

INDIVIDUAL LUNCHES

single serve, each box lunch includes potato chips and a brownie

- GRILLED CHICKEN BREAST SANDWICH** 13.5
lettuce, tomato, bacon, sharp cheddar cheese, roasted shallot black pepper aioli, served on ciabatta
- OMG BLT** 13
bacon, pepperoni, arugula, tomato, fresh mozzarella, basil pesto mayonnaise, balsamic glaze, served on ciabatta
- GRILLED FALAFEL BURGER** 14
seasoned chickpeas, cucumber, tomato, arugula, feta cheese aioli, served on grilled naan

INDIVIDUAL SALADS

single serve, served with our housemade focaccia

- GRILLED CHICKEN CAESAR SALAD** 14
romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing
- SOUTHWESTERN GRILLED CHICKEN SALAD** 15
romaine, pico de gallo, avocado, corn, black beans, serrano peppers, grilled red and yellow peppers, queso fresco, crispy corn tortilla strips, chipotle ranch dressing
- GRILLED SALMON SALAD** 17.5
baby arugula, kalamata olives, red onion, plum tomatoes, cucumber, feta cheese, grilled red and yellow peppers, matchstick potatoes, balsamic vinaigrette
- PAKED BURGER SALAD** 15.5
char-grilled hamburger cooked medium, romaine and iceberg, bacon, gorgonzola cheese, plum tomatoes, red onion, matchstick potatoes, creamy blue cheese dressing

FRESH SIDES

SERVES 6- 8

- JACK STRAW ONIONS • 6
- ASPARAGUS • 15
- POTATO CHIPS • 6
- COLESLAW • 6
- BUTTERY SMASHED POTATOES • 8
- BROCCOLI • 8
- POTATO TOTS • 8
- HARICOTS VERTS • 12
- BROWPIES • 10

BEVERAGES

- PEPSI 20oz BOTTLE 1.50
- DIET PEPSI 20oz BOTTLE 1.50
- SIERRA MIST 20oz BOTTLE 1.50

● vegetarian menu options

all menu items in orange represent "Beer-Inspired" dishes



TO PLACE YOUR IRON HILL
CATERING ORDER IN
PHOENIXVILLE,
CALL 610.983.9333
OR ORDER ONLINE AT
IRONHILLBREWERY.COM

FOR GROUPS OF 10 OR LESS,
PLEASE PLACE ORDER AT LEAST 2 HOURS
PRIOR TO YOUR EVENT. LARGER GROUPS MAY
REQUIRE MORE ADVANCE NOTICE.

We cook with 100% trans-fat-free oils. All beef and tuna dishes may be cooked to order. Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



IRON HILL
BREWERY & RESTAURANT

CRAFT KITCHEN. SCRATCH BREWERY.

CATERING MENU



APPETIZER PLATTERS

SERVES 6-8

- CHICKEN WINGS** 48
40 wings with choice of buffalo sauce or fiery chipotle sauce
- KOREAN BARBEQUE CHICKEN WINGS** 46
40 wings with sweet spicy sauce, scallions, sesame seeds
- **HAND-CUT SWEET POTATO FRIES** 36
bourbon-vanilla cream and smoked paprika aioli
- BURGER SLIDERS** 40
Wee Heavy Ale-caramelized onions, american cheese, 1000 island dressing – 16 sliders
- **FRIED BRUSSELS SPROUTS** 20
olive oil, lemon, black pepper, pecorino romano
- PHILLY CHEESESTEAK EGG ROLLS** 68
fried onions, american cheese, ketchup, horseradish sauce – 16 egg rolls
- NASHVILLE HOT CHICKEN SLIDERS** 53
spicy-hot fried chicken, bread and butter pickles, mayonnaise, served on buns – 16 sliders
- FLATBREAD TRIO** *two of each variety* 72
Margherita Flatbread: fresh mozzarella, pecorino romano, tomato sauce, basil
Maine Lobster Flatbread: fontina, pecorino romano, basil, lemon zest, sherry cream sauce
Voodoo Chicken Flatbread: bacon, red onion, green bell peppers, smoked gouda, mozzarella, spicy Vienna Red Lager barbeque sauce
- **MARGHERITA FLATBREADS** 50
fresh mozzarella, pecorino romano, tomato sauce, basil – 6 flatbreads
- MAINE LOBSTER FLATBREADS** 80
fontina, pecorino romano, basil, lemon zest, sherry cream sauce – 6 flatbreads
- VOODOO CHICKEN FLATBREADS** 56
bacon, red onion, green bell peppers, smoked gouda, spicy Vienna Red Lager barbeque sauce – 6 flatbreads
- **HUMMUS** 25
olive-cucumber relish, feta cheese, smoky fried chickpeas, served with warm pita
- **GUACAMOLE AND CHIPS** 25
hass avocados, tomato, onion, serrano peppers, cilantro, lime, made fresh daily
- **HOUSEMADE SOFT PRETZEL STICKS** 18
seasoned with everything malt spice, served with Ore House IPA mustard – 16 pretzels

SANDWICH PLATTERS

SERVES 6-8

- OMG BLT** 68
bacon, pepperoni, arugula, tomato, fresh mozzarella cheese, basil pesto mayonnaise, balsamic glaze, served on ciabatta – 16 half sandwiches
- VIENNA RED LAGER-BRAISED PULLED PORK** 60
build your own – served with toasted buns and st. louis barbeque sauce on side – 8 full sandwiches
- GRILLED CHICKEN SANDWICH** 80
lettuce, tomato, bacon, sharp cheddar cheese, roasted shallot black pepper aioli, served on ciabatta – 16 half sandwiches
- CORPED BEEF SANDWICH** 76
swiss cheese, Ore House IPA mustard, served cold on marble rye – 16 half sandwiches
- CHEESEBURGER** 70
served medium well, american cheese, lettuce and tomato – 8 full sandwiches
- MEDITERRANEAN WRAP** 45
hummus, oregano cucumbers, roasted red peppers, tomato, arugula, feta cheese, balsamic glaze, served in spinach tortilla – 16 half wraps

ENTREE PLATTERS

SERVES 6-8

- PORTH ATLANTIC SALMON** 95
choice of plain grilled or moroccan spiced
- BAKED CRAB CAKES** 120
housemade remoulade sauce
- GOLD MEDAL BABY BACK RIBS** 96
Bedotter Ale barbeque glazed
- GRILLED CHICKEN BREASTS** 75
choice of plain grilled or fajita spiced, served with voodoo barbeque sauce
- JAEGER SCHNITZEL** 65
pan-fried pork cutlets, served with a side of roasted mushroom Wee Heavy Ale sauce
- HOUSEMADE BARBEQUE COMBO** 120
Bedotter Ale barbeque glazed baby back ribs, housemade pulled pork

● *vegetarian menu options*

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STARTER SALAD PLATTERS

SERVES 6-8

- CAESAR SALAD** 20
romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing
- HOUSE SALAD** 20
romaine and iceberg, crispy prosciutto, red onion, gorgonzola cheese, sweet and zesty vinaigrette
- CHOPPED SALAD** 25
romaine and iceberg, bacon, gorgonzola cheese, plum tomatoes, malted barley croutons, creamy blue cheese dressing
- **MESCLUN SALAD** 28
granny smith apples, pistachios, dried cranberries, sharp cheddar cheese, red onion, orange-vanilla bean vinaigrette
- GARDEN SALAD** 18
romaine, iceberg, carrot, cucumber, red onion, plum tomatoes, malted barley croutons, sweet and zesty vinaigrette

ENTREE SALAD PLATTERS

SERVES 6-8

- SOUTHWESTERN GRILLED CHICKEN SALAD** 48
romaine, pico de gallo, avocado, corn, black beans, serrano peppers, grilled red and yellow peppers, queso fresco, crispy corn tortilla strips, chipotle-ranch dressing
- MEDITERRANEAN CHICKEN SALAD** 48
baby arugula, kalamata olives, red onion, plum tomatoes, cucumber, feta cheese, grilled red and yellow peppers, matchstick potatoes, balsamic vinaigrette
- GRILLED CHICKEN CAESAR SALAD** 44
romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing

SOUPS

individual cup with housemade focaccia

- **KEPPETT SQUARE MUSHROOM** 5
herbed truffle oil
- SEAFOOD BISQUE** 7
baby shrimp, bay scallops, crab