



*Trophy Brewing Company*  
*Onsite Catering Menu*



# Ordering Guide

## **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.

## **DIETARY RESTRICTIONS**

Just have a handful of guests who have certain allergies? We can modify certain items or provide separate meals for those who need them. Many of our items are naturally vegetarian, dairy-free, or gluten-free. Please check in with our team for specifics related to your event.

Because we are constantly making housemade dough, we cannot guarantee cross-contamination of flour will not occur. We will take extra care as we prepare your items, but do keep that in mind for any guests with a Gluten allergy/sensitivity.

## **FAQS**

### Order size?

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

### Submitting an order?

- When you are ready to submit your order email us your selections and your current estimated headcount at that time. We will create an order preview and send it back to you.

### 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

### 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!

## *Hor D'oeuvres*

### *Bites*

#### **Cucumber Cups | \$4**

dill, lemon zest, cream cheese (v, gf)  
*add smoked salmon for \$3*

#### **Garlic Knots | \$4**

served with house-made tomato sauce (vg)

#### **Cacio E Pepe Croquettes | \$5**

rice, parmesan, black peppercorn, garlic aioli (v)

#### **Mushroom Phyllo Cups | \$5**

local mushrooms, caramelized onion, brie, arugula (v)

#### **Prosciutto Wrapped Apple | \$6**

honey drizzle (gf)

#### **Mac N Cheese Bites | \$6**

creamy cheddar sauce, breadcrumb crust, chili crisp,  
garlic aioli (v)

#### **Lamb Sausage Phyllo Cups | \$6**

cheddar, lamb sausage, parmesan peppercorn

#### **Brussels Boat | \$6**

tossed in chipotle honey (vg, gf)

#### **Crispy Cauliflower Boat | \$6**

tossed in garlic buffalo (vg, gf)

#### **Shrimp Cocktail | \$8**

East Coast shrimp (gf, df)

#### **Crab Cake | \$8**

NC crab, fresh herbs, Old Bay remoulade (gf, df)

### *Skewers*

#### **Caprese | \$4**

tomato, basil, fresh mozzarella, balsamic drizzle (v, gf)

#### **Greek | \$4**

tomato, kalamata olive, cucumber, feta (v, gf)

#### **Cubano | \$5**

ham, swiss cheese, pickle, mustard drizzle (gf)

#### **Melon Ball & Prosciutto | \$6**

flake salt (gf)

### *Crostinis*

#### **Bruschetta | \$4**

tomato, red onion, basil, evoo, balsamic drizzle (vg)

#### **Bruleed Brie | \$4**

pepper jelly (v)

#### **Crispy Prosciutto | \$6**

pesto, arugula (df)

#### **Smoked Salmon | \$7**

cream cheese, dill, lemon zest

### *Salad Cups*

#### **Choice of One | \$5**

**Arugula** | tomato, sunflower seed, shaved parmesan,  
grape tomato, lemon-thyme vinaigrette

**Mixed Green** | red onion, goat cheese, pecan, champagne  
vinaigrette

**Greek** | romaine, tomato, cucumber, banana pepper, feta,  
red wine vinaigrette



## Stationed Appetizers

### Sliders

**Choice of 2 | \$12**

**Choice of 3 | \$16**

*option to switch the entire order to GF bread for \$2 per person*

**Grilled Chicken:** lettuce, caesar dressing, parmesan

**BLT:** house-cured bacon, mixed greens, pickled green tomato, pimento cheese

**Smashburger:** dry-aged beef, cheddar, pickles, special sauce

**Vegan Smashburger:** plant-based patty, violife cheddar, pickles, special sauce

### Dips

**Whipped Feta | \$6**

honey, cracked pepper, zataar (v)  
*served cold*

**Hummus | \$6**

blended chickpeas, tahini, evoo, lemon, paprika (vg)  
*served cold*

**Spinach & Artichoke | \$8**

cream cheese, spinach, artichoke, parmesan (v)  
*served hot*

all dips are served with crackers and fresh vegetables

### Platters

**Crudite | \$5**

fresh seasonal vegetables  
*served with green goddess (vg, gf)*

**Fresh Fruit Board | \$5**

seasonal offering (vg, gf)

**Cheese Board | \$10**

assortment of local cheeses, accoutrement, and crackers (v)

**Cheese & Charcuterie | \$15**

assortment of San Guiseppe cured meats, cheeses, accoutrement, and crackers

### Hot Stations

**Wings | \$8**

**Choice of One Sauce:**

garlic buffalo

salt + pepper dry rub

chipotle honey

*served with parmesan peppercorn*

**Meatballs | \$10**

local beef, housemade tomato sauce, herbs (gf, df)





# Dinner Buffet

\$40 Per Person | includes fresh bread and whipped butter, choice of two mains, and choice of two sides  
Interested in an additional side or main? Just let us know!

## Mains

*choose two*

### **Herb Roasted Chicken**

tomato & basil salad (gf, df)

### **Pork Tenderloin**

herb crusted, mustard sauce (gf, df)

### **Beef Short Rib**

red wine braise, maple bourbon demi-glace (df)

### **Roasted Salmon**

tamari ginger glaze, scallions, sesame seeds (gf, df)

### **Cauliflower Steak**

tahini, balsamic (vg, gf)

### **Pesto Pasta**

house-made pesto, bowtie pasta, seasonal vegetables, asiago (v)

## Sides

*choose two*

### **Seasonal Vegetable**

Curated from our NC Farmer's Market (v, gf)

### **Herb Roasted Vegetable Medley**

squash, zucchini, peppers, onion, cauliflower (vg, gf)

### **Risotto**

mushroom, herbs (vg, gf)

### **Smashed & Mashed Herb Potatoes**

(vg, gf)

### **Mac and Cheese**

noodles, cheese sauce (v)

### **Greek Salad**

romaine, olive, red onion, cucumber, roma tomato, banana pepper, feta  
*served with red wine vinaigrette (v, gf)*

### **Mixed Green Salad**

red onion, goat cheese, pecans  
*served with champagne vinaigrette (v, gf)*

### **Arugula Salad**

grape tomato, sunflower seeds, parmesan  
*served with lemon thyme dressing (v, gf)*



## Pizza Packages

*Pick your tier, pick your items, and we handle the rest!*

*Each package is intended to serve as a complete meal with appetizers, salads, and two slices of pizza per guest. We'll have one of each pizza out to start and refill as guests begin eating to keep them hot and fresh!*

*Want to customize your offerings to mix and match? Let us know and we can work with you on what that could look like!*

*See the next page for eligible selections.*



### Gold School

**\$35 per person, Includes:**

Choice of 2 Bites  
Choice of a Salad  
Cheese & Pepperoni Pizza  
Choice of one Trophy Specialty Pizza

### Premium

**\$50 per person, Includes:**

Choice of 2 Bites  
Choice of a Salad  
Choice of 3 Trophy Specialty Pizzas  
Choice of Cheesecake or Cannoli for Dessert

### Ballin'

**\$70 per person, Includes:**

Choice of 4 Bites  
Choice of a Salad  
Choice of 4 Trophy Specialty Pizzas  
Choice of Cheesecake or Cannoli for Dessert



## Pizza Packages

*Pick your tier, pick your items, and we handle the rest!*

### Bites

**Caprese Skewer** tomato, basil, fresh mozzarella, balsamic reduction (v, gf)

**Cubano Skewer** ham, swiss cheese, pickle, mustard sauce (gf)

**Bruschetta Crostini** tomato, red onion, basil, evoo, balsamic drizzle (vg)

**Bruleed Brie Crostini** pepper jelly (v)

**Cucumber Cup** dill, lemon, cream cheese (v, gf)

**Sausage Phyllo Cup** cheddar, lamb sausage, parmesan peppercorn

**Mushroom Phyllo Cup** brie, local mushroom, caramelized onion, arugula (v)

**Cacio E Pepe Croquette** rice, parmesan reggiano, black peppercorn, garlic aioli (v)

### Salad

**Greek** romaine, olive, red onion, cucumber, roma tomato, banana pepper, feta  
*served with red wine vinaigrette (v, gf)*

**Mixed Green** red onion, goat cheese, pecans  
*served with champagne vinaigrette (v, gf)*

**Arugula** grape tomato, sunflower seeds, parmesan  
*served with lemon thyme dressing (v, gf)*

### Pizzas

**Most Loyal** basil pesto, mozzarella, roma tomato, pesto chicken, honey

**The Daredevil** spicy fire roasted tomato sauce, mozzarella, ghost pepper salami, caramelized onion, jalapeno, sriracha

**Best Dressed** tomato sauce, mozzarella, spinach, red onion, pepperoni, bacon, lamb sausage

**Most Outgoing (v)** tomato sauce, brie, mozzarella, local mushroom, caramelized onion, arugula

**Margherita (v)** tomato sauce, fresh mozzarella, tomato, fresh basil

**Cheese (v)** tomato sauce, mozzarella

**Pepperoni** tomato sauce, mozzarella, pepperoni

**Local Celebrity** \*seasonal local ingredients build\*

**Farmers Market** \*seasonal vegan build\*

**Indoor Kid** \*seasonal cream base build\*

*Seasonal pizza builds will continue to change many times throughout the year - we can only offer the build that is current on the day of your event. We recommend checking in within two weeks of your event to confirm these offerings and that you have a backup in mind in case you don't love the current seasonal build.*





## Taco Bar

**Looking for a light meal?**  
**\$30 per person | Comes with corn and flour soft tortillas, includes the accompanying mains, sides & toppings below**

### Mains

Carne asada steak (gf, df)  
Shredded chicken tinga (gf, df)  
Fajita vegetables (vg, gf)

### Sides

Rice (vg, gf)  
Black beans (vg, gf)

### Toppings

Shredded cheese (v, gf)  
Pickled jalapeno (vg, gf)  
Shredded lettuce (vg, gf)  
Pico de gallo (vg, gf)  
Jalapeno lime crema (v, gf)

*Optional +\$2 pp for each:*  
*Add guacamole (vg, gf)*  
*Add beer cheese (v)*  
*Add chips & salsa (vg, gf)*



## *Sweets!*

*each of these are portioned at one per person*

### **Cannoli | \$4**

chocolate chip filling (v)

### **Dessert Shooter | \$5**

*Choice of One:*

Banana pudding - banana, whipped cream, crushed nilla wafer (v)

Fresh fruit - custard, graham cracker crumble (v)

### **Chocolate Torte Bite | \$4**

*Choice of One:*

Chocolate mousse - fresh berry jam (v)

Peanut butter mousse - chocolate ganache center (v)

### **Cheesecake Bars | \$6**

*Choice of One:*

Berry - graham cracker crust

Chocolate caramel - Oreo crust

### **Cobbler | \$5**

seasonal rotating fruit, oat crumble (vg)

*served hot*

## *Dessert Board*

**\$20 Per person**

*Can't pick just one? We get it!*

*The dessert board offers a mix of our desserts and the Chef's selection of various accoutrements.*

### **Choice of three:**

*cannoli*

*banana pudding shooter*

*fresh fruit shooter*

*chocolate berry torte bite*

*chocolate peanut butter torte bite*

*mini berry cheesecake bar*

*mini chocolate caramel cheesecake*

