



Events Menu

Craft Kitchen & Brewery
520 2nd St SE Charlottesville, VA 22902



Event Spaces

Event Space Food & Beverage Minimums & Rental Fees vary by space	Banquet Seated function where each guest has a seat. Food will be presented as a buffet.	Reception Stand-up social function where beverages and light foods are served. Foods may be presented on small buffet tables or passed by servers.
Roth Room	45	50
Roth Room & Side-Bar Area	56	120
Side-Bar Area		30
Covered Patio	60	120
Alcove		30
Semi-Private Lounge	40	50
Buyout	300	500 (300 Inside/200 Outside)



RECEPTION

APPETIZERS (Minimum 30 each)

A customary 20% gratuity and 12.3% food & beverage tax will be added to prices.

Crostinis | Prices per Piece

Applewood Bacon, Roasted Tomato, Chipotle Aioli | \$3

Roasted Tomato, Basil Ricotta Cheese, Balsamic | \$3

Shaved Ribeye of Beef, Horseradish Cream, Fried Shallot, Herbs | \$3

French Brie, Smoked Prosciutto, Honey | \$3

Tarts | Prices per Piece

Sweet Onion, Gruyere Cheese, Fried Shallot Tart | \$2

Wild Mushroom Tart | \$3

Skewers | Prices per Piece

Sweet Melon, Smoked Prosciutto, Honey | \$3

Grilled Medley of Veggies, Balsamic Glaze | \$3

Chicken Satay Skewer, Sweet and Spicy Korean Chili | \$3

Grilled East Coast Shrimp, Slaw | \$4

Bites | Prices per Piece

Cucumber Bites, Hummus, Pepper Relish | \$3

Vegan Falafel Bites, Vegan Tzatziki | \$3

Hydraulion Pretzel Bites, 40 Mile Cheese, Hydraulion Whole Grain Mustard | \$2

Beef & Pork Meatballs, Marinara, Parmesan | \$4

Spinach and Feta Spanakopita, Phyllo Dough | \$4

Vegetable Spring Rolls, Korean BBQ Sauce | \$4

Ahi Tuna, Soy Glaze, Green Onion, Wonton Chip | \$5 (100 Piece Minimum)

Fried Shrimp, Pickled Ginger, Scallion, Soy Glaze, Wonton Chip | \$4

Pork Belly, Pickled Vegetables & Serrano Peppers, Korean Bbq Sauce, Wonton Chip | \$4 (100 Piece Minimum)

3NB Pulled Pork BBQ Sliders, Coleslaw, Minute Man Pickles, Brioche Bun | \$5

Beef Burger Sliders, American Cheese, Minute Man Pickles, Ketchup, Brioche Bun | \$5

C'ville Hot Chicken Sliders, Mayonnaise, Minute Man Pickles, Brioche Bun | \$5

Seasonal Vegetarian Sliders, Brioche Bun | \$5

Wings | Per Piece or Platter

Tossed Chicken Wings, Blue Cheese & Ranch Dressing | Market Price

Please select one sauce from the following: Sweet & Sweaty, Korean BBQ, Bourbon BBQ

Add Celery & Carrots | Market Price



RECEPTION

HAPPY HOUR TRAYS & PLATTERS (Minimum 20 people, must be ordered for the entire group)

Prices are per person and must be ordered for the guarantee. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices.

Slider Tray | \$15 per person

Please select three from the following:

3NB Pulled Pork BBQ Sliders, Coleslaw, Minute Man Pickles, Brioche Bun

Beef Burger Sliders, American Cheese, Minute Man Pickles, Ketchup, Brioche Bun

C'ville Hot Chicken Sliders, Mayonnaise, Minute Man Pickles, Brioche Bun

Seasonal Vegetarian Sliders, Brioche Bun

Add French Fries | \$2 per person

Add Garlic Parmesan French Fries with Chipotle Aioli | \$4 per person

Artisanal Cheese & Charcuterie Platter | \$22 per person

Selection of Artisanal Cheeses, Seasonal Garnishes, Crackers, Cured Meats, Olives, Assortment of Pickled Chutney, Hydraulion Mustard

Seasonal Crudite & Hummus Platter | \$12 per person

Fresh Vegetables, Fried Pita, Seasonal Hummus, Ranch Dressing, Honey Mustard, Seasonal Toppings

Assorted Fresh Fruit Platter | Market Price & Market Availability

Market Display of Seasonal Fresh Fruits, Honey Yogurt Dipping Sauce

It's Chippy | \$10 per person

Corn Tortilla Chips, Seasonal Salsa, Pico de Gallo, Black Bean Salsa

Add Housemade Guacamole | \$4 per person

Add 40 Mile Cheese Sauce | \$3 per person



RECEPTION

STATIONS (Minimum 20 people, must be ordered for the entire group)

Maximum station service time of two hours. Prices are per person. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices.

Mac & Cheese Bar | \$12 per person

40 Mile Baked Mac & Cheese

Assorted Toppings: Tomatoes, Scallions, Jalapenos, Cheesy Crunch, Flaming Hot Cheetos, Roasted Broccoli

Add Chopped Bacon | \$3 per person

Add Smoked Pulled Pork | \$3 per person

Add Grilled Chicken | \$3 per person

Add Fried Chicken | \$3 per person

Pasta Bar | \$12 per person

Cheese Ravioli, Marinara Sauce, Parmesan

Baked Alfredo Penne Pasta

Assorted Toppings: Crushed Red Pepper, Basil, Oregano, Parmesan

Add Grilled Chicken | \$3 per person

Salad Bar | \$12 per person

Mixed Greens

Assorted Toppings: Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Chopped Bacon, Cheddar Cheese, Parmesan, Garlic Croutons

Assorted Dressings: Balsamic, Ranch, Honey Mustard

Add Grilled Chicken | \$3 per person

Tex-Mex Bar | \$18 per person

Flour Tortillas, Corn Tortilla Chips, Seasoned Ground Beef, Pico de Gallo, 40 Mile Cheese Sauce, Tomatoes, Black Bean Salsa, Cilantro-Lime Crema, Sliced Onions, Shredded Cheddar Cheese

Add Citrus Braised Chicken | \$2 per person

Add Guacamole | \$4 per person

Add Tofu Sofritas | \$5 per person



RECEPTION

\$60 per person (Minimum 40 people)

Maximum station service time of two hours. Prices are per person. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices. Children ages 0-3 free, 4-12 ½ off buffet price.

Starters

Shaved Ribeye Steak, Horseradish Cream, Fried Onion Straws on Crostini
Roasted Tomato, House Ricotta Cheese, Balsamic on Crostini

Artisanal Cheese & Charcuterie Platter

Selection of Award-Winning Cheeses, Cured Meats, Seasonal Garnishes, Crackers, Cured Meats, Assortment of Pickled Chutney, Hydraulion Mustard

Prime Rib Station

Brioche Buns, Horseradish, Au Jus, Hydralion Mustard, Chimichurri

Salad Bar

Mixed Greens

Assorted Toppings: Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Chopped Bacon, Cheddar Cheese, Parmesan, Garlic Croutons

Assorted Dressings: Balsamic, Ranch, Honey Mustard

Pasta Bar

Cheese Ravioli, Marinara Sauce, Parmesan

Baked Alfredo Penne Pasta

Assorted Toppings: Crushed Red Pepper, Basil, Oregano, Parmesan

Light Bites

Stout Tiramisu

Banana Pudding



RECEPTION

SWEET & SNACK STATIONS (Minimum 20 People, must be ordered for the entire group)

Prices are per person and must be ordered for the guarantee. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices.

Make Your Own S'mores | \$6 per person

Graham Crackers, Hershey's Chocolate Bars, Marshmallows
Sternos and sticks for roasting included

Finger Food Desserts | \$5 per person

Assorted Cookies and Brownies

Light Bites | \$5 per person

Choose two from the following:

Stout Tiramisu

Banana Pudding

Tres Leches

Seasonal Cobbler | \$5 per person

Options available based on season:

Peach Cobbler, Apple Cobbler, Berry Cobbler

Sweet & Savory Popcorn Station | \$5 per person

Popcorn Machine

Freshly Popped Popcorn with Assorted Seasonings

Add On M&Ms and Reeses Pieces | \$2 per person



DINNER BUFFETS

Maximum buffet service time of two hours. Prices are per person. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices. Children ages 0-3 free, 4-12 ½ off buffet price.

Smokehouse BBQ | \$32 per person (20 Person Minimum)

Brioche Buns & Southern Buttermilk Biscuits with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Carrots, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette
Pulled Pork BBQ
Pulled BBQ Chicken
40 Mile Baked Macaroni & Cheese
Baked Beans with Pork
Coleslaw
Minute Man Pickles
Carolina BBQ Sauce
Alabama BBQ Sauce
Bourbon BBQ Sauce
Assorted Cookies & Brownies

Add Smoked Beef Brisket | \$8 per person (50 Person Minimum)

Add Jackfruit BBQ | \$5 per person (50 Person Minimum)

Southern Comfort | \$35 per person (30 Person Minimum)

Cornbread with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Carrots, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette
Southern Fried Chicken
40 Mile Baked Macaroni and Cheese
Southern Style Green Beans
Collard Greens with Bacon
Coleslaw
Alabama BBQ Sauce
Seasonal Cobbler

Add St. Louis Baby Back Ribs | \$10 per person (35 Person Minimum)

Add Shrimp & Grits | \$5 per person



DINNER BUFFETS

Maximum buffet service time of two hours. Prices are per person. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices. Children ages 0-3 free, 4-12 ½ off buffet price.

Family Dinner | \$40 per person (30 Person Minimum)

Assorted Rolls with Butter

Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette

Beef Tenderloin , Au Jus, Bearnaise Sauce, Onion Straws

All Natural Roasted Chicken Breast, Beurre Blanc

Herb Mashed Potatoes

Broccoli & Cheddar Casserole

Roasted Seasonal Vegetable Medley

Chocolate Cake

Add Herb & Panko Crusted Pan Seared Haddock | \$8 per person

Add Eggplant Parmesan | \$6 per person

La Cantina | \$38 per person (35 Person Minimum)

Flour Tortillas

Corn Tortilla Chips

Street Corn Salad

Chicken Fajitas with Sauteed Peppers and Onions

Grilled Carne Asada

Spanish Rice

Braised Black Beans

Fire Roasted Salsa, 40 Mile Cheese Sauce, Sour Cream, Shredded Cheddar Cheese,

Tres Leches Shooter Cups

Add Grilled Shrimp | \$8 per person

Add Tofu Sofritas | \$5 per person

Add Guacamole | \$4 per person



BRUNCH

BUFFETS (Minimum 30 people)

Maximum buffet service time of two hours. Prices are per person. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices. Children ages 0-3 free, 4-12 ½ off buffet price.

Brunch | \$20 per person

Southern Buttermilk Biscuits and Jam

Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette

Roasted Potatoes

Scrambled Eggs

Crispy Applewood Bacon

Bourbon Baked French Toast with Seasonal Toppings

Add Fresh Seasonal Fruit Display | Market Price

Add Chicken and Waffles | \$5 per person

BEVERAGES



Prices are per person and must be ordered for the guarantee. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices.

PACKAGE BARS (Minimum 25 people)

Package bars do not include shots or shooters.

<p>Beer, Cider, Wine Package Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco, Uncool Non-Alcoholic Beer, Three Notch'd Distillery Ready to Drink Cocktails</p>
<p>2 Hours \$20 per person</p>
<p>3 Hours \$30 per person</p>
<p>4 Hours \$40 per person</p>

<p>House Beer, Cider, Wine, Cocktails Package Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco, Uncool Non-Alcoholic Beer, Three Notch'd Distillery Ready to Drink Cocktails, Highball Cocktails</p>
<p>2 Hours \$30 per person</p>
<p>3 Hours \$40 per person</p>
<p>4 Hours \$50 per person</p>

<p>Signature Beer, Cider, Wine, Cocktails Package Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco, Uncool Non-Alcoholic Beer, Three Notch'd Distillery Ready to Drink Cocktails, Highball Cocktails, Classic & Specialty Three Notch'd Craft Cocktails</p>
<p>2 Hours \$40 per person</p>
<p>3 Hours \$50 per person</p>
<p>4 Hours \$60 per person</p>



BEVERAGES

Station prices are per person and must be ordered for the guarantee. A customary 20% gratuity and 12.3% food & beverage tax will be added to prices.

Hosted Bar or Cash Bar

Hosted Bar: drinks will be paid for by host

Cash Bar: drinks will be paid for individually

Draft Beers | \$8-\$10 per beer

Cocktails | \$10-\$14 per drink

Wines | \$9-\$10 per glass

Three Notch'd Distillery Ready To Drink Cocktails | \$7 per drink

Drink Tickets

To be used at event only

Non-refundable

Beer, Wine, Cider, Ready to Drink Cocktails | \$9 per drink

Beer, Wine, Cider, Highball Cocktails | \$10 per drink

Beer, Wine, Cider, Signature & Classic Cocktails | \$12 per drink

Wine per Bottle

House Red | \$25 per bottle

House Rose | \$25 per bottle

House White | \$25 per bottle

House Sparkling | \$35 per bottle

****Additional wines available upon request****

Non-Alcoholic Beverages

Assorted Soft Drinks to include Pibb Xtra, Coca-Cola, Minute Maid Lemonade, Iced Tea, Sprite, Fanta, Diet Coke, Coca-Cola Zero, Craft Ginger Beer, Craft Root Beer, Craft Cream Soda | **Charged on Consumption**

Coffee Station | \$5 per person

Shenandoah Joe Regular Coffee, Half & Half, Assorted Sweeteners

Additional creamers available upon request

Hot Chocolate Bar (Made with Whole Milk) | \$5 per person

Includes Whipped Cream, Mini Marshmallows, Chocolate Sprinkles, Crushed Peppermint

Make it Boozy - Add Baileys, Frangelico & Rumplemintz | \$5 per person

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KOOZIE **\$3**

PINT GLASS **\$3**

BOTTLE OPENER KEYCHAIN **\$4**

BOTTLE OPENER **\$6**

COFFEE MUG **\$7**

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