



# TROPHY BREWING CO

## APPETIZERS

### SKEWERS

ROASTED BRUSSELS AND BACON, MAPLE  
SHERRY GLAZE (GF, DF) | \$6 PP

SMOKED BRISKET, HORSERADISH  
CREMA, PEPITA GREMOLATA (GF) | \$8 PP

CRISPY HERBED POLENTA, ROASTED TOMATO,  
PARMESAN PEPPERCORN SAUCE (V) | \$5 PP

CRISPY ARTICHOKE, LEMON AIOLI (VG) | \$5 PP

PROSCIUTTO-WRAPPED ASPARAGUS,  
TARRAGON CITRUS AIOLI (GF, DF) | \$7 PP

### CROSTINIS

SPRING PEA HUMMUS, PARMESAN, DILL (V) | \$4  
PP

ROASTED BEET AND BURRATA CAPRESE, PEPITA  
PESTO (V) | \$5 PP

ROASTED ASPARAGUS, WHIPPED RICOTTA,  
LEMON, TARRAGON (V) | \$4 PP

ROASTED TOMATO BRUSCHETTA, BASIL,  
PECORINO, GARLIC CONFIT (V) | \$4 PP

### BITES

BAKED BRIE EN CROUTE, DATE CHUTNEY (V) | \$6  
PP

BRAISED PORK MEATBALLS WITH ARRABIATA  
SAUCE, PARMESAN | \$8 PP

LAMB SAUSAGE AND GOAT CHEESE TARTS | \$8  
PP

SPINACH AND ARTICHOKE PHYLLO CUPS,  
GARLIC BREAD CRUMBS (V) | \$6 PP

MINI LOADED BAKED POTATOES, CHEDDAR  
CHEESE SAUCE, CHOPPED BACON, AND CHIVES |  
\$6 PP

JUMBO SHRIMP COCKTAIL, HORSERADISH (GF,  
DF) | \$8 PP

CACIO E PEPE GOLD RICE CROQUETTES, GARLIC  
AIOLI (V) | \$6

**WINGS** (GF): CHOICE OF:  
ITALIAN SEASONING DRY RUB OR ITALIAN  
BUFFALO  
SERVED WITH PARMESAN PEPPERCORN | \$8 PP

### PLATTERS

**CRUDITE | \$7 PP**  
*served with green goddess dip*  
(vg, gf)

**FRUIT | \$8 PP**  
*seasonal fresh fruit (vg, gf)*

**CHEESE + CHARCUTERIE | \$15 PP**  
*local cheeses, cured meats, marinated*  
*olives, hot honey, crostini*



# TROPHY BREWING CO

## MEAL PACKAGE

*\$40 PER PERSON | SERVED BUFFET STYLE  
INCLUDES FRESH BREAD WITH WHIPPED BUTTER, TWO MAINS, AND TWO SIDES*

### MAINS

*CHOICE OF 2*

*HERB ROASTED CHICKEN, CHIMICHURRI (GF)*

*STOUT-BRAISED BEEF BOURGUIGNON, MUSHROOM AND SHALLOT, HORSERADISH GREMOLATA\**

*MAPLE-BRINED PORK CHOPS WITH CITRUS GARLIC CONFIT AND SOFFRITO (GF)*

*HERB-CRUSTED SIRLOIN ROAST, CARVED AND SERVED WITH PEPITA GREMOLATA AND HORSERADISH CREMA (GF)*

*ROASTED SALMON WITH ROMESCO SAUCE, MARCONA ALMOND AND FINE HERBS (GF, DF)*

*FRESH PASTA LASAGNA, ARRABIATA SAUCE, RICOTTA CREAM, MOZZARELLA, ROASTED MUSHROOMS, AND FONTINA WITH CHOICE OF LAMB SAUSAGE OR HOUSE MEATBALLS*

### SIDES

*CHOICE OF 2*

*ROASTED CREAMER POTATOES WITH OLIVE OIL, SEA SALT AND ROSEMARY (VG, GF)*

*ROASTED BABY CARROTS WITH DILL DRESSING AND CRISPY SHALLOTS (V, GF)*

*CHARRED GREEN BEANS AND BEETS, MARCONA ALMOND, LEMON TARRAGON VINAIGRETTE (VG, GF)*

*LITTLE GEM SALAD*

*Asparagus, Marcona almonds, ricotta salata, mint, little gem lettuce, sherry vinaigrette (V)*

*CHOPPED SALAD*

*Salami, provolone, marinated olives, tomato, red onion, banana peppers, romaine, oregano dressing (gf)*

*ARUGULA SALAD*

*grape tomato, sunflower seeds, parmesan cheese, and lemon thyme vinaigrette (v, gf)*

*MEDITERRANEAN SALAD*

*Cucumber, olives, banana peppers, grape tomatoes, red onion, feta, romaine, red wine vinaigrette (v, gf)*

*V VEGETARIAN, VG VEGAN, GF GLUTEN FREE, DF DAIRY-FREE*

*\*ITEMS WITH A STAR CAN BE MODIFIED TO GF BUT IT MUST BE THE WHOLE ORDER*



# TROPHY BREWING CO

## PIZZA PACKAGE

THREE TIERS FOR YOUR SELECTION

SELECT YOUR ITEMS FOR EACH TIER, WE'LL HANDLE THE REST

### GOLD SCHOOL

\$35 PER PERSON

- CHOICE OF 2 BITES
- CHOICE OF SALAD
- CHEESE, PEPPERONI, AND CHOICE OF 1 SPECIALTY PIZZA

### PREMIUM

\$50 PER PERSON

- CHOICE OF 2 BITES
- CHOICE OF SALAD
- CHOICE OF 3 PIZZAS
- CHOICE OF DESSERT

### BALLIN'

\$70 PER PERSON

- CHOICE OF 4 BITES
- CHOICE OF SALAD
- CHOICE OF 4 PIZZAS
- CHOICE OF DESSERT

#### BITES

- Baked Brie en Croute, Date Chutney (v)*
- Braised Pork Meatballs with Arrabiata, Parmesan Lamb Sausage and Goat Cheese Tart*
- Spinach and Artichoke Phyllo Cup, Garlic Bread Crumbs (v)*
- Mini Loaded Baked Potatoes, Cheddar Cheese Sauce, Chopped Bacon, Chives*
- Cacio E Pepe Gold Rice Croquettes, Garlic Aioli (v)*
- Roasted Brussels and Bacon Skewer, Maple Sherry Glaze (gf, df)*
- Smoked Brisket Skewer, Horseradish Crema, Pepita Gremolata (gf)*
- Crispy Herbed Polenta Skewer, Roasted Tomato, Parmesan Peppercorn (v)*
- Crispy Artichoke Skewer, Lemon Aioli (vg)*
- Prosciutto-Wrapped Asparagus Skewer, Tarragon Citrus Aioli (gf, df)*
- Spring Pea Hummus Crostini, Parmesan, Dill (v)*
- Roasted Beet and Burrata Caprese Crostini, Pepita Pesto (v)*
- Roasted Asparagus Crostini, Whipped Ricotta, Lemon, Taragon (v)*
- Roasted Tomato Bruschetta Crostini, Basil, Pecorino, Garlic Confit (v)*

#### SALAD

- Little Gem | Asparagus, Marcona almonds, Ricotta Salata, Mint, Little Gem Lettuce, Sherry Vinaigrette (v)*
- Chopped | Salami, Provolone, Marinated Olives, Tomato, Red Onion, Banana Peppers, Romaine, Oregano Dressing (gf)*
- Arugula | Grape Tomato, Sunflower Seeds, Parmesan Cheese, Lemon Thyme Vinaigrette (v, gf)*

#### PIZZAS

See page below for Pizza options!

#### DESSERTS

- Ricotta Cheesecake (v)*
- Beerimisu (v)*
- Atlantic Beach Pie (v)*



# TROPHY BREWING CO

## PIZZA PACKAGE

*AVAILABLE A LA CARTE OR IN PACKAGE!*

*SEASONAL PIZZA BUILDS MAY CHANGE THROUGHOUT THE YEAR*

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**CHEESE** Tomato, Mozzarella (v)

**PEPPERONI** Tomato, Mozzarella, Pepperoni

**GARDEN PARTY** Olive Oil, Vegan Mozzarella, Fox Farm Forage Mushrooms, Brussels Sprouts, Piquillo Peppers, Green Goddess Drizzle (vg)

**FOXY LADY** Creamy Ricotta, Fontina, Provolone, Fox Farm Forage Mushroom, Potato, Garlic Confit, Rosemary (v)

**MOST LIKELY TO SUCCEED** Spinach Artichoke Base, Crispy Artichokes, Pickled Fresno Chilies, Hot Honey, Garlic Herb Breadcrumb (v)

**THE G.O.A.T.** Arrabiatta, Fresh Mozzarella, Provolone, Meatballs, Local Mushrooms, Chimichurri, Arugula

**BEST IN SHOW** Tomato, Fontina, Mozzarella, Pepperoni, Lamb Sausage, Meatballs, Oregano

**MOST LOYAL** Pesto, Mozzarella, Roma Tomato, Pesto Chicken, Honey Drizzle

**WINNER, WINNER** Arrabiatta, Crispy Chicken Cutlet, Stracciatella, Mozzarella, Basil, Parmesan

**CELEBRITY LOOK-A-LIKE** Tomato, Mozzarella, House-Smoked Pulled Pork, Jalapeno, Sour Cherry Beer Glaze

**THE GOLD STANDARD** Creamy Ricotta, Fresh Mozzarella, Smoked Beef Brisket, Potato, Golden BBQ, Sweet & Sour Cabbage



# TROPHY BREWING CO

## DESSERTS

AVAILABLE A LA CARTE !

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### BEERIMISU | \$5 PP

*Tiramisu made with whipped marscapone, coffee and porter dipped ladyfingers, cocoa (v)*

### RICOTTA CHEESECAKE | \$6 PP

*strawberry compote, biscotti crust (v)*

### TORTA CAPRESE | \$6 PP

*flourless chocolate cake, espresso, whipped cream (v, gf)*

### CROSTADA | \$6 PP

*with seasonal fruit: strawberry (v)*

### ATLANTIC BEACH PIE | \$6 PP

*lemon lime, cracker crust, whipped cream (v)*

# *ORDERING GUIDE*

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## *TIMELINE*

Final menu selections are due no later than 30 days before the event via email.

Final headcount is due no later than 2 weeks before your event via email!

Once that headcount is updated we'll send it back for your approval, at which point you'll be able to pay your invoice.

## *FREQUENTLY ASKED QUESTIONS*

### **Order size?**

- All per-person priced items require a minimum order of 20 per person.
- All of the appetizers are portioned at two per person

### **Submitting an order?**

- When you are ready to submit your order, please **email** your selections and your current estimated headcount at that time. We will create an order preview and send it back to you.
- We ask that groups do not order more than one meal package - each package is intended to serve as a full meal. Looking for ways to combine pizza and the meal package? Let us know and we can help!

### **Headcount?**

- If your group has a few last-minute RSVPs, we can increase items up to 3 days before the event, but we do not offer a reduction after 14 days.
- Any children under the age of 12 in your group? Let us know!

### **How is it served?**

- Items are served on a stationed buffet; some items can be served family style or passed upon request.
- If you've ordered appetizers and dinner, we will normally stagger that serving time to pace out the food
- For our groups over 30, we'll pace out the items on multiple platters to keep those items coming out fresh
- Interested in passed hors d'oeuvres? Let us know! We are happy to discuss what items can be passed and what the dedicated additional staffing would look like
- For orders with dietary restrictions we can work with you to modify a full order to remove/replace an ingredient where possible

### **Outside Desserts**

- For simple items like sheet cakes or pies that require being cut, plated, and served, there is a \$1 per person fee.
  - For more intricate items, such as a multi-tiered cake, there will be a \$5 per person fee.
  - We'll include the plates, napkins, and forks for your convenience!
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