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

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

 GRILLED FALAFEL BURGER seasoned chickpeas, cucumber, tomato, arugula,

feta cheese aioli, served on grilled naan

INDIVIDUAL SALADS

single serve, served with our housemade focaccia

GRILLED CHICKETI CAESAR SALAD 14

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

SOUTHWESTERN GRILLED CHICKEN SALAD

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

ΠAKED 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

BROCCOLI · 8

ASPARAGUS · 15
POTATO CHIPS · 6

POTATO TOTS · 8
HARICOTS VERTS · 12

15

COLESLAW · 6

BROWNIES · 10

BUTTERY SMASHED POTATOES · 8

BEVERAGES

PEPSI 200z BOTTLE 1.50
DIET PEPSI 200z BOTTLE 1.50
SIERRA MIST 200z BOTTLE 1.50

vegetarian menu options



TO PLACE YOUR IRON HILL
CATERING ORDER IN
VOORHEES,
CALL 856.545.9009
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



CATERING MENU



APPETIZER PLATTERS SERVES 6-8	
CHICKEN WINGS 40 wings with choice of buffalo sauce or fiery chipotle sauce	48
KOREAN BARBEQUE CHICKEN WINGS 40 wings with sweet spicy sauce, scallions, sesame seeds	46
• HAND-CUT SWEET POTATO FRIES bourbon-vanilla cream and smoked paprika aioli	36
BURGER SLIDERS Wee Heavy Ale-caramelized onions, american cheese, 1000 island dressing – 16 sliders	40
• FRIED BRUSSELS SPROUTS olive oil, lemon, black pepper, pecorino romano	20
PHILLY CHEESESTEAK EGG ROLLS fried onions, american cheese, ketchup, horseradish sauce – 16 egg rolls	68
ΠΑSHVILLE HOT CHICKEΠ SLIDERS spicy-hot fried chicken, bread and butter pickles, mayonnaise, served on buns – 16 sliders	53
FLATBREAD TRIO two of each variety 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	72
• MARGHERITA FLATBREADS fresh mozzarella, pecorino romano, tomato sauce, basil – 6 flatbreads	50
MAIΠE LOBSTER FLATBREADS fontina, pecorino romano, basil, lemon zest, sherry cream sauce – 6 flatbreads	80
VOODOO CHICKEN FLATBREADS bacon, red onion, green bell peppers, smoked gouda, spicy Vienna Red Lager barbeque sauce — 6 flatbreads	56
HUMMUS olive-cucumber relish, feta cheese, smoky fried chickpeas, served with warm pita	25
• GUACAMOLE AND CHIPS hass avocados, tomato, onion, serrano peppers, cilantro, lime, made fresh daily	25

• HOUSEMADE SOFT PRETZEL STICKS

seasoned with everything malt spice, served with Ore House IPA mustard – 16 pretzels 18

SANDWICH PLATTERS

SERVES 6-8

SERVES 6-8	
OMG BLT bacon, pepperoni, arugula, tomato, fresh mozzarella cheese, basil pesto mayonnaise, balsamic glaze, served on ciabatta – 16 half sandwiches	68
VIEППА RED LAGER-BRAISED PULLED PORK build your own — served with toasted buns and st. louis barbeque sauce on side — 8 full sandwiches	60
GRILLED CHICKEN SANDWICH lettuce, tomato, bacon, sharp cheddar cheese, roasted shallot black pepper aioli, served on ciabatta—16 half sandwiches	80
CORFIED BEEF SAFDWICH swiss cheese, Ore House IPA mustard, served cold on marble rye – 16 half sandwiches	76
CHEESEBURGER served medium well, american cheese, lettuce and tomato – 8 full sandwiches	70
MEDITERRAΠΕΑΠ WRAP hummus, oregano cucumbers, roasted red peppers, tomato, arugula, feta cheese, balsamic glaze, served in spinach tortilla – 16 half wraps	45
EΠTREE PLATTERS SERVES 6-8	
ΠΟRTH ATLAΠTIC SALMOΠ choice of plain grilled or moroccan spiced	95
BAKED CRAB CAKES housemade remoulade sauce	120
GOLD MEDAL BABY BACK RIBS Bedotter Ale barbeque glazed	96
GRILLED CHICKEN BREASTS choice of plain grilled or fajita spiced, served with voodoo barbeque sauce	75
JAEGER SCHIITZEL pan-fried pork cutlets, served with a side of roasted mushroom Wee Heavy Ale sauce	65
HOUSEMADE BARBEQUE COMBO Bedotter Ale barbeque glazed baby back ribs, housemade pulled pork	120
vegetarian menu options	

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

STARTER SALAD PLATTERS

SERVES 6-8

	CAESAR SALAD romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing	20
	HOUSE SALAD romaine and iceberg, crispy prosciutto, red onion, gorgonzola cheese, sweet and zesty vinaigrette	20
	CHOPPED SALAD romaine and iceberg, bacon, gorgonzola cheese, plum tomatoes, malted barley croutons, creamy blue cheese dressing	25
•	• MESCLUΠ SALAD granny smith apples, pistachios, dried cranberries, sharp cheddar cheese, red onion, orange-vanilla bean vinaigrette	28
	GARDEN SALAD romaine, iceberg, carrot, cucumber, red onion, plum tomatoes, malted barley croutons, sweet and zesty vinaigrette	18
	ENTREE SALAD PLATTERS SERVES 6-8	
	SOUTHWESTERN GRILLED CHICKEN SALAD romaine, pico de gallo, avocado, corn, black beans, serrano peppers, grilled red and yellow peppers, queso	48
	fresco, crispy corn tortilla strips, chipotle-ranch dressi	ng
	mEDITERRAΠΕΑΠ CHICKEΠ SALAD baby arugula, kalamata olives, red onion, plum tomatoes, cucumber, feta cheese, grilled red and yellow peppers, matchstick potatoes, balsamic vinaigrette	48
	GRILLED CHICKEN CAESAR SALAD romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing	44
	SOUPS	
	SOUPS individual cup with housemade focaccia	
		5

baby shrimp, bay scallops, crab