Cambridge Brewing Company

Catering Menu

The Cambridge Brewing Company looks forward to hosting your next event! Please contact Laura Peters at 617-494-1994 or laura@cambridgebrewingcompany.com with any questions or to make arrangements.

Prices are per serving. Minimum order: 20 servings per item. Minimum purchase: $25 per person

Exclusive room rates: Front Room-$250/hour, $3000 F&B min. Back Room-$150/hour, $1500 F&B min. Entire Restaurant-Saturday afternoons only, $300/hour, $5000 F&B min.

Starters

• Chick Pea Fritters with Spicy Yogurt  6
• Hummus with Fried Brussels Sprouts & Pita 6
• Fruit and Cheese Platter with Brewers Crackers  6
• Fried Macaroni and Cheese with Ketchup  6
• Devilled Eggs with Crispy Bacon  5
• Mini Crab Cakes with Remoulade Sauce  7
• Fried Calamari with Hot Peppers and Marinara  6
• Bacon Wrapped Scallops with Whole Grain Mustard & Crème Fraiche 7
• Shrimp Cocktail with Classic Cocktail Sauce  7
• Chicken Wings, BBQ or Buffalo Style  6
• Grilled Chicken Skewers with Flower Child Satay Sauce  6
• Beef Tenderloin on Garlic Bread with Horseradish Sour Cream  7
• BBQ Pulled Pork Sliders with Cabot Cheddar  6
• Your Choice Grass Fed Beef Burger Sliders (Choice of CBC or BBQ)  7
• Black Bean Burger Sliders with Jalapeno Garlic Mayo and Pepperjack Cheese  6
• Italian Stromboli with House Marinara  6

Salads & Desserts

• House Salad with Red Onion, Tomatoes and Cucumbers, Shallot Vinaigrette  5
• Spinach, Goat Cheese, Walnut and Pear, Shallot Vinaigrette  5
• Mediterranean Pasta Salad with Feta, Olives, Red Onion and Oregano  5
• Antipasto Platter, Roasted and Marinated Vegetables, Cured Meats  6
• Assorted Cookies and Brownies  5
• Apple Crisp (seasonal)  6
• Cheese Cake Bars  6