

# Squatters Appetizer Menu

**Buffet Service** (for groups of 20+)

## Hot

	Small Tray Serves 20	Large Tray Serves 60
Buffalo Chicken Wings with Carrots, Celery and Creamy Blue Cheese Dip	\$50 <i>40 pieces</i>	\$140 <i>120 pieces</i>
Baked Artichoke Cheese Dip with House Made Panini	\$60 <i>small pan</i>	\$150 <i>large pan</i>
Stout BBQ Baby Back Ribs	\$75 <i>40 pieces</i>	\$200 <i>120 pieces</i>
Crab Stuffed Mushrooms	\$60 <i>40 pieces</i>	\$140 <i>120 pieces</i>
House made Empanadas with Sour Cream and Salsa	\$60 <i>20 pieces</i>	\$150 <i>60 pieces</i>
House made Chicken Flautas	\$55 <i>40 pieces</i>	\$140 <i>120 pieces</i>
Chicken and Beef Satays Marinated in Ale Glaze	\$75 <i>40 pieces</i>	\$200 <i>120 pieces</i>
Fried Mushrooms served with Jalapeño Ranch Dipping Sauce	\$35 <i>40 pieces</i>	\$90 <i>120 pieces</i>
BBQ Meat Balls	\$45 <i>40 pieces</i>	\$120 <i>120 pieces</i>
Grilled Vegetables (Zucchini, Carrots, Artichoke Hearts, Roasted Tomatoes and Olives)	\$40 <i>40 pieces</i>	\$100 <i>120 pieces</i>
Variety of 10" Pizzas	\$10 Per Pizza	

## Cold

Muhammara Dip with Pita Chips	\$60 <i>small bowl</i>	\$150 <i>large bowl</i>
Brew House Hummus with Flatbread	\$40 <i>small bowl</i>	\$100 <i>large bowl</i>
Ahi Spring Rolls	\$75 <i>40 pieces</i>	\$200 <i>120 pieces</i>
Crisp Won Tons with Edamame Paste and Tobikko	\$60 <i>40 pieces</i>	\$150 <i>120 pieces</i>
Fresh Vegetable Platter	\$35 <i>40 pieces</i>	\$90 <i>120 pieces</i>
Seared Ahi Canapes with Wasabi Aioli and Sesame Seeds	\$50 <i>40 pieces</i>	\$140 <i>120 pieces</i>
Fresh Seasonal Fruit Kabobs	\$45 <i>20 pieces</i>	\$120 <i>60 pieces</i>
Cheese Platter	\$75 <i>40 pieces</i>	\$190 <i>120 pieces</i>
Chilled Jumbo Prawns	\$120 <i>40 pieces</i>	\$300 <i>120 pieces</i>
Finger Baguette Sandwiches	\$60 <i>40 pieces</i>	\$150 <i>120 pieces</i>
Chips, Salsa and Guacamole	\$40 <i>40 pieces</i>	\$80 <i>120 pieces</i>
Squatters Fresh Salads (House, Caesar, or Greek)	\$75 <i>40 pieces</i>	\$190 <i>120 pieces</i>
Sesame Crusted Ahi with Chipotle Coleslaw	\$60 <i>40 pieces</i>	\$150 <i>120 pieces</i>
Tomatillo Black Bean Crostini with Jack and Queso Fresco	\$35 <i>40 pieces</i>	\$90 <i>120 pieces</i>
Cream Cheese Wrap (Turkey or Ham)	\$60 <i>40 pieces</i>	\$150 <i>120 pieces</i>
Fresh Mozzarella and Cherry Tomatoes with Basil	\$40 <i>40 pieces</i>	\$100 <i>120 pieces</i>
Beer Cheese Spread on Crostini	\$40 <i>40 pieces</i>	\$100 <i>120 pieces</i>
Squatters Fresh Salad	\$75 <i>20 servings</i>	\$190 <i>60 servings</i>
Chips and Salsa	\$40 <i>20 servings</i>	\$80 <i>60 servings</i>

# Squatters Banquet Menu

## Buffet Service (for groups of 30+)

Two entrée items \_\_\_\_\_ 22 per person  
Plus one side, green salad and seasonal vegetables.

Three entrée items \_\_\_\_\_ 28 per person  
Plus two sides, green salad and seasonal vegetables.

*Additional entrées may be added for an extra 5.00 per person  
Additional sides may be added for an extra 2.00 per person*

## Entrees

### BEEF & PORK

- Niman Ranch Roast Beef Au Jus with Horseradish
- Oven Roasted Pork Tenderloin with Mango Chutney
- Whiskey Spiced Niman Ranch Beef Medallions

### POULTRY

- Feta and Spinach Stuffed Chicken
- Ale Glazed ¼ Roasted Chicken
- Tequila Lime Chicken

### VEGETARIAN

- Grilled Veggie Lasagna (Vegan option available)
- Vegetarian Meatloaf with House Made Marinara

### SEAFOOD

- Tequila Spiced Mahi Mahi with Pineapple Salsa
- Orange Basil Salmon
- Ale Glazed Salmon

## Sides

- Rice Pilaf
- Roasted Yukon Gold Potatoes
- Asiago Scalloped Potatoes
- Steamed Asparagus

## Desserts

*Choose one dessert for your group for \$3.50 per person*

- Peanut Butter Chocolate Pie
- Berry Cobbler
- Oatmeal Stout Chocolate Cake
- Chefs Cookies (two per person)

## Theme Buffets

The American Grill \_\_\_\_\_ 20  
Charbroiled hamburgers, veggie burgers, chicken breast and Fearless Franks with plenty of gourmet fixing's, pasta and green salads.

Brewmaster Banquet \_\_\_\_\_ 30  
Polygamy Porter Pork Loin, Provo Girl Bratwurst and sauerkraut, amber roasted chicken, jambalaya, roasted yukon gold potatoes, salad and seasonal vegetables.

Brunch Buffet \_\_\_\_\_ 18  
Includes: Bacon, grilled ham, cheesy egg strata, french toast, hash browns, fruit, soda, coffee, tea, orange juice and cranberry juice.

## Boxed Lunches \_\_\_\_\_ 12.00

*Available to stay or to go, orders must be placed 24 hours in advance*

- Turkey Avocado Sandwich
- Squatters Club Sandwich
- Ham and Swiss
- Janet's Roasted Veggie Sandwich
- Tuna Salad Sandwich

Served with choice of tortilla chips and salsa or... carrots, celery and ranch dip and choice of seasonal fruit or chocolate chip cookie

Don't forget a beverage or growler to go!



## Beverages

Brewed Beverages \_\_\_\_\_ 2.99  
Coffee, Decaf, Tea, Iced Tea  
Soft Drinks \_\_\_\_\_ 2.99  
Coke, Diet Coke, Sprite, Squatters Brewhouse Root Beer  
Fruit Juices \_\_\_\_\_ 2.99  
Orange, Pineapple, Grapefruit, Cranberry, Lemonade, Tomato

## Cocktails

House Brands \_\_\_\_\_ 5.00  
Bourbon, Scotch, Gin, Vodka, Rum, Brandy, Tequila  
Premium Brands \_\_\_\_\_ 6.00 to 13.00 per drink

## Wines

House Selection \_\_\_\_\_ 6.00  
Premium Selection \_\_\_\_\_ 7.00 to 10.00 per glass

## Beer

Squatters Draft \_\_\_\_\_ 4.79 per ½ liter  
Squatters Bottled beers \_\_\_\_\_ 4.99

## Beer To Go

Growler Fill / Refill \_\_\_\_\_ 7.99  
Organic Growler \_\_\_\_\_ 8.99  
Growler Bottle \_\_\_\_\_ 2.99  
6 Pack \_\_\_\_\_ 7.99 · Organic 8.99