



# BANQUET & EVENTS MENU

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cisco brewers portsmouth



# EVENT SPACES

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## ALEMAKER'S HALL

Alemaker's Hall is spacious, private and flexible in its design. With the ability to transform to your specific event needs, it's 3,800 square feet of space, and can accommodate up to 180 guests. The space overlooks our brewhouse and has a cool industrial feel. Private restrooms, a full bar and lounge seating make it the perfect space for corporate events and weddings.

Built into Alemaker's Hall is an HD projector, 8' x 6' projection screen, podium and wireless microphone, PA system for speaking or background music, and iPod hookup.

## TOUR GALLERY

The Tour Gallery is an intimate space that overlooks both our brewhouse and our innovation brewery offering 1,600 square feet of flexible space. With an industrial feel, the Tour Gallery can comfortably fit up to 50 guests and includes a private bar. Portable screen, projector, microphone and speaker are available for use.

## OUTDOOR PATIO

With a fully fenced perimeter, professional landscaping, and abundant greenery, our outdoor patio is perfect for integrating a natural element into your event. The large, open aired space features a blend of grassy areas perfect for lawn games and cocktail hour, as well as a firm, level surface to accommodate tables, chairs, and buffet; all covered with a high peaked tent (40' x 100'). If your event runs into the evening, we have a gas fire pit that adds to the ambiance. For wedding guests, we offer an additional private ceremony area for rent, connected by garden path to the primary outdoor space.

All the patio events include an inclement weather indoor back-up space for peace of mind.



# BAR OPTIONS

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The private bar for your event includes a bartender, full line of Triple Eight Distillery Spirits, Red, White, Rose, and Sparkling wine, your choice of 4 Cisco draft beers (based on availability), soft drinks and mixers.

We can also offer a special Brunch Bar for daytime events, Bridal Showers, and Baby Showers.

The fee upgrade for this would be \$75 and the bar would include; Triple Eight Original Vodka, Triple Eight Bloody Mary Mix, Nantucket Secret Spice dusting, olives, pepperoncini, celery, candied bacon, lemons, limes, Sparkling Wine, orange juice, and cranberry juice. Inquire within for additional items.

Paying for your bar is entirely customizable; options include cash bar (guests paying on their own—credit cards are also accepted), host bar, limited host bar (you set a limit and bar goes to cash after), or drink tickets to hand out to your guests. In the scenario of any hosted or partly hosted, the total would be added to your final bill.

A coffee station can be set up for your guests for a fee of \$3 per person.

It will include coffee, decaf coffee, and assorted teas with hot water. Coffee is not available to your guests unless ordered in advance with the rest of your food and beverage details.

## PRICING

CISCO DRAFT BEER	\$7/\$8
NANTUCKET WINE	\$9
TRIPLE EIGHT SPIRITS	\$10-\$14
NON ALC BEVERAGES	\$3
CHAMPAGNE OR BEER TOAST	\$5



# BREAKFAST

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all prices are per person

## LIGHT - \$11

freshly baked croissants w/ whipped butter and jam, seasonal fruits

## CONTINENTAL - \$15

assorted muffins, bagels, and danishes, seasonal fruits, whipped butter and cream cheese, fruit jam, greek yogurt with granola and berries

## CLASSIC HOT - \$17

scrambled eggs, roasted maine potatoes, applewood smoked bacon, freshly baked croissants with whipped butter and jam, seasonal fruits, orange juice

## HIGH-TEST HOT - \$21

Belgian waffles with whipped butter and assorted berries, warm maple syrup, scrambled eggs, roasted maine potatoes, breakfast sausage, applewood smoked bacon, assorted danishes, seasonal fruits, orange juice

# ADD-ONS AND BREAKS

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house baked cookies - \$3

fresh made salsa w/ tortilla chips - \$4

soft pretzels bites w/ beer cheese - \$8

spinach & artichoke dip w/ tortilla chips - \$4

breakfast pastries - \$8

assorted candy bars - \$4

pub cheese w/ hand cut kettle chips - \$4

apples, oranges & bananas - \$4

mini flatbreads - chefs choice- \$8

yogurt parfait bar - \$8

# LATE NIGHT SNACKS

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soft pretzels bites - \$8

spicy siracha, garlic parm, cinnamon sugar

buttermilk fried chicken tenders w/ fries - \$8

mini flatbreads - chef's choice - \$8

cheeseburger sliders w/ fries - \$8

all menu items subject to 8.5% sales tax and 20% service fee





# APPETIZERS

passed or stationed, priced per 25 pieces

- SCALLOPS & BACON - \$115    nh maple syrup, tamari
- SMOKED CHICKEN WINGS - \$85    house made bbq, chive
- CRAB CAKES - \$95    dill-caper remoulade
- LOBSTER RANGOON - \$95    sweet chili sauce
- SLOW ROASTED PORK SLIDERS - \$85    house bbq, napa slaw
- BUTTERMILK FRIED CHICKEN TENDERS - \$85    honey hot sauce
- VEGETABLE SPRING ROLLS - \$75    sweet chili sauce
- BALSAMIC BRUSCHETTA - \$75    grilled crostini, basil
- FALAFEL FRITTERS - \$75    spicy yogurt
- PETITE BEEF MEATBALLS - \$75    sweet cocktail sauce
- CAPRESE SKEWERS - \$65    mozzarella pearls, heirloom tomato, balsamic glaze
- ASSORTED MINI QUICHE - \$75    broccoli & cheese, lorraine, three cheese
- NASHVILLE HOT CHICKEN & WAFFLE BITES - \$85    honey butter
- PORK POTSTICKERS - \$75    sweet chili sauce
- BABY BRIE EN CROUTE - \$85    raspberry jam, brie, phyllo
- BIRRIA EMPANADAS - \$75    lime crema
- COCONUT FRIED SHRIMP - \$95    sweet chili sauce
- SPANAKOPITA - \$75    spinach, cheese, phylo
- FRIED CHEESE RAVIOLI - \$75    house marinara
- SMOKED GOUDA ARANCINI - \$75    house marinara
- GOAT CHEESE CROSTINI - \$65    hot honey
- MINI BEEF WELLINGTON - \$95    horseradish cream



# DISPLAYS

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all prices are per person

## **ARTISAN CHEESE BOARD - \$7**

chef's selection of imported and domestic cheeses, grapes, and berries  
assortment of breads and crackers, fruit jam and honey

## **VEGETABLE CRUDITE - \$6**

seasonal vegetables, tahini hummus, dilled buttermilk, basil salt

## **SEASONAL FRUITS & BERRIES - \$6**

chef's selections of seasonal fruit and berries, honey-yogurt

## **CHILLED SHRIMP - \$8**

house made cocktail sauce, grilled lemons - served in our nantucket boat display

## **OYSTER BAR - MARKET PRICE**

red wine mignonette, house made cocktail sauce, grilled lemons

# CHEF ATTENDED STATIONS

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\$75 Chef fee; a minimum order of 25 guests is required for any action station. Station must be added to a buffet or other station options; can not be ordered on own

## **PAPPARDELLE & CAVATELLI PASTA - \$9**

pomodoro and three cheese béchamel, shaved parmesan, basil oil

## **SMOKED TURKEY BREAST- \$9**

dry rub, cranberry orange chutney, jus

## **SLOW ROASTED PRIME RIB - \$15**

red wine jus, horseradish cream

## **SEAFOOD STUFFED LOBSTER TAILS - \$15**

bay scallops, native shrimp, bread crumbs, tarragon burre blanc



# THEMED BUFFETS

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all prices are per person

## NEW ENGLAND COMFORT- \$35

house marinade grilled steak tips, brown butter baked haddock, smoked cheddar scalloped potatoes, brown sugar and thyme glazed carrots, mixed greens salad w/ honey balsamic, artisan dinner rolls

## CHARLESTON COUNTY - \$35

smoked bbq pulled pork shoulder, cavatelli pasta w/ three cheese béchamel, buttermilk fried chicken, grilled corn with sea salt (seasonal), herbed watermelon (seasonal) & maple butter cornbread

## CHINESE CUISINE- \$33

lobster rangoons, beef with broccoli, general tsos chicken, vegetable fried rice, shrimp lo mein, greens w/ orange ginger dressing, crispy chow mein, fortune cookies

## ITALIAN BUFFET - \$33

grilled chicken piccata, cheese & spinach tortellini, italian chopped salad w/ lemon vinaigrette, tomato & fresh mozzarella with balsamic glaze, green garlic bread, roasted asparagus

## TACO BAR - \$33

shredded mole roasted chicken, tequila lime shrimp, cilantro white rice, pinto beans, shredded cheese, shredded lettuce, pico de gallo, chipotle corn salsa, salsa verde, lime crema, soft flour and corn tortillas, and tortilla chips

## BURGER BAR - \$33

grilled slider burgers and chicken breasts with a topping bar to include; cheddar cheese, green leaf lettuce, tomatoes, red onions, bbq sauce, honey hot sauce, pickle slices, frizzled onion, applewood smoked bacon, and chipotle aioli. mixed greens salad, pasta salad, herbed watermelon, cape cod chips

## SOUP AND SALAD BAR - \$33

chef's choice of two different types of soup, romaine, mixed greens, blackened chicken, old bay shrimp, lemon herb barley, cucumbers, peppers, carrots, olives, broccoli, tomatoes, onions, cheddar cheese, feta cheese, crumbled bacon, hard boiled egg, slivered almonds, dried cranberries, focaccia croutons, dilled buttermilk + lemon vinaigrette.

## PIZZA PARTY- \$33

pizza four ways – herb three cheese, prosciutto and arugula, white pesto chicken, and roasted vegetable, mixed green salad with balsamic, classic ceasar salad, fresh baked garlic breadsticks, house baked cookies

## SANDWICH BAR - \$22

LUNCH ONLY

north country black forest ham and swiss on a kaiser roll - smoked turkey club on cranberry ciabatta - capicola, pepperoni, and provolone on herbed focaccia - cranberry walnut chicken salad wrap, condiments, mixed green salad w/ honey balsamic, pickles, cape cod chips

## NEW ENGLAND LUNCH - \$30

LUNCH ONLY

new england clam chowder, mixed greens salad with balsamic, mini lobster rolls, cape cod chips

all menu items subject to 8.5% sales tax and 20% service fee



# CUSTOMIZABLE BUFFET

choose one salad, one vegetable, one starch and two entrees. includes dinner rolls. \$39 per person.

## SALADS

add additional salad for \$4

### CHOPPED SALAD

mixed greens, crumbled egg, bacon, tomato, cucumber,  
scallion, buttermilk & dill vinaigrette

### CLASSIC CAESAR

romaine, shaved parmesan, olive oil croutons,  
parmesan dressing

### MIXED GREENS

cucumber, tomato, shaved carrot, red onion,  
honey-balsamic vinaigrette

### ARUGULA

tart apples, pickled red onion, toasted pumpkin seeds, dried cranberries  
local goat cheese, lemon vinaigrette

### GREEK

mixed greens, cucumber, tomato, red onion, feta, olives, pepperoncini,  
lemon oregano vinaigrette

### BEET SALAD

mixed greens, roasted beets, crumbled goat  
cheese, candied walnuts, lemon vinaigrette

## VEGETABLES AND STARCHES

add additional side for \$4

### WHIPPED POTATOES

buttermilk, chives

### HERB ROASTED POTATOES

thyme, rosemary, garlic oil

### WILD GRAIN PILAF

butter, sea salt

### CAVATELLI PASTA

three cheese béchamel

### ROASTED VEGETABLE MEDLEY

olive oil, rosemary, thyme

### STEAMED GREEN BEANS

butter, sea salt

### ROASTED ASPARAGUS

butter, lemon

all menu items subject to 8.5% sales tax and 20% service fee





## ENTREES

add extra entrees for an additional \$7

### LEMON PEPPER CHICKEN

roasted pearl onions, beurre blanc, fried parsley

### BASIL CRUSTED EGGPLANT

tomato salsa, lemon-tahini, pea tendrils

### SEASONAL RAVIOLI

tomato-rosemary cream, baby spinach, spiced sunflower kernels

### TUSCAN CHICKEN

crispy prosciutto, sun dried tomato, olive oil, parmesan

### HADDOCK PICATTA

lemon caper cream, tomato, parsley

### ROASTED SALMON

pomegranate molasses, pomegranate seeds, fried parsley

### BEEF TENDERLOIN

caramelized onions, mushrooms, bourbon jus

### STUFFED SHRIMP TAILS

roasted red pepper, sage, chipotle cream sauce

### PORTER BRAISED SHORT RIBS

balsamic, fried shallots, gremolata



# DESSERTS

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all prices are per person

## **VANILLA BEAN CHEESECAKE - \$6**

strawberry sauce, house made whipped cream

## **STRAWBERRIES & BISCUITS - \$5**

house made whipped cream, shaved chocolate

## **SEASONAL COBBLER - \$6**

house made whipped cream

## **CHOCOLATE TORTE - \$6**

flourless, house made whipped cream

## **HOUSEMADE COOKIES AND BROWNIES - \$5**

seasonal berries

## **ASSORTED MINI DESSERTS - \$7**

chef's selection

## **ICE CREAM BAR - \$8**

chocolate and vanilla ice cream, house made whipped cream, warm chocolate fudge, strawberry sauce, nuts, sprinkles, candies, and cherries

## **CANDY BAR - \$9**

assortment of gummies, chocolates, and candies displayed in glass jars with paper bags for guests to fill