



# IRON HILL BREWERY & RESTAURANT

## APPETIZER SAMPLER PACKAGE

Please select your choice of appetizers to create your custom menu from the list below. Buffet service is available for two hours with menu items replenished as they are consumed. Any food not consumed within this time period will not be available for takeout.

**CHOICE OF 3 APPETIZERS FOR \$20 PER PERSON • ADD \$5 FOR EACH ADDITIONAL APPETIZER**

### **Chicken Wings**

choice of classic buffalo sauce or Korean barbeque sauce

### **Tex-Mex Egg Rolls**

fajita spiced chicken, black beans, corn, bell peppers, monterey jack, cheddar, chipotle ranch

### **Nachos**

pico de gallo, seasoned black beans, green onion, serrano peppers, mexican crema, sour cream, guacamole, monterey jack, queso fresco

### **Hand-Cut Sweet Potato Fries**

bourbon vanilla cream, smoked paprika aioli

### **Roasted Veggie Bruschetta**

roasted tomatoes and bell peppers, capers, whipped feta, balsamic syrup

### **Philly Cheesesteak Egg Rolls**

fried onions, american cheese, ketchup, horseradish sauce

### **Fried Brussels Sprouts**

olive oil, lemon, black pepper, pecorino romano cheese

### **Hummus**

olive cucumber tomato relish, feta cheese, smoky fried chickpeas, served with warm pita

### **Fried Rhode Island Calamari**

red peppers, poblano peppers, cilantro aioli, lime zest

### **Chorizo Queso Dip**

chorizo sausage, four cheeses, roasted poblano and red peppers, served with freshly fried tortilla chips

### **Tingadilla**

quesadilla with chipotle braised chicken and monterey jack cheese, roasted tomatillo avocado salsa, pico de gallo, sour cream

## LUNCH BUFFET MENU

Buffet service is available for two hours with food items replenished as they are consumed upon request. These menus are only available from 11:00 am to 4:00 pm. Any food not consumed within this time period will not be available for takeout. One non-alcoholic beverage per person is included in this banquet package.

### SANDWICH BUFFET PERSON

**\$22 PER**

Please select three sandwiches for your buffet.

#### **OMG BLT**

bacon, pepperoni, arugula, tomato, fresh mozzarella cheese,  
basil pesto mayonnaise, balsamic glaze, served on ciabatta

#### **Grilled Chicken Breast**

lettuce, tomato, bacon, sharp cheddar cheese,  
roasted shallot black pepper aioli, served on ciabatta

#### **Left Coast Turkey Burger**

guacamole, bacon, sriracha ipa ranch, monterey jack cheese, arugula, potato roll

#### **Cheeseburger**

lettuce, tomato, choice of sharp cheddar or american cheese, potato roll

#### **Asian Salmon Burger**

fried nori, pickled vegetables, cucumber, pickled ginger,  
wasabi soy mayonnaise, potato roll

#### **Fried Chicken Sandwich**

bread & butter pickles, IPA sriracha ranch, potato roll

**Brewer's Salad and French Fries Included**

## LUNCHEON BUFFET

\$24 PER PERSON

Please select one item from 1<sup>st</sup> course, and one item from 2<sup>nd</sup> course

### FIRST COURSE

#### **Tomato Basil Soup**

#### **Brewer's Salad**

mixed greens, cherry tomatoes, bacon, hard-boiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

#### **Strawberry and Goat Cheese Salad**

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

### SECOND COURSE

#### **Southwestern Grilled Chicken Salad**

romaine, iceberg, pico de gallo, guacamole, corn, black beans, serrano peppers, grilled red and yellow peppers, queso fresco, crispy tortilla strips, chipotle ranch dressing

#### **Mediterranean Salmon Salad**

romaine, cherry tomatoes, cucumbers, red onion, kalamata olives, feta cheese, red wine vinaigrette

#### **Margherita Pizza**

tomato sauce, fresh mozzarella cheese, pecorino romano cheese, basil

#### **Voodoo Chicken Pizza**

smoked gouda, mozzarella, green pepper, red onion, bacon, spicy Vienna Red Lager barbeque sauce

#### **OMG BLT**

bacon, pepperoni, arugula, tomato, fresh mozzarella cheese, basil pesto mayonnaise, balsamic glaze, served on ciabatta

#### **Grilled Chicken Sandwich**

lettuce, tomato, bacon, sharp cheddar cheese, roasted shallot black pepper aioli, served on ciabatta

#### **Cheeseburger**

lettuce, tomato, choice of sharp cheddar or american cheese, potato roll

#### **Baja-Style Fish Tacos**

Vienna Red Lager-battered haddock, red cabbage slaw, pickled red onion, pico de gallo, chipotle aioli, cilantro

*Our dessert menu is available upon request and charged based on consumption.*

## PREMIUM LUNCH MENU

**\$30 PER PERSON**

Please select two first-course items and three second-course items for your guests to choose from. One non-alcoholic beverage per person is included in this banquet package.

### FIRST COURSE

**Tomato Basil Soup**

**Chicken Corn Chowder**

**Brewer's Salad**

mixed greens, cherry tomatoes, bacon, hardboiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

**Strawberry & Goat Cheese Salad**

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

### SECOND COURSE

**Grilled Chicken Caesar Salad**

romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing

**Mediterranean Salmon Salad**

romaine, cherry tomatoes, cucumbers, red onion, kalamata olives, feta cheese, red wine vinaigrette

**Country Schnitzel**

pan-fried pork cutlets, andouille, bacon and onion gravy, sweet potato mash, garlicky greens

**Fish and Chips**

Vienna Red Lager-battered haddock, french fries, remoulade sauce

**Southwestern Chicken Salad**

romaine, pico de gallo, avocado, corn, black beans, serrano peppers, grilled red and yellow peppers, queso fresco, crispy tortilla strips, chipotle ranch dressing

**Herb Chicken and Linguine**

mushrooms, spinach, sun-dried tomatoes, pecorino romano, sherry wine butter sauce

**Brewski Burger**

lettuce, tomato, bacon, sautéed mushrooms, choice of sharp cheddar, american or swiss cheese, potato roll

**Shrimp & Cheddar Grits**

andouille sausage, onion, bell peppers, cajun garlic cream

*Our dessert menu is available upon request and charged based on consumption.*

## PREMIUM DIPPER BUFFET MENU

**\$35 PER PERSON**

Buffet service is available for two hours with menu items replenished as they are consumed. Any food not consumed within this time period will not be available for takeout. Please select two options from each category below to create your custom buffet. One non-alcoholic beverage per person is included in this banquet package.

### STARTERS

**Tomato Basil Soup**

**Chicken Corn Chowder**

**Brewer's Salad**

mixed greens, cherry tomatoes, bacon, hardboiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

**Strawberry and Goat Cheese Salad**

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

### ENTREES

**Baked Chesapeake-Style Crab Cakes**

remoulade sauce

**North Atlantic Salmon**

scallion sauce

**Herb Chicken**

mushroom, sun-dried tomato, sherry wine butter sauce

**Country Schnitzel**

andouille, bacon and onion gravy

**Char-Grilled Flank Steak**

chipotle lime sauce

### SIDE DISHES

**Sweet Potato Mash**

**Roasted Red Bliss Potatoes**

**Vegetable Medley**

*Our dessert menu is also available upon request and charged based on consumption*

## DIPPER MENU PLATED

**\$32 PER PERSON**

Please select two first-course items and three second-course items for your guests to choose from. One nonalcoholic beverage per person is included in this banquet package.

### FIRST COURSE

**Tomato Basil**

**Chicken Corn Chowder**

**Brewer's Salad**

mixed greens, cherry tomatoes, bacon, hard-boiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

**Strawberry and Goat Cheese Salad**

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

### SECOND COURSE

**Char-Grilled Flank Steak**

garlicky spinach, french fries, chipotle lime sauce

**Shrimp Noodle Bowl**

rice noodles, bok choy, shiitake mushrooms, bean sprouts, edamame, bell peppers, cilantro, kombu broth

**Moroccan Salmon**

spinach-quinoa saute, scallion sauce, red onion jam

**Herb Chicken and Linguine**

mushrooms, spinach, sun-dried tomatoes, pecorino romano, sherry wine butter sauce

**Shrimp & Cheddar Grits**

andouille sausage, onions, bell peppers, cajun garlic cream

**Fish and Chips**

Vienna Red Lager battered haddock, french fries, remoulade sauce

**Country Schnitzel**

pan-fried pork cutlets, andouille, bacon and onion gravy, sweet potato mash, garlicky greens

*Our dessert menu is available upon request and charged based on consumption*

## PREMIUM DIPPER MENU (PLATED)

**\$39 PER PERSON**

Please select two first-course items and three third-course items for your guests to choose from. One nonalcoholic beverage per person is included in this banquet package

### FIRST COURSE

**Tomato Basil Soup**

**Chicken Corn Chowder**

**Strawberry and Goat Cheese Salad**

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

**Brewer's Salad**

mixed greens, cherry tomatoes, bacon, hardboiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

### SECOND COURSE

**Char-Grilled Ribeye Steak**

12-ounce cut, crispy fried potatoes, grilled asparagus, chimichurri

**Moroccan Salmon**

spinach-quinoa saute, scallion sauce, red onion jam

**Herb Chicken and Linguine**

mushrooms, spinach, sun-dried tomatoes, pecorino romano, sherry wine butter sauce

**Shrimp & Cheddar Grits**

andouille sausage, onions, bell peppers, cajun garlic cream

**Pan Seared Sea Scallops**

creamed basmati rice with asparagus and leeks, roasted tomato vinaigrette

**Chicken & Baby Back Ribs**

char-grilled chicken breast, half rack of ribs  
with Bedotter Ale barbeque glaze, french fries

**Baked Chesapeake-Style Crab Cakes**

old bay seasoned french fries, asparagus spears, remoulade sauce

*Our dessert menu is available upon request and charged based on consumption.*

## DESSERTS

Please ask your event planner about our dessert menu. If you would like to bring in your own cake for a special occasion, our event planner will be happy to assist you in making any necessary arrangements.

**Triple Chocolate Hill** **\$9**  
**each**

double fudge brownie, vanilla ice cream, peanut butter caramel sauce,  
chocolate sauce, whipped cream

**Warm Chocolate Molten Cake** **\$7**  
**each**

vanilla ice cream, raspberries

**Cheesecake** **\$8**  
**each**

fresh berries, raspberry sauce, whipped cream

**Ice Cream** **\$5**  
**each**

Vanilla

Chocolate Love

Cookie Dough

