



Victory Brewing Company In~House Events & Off~Site Catering Menu

Contacts:

Off-Site Catering

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In-House Events

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Corporate Events and Meeting Packages

Continental

Coffee, Tea, Juice
Muffins
Danish
Mini Bagels with Cream Cheese
\$9

Power Lunch

Salad
Pasta Salad
Assorted Pizzas
Chicken Wings
\$13

Warm Sunrise

Plus the Continental
Scrambled Eggs
Sausage, Bacon
Hash Browns
Fresh Fruit
\$14

Focus Group

Assorted Wraps
Garden Salad
Pulled Pork Sandwiches
Fresh Vegetables
Roasted Potatoes
\$16

Executive Brunch

Includes the Continental and Warm Sunrise
Omelet Station
Waffle Station
Eggs Florentine
Chipped Beef with Biscuits
(Requires two Chefs at \$50.00 each)
\$18

The Accomplishment

Soup and Salad
Rolls and Butter
Grilled Chicken with Lemon Butter
Hot Roast Beef with Gravy
Baked Rock Fish Provencal
Fresh Vegetables / Roasted Potatoes
\$20

Breaks

The Sweet Tooth

Assorted Cookies, Brownies and Whole Fruit
\$5

Healthy Heart

Whole Fruit, Granola Bars, Yogurt Parfaits
\$7

We offer a full range of culinary creations and are happy to customize your meeting to fit your needs.

Party Packages

All American

Garden Salad
Chicken Wings with
Celery, Carrots and Bleu Cheese Dressing
Macaroni and Cheese
Assorted Pizzas
House Made Cookies and Storm King Brownies
\$16

The Cookout

Mesclun Salad
Kitchen Sink Potato Salad
Pulled Pork on Round Rolls
¼ Pound All Beef Hot Dogs
Smoked Chicken Legs with
Golden Monkey BBQ Sauce
Chocolate Chipotle Cake Squares
\$19

Tailgate Madness

Wild Hog Devil Chili
Chips and Salsa
Pretzel Bites with Cheese Sauce
Lager Braised Keilbasa with Saurkraut
Assorted Wraps
\$17

Victors to Victory

Beef Empanadas
Rootbeer Rib Sticks
Fried Mini Mac
Mad Kings Big Fish
Wings of Victory
\$21

The Farmers Bounty

Vegetable and Pasta Salad
Tomato and Onion Salad
Caesar Salad
Portobellos stuffed with Roasted Peppers and
Gruyere Cheese
Ancho Twice Baked Potatoes
Cavatapi and Roasted Seasonal Vegetables
Fresh Fruit Bavarians
\$18

Total Celebration

Crudite with Onion Dip
Fruit Tray
Assorted Wraps
Black Bean Hummus and Cheddar Crisps
Chicken and Pasta with Roasted Garlic Sauce
Rauchbier Poached Salmon
Saffron Rice / Fresh Vegetables
\$23

The Ultimate Feast

Shrimp Salad
Layered Mozzarella, Tomato and Basil
Chicken Salad Lettuce Wraps
Baked Citrus Tilapia
Parmesan Crusted Chicken
Pink Peppercorn Smoked Pork Loin
Roasted Vegetables
Sweet Potato Velvet
Assorted Desserts
\$29

BBQ Packages

The Carolina

*Pulled Pork
Rolls
Assorted Sauces
Victory Chips
Cole Slaw
\$11 Per Person*

The Iron Smoker

*Pulled Pork
Smoked Chicken Legs
Beef Brisket
Rolls
Assorted Sauces
Victory Chips
\$18 Per Person*

It's All About The Pig

*Smoked Pork Sausage
Ribs
Pulled Pork
Rolls
Assorted Sauces
Potato Salad or Cole Slaw
Molasses and Ham Baked Beans
Seasonal Vegetables
\$26 Per Person*

Pig Roast

*Whole Roasted Pig
Rolls
Assorted Sauces
Victory Chips
Cole Slaw
\$14 Per Person
(Feeds 40 to 60 people)*

Extreme BBQ

*Whole Roasted Pig
Beef Brisket
Smoked Chicken Legs
Rolls
Assorted Sauces
Seasonal Vegetables
Molasses and Ham Baked Beans
Jalapeño Corn Bread
Potato Salad
Watermelon
House Made Cookies
Storm King Brownies
\$34 Per Person
(Minimum 75 people)*

*Assorted signature BBQ sauces
Hop Devil, Golden Monkey and Storm King*

Brunch Packages

Chefs Brunch

*Assorted Juices, Coffee
Fresh Fruit Tray
Assorted Breakfast Pastries
Scrambled Eggs
Bacon / Sausage
Breakfast Potatoes
Omelet and Waffle Station
Eggs Florentine
Chipped Beef with Biscuits
(Requires two Chefs for \$50.00 each)
\$18 Per Person*

Victory Brunch

*Assorted Juices, Coffee
Fresh Fruit Tray
Assorted Breakfast Pastries
Scrambled Eggs
Bacon / Sausage
Breakfast Potatoes
Chicken, Prosciutto and Manchego Napoleon
Roasted Garlic Shrimp with Gigli Pasta
Fresh Seasonal Vegetables
Almond Rice
Assorted Miniature Desserts
\$23 Per Person*

Brewers Brunch

*Assorted Juices, Coffee
Assorted Breakfast Pastries
Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Grilled Chicken with Citrus Butter
Fresh Seasonal Vegetables
\$13 Per Person*

Enhancements

The Carver

*Roast Beef \$5
Turkey \$4
Ham \$4
Beef Tenderloin \$8
Pastrami \$6
Corned Beef \$6
Roasted Pork Loin \$4
Leg of Lamb \$5
(Requires one Chef for \$50.00 at each station)*

Potato Bar

*Baked Potatoes
Roasted Garlic Red Bliss Potatoes
Sweet Potato Mashed
Buttered Mashed Potatoes
Cheddar Cheese, Scallions, Bacon, Diced Ham,
Sour Cream, Whipped Butter, Roasted Peppers,
Sautéed Mushrooms, Steamed Broccoli
\$6 Per Person*

From the Sea

*Shrimp (3 per serving) \$5
Alaskan King Crab Legs (Market Price)
Smoked Salmon Platter \$6
Smoked Scallops \$7
Oysters on the Half Shell (market price)
Bay Scallop Ceviche \$6
Beer Poached Mussels \$4*

Molten Chocolate

*Dark Chocolate Fountain with
Pretzel Rods, Strawberries, Pound cake,
Marshmallows, Honey Dew and Bananas
\$6 Per Person*

Themed

New Orleans Jazz

Crawfish Gumbo
Oysters Bienville
Chicken and Sausage Jambalaya
Rockfish Florentine
Red Beans and Rice
Beef E'touffee'
Sweet Beignets
\$21 Per Person

New England Clam Bake

Old Bay Shrimp
Clams
Sweet Sausage
Red Bliss Potatoes
Corn on the Cob
Green Beans
Boston Cream Pie
\$18 Per Person

Texas Longhorn

Beefsteak Tomatoes and Romaine Salad
Garlic Marinated Skirt Steak
Carved Prime Rib of Beef
Smoked Chicken Legs
Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Apple Cobbler
(Requires one Chef at \$50.00)
\$29 Per Person

Southern Splendor

Potato Salad
Southern Fried Chicken
Baked Catfish
Porcupine Meatballs
Cheddar Grits
Sweet Peas and Baby Carrots
Mississippi Mud Pie
\$16 Per Person

Oktoberfest

Soft Pretzels with Dusseldorf Mustard
German Potato Salad
Cucumber Salad
Pork Schnitzel with Apples and Caraway
Weisswurst with Sauerkraut and Long Rolls
Braised Red Cabbage
Black Forrest Brownies
\$23 Per Person

Pacific Rim

Mesclun Salad
Ahi Tuna Wontons
Roasted Turkey, Avocado and Gouda Melts
Salmon with Pineapple Salsa
Asparagus stuffed Pork Roulades
Fried Rice
Tomato Stuffed Portobellos
California Fruit Tarts
\$22 Per Person

Wedding Packages

Total Fantasy

*Imported and Domestic Cheeses
Fresh Fruit Cascade*

*One Hour Reception Butler Passed
Hors d'oeuvres*

*Pistachio Crusted Brie
Bacon Wrapped BBQ Shrimp
Chicken and Smoked Gouda with Mustard Sauce
Tuna on Crispy Wonton with Peanut Sauce
Tomato and Basil Bruschetta*

Cream of Asparagus Soup

*Layered Tomato and Mozzarella
With Prosciutto and Balsamic Glaze*

Boursin Stuffed Chicken

*Boneless Breast of Chicken filled with Boursin Cheese
on a bed of Rice Pilaf and
Roasted Vegetables*

Or

Filet of Beef

*Grilled Center Cut Filet of Beef with Mushroom Sauce
on Roasted Garlic Mashed Potatoes and Fresh
Vegetables*

Dessert Bar

*Pecan Diamonds
Lemon Bars and Meringue Cookies
Chocolate Dipped Strawberries*

*Custom Designed Wedding Cake
by*

*Bakers of Buffington
\$75.00 Per Person*

*(*pre counts on entrée due five days in advance)*

At Last

*One Hour Reception Butler Passed
Hors d'oeuvres*

*Prima Poached Shrimp
Smoked Salmon and Crab Roulades
Molten Brie on Baguette with Raspberry Sauce
Beef Satay with Horseradish Sauce
Chicken, Gruyere Cheese and Prosciutto Fritter*

Garden Salad

*Mesclun Greens, Strawberries, Apples, Oranges,
Cucumbers, Seasoned Almonds and
Tarragon Dressing*

Filet of Beef and Crab Cake

*Petite filet and Maryland Style Crab Cake with Grilled
Asparagus and Saffron Risotto Laced with Red Pepper
Sauce*

*Custom Designed Wedding Cake
by*

*Bakers of Buffington
\$55.00 Per Person*

▼ Beer Pairings ▼

Custom appetizers paired with Victory craft beer built to enhance any event displayed as stations.
Here are a few of our favorites paired with flagship and seasonal beers.
Pricing starts at \$3 per serving (not including beer).

Crab Beignet's with three Bean Relish and
Red Pepper Remoulade
Prima Pils

Caramel Moonglow Spiced Apple Cake
Moonglow

Squash Blossom Fritters with Goat Cheese
St. Boisterous

Strawberry Bruschetta over
Goat Cheese Crostini
Braumeister Pils

Jicama, Apple and Strawberry Salad with
Pistachio Green Goddess Dressing
Whirlwind Witbier

Smoked Proscuitto wrapped Scallops
HopDevil Ale

Golden Monkey Brisket Sliders
Golden Monkey

Blueberry and Nectarine Tartlet
Helios Ale

Crème Brulee with Fresh Berries
Helios Ale

Blini and Caviar with Shrimp Avocado Canape
Prima Pils

Sunrise Boiled Weisswurst with Maidens
Breath Mustard
Sunrise Weissbier

Flourless Chocolate Cake with Ganache Crème
Brulee and Peanut Butter Tower
with Blackberry Sauce
Storm King Stout

Lobster Salad over Micro greens with
Marscapone and Avocado
Victory Lager

Jumbo Grilled Prawn over Truffle Risotto Cake
Pursuit Pale Ale

Bacon wrapped Cheese stuffed Jalapenos
Saint Boisterous

Chilled Smoked Chicken Breast with Chiffonade
Spinach and Horseradish Aioli
Victory Lager

Venison and Wild Mushroom Terrine
WildDevil Ale

Cranberry Serrano Roasted Lamb Lollipops
Golden Monkey

Dry Aged Angus Scotch Roast Pinwheels
Pursuit Pale Ale

Cantalope and Honeydew Witbier Frappe
Whirlwind Witbier

▼ *Beer Dinners* ▼

A complex three to seven course menu paired with Victory craft beer.

Here are a few of our latest dinners created for the season.

Pricing starts at \$35 per person (includes beer).

Grilled Jumbo Shrimp

*With jalapeno duchess potatoes, cilantro and
roasted red pepper aioli
Festbier*

Smoked Tomato Soup

*With miniature gouda croutons
Scarlet Fire*

DonnyBrook Marinated Venison Loin

*With sweet potato hash
and natural juices
DonnyBrook Stout*

Pecan Crusted Lamb Loin

*With spicy roasted peppers and spinach
WildDevil*

Flourless Chocolate Cake

*With blackberry ice cream
Storm King Stout*

New Orleans Filet Bienville

*Petite filet topped with shrimp, mushrooms
and tarragon on a bed of saffron risotto
HopDevil Ale*

Chilled Smoked Prima Marinated Chicken

*With chiffonade of spinach and
horseradish aioli
Prima Pils*

Wilted Fennel, Mustard Greens and Kale

*With grapes and bacon vinaigrette
Helios Ale*

Dry Aged Angus Scotch Roast

*With Storm King demi and
braised apples, leeks and carrots
Storm King Stout*

Acorn Squash Bisque

*With cranberry crème fresh and
seasoned almonds
Victory Lager*

Swiss Chard Stuffed Farm Veal Roulade

*With Yukon gold potatoes and
baby fennel bulbs
St Boisterous*

House Greens with Candied Beets

*Topped with fried goat cheese,
bacon lardons and warm
Dijon vinaigrette
Mad King Weiss*

▼ Appetizers ▼

Hummus Platter

Served with whole black olives, cucumber salsa, warm pita, tomato, feta, and extra virgin olive oil \$3

Chicken Cordon Bleu Fritters

Lightly breaded boneless breast of chicken rolled with prosciutto and Gruyere cheese (3/serving) \$4

Duck Hoisin Pinwheels

Slow cooked duck blended with hoisin and scallions wrapped in puff pastry (3/serving) \$4

Beef Empanadas

Cuban seasoned beef filled empanadas served with chipotle cheese sauce

*In house only (2/serving) \$4

Wings of Victory

Hot, mild, honey BBQ, smokey chipotle or four alarm

*In house only (3/serving) \$4

Philly Rolls

Angus chip steak, caramelized onions and American cheese in a spring roll

*In house only (2/serving) \$4

Brewery Pretzels

Your choice of bites (5/serving) \$3

Hand tossed Bavarian \$4

BBQ Shrimp

Tiger shrimp with our signature HopDevil BBQ sauce (3/serving) \$5

Scallops wrapped in Bacon

With southern BBQ glaze (3/serving) \$6

Crab and Corn Wontons

With jalapeno salsa (3/serving) \$6

Crab Fritters

Cornmeal battered crab with red remoulade (3/serving) \$6

Molten Brie

Soft ripened brie on cheddar crostini topped with strawberry relish (3/serving) \$5

Crudités

Fresh seasonal vegetables served with French dip \$4

Beef or Chicken Satay

Soy marinated and served with a spicy peanut sauce (3/serving) Beef- \$5 Chicken- \$4

Pepper Bruschetta

Roasted red and yellow bell peppers marinated in extra virgin olive oil and balsamic vinegar served on top of cheddar crostini (3/serving) \$3

Prosciutto Wrapped Asparagus

Grilled asparagus wrapped in prosciutto filled with dijon cream cheese (3/serving) \$6

Quesadillas

Your choice of chicken, steak or black beans served in an herbed grilled tortilla with jack cheese (2/serving) \$5

House Made Assorted Puff Pastries

A variety of savory fillings in a flaky pastry shell

*In house only (3/serving) \$4

Stuffed Button Mushrooms

Stuffed with sausage and Romano cheese (3/serving) \$4

Coconut Crusted Shrimp

With spicy mango glaze \$6

Open Face Dietrich

House smoked pastrami on cocktail rye with Thousand Island dressing, sauerkraut and melted Swiss cheese (3/serving) \$5

Rootbeer Rib Sticks

Saint Louis cut ribs with Victory root beer BBQ sauce (4/serving) \$8

▼ Salads ▼

Greek Salad

Black olives, red onions, cucumbers, shrimp and feta cheese over romaine with Greek vinaigrette \$6

Spinach and Bacon Salad

Served with red onions, warm bacon dressing and hard boiled eggs over spinach \$4

Classic Caesar Salad \$3

Portobello and Asparagus

With fresh herbs, plum tomatoes and extra virgin olive oil \$4

Wedge Salad

Iceberg lettuce with ripe tomatoes, bacon, cracked pepper and house gorgonzola dressing \$3

Grilled Pineapple and Arugula

With spicy coconut dressing \$4

Pasta Salad with Provolone

Fusilli Pasta with fresh vegetables, Italian dressing and diced provolone cheese \$4

Garden Salad

Tomatoes, cucumbers, onions, bell peppers and parmesan cheese over mesclun \$3

Pear and Walnut Salad

Served with Spanish sheep milk cheese over mesclun greens \$5

Marinated Mushroom Salad

With Fresh Mozzarella \$4

Hearts of Palm

With blackened tomato salsa over romaine \$4

Gorgonzola and Chicken Salad

Stuffed cucumbers \$5

▼ Sandwiches ▼

Roast Beef Sandwich

Served on a fresh round roll with roasted hot and sweet peppers, provolone and horseradish mayo \$7

Mufalata

Ham, Salami and Provolone cheese served on a round roll with olive spread \$6

Italian Sausage

Hot Italian sausage with red and yellow peppers, onions and melted provolone cheese served on a long roll \$7

Avocado and Tomato

Sliced tomato and avocado on rye with Gruyere Cheese \$6

Turkey Wrap

Turkey, smoked bacon, lettuce, tomato, lemon aioli and smoked cheddar with avocado in a grilled herbed wrap \$7

Veggie Wrap

Grilled zucchini, cucumbers, tomatoes, portobellos, grilled onions and basil with extra virgin olive oil, fresh mozzarella served in a grilled herbed wrap \$6

Chicken Caesar Wrap

Chicken and romaine tossed with Caesar dressing and topped with parmesan cheese served in a grilled herbed wrap \$6

▼ Entrees ▼

Hop Devil Ale & Onion Pot Roast

Served with slow roasted potatoes, carrots, onions and celery in a rich Hop Devil gravy \$13

St Louis Ribs

Four bone ribs are slow cooked in our signature Hop Devil BBQ sauce (3/serving) \$9

Smoked Prime Rib

Served with a horseradish Aioli \$15

Jambalaya

Creole sausage, chicken, shrimp, bell peppers, tomatoes, onions, garlic and dirty rice \$12

Parmesan Crusted Chicken

Seared with lemon butter \$12

Baked Eggplant

Served with tomato sauce and fresh mozzarella \$8

Garlic Studded 6oz Filet

Served with Horseradish glaze \$18

Bleu Cheese Crusted Mahi

Topped with tomato coulis \$14

Maryland Chesapeake Crab Cakes

Served with lemon aioli \$12

Smoked Lamb Leg

Served with Hop Wallop gravy \$15

Victory Grain Fed Delmonico

12 ounce cut of ribeye with creamed spinach \$16

Brewers Schnitzel

Toasted barely crusted pork cutlets \$10

Honey Mustard Roasted Salmon

With Golden Monkey garden lentils \$12

Sun-dried Tomato and Pesto Pasta

Bow tie pasta with sun-dried tomatoes and seasonal vegetables tossed in a pesto sauce \$7

Braised Duck Leg

Served with sweet potato velvet \$12

7 Herb Chicken

Served with lemon aioli \$8

Fettuccini and Asparagus

With basil oil and Romano cheese \$9

Saffron Risotto

With lump crab meat \$11

Vegetable Risotto

Zucchini, squash, shitake mushrooms, onions and cherry tomatoes are tossed in a creamy parmesan risotto \$10

Baked Rockfish

Served with mango butter sauce \$10

Pork Chops

Double-boned, sauerkraut braised \$9

Smoked Lamb

Boneless leg of lamb with spicy Hop Devil sauce \$15

Grilled Pork Chops

With peach BBQ sauce \$12

Smoked Beef Brisket Manicotti

With tomato basil sauce \$13

Pecan Crusted Chicken

With smoked gouda sauce \$11

Eggplant Napoleon

Breaded eggplant, prosciutto, tomato and provolone cheese \$11

▼ Additional Information ▼

Thank you for considering Victory Brewing Company for your event. We are a full service caterer offering complete party planning. Victory can provide trained servers, draught engineers and kitchen staff for any occasion.

Victory has had the opportunity to provide catering and event planning services for a variety of events. Victory served beer and barbeque to thousands of music fans at the Philadelphia Folk Festival and the annual Jam on the Brandywine event. We also host Fallfest every year which is an Oktoberfest style event for all ages with food, beer and entertainment with numbers in the thousands.

Additionally, we have catered weddings, rehearsal dinners, birthday parties and backyard barbeques. Victory Brewing Company can help you with all of the details for your event!

We can serve your party here at our restaurant, cater your event at an off premise venue of your choice or provide prepare your menu for pick up or delivery.

For off premise events we provide disposables or durables to include: colored table cloths (plastic or linen), plates (paper or flatware), napkins (paper or linen) and utensils (plastic or silver).

Catering Fees

Drop-off/ Set-up
\$75 (within 25 miles)

Basic Rentals
\$8.50/person

Includes: Flatware, 6 inch dessert plates and 10 inch dinner plates, linen napkins, universal water/beverage goblet, 108' round linens

Cake Cutting Fees
\$1.50/per person

Utensils

\$1.00/per person (plastic)

Includes: 16 oz cups, napkins, plates, knives, forks, spoons and bowls

\$1.75/per person (recycled or biodegradable)

16 oz cups, napkins, plates, knives, forks, spoons and bowls

Chaffers

\$16/per disposable

Includes: 2 sternos per chaffer

Labor

\$20/hr/per employee

Durmdls= \$25 per dress

Beverages

*Soda, water, coffee, tea = \$2/per person
Additional for mixers (juice, milk, etc.) = \$1.50*

Beer Pricing

Cases = \$34-\$50

*Sixtel Kegs = \$54-\$73
Yields 56 12oz servings*

*¼ Kegs = \$75-\$93
Yields 82 12oz servings*

*½ Kegs = \$128-\$164
Yields 165 12oz servings*

Coil box Rental

\$50 (2 taps per box)

Deposits

*\$90/per keg deposit
(for drop-off and pick-up only)
\$95 refunded upon return of keg
Full service catering no deposit required*

refunded upon return

Taps \$35

Red keg tubs \$20

Reservation Policy

Once you have chosen a date for your party, we require a credit card number to reserve the date.

Cancellations:

8-14 days before the event- 10% of total charged on credit card

0-7 days before the event- 50% of total charged on credit card

Event Room Rental Rates

Monday- Thursday Full Room (10am-5pm) \$500 Minimum

Friday Full Room (10am-4pm) \$500 Minimum

Saturday Full Room (10am-4pm) \$2500 Minimum

Sunday Full Room (10am-4pm) \$1500 Minimum

Monday and Tuesday Full Room (after 5pm) \$1500 Minimum

Wednesday, Thursday and Sunday Full Room (after 5pm) \$2500 Minimum

Friday and Saturday Full Room (after 4pm) \$5000 Minimum

Sunday Full Room (after 4pm) \$2500

Our beer hall is the perfect place for social and business meetings with our nine foot projection screen and ceiling mounted projector. The room is DVD and laptop ready and we can provide a cordless microphone for presentations. We have space for up to 100 people. For smaller groups check out the Brewmaster's booth!