



VOODOO BREWING CO. CATERING PACKAGE

**ALL CATERING ORDERS INCLUDE AN ADDITIONAL 20% AUTO GRATUITY
PLEASE LET US KNOW OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS
CATERING CHOICES DUE ONE WEEK PRIOR TO EVENT DATE**



CATERING APPETIZERS

PICK ANY 2: \$10.95PP

PICK ANY 4 : \$15.95PP

PICK ANY 6: \$20.95PP

Fried Dill Pickle Chips - served with housemade cajun ranch

Soft Pretzel Bites - cut in house and served with good vibes beer cheese and WBBA mustard

Fried Sweet Corn Fritters - served with housemade hot honey aioli

Charcuterie and Cheese - Chef's choice, served with crackers, honey and WBBA mustard

Crab or Sausage Stuffed 'Shrooms - button mushrooms with housemade stuffing (Crab +3pp)

Smoked Caprese Skewers - with smoked mozzarella, grape tomato, fresh basil and balsamic

Toasted Sourdough Crostini - with sweet fig jam, goat cheese and chives

House-brined Jumbo Shrimp Cocktail - with red-eye cocktail sauce and lemon (+3pp)

Sausage Rangoons - crispy wontons stuffed with Secrets cheddar sausage stuffing

Brie & Berry Tartlets - soft brie cheese and fresh berry coulis baked in crispy puff pastry

Cocktail Egg Rolls - choice of steak & cheese with marinara or buffalo chicken with bleu cheese

Cocktail Meatballs - housemade, choice of marinara, honey Sriracha or good vibes BBQ



CATERING SALADS

FULL PAN: \$80 EA

(feeds 40-50)

HALF PAN: \$50 EA

(feeds 20-25)

ADD CHICKEN: +\$30 F / +\$20 H

ADD SHRIMP: +\$45 F / +\$30 H

MAKE ANY SALAD A WRAP PLATTER: +\$25 F / +\$15 H

● House Garden Salad - spring mix, cukes, tomatoes, red onion, mozzarella, house balsamic

● Electric Caesar Salad - romaine, housemade Caesar, fresh croutons, shaved parmesan

● Raw Sprouts Salad - shaved raw Brussels, red onion, toasted pistachios, shaved parmesan

● Mediterranean Quinoa Salad - tri-color quinoa, feta, Kalamata olives, cukes, red onion

● Berry Poppins Salad - spring mix, red onion, feta, blueberries, strawberries, poppyseed dressing

● Spicy Mango Salad - spring mix, mango, red bell pepper, feta, cukes, spicy mango vinaigrette

● Lemon Basil Orzo Salad - orzo pasta, fresh basil, cukes, pine nuts, lemon vinaigrette

● Sesame Noodle Salad - vermicelli, red pepper, green onion, Sesame vinaigrette, Sesame seed

HOUSE DRESSINGS:

Balsamic Vinaigrette, Citra-hopped Lemon Vinaigrette, Honey Vinaigrette, Caesar,
Buttermilk Ranch, Cajun Ranch, GV BBQ Ranch, GV Bleu Cheese



CATERING PASTAS

FULL PAN: \$85

(feeds 40-50)

HALF PAN: \$45

(feeds 20-25)

ADD CHICKEN: \$30 F / \$20 H

ADD SHRIMP: \$45 F / \$30 H

- Penne ala Vodka - penne pasta tossed in housemade Big Springs Vodka sauce and pecorino
- Pasta Bolognese - cavatappi tossed with beef, pork, veal, tomato and garlic (+20H +30F)
- Penne Marinara - penne pasta tossed in housemade marinara with pecorino
- Cavatappi with Broccoli - cavatappi tossed with olive oil, fresh garlic and roasted broccoli
- Rigatoni Alfredo - rigatoni tossed in housemade parmesan cream sauce (add broccoli +10H +15F)
- Pasta Primavera - penne pasta tossed with fresh veggies, garlic, olive oil and pecorino
- Beer Cheese Mac & Cheese - cavatappi pasta tossed with housemade good vibes beer cheese
- Smokehouse Mac - smoked gouda mac with brisket burnt ends & pickled red onion (+25H +35F)
- Buffalo Chicken Mac - beer cheese mac topped with buffalo chicken & bleu cheese (+20H +30F)
- Southern Baked Mac - cavatappi baked with sharp cheddar and topped with breadcrumbs
- Tomato Mac - cavatappi with a roasted tomato & cheese sauce and toasted breadcrumb



CATERING ENTREES

BUFFET STYLE

PRICED A LA CARTE

- Spicy Chicken Scampi - tenderloins in a butter sauce with garlic and hot cherry peppers - 8.99pp
- Spicy Shrimp Scampi - jumbo shrimp in a butter sauce with garlic and hot cherry peppers - 10.99pp
- Chicken Scampi - tenderloins franchise in a butter sauce with garlic and parsley - 8.99pp
- Shrimp Scampi - jumbo shrimp franchise in a butter sauce with garlic and parsley - 10.99pp
- Honey Soy Chicken - crispy tenders tossed in housemade honey soy glaze with scallion - 8.99pp
- Smoked Chicken Parm - breaded cutlets with smoked mozzarella, parmesan and marinara - 9.99pp
- Wing Bites - hand cut and fried with gluten free rice flour. Tossed in choice of sauce - 8.99pp
- Sausage & Peppers - hot or mild (or mixed) Italian sausage with onion and bell pepper - 9.99pp
- Meatballs - housemade blend with pecorino & breadcrumb. Served in marinara - 9.99pp
- Garlic Studded Roast Beef - shaved roasted garlic top round served in natural au jus - 9.99pp
- Herb Crusted Tenderloin - beef tenderloin rolled in herbs & served in natural au jus - 12.99pp
- Pulled Pork - house smoked pork served with good vibes BBQ and soft rolls - 9.99pp



CATERING EXTRAS

BUFFET STYLE

PRICED A LA CARTE

- House Cut Fries - fresh house cut french fries - 5.99pp
- Pommes Frites - our fresh cut french fries tossed in truffle, parmesan and rosemary - 7.99pp
- Pierogies - local cheddar and potato pierogies, tossed in butter and caramelized onion - 6.99pp
- Fried Sprouts - deep fried Brussels tossed in lemon vinaigrette, bacon and parmesan - 6.99pp
- Parmesan Roasties - roasted redskin potatoes with a crisp parmesan crust - 6.99pp
- Herb Butter Roasties - roasted redskin potatoes with fresh herbed compote butter - 6.99pp
- Smashed Potatoes - Yukon Golds smashed with butter & cream. Topped with chives - 5.99pp
- Truffle Smashed - Yukon Golds smashed with butter, truffle oil & fresh rosemary - 7.99pp
- Roasted Veggies - fresh vegetable medley roasted with garlic and olive oil - 5.99pp
- Lemon Pepper Asparagus - fresh asparagus spears roasted in lemon pepper seasoning - 5.99pp
- Roasted Sweet Potatoes - roasted with spiced maple butter and honey - 6.99pp

ADD COLD SOFT DRINK PACKAGE +1.99 PP / ADD COFFEE STATION +1 PP



PARTY PACKS

PRICED PER PACKAGE

EACH FEEDS 20 - 25 PPL

NO SUBSTITUTIONS

PIZZA + WINGS \$500

10 Valley Tray flatbreads party cut

Half Pan of Wing Bites (choice of sauce) with celery and GV bleu cheese

4 Jumbo soft pretzels party cut with GV beer cheese and WBBA mustard

Half Pan of fried pickle chips with housemade cajun Ranch

PULLED PORK + SLAW \$450

Full Pan of house smoked pulled pork with GV BBQ Sauce

2 dozen spent grain rolls

Half Pan of housemade pickled pepper coleslaw

Full Pan of house fried pub chips

SAMMIES + WRAPS \$450

Full Pan of assorted cold sandwiches with condiments

Platter of assorted wraps (spinach and flour tortillas)

Antipasto platter with crackers and bread

Full Pan of house fried pub chips



BREAKFAST

\$25 PP
FOR STANDARD BUFFET

BREAKFAST BUFFET

Standard buffet includes scrambled eggs, bacon (or sub sausage links), French Toast sticks, potatoes, fresh fruit and pastries

Add assorted cold sandwiches and wraps platter. +8 pp

Add additional breakfast meat (sausage links or bacon) +3 pp

Add ala carte omelette station (in-person cooked to order) +8 pp (in-house only)

BREAKFAST BEVERAGES [IN-HOUSE ONLY]

Add coffee, soda and assorted juices +3 pp

Add a Mimosa Bar with bubbles and assorted juices +18 pp (2 hour timeframe)

Full cash bar is also available, or we can customize a bar package to fit your needs