

CAMBRIDGE BREWING CO.

CATERING

PLATTERS

HUMMUS WITH FRIED BRUSSELS SPROUTS & PITA	7
FRUIT AND CHEESE PLATTER WITH CROSTINI	7
ANTIPASTO PLATTER ROASTED & MARINATED VEGETABLES, CURED MEATS	7

VEGETARIAN

CHICKPEA FRITTERS WITH LEMON TAHINI SAUCE	7
FRIED MACARONI AND CHEESE WITH KETCHUP	7
BLACK BEAN BURGER SLIDERS WITH SPICY MAYO & PEPPERJACK	7

CHICKEN

CHICKEN WINGS, BBQ OR BUFFALO STYLE	7
GRILLED CHICKEN SKEWERS WITH FLOWER CHILD SATAY SAUCE	7

BEEF

BEEF TENDERLOIN ON GARLIC BREAD WITH HORSERADISH SOUR CREAM	8
GRASS FED CHEESEBURGER SLIDERS	8

DRINK

CBC BEER TOWER HOLDS 100 OZ (APPROX 6 PINTS)	40 - 45
2020 STELLA PINOT GRIGIO 750ML BOTTLE	32
2019 CHASING LIONS CABERNET SAUVIGNON 750 ML BOTTLE	40

SALADS

HOUSE SALAD WITH RED ONION, TOMATO & CUCUMBERS SHALLOT VINAIGRETTE	6
SPINACH, GOAT CHEESE, WALNUT & PEAR SHALLOT VINAIGRETTE	6
MEDITERRANEAN PASTA SALAD WITH FETA, OLIVES, RED ONION AND OREGANO	6

SEAFOOD

MINI CRAB CAKES WITH TARTAR SAUCE	8
FRIED CALAMARI WITH HOT PEPPERS AND MARINARA	7
BACON WRAPPED SCALLOPS WITH GRAIN MUSTARD & CRÈME FRAICHE	8
SHRIMP COCKTAIL WITH CLASSIC COCKTAIL	8

PORK

BBQ PULLED PORK SLIDERS WITH CABOT CHEDDAR	7
ITALIAN STROMBOLI WITH HOUSE MARINARA	7
DEVILLED EGGS WITH CRISPY BACON	6

DESSERTS

ASSORTED COOKIES AND BROWNIES	6
APPLE CRISP (SEASONAL)	7
CHEESE CAKE BARS	7

Prices are per serving. Minimum 20 servings per item.
All food & beverage subject to 7% tax and 18% gratuity

The above pricing is based on reception-style catered events. Seating is limited.

For more information, contact Laura at: laura@cambridgebrewingcompany.com