

# TIMBERYARD BREWING CO

## CATERING MENU

### STARTERS

Platters serve approximately  
20-25 people

#### Spinach Artichoke Dip

*Roasted artichoke hearts, spinach, cream cheese,  
mozzarella & tortilla chip*  
\$95

#### Vegetable Platter

*Chef selected vegetables with house ranch*  
\$75

#### Cheese Platter

*Assortment of cheeses from local farms, served  
with crackers and fresh berries*  
\$150

#### Pretzel Sticks

*Locally baked rustic spent grain pretzel sticks  
with our house cheese sauce for dipping*  
\$65/25 sticks

#### Hush Puppies

*Fifty crispy, savory cornmeal hush puppies with a  
tangy Cajun remoulade sauce for dipping*  
\$40

#### Wings

*Our famous wings, slow smoked on local  
hardwood! Your choice of dry rub, spicy buffalo,  
garlic parmesan, or mango habenero.  
Served with bleu cheese & ranch.*  
\$40/25 wings

### DESSERT

#### Premium Sheet Cakes

*Made with simple, high-quality ingredients. No  
artificial colors, flavors, or high fructose corn syrup*

**12" x 16" cake \$160**

*(32 - 2"x3" slices or 48 - 2"x2" slices)*

**Tiger Triple Chocolate:** *White cake centered between two  
layers each of rich dark chocolate buttercream, white  
chocolate buttercream, and chocolate cake.*

**Lemon & Cream Shortcake:** *Shortcake layered with fresh  
whipped cream and tangy lemon preserves.*

**Strawberry Shortcake:** *Shortcake layered with fresh  
whipped cream and sweet strawberry preserves.*

#### Outside Dessert

*We are happy to accommodate outside desserts. We  
provide plates & utensils, pre-event storage, and service.*  
\$2/pp

### ENTREE

## Barbecue Buffet

**Our famous barbecue, cooked on our  
offset smoker over local hardwood  
with hearty scratch-made sides.**

*Slow-smoked chicken thighs, sliced w/  
house BBQ sauce, homestyle mac &  
cheese, bacon braised collards, baked  
beans, garden salad & cornbread.*

**\$20/pp**

#### Add Pork +\$4/pp

*Slow smoked pork shoulder, pulled with  
our house BBQ Sauce*

#### Add Beef Short Ribs +\$6/pp

*Slow smoked and braised  
in our house BBQ sauce*

#### Smoked BBQ Tofu Alternative

*Protein substitute available for vegetarian guests*



#### MAKE IT A PIG ROAST +\$750

**Add a show stopping centerpiece to your  
buffet! A whole 100lb local hog, smoked  
for 16 hours over local hardwood.**

*Available with the add pork option  
Must be ordered 30 days in advance  
Minimum 50 people*