

# **RIVER CITY BREWING CO.**

## **LARGE PARTY MENUS**

### **DINNER**

#### **PARTY 1**

**29.00 PER PERSON**

**36.46 INCLUDING TAX AND 18% GRATUITY**

#### **PARTY 2**

**\$34.00 PER PERSON**

**42.75 INCLUDING TAX AND 18% GRATUITY**

#### **PARTY 3**

**41.00 PER PERSON**

**51.56 INCLUDING TAX AND 18% GRATUITY**

**\*THESE MENUS ARE SERVED SIT DOWN.**

**\*ALL APPETIZERS MENTIONED ARE SERVED BANQUET STYLE**

**\*SERVER TAKES EACH GUESTS ORDER FROM THE OPTIONS AVAIALBE**

**\*DRINKS ARE NOT INCLUDED**

**\*DESSERTS CHOICES ARE FLEXIBLE**

**\*ALL SPECIAL REQUESTES MUST BE STATED IN THE CONTRACT**

**THANK YOU FOR CHOOSING  
RCBC**

# **RIVER CITY BREWING CO.**

## **PARTY 1**

### **FIRST COURSE**

#### **RIVER CITY CORN CHIPS**

SPICY GARLIC-WHITE BEAN DIP AND HOUSEMADE CHARRED TOMATO SALSA

**AND**

#### **BRUSCHETTA**

GARIL BASIL TOMATO – ARTICHOKE HEART – OLIVE SPREAD SERVED ON TOASTED CROSTINI

### **SECOND COURSE**

#### **HOUSE SALAD**

MIXED SUMMER LETTUCES, TOMATOES, CARROTS, RED ONION, CROUTONS AND BUTTON  
MUSHROOMS AND CHOICE OF RANCH DRESSING OR BALSAMIC VINAIGRETTE

### **MAIN COURSE**

**CHOICE OF:**

#### **GRILLED GERMAN SAUSAGES**

BAVARIAN POTATO SALAD, BACON-APPLE KRAUT  
AND HOF BRAU MUSTARD

**OR**

#### **CHICKEN MARSALA**

SERVED WITH SLICED MUSHROOMS, BABY SPINACH, SUN DRIED TOMATOES  
AND FETTUCCHINI PASTA

**OR**

#### **ASIAN GRILLED PRAWN SALAD**

SKEWERED PRAWNS ON A SALAD OF BABY GREEENS WITH A LIME CILANTRO VINAIGRETTE, SCALLIONS,  
CARROTS, CUCUMBERS, TOMATOES, ALMONDS, ENOKI MUSHROOMS AND SWEET PLUM GLAZE

### **DESSERT**

#### **FRENCH STYLE CHEESECAKE**

FLAVOR-BAKER'S CHOICE

# RIVER CITY BREWING CO.

## PARTY 2

### FIRST COURSE

#### "FRITO MISTO"

QUICK FRIED CALAMARI AND ARTICHOKE HEARTS WITH LEMON-CAPER AIOLI

#### **HARDWOOD FIRE BAKED SPINACH DIP**

GARNISHED WITH PECORINO CHEESE AND HERBS SERVED WITH SOURDOUGH CROSTINIS

### SECOND COURSE

#### HOUSE SALAD

MIXED SUMMER LETTUCES, TOMATOES, CARROTS, RED ONION AND  
CHOICE OF RANCH DRESSING OR BALSAMIC VINAIGRETTE

### MAIN COURSE

#### CHOICE OF:

#### **BABY BACK PORK SPARE RIBS**

HONEY-CHIPOTLE BBQ SAUCE, SPICY BROWN SUGAR BAKED BEANS AND BUTTERMILK COLESLAW

#### **GARLIC-ASIAGO CRUSTED CHICKEN BREAST**

PESTO CREAM, GARLIC SMASHED POTATOES, SPINACH AND ITALIAN BACON

#### **ANGEL HAIR PASTA**

TOSSED WITH BASIL-GARLIC MARINATED TOMATOES, SPINACH, ENGLISH PEAS, AND PARMESAN CHEESE

\*AVAILABLE WITH SHRIMP OR CHICKEN

### DESSERT

#### **FUDGE BROWNIE SUNDAE**

WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM, TOASTED ALMONDS, WHIPPED CREAM AND  
CHOCOLATE SAUCE

# RIVER CITY BREWING CO.

## PARTY 3

### FIRST COURSE

#### **SOUTHWEST CRAB CAKE**

WITH A BLACK BEAN PUREE, CREAMY COLESLAW, SALSA FRESCA AND CHIPOTLE CREMA

AND

#### **GRILLED CHICKEN SKEWERS**

WITH AN ASIAN VEGETABLE SALAD, SPICY PEANUT COCONUT SAUCE AND PLUM SESAME GLAZE

### SECOND COURSE

#### **HOUSE SALAD**

MIXED SUMMER LETTUCES, TOMATOES, CARROTS, RED ONION AND  
CHOICE OF RANCH DRESSING OR BALSAMIC VINAIGRETTE

### MAIN COURSE

CHOICE OF:

#### **BALSAMIC-ROSEMARY MARINATED FLANK STEAK**

WITH A CHEDDAR CHEESE TWICE BAKED POTATO, SOUR CREAM, SEASONAL VEGETABLES AND DEMI GLAZE

OR

#### **GRILLED STERLING SALMON**

GARLIC SMASHED POTATOES, ORANGE CREAM BUTTER SAUCE, SEASONAL VEGETABLES, AND FRIED CAPERS

OR

#### **GARLIC-ASIAGO CRUSTED CHICKEN BREAST**

PESTO CREAM, GARLIC SMASHED POTATOES, SPINACH AND ITALIAN BACON

OR

#### **GARLIC MARINATED LAMB TENDERLOIN**

SERVED ON A SPINACH SALAD WITH CUCUMBERS, ONIONS, KALAMATA OLIVES, BALSAMIC VINAIGRETTE AND FETA CHEESE

### DESSERT

#### **CRÈME BRULEE**

FLAVOR- BAKERS CHOICE