



# DROP CATERING MENU



Thank you for considering our catering services. Monocacy Hospitality, owners of Brewer's Alley Restaurant & Brewery, offer professional catering services in Frederick and surrounding areas.

We offer an extensive array of distinctive & delicious foods, including hors d'oeuvres, entrees, & desserts, prepared by our own inspired team of Chefs. Our goal is to ensure a pleasant event with exceptional food.

Best Regards,  
Crystal Walters, Event Manager  
[events@monocacyhospitality.com](mailto:events@monocacyhospitality.com)

Megan Finnerty, Director of Events  
[megan@monocacyhospitality.com](mailto:megan@monocacyhospitality.com)

Office: 301.631.0089





# BREAKFAST MENU

*Not available after 4pm*



# Buffets

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## THE CONTINENTAL

\$14 PER PERSON

Assorted Danishes, Mini Muffins & Bagels  
with Fruit Salad, Jams, Cream Cheese & Butter



## THE ALL AMERICAN

\$16 PER PERSON

Hickory Smoked Bacon, Country Sausage, Scrambled Eggs,  
French Toast & Breakfast Potatoes

Includes: Maple Syrup, Butter



# LUNCH MENUS

*Not available after 4pm*



# Sandwich Buffets

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*Sandwich Buffets include House-made Chips & Coleslaw*

## BARBECUE IN A BUN

\$14 PER PERSON

Slider Rolls, Smoked Pulled Pork, Pulled Grilled Chicken



## WRAPPED PLATTER

\$16 PER PERSON

Turkey Club Wrap, Chicken Caesar Wrap,  
Roast Beef & Swiss Cheese Wrap, Vegetarian Wrap



## Additions

\$4.00 PER PERSON

Brewer's House Salad, Caesar Salad, German Potato Salad  
Or Mediterranean Pasta Salad

# Lunch Buffet

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*Not available after 4pm*

## EXECUTIVE LUNCHEON

*Two Entrees: \$28 PER PERSON*

*Three Entrees: \$32 PER PERSON*

*Includes House or Caesar Salad & choice of two sides*

### -- ENTREE OPTIONS --

Beef Tips with Wild Mushroom Sauce

Grilled Chicken with Lemon Beurre Blanc

Panko Crusted Chicken Parmesan (*Marinara sauce on the side*)

### -- SIDE OPTIONS --

Creamy Mashed Potatoes

Rice Pilaf

Mixed Vegetables

Asparagus (+3 Per Person)





DINNER  
MENU



# Buffets

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## LITTLE ITALY

*Two Entrees:* \$ 30 PER PERSON

*Three Entrees:* \$ 34 PER PERSON

*Four Entrees:* \$ 38 PER PERSON

*Includes House or Caesar Salad & choice of two sides*

### -- ENTREE OPTIONS --

Chicken Marsala

Chicken Cacciatore

Eggplant Parmesan (*Marinara sauce on the side*)

Tortellini Alfredo

Flank Steak Florentine

### -- SIDE OPTIONS --

Pasta Marinara

Pasta Alfredo

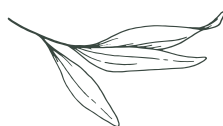
Creamy Mashed Potatoes

Roasted Potatoes

Rice Pilaf

Broccoli

Mixed Vegetables







# MEXICAN FIESTA

*Two Entrees:* \$ 26 PER PERSON

*Three Entrees:* \$ 30 PER PERSON

*Four Entrees:* \$ 34 PER PERSON

*Includes: House Salad, Yellow Corn Rice,  
Sour Cream, Salsa, Shredded Lettuce, & Shredded Cheese*

## -- ENTREE OPTIONS --

Steak & Chicken Fajitas

Beef & Chicken Tacos

Cheese Enchiladas

Margarita Shrimp



## *Additions*

\$ 8.00 PER PERSON

House-made Fresh Guacamole with  
Tortilla chips



# THE MARYLANDER



*Two Entrees: \$36 PER PERSON*

*Three Entrees: \$40 PER PERSON*

*Four Entrees: \$45 PER PERSON*

*Includes House or Caesar Salad & choice of two sides*

## -- ENTREE OPTIONS --

Chicken Chesapeake

Pork Loin with Curried Apple Chutney

Roasted Rockfish with Roasted Lemon

Seafood Macaroni & Cheese

Herb Crusted Beef Tenderloin

Shrimp with Old Bay Cream Sauce

## -- SIDE OPTIONS --

Creamy Mashed Potatoes

Roasted Potatoes

Rice Pilaf

Mixed Vegetables

Broccoli

Asparagus (+\$3 Per Person)



## Additions

2-oz Crab Cake \$MP



# HORS D'OEUVRES



# Small Bites

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*Minimum 15 Guests*

## - HORS D'OEUVRES -

*Priced per person*

Roasted Beef Meatballs with Beef Gravy \$6 per person (2 Pieces)

Crispy Vegetarian Spring Rolls with Chili Dipping Sauce \$5 per person (2 Pieces)

Chicken Tenderloins with Honey Mustard Dipping Sauce \$5 per person (2 Pieces)

Panko Mozzarella with Marinara Sauce \$6 per person (2 Pieces)

Tomato & Basil Bruschetta \$5 per person (3 Pieces)

Spanakopita Spinach Triangles \$6 per person (2 Pieces)

Teriyaki Beef Kabobs with Sesame Soy Sauce \$8 per person (2 Pieces)

Skewered Chicken Satay with Spicy Peanut Sauce \$6 per person (2 Pieces)



# Starter Stations

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*Minimum 15 Guests*

## - HORS D'OEUVRES -

*Priced per person*

**Fresh Seasonal Crudite \$5 Per Person**

*Julienne Vegetables with Creamy Herb Buttermilk Dressing*

**Assiette of Cheeses & Fruits \$8 Per Person**

*Assorted Cheeses complimented with Fresh Fruits, Berries & crackers*

**Mediterranean Vegetarian Platter \$10 Per Person**

*Grilled Vegetables, Fresh Mozzarella, Pepperoncini Peppers,  
Basil Marinated Tomatoes, Kalamata Olives, Roasted Red Peppers  
Hummus, Lemon-Feta Dip & House-made Pita Chips*





# DESSERTS



# Desserts

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By Pastry Chef Christine Wantz

Cake Box provided for all cakes, pies, and cheesecakes

## -- LAYERED CAKES --

\$ 6 0

Serves 25

Strawberry Shortcake

Black Forest

Red Velvet\*

Carrot Cake\*

Belgian Chocolate Torte\*\*

\*\$5 additional

\*\*\$15 additional



## -- HOUSEMADE PIES --

\$ 4 4

Apple

Cherry

Lemon Meringue

Chocolate Cream

Pumpkin

Southern Pecan

## -- CHEESECAKES --

\$ 4 4

Serves 10-14

Plain

Oreo

Cappuccino

Blueberry

Key Lime

Oatmeal Stout



## -- MINI DISPLAY --

\$ 9 PER PERSON

(LIMIT OF 3 CHOICES)

Brownies

Blondies

Mini Cupcakes

Chocolate Covered Strawberries

Pecan Bars

Fruit Tarts





# GENERAL INFORMATION





# Policies & Rates

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## SERVICE FEES

### EQUIPMENT FEES:

Disposable plates/plasticware: \$1.50 per person

Disposable Chafer/Sterno Set: \$15 each

### DELIVERY FEES:

Within 10 miles: \$10

Over 10 miles: \$20

Groups requesting a sales tax exemption must provide an exemption certificate prior to the date of the event. Pricing is subject to change, but will be guaranteed 30 days prior to the event. Six percent (6%) Maryland sales tax will be applied.

## CANCELLATION POLICY

We understand and appreciate that situations occur that require event cancellations. We will do our best to assist you should a situation develop. In general, cancellations within 72 hours of the event forfeit the deposit and 50% of the amount contracted is due.



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# Policies & Rates

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## RESERVATIONS - PAYMENTS & NOTIFICATIONS

Reservations are taken on a first come, first served basis.

To confirm an event at Brewer's Alley, a non-refundable deposit of \$100.00 is required. The deposit will be applied to the event balance at the end of the function. All final payments are due 24 hours prior to event.

Once the proposal has been signed and the non-refundable deposit has been paid your event will be reserved. For events, we require a finalized menu 14 days prior to the event date, after 14 days, you may request changes to the event menu, however we do not guarantee they will be accommodated. prior to the event date. Final guest counts must be provided to the Event Manager seven (7) days prior to the event date.

For guarantees not confirmed, it is assumed the event count will be the last estimate recorded by the Event Manager, & you will be responsible for that number or the number served, whichever is greater. Once the final guarantee number is received, there will be no refunds for number reductions or no-shows. However, guests may be added to the final count. Please notify the Event Manager as soon as possible in order to accommodate last minute increases to your guarantee.

Final charges are based on the actual number of guests served, or your guaranteed number, whichever is greater.

Payments must be made in cash, credit/debit card, or electronic invoice. No personal checks are accepted.

(Visa, MC, Amex or Discover).

# Our Commitment to You

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Your event is special. That is why the staff of Monocacy Hospitality is dedicated to professionally tailoring each affair to suit your personal style. Only the finest, freshest ingredients are used to prepare our irresistible array of dishes. While our catering menu is extensive & varied, our Chef is eager to create a customized menu to suit your taste. Please inform the Event Manager of any special requests.



Your event is special. As such, you, the Host, should feel as though all elements of the function are in order. We want you to enjoy your meal, your guests, & the event you worked so hard to organize.

WE LOOK FORWARD TO HOSTING YOUR EVENT.

