

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

Basque Style Cheesecake

*Rich, individual cheesecake with a golden,
caramelized exterior and light, creamy interior,
topped with a local blueberry compôte*
\$7/ea

Sheet Cake

Custom personalized options available!

Outside Dessert

Bring your own, we'll provide plates and utensils
\$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