

NEW PARK

◀ BREWING ▶

CATERING

BARREL ROOM PRICING

OPEN BAR PACKAGES

These packages are inclusive of all Barrel Room fees.

BEER - \$13 PER PERSON / PER HOUR

four styles of beer - DIPa, IPA, Blender, Alt Style (Lager/Pale Ale)
beer styles are selected by our brew master based on what is fresh

BEER & WINE - \$16 PER PERSON / PER HOUR

four styles of beer - DIPa, IPA, Blender, Alt Style (Lager/Pale Ale)
four house wines - two red wines and two white wines

STANDARD BAR - \$19 PER PERSON / PER HOUR

four styles of beer - DIPa, IPA, Blender, Alt Style (Lager/Pale Ale)
four house wines - two red wines and two white wines
liquor - vodka, gin, rum, tequila, bourbon
standard mixers - soda, tonic, coke, diet coke, ginger ale, cranberry and pineapple

COCKTAIL BAR - \$23 PER PERSON / PER HOUR

four styles of beer - DIPa, IPA, Blender, Alt Style (Lager/Pale Ale)
four house wines - two red wines and two white wines
liquor - vodka, gin, rum, tequila, bourbon
standard mixers - soda, tonic, coke, diet coke, ginger ale, cranberry, pineapple
cocktail bar ingredients - fresh lemon, lime, grapefruit juices, vermouths, liqueurs

ADD A SIGNATURE COCKTAIL - \$2 PER PERSON / PER HOUR

add a custom made signature cocktail to your standard or cocktail bar package

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Patty's

PIZZA & SALAD BAR - \$20 PER GUEST

CHOOSE FOUR

BUFFALO MARGHERITA

buffalo mozzarella, basil, red sauce

TOMATO

garlic confit, oregano, basil, red sauce (vegan upon request)

CHEESE

fior de latte, mozzarella, red sauce

PEPPERONI

fior de latte, mozzarella, pepperoni, red sauce

HOT SAUSAGE

New Park grain-fed Simpaug farm sausage, fior de latte, mozzarella, pickled fresno chilis, red sauce

ARTICHOKE

artichoke, fior de latte, mozzarella, basil, pecorino cream

FOUR CHEESE

fior de latte, mozzarella, grana padano, basil, pecorino cream

SEASONAL +\$2 PER GUEST

seasonal local ingredients

CHOOSE ONE

CAESAR SALAD

romaine, radicchio, garlic breadcrumbs, shaved grana padano, house caesar dressing

SEASONAL SALAD +\$2 PER GUEST

seasonal local ingredients

ADDITIONAL

MEATBALLS - \$36/DOZEN

grana padano, basil, red sauce

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HAPPY HOUR MENU

SNACKBAR (BUFFET STYLE) - \$25 PER GUEST

BEEF BRISKET MINI SMASHBURGERS

american cheese/pickles/shredded iceberg lettuce/special sauce/Martin's potato roll

JERK CHICKEN MINI SMASHBURGERS

jerk spiced chicken thighs smashed hard/pickled onions/tomato jam/tzatzki sauce/griddled potato roll

PLANTBURGER SLIDERS

grilled Impossible burger/pickled cherry peppers/avocado ranch/potato roll

JUMBO WINGS - BUFFALO & ROSEMARY-PARMESAN (+\$5 PER GUEST)

blue cheese/celery

GARLIC-PARMESAN TATER TOTS

kimchi ranch

ANTIPASTO - \$15 PER GUEST

AN ASSORTMENT OF IMPORTED AND DOMESTIC SALUMIS AND CHEESE

pickled vegetables/marinated artichokes and olives/candied nuts/crackers/
black pepper aioli/spiced tomato jam/whole grain mustard

SEASONAL VEGETABLES - \$10 PER GUEST

A SELECTION OF ROASTED, PICKLED, AND RAW VEGETABLES

chickpea hummus/avocado ranch/tzatzki

RAW BAR - \$25 PER GUEST OR BY THE PIECE

EAST COAST OYSTERS - \$3.50 ea.

mignonette/horseradish sauce/lemon

JUMBO GULF SHRIMP COCKTAIL - \$4.25 ea.

horseradish cocktail sauce/lemon

LITTLENECK CLAMS - \$2.50 ea.

horseradish cocktail sauce/lemon

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HORS D'OEUVRES

PASSED (ONE HOUR)- 5 FOR \$15 PER GUEST

VEGETARIAN SPRING ROLLS - \$3/ea
ponzu sauce

AVOCADO MOUSSE - \$3/ea
pico de gallo/crispy corn tortilla

MINI JERK CHICKEN MEATBALLS - \$3.50/ea
tomato jam

ROASTED FALL SQUASH SOUP - \$3/ea
apples/bacon/maple crema

SMOKED SALMON - \$4/ea
marinated cucumber/pastrami spices/Creme fraiche

SHRIMP KEBAB - \$4/ea
kimchi ranch

CHICKEN KEBAB - \$3.50/ea
citrus zatar spiced yogurt

GOAT CHEESE CROQUETTES - \$3/ea
beet & citrus coulis

FRIED MOZZARELLA - \$3/ea
marinara/basil/pecorino romano

BLACK MISSION FIG CROSTINI - \$3/ea
whipped ricotta/pomegranate

SHORT RIB SLIDER - \$4/ea
horseradish aioli/pickled onions/potato roll

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BUFFET STYLE - \$40 PER PERSON
FAMILY STYLE - 3 COURSES - \$50 PER PERSON

FRIED CHICKEN FEAST

COURSE 1

BABY ROMAINE LETTUCES

apples/candied pecans/red radish/chive ranch dressing

COURSE 2

BUTTERMILK FRIED CHICKEN

sage/smoked paprika/black pepper gravy

SWEET POTATO or YUKON GOLD MASHED POTATOES

SMOKY COLLARD GREENS

caramelized onions/roasted plum tomato

COURSE 3

GRANNY SMITH APPLE COBBLER

cinnamon streusel/salted caramel/whipped cream

LA TAQUERIA

COURSE 1

CHIPS & GUAC

Pico de gallo/salsa verde/salsa Roja

CEVICHE

lime/sweet onion/roasted peppers/cilantro

COURSE 2-THE TACOS

served with warm tortillas/pico de gallo/mole sauce/cotija cheese/lime

PORK CARNITAS

BRAISED BEEF SHORT RIBS

SEASONAL VEGGIE

RICE & BEANS

Mexican style rice w/peas and corn/chipotle black beans & avocado crema

COURSE 3

CINNAMON CHURROS

toasted coconut/dulche de leche/whipped cream

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BUFFET STYLE - \$40 PER PERSON
FAMILY STYLE - 3 COURSES - \$50 PER PERSON

THAT RED SAUCE JOINT

COURSE 1

CAESAR SALAD

romaine/radicchio/garlic breadcrumbs/grana padano/classic caesar dressing

COURSE 2

CHICKEN or EGGPLANT PARMESAN

panko breaded/grana padano/basil marinara/mozzarella

CAVATELLI PASTA

basil marinara or vodka sauce

BROCCOLI RABE

garlic/red pepper flakes/pecorino romano

CHEESY GARLIC BREAD

COURSE 3

TIRAMISU PANNA COTTA

THE STEAKHOUSE - +\$15 PER GUEST

COURSE 1

WEDGE SALAD

little gem baby romaine/crispy bacon/grape tomatoes/blue cheese dressing
OR

CAESAR SALAD

romaine/radicchio/garlic breadcrumbs/grana padano/classic caesar dressing

COURSE 2

CABERNET BRAISED BEEF SHORT RIBS

horseradish gremolata/mushroom demi-glace/parsley

CAULIFLOWER CREAMED SPINACH

parmesan/crispy shallots

ROASTED FINGERLING POTATOES

lemon-thyme butter

OR

YUKON GOLD POTATO PUREE

scallions

COURSE 3

CHOCOLATE MOUSSE

chantilly cream/raspberry coulis

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PLATED - 3 COURSES - \$65 per guest

APPETIZERS - Choose 1

APPLE SALAD

mesclun greens/honeycrisp apples/feta cheese/candied walnuts/pomegranate/honey-cider vinaigrette

CAESAR SALAD

romaine/radicchio/garlic breadcrumbs/grana padano/classic caesar dressing

WEDGE SALAD

little gem lettuce/shiitake bacon/grape tomatoes/buttermilk- blue cheese dressing

AUTUMN SQUASH SOUP

roasted butternut & delicata squash/sage-brown butter/bartlett pear/maple-creme fraiche

WOOD FIRE ROASTED MUSHROOMS

maitake & oyster mushroom/pecorino romano/beet vinaigrette/parsley

ENTRÉE - Choose 3

ANCIENT GRAIN & CAULIFLOWER RISOTTO

farro/barley/red quinoa/cauliflower cream/caramelized cauliflower/shaved brussels sprouts/grana padano

SCOTTISH SALMON

root vegetable hash/bacon/butternut squash veloute/maple vincotto

FREE RANGE HERITAGE CHICKEN

roasted bone-in breast/braised smoky greens/rosemary-garlic red potatoes/salsa verde

GRILLED BERKSHIRE PORK CHOP

apple-fennel puree/red cabbage/whole grain mustard vinaigrette

WOOD FIRED RIGATONI AL FORNO

slow roasted plum tomato/smoked mozzarella/broccoli rabe/parmesan

APPLE CIDER BRAISED BEEF SHORT RIBS

yukon gold mashed potatoes/fire roasted baby carrots/gremolata/cider demi-glace/pomegranate

DESSERTS - Choose 1

APPLE COBBLER

cinnamon streusel/vanilla ice cream/salted caramel

VANILLA BEAN CREME BRULEE

CHOCOLATE POT de CREME

pistachios/whipped cream

LEMON MERINGUE PIE

mason jar pie/lemon curd/graham cracker crumble/toasted meringue

CHOCOLATE CHERRY BREAD PUDDING

vanilla ice cream