

BrewRiver's vision combines regional chef-inspired cooking featuring handpicked, local ingredients. Our Chef and Partner, Michael Shields, is a graduate of Cincinnati's Midwest Culinary Institute.

Chef Michael spent 6 years working under the tutelage of Emeril Lagasse in New Orleans & Atlanta. He has spent his entire adult life sharing his passion and talents as a Chef and he is excited to bring a quality culinary experience to your next event!

Want something that isn't on our menu? Let us know and we can work with you to design your menu!

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Catering Menu

BREAKFAST OPTIONS

Yogurt Buffet

Greek yogurt served with granola, local honey, and fresh berries.

Oatmeal Buffet

Steel-cut oats, brown sugar, butter, dried fruit, toasted nuts, milk

Quiche Varieties

Ham, Cheddar & Spinach; Prosciutto, Asparagus, Tomato, & Asiago

Individual Sweet Potato & Egg Burrito

Sausage, caramelized onions, chipotle scrambled eggs, Cheddar, spinach

Oven Roasted Potatoes

with Caramelized Onions & Thyme

Biscuit & Sausage Gravy

Fresh Cut Fruit Salad

Sliced Citrus & Berry Platter

Applewood Smoked Bacon or Sausage Link Platter

Bagels with Cream Cheese

SANDWICH PLATTERS

2 choices (10-20 people) or 3 choices (21+ people)

Boxed Lunches also available and includes cookie, chips, & fruit \$15

Turkey & Brie

with Cranberry Chutney on Ciabatta

Chicken

Sliced Fuji apple, Cheddar, herbed aioli on local bread

Roasted Portobello

tomato, fresh mozzarella, basil pesto, local bread

Mediterranean Wrap

hummus, roasted red peppers, artichoke hearts, spinach, feta

Breakfast: 2 choices \$14/person : 3 choices \$17/person

Sandwich Platter, 1 Side, Dessert \$17

Sandwich Platter, 2 Sides, Dessert \$20/person

Dinner Entrée, 1 Side, Dessert \$19/person

Dinner Entrée, 2 Sides, Dessert \$23/person

Chef Michael can work with you to create your ideal meal. Let us know if there is something else you'd like to serve at your event.

SIDES

BrewRiver Salad

Mixed Greens, seasonal vegetables, feta & almonds, balsamic vinaigrette

Garlic-Lemon Hummus, Naan, and Vegetables

Seasonal Roasted Vegetables

Creamy Red Wine Vinegar Potato Salad

Quinoa, Seasonal Vegetables, Feta

Truffle Mac n' Cheese

Cold Sesame Ginger Ramen

House-made Cole Slaw

DINNER ENTRÉES

Creole Jambalaya

Chicken and andouille sausage, vegetables, and rice

House-made Lasagna

Traditional or Vegetarian available

Cochon Du-Lait Po' Boy Bar

Roasted pulled pork, creamy cole slaw, creole BBQ mustard, Po' Boy french bread

Build Your Burger Bar

Ground Beef Patties, Cheese, Lettuce, Onion, pickles, Kimchi Tartar sauce, house-made catsup, local bun

Herbs de Provence-Crusted Pork Tenderloin w/ Dijon

Authentic Taco Bar

Carnitas or chipotle seasoned chicken, tortillas, tomatoes, cilantro, black beans, cheese, sour cream, salsa, guacamole.

Thai Chicken Coconut Curry

with Aromatic rice and seasonal vegetables

DESSERTS

Brownie Bite Platter

Cookie Platter of the Day

Catering Prices offered to groups of 15 or more

* \$25 delivery fee and additional charge if disposables are requested