minutes past the contracted time. Should the group arrive after the 15 minute grace period guests will be seated on a space available basis.

Deposits/Tax Exempt Status

- A \$200 deposit is necessary on all space that is booked on a definite basis, due upon signing the contract to confirm the event. The remaining balance and any incremental costs incurred during actual event, will be due in full at end of function. Deposits & cancellation policies for buyouts will be outlined in an attached document.
- In order to be eligible for tax exempt status, DuClaw Brewing Co. must have a copy of your tax exempt certificate submitted with your signed contract.

Function Locations

- DuClaw Brewing Co. reserves the right to change the location as specified in this contract if the number of guests should change or if deemed necessary by DuClaw Brewing Co..
- Guests will conduct their function in an orderly manner, and in full compliance with the rules of the DuClaw Brewing Co. management and with all applicable laws, ordinances and regulations.
- DuClaw Brewing Co. reserves the right to exclude or eject any and all objectionable persons from the function (s), at DuClaw Brewing Co. premise, without liability.
- In the best interest of the Guest, DuClaw Brewing Co. reserves the right to make the decision regarding outdoor functions.

Cancellation Policy

- Should your group cancel prior to your event your deposit will be forfeited.

Damage Consideration

Guest will not affix or permit anything to be affixed to the walls, floors, ceilings, furniture, fixtures or any other DuClaw Brewing Co. property unless approval is given by DuClaw Brewing Co., in advance, in writing. In the event, any foregoing is done without the DuClaw Brewing Co.'s authorization, the cost of any repair and/or replacement will be paid by the Guest.

In the event that this agreement is signed in the name of a corporation, partnership, association, club, or society, the person signing represents to the DuClaw Brewing Co. that she/he has full authority to sign such contract and that in the event that she/he is not so authorized, she/he will be personally liable for the faithful performance of this agreement.

Signed: _____ Date: _____

Title (If applicable): _____ Company (If applicable): _____

Event Date: _____ Group Name: _____