

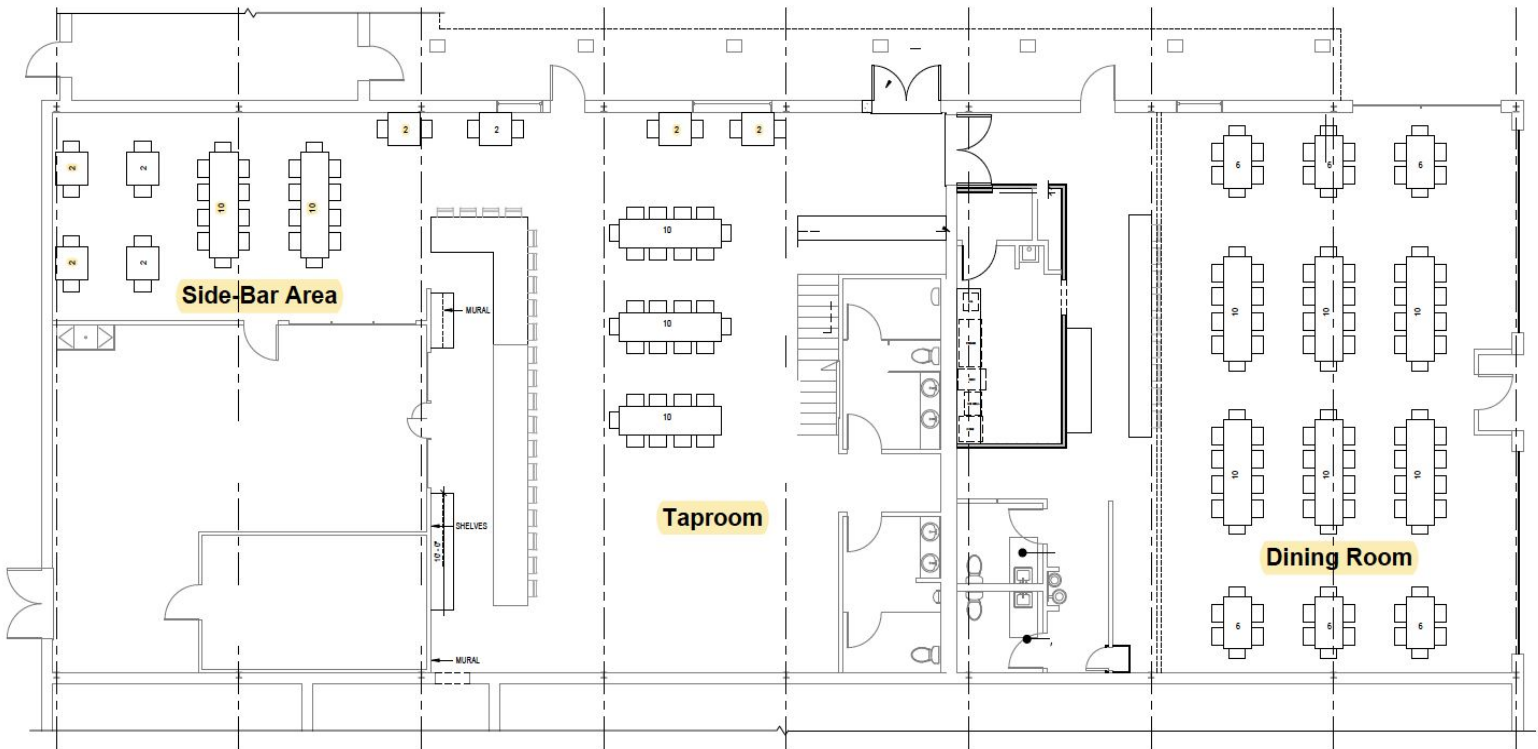


# Events Menu

**Craft Kitchen & Brewery | 2930 W Broad St,  
Richmond, VA 23230**



# Event Spaces



Event Space	Banquet Seated function where each guest has a seat. Foods may be presented as a buffet or plated.	Reception Stand-up social function where beverages and light foods are served. Foods may be presented on small buffet tables or passed by servers.
<b>Semi-Private Side-Bar Area</b>	40	60
<b>Dining Room</b>	96	120
<b>Buyout</b>	160	250



# RECEPTION

APPETIZERS (Minimum 20 people)

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## COLD APPETIZERS

### **Crostini, Spoons, Skewers | \$2 per piece**

Shaved Ribeye of Beef, Horseradish Cream, Fried Shallot, Herbs on Crostini

Avocado, Roasted Cherry Tomato, Lime Vinaigrette on Crostini

Heirloom Tomato Bruschetta, Olive Oil, Salt, Basil on Crostini

Open Faced BLT- Roasted Tomato, Bacon, Mayo on Crostini

Avocado, Roasted Tomato, Serrano Vinaigrette, Corn Tortilla Strips, Pickled Jalapenos on a Spoon

Caprese Skewer Mozzarella, Basil, Tomato Balsamic Glaze | *Gluten Free*

## HOT APPETIZERS

### **Skewers, Meatballs, & Fried Things | \$2 per piece**

Fried Buffalo Chicken, Blue Cheese, Celery on a Skewer

Fried Risotto Ball, Cheese, Basil Aioli

Chicken Satay Skewer, Sweet and Spicy Fig BBQ Sauce | *Gluten Free*

Vegan Jackfruit Meatball, Marinara Sauce on Skewer

Italian Pork Sausage Meatball, Marinara Sauce on Skewer



# RECEPTION

## HAPPY HOUR TRAYS (Minimum 20 people)

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### **Artisanal Cheese Platter | \$8 per person**

Selection of Award-Winning Cheeses, Seasonal Garnishes, Crackers

### **Seasonal Crudité Platter | \$5 per person**

Selection of Fresh Vegetables Served with Ranch Dressing & Honey Mustard Dressing

### **Artisanal Cheese & Charcuterie Platter | \$16 per person**

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

### **Seasonal Crudite & Hummus Platter | \$8 per person**

Fresh Vegetables, Fried Pita, and Seasonal Hummus served with Ranch Dressing & Honey Mustard

### **Hydraulion Pretzel Bites | \$3 per person (2 Pretzel Bites per person)**

Handcrafted Pretzel Bites, 40 Mile Cheese, Minute Man Whole Grain Mustard



# RECEPTION

## STATIONS (Minimum 20 people)

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Served with water growlers. Maximum station service time of one and a half hours. Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

### **Nacho Bar | \$14 per person**

Fried Corn Tortilla Chips, Ground Taco Beef, Fire Roasted Salsa, 40 Mile Cheese Sauce, Diced Tomatoes, Sour Cream, Shredded Cheddar Cheese, Guacamole, Black Bean Salsa, Jalapenos

Add Citrus Braised Chicken | \$2 per person

Add Guacamole | \$2 per person

### **Taco Bar | \$15 per person**

Flour Tortillas, Ground Taco Beef, Fire Roasted Salsa, 40 Mile Cheese Sauce, Tomatoes, Black Beans, Salsa, Sour Cream, Curtido Slaw, Sliced Onions, Shredded Cheddar Cheese

Add Citrus Braised Chicken | \$3 per person

Add Guacamole | \$2 per person

### **Pasta Station | \$12 per person**

Cheese Ravioli, Marinara Sauce, Parmesan, Basil

Baked Alfredo Penne Pasta

Assorted Toppings: Crushed Red Pepper, Oregano, Parmesan

Add Grilled Chicken | \$3 per person

### **Salad Station | \$10 per person**

Mixed Greens and Romaine Lettuce

Assorted Toppings: Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Bacon Bits,

Cheddar Cheese, Parmesan, Croutons

Assorted Dressings: Balsamic, Ranch, Honey Mustard

Add Chicken | \$2 per person



# DINNER

## BUFFETS (Minimum 25 people)

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Served with water growlers. Maximum buffet service time of one and a half hours. Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

### **Three Notch'd Pie | \$25 per person**

Roasted Tomato Soup | Fire Roasted Tomatoes & Onions, Garlic Croutons, Parmesan  
Three Chopt Salad | Mixed Greens, Tomato, Cucumber, Shaved Radish, Garlic Croutons,  
Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette

#### **Choice of Three Flatbreads:**

Pepperoni | Spicy Pork Salami, Tomato Sauce, Mozzarella Cheese

Cheese | Mozzarella Cheese, Tomato Sauce

Bianca | Garlic Butter, Mozzarella, Ricotta, and Parmesan Cheese, Fresh Basil

Hubbard's Cubbard | Italian Pork Sausage, Pepperoni, Tomato Sauce, Mozzarella  
Cheese, Banana Peppers, Bell Peppers, Shaved Red Onion

River City | Country Ham, Fig BBQ Sauce, Mozzarella Cheese, Arugula,

Pickled Red Onion, Balsamic Glaze

Fun-Guy | Roasted Oyster, Shitake, and Crimini Mushrooms, Shaved Red Onion,

Cashew Nut Bechamel Sauce, Vegan Mozzarella Cheese

Assorted Cannolis

### **Smokehouse BBQ | \$30 per person**

Potato Buns & Southern Buttermilk Biscuits

Three Chopt Salad | Mixed Greens, Tomato, Cucumber, Shaved Radish, Garlic Croutons,  
Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette

Pulled Pork BBQ

Pulled BBQ Chicken

40 Mile Baked Macaroni & Cheese

Baked Beans

Coleslaw

Minute Man Pickles

Carolina BBQ Sauce

Alabama BBQ Sauce

Assorted Cookies & Brownies

### **Add Smoked Beef Brisket | \$8 per person**



# DINNER

## BUFFETS (Minimum 25 people)

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Served with water growlers. Maximum buffet service time of one and a half hours. Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

### **Prime Rib & Build Your Own Spuds | \$40 per person**

Assorted Rolls

Three Chopt Salad | Mixed Greens, Tomato, Cucumber, Shaved Radish, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette

Herb Crusted Prime Rib Carving Station

Creamy Horseradish Sauce

Red Wine Au Jus

Baked Potatoes

Green Onions, Bacon, Sour Cream, Cheddar Cheese, Bleu Cheese

Assorted Cannolis



# Beverages

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## PACKAGE BARS PRICED PER PERSON

**Beer Package** | \$10 for the first hour, \$5 each additional hour  
Current Draft Beers on Tap

**Beer, Cider, Wine Package** | \$15 for the first hour, \$5 each additional hour  
Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco

**Beer, Cider, Wine, Cocktails Package** | \$30 for the first hour, \$5 each additional hour  
Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco, Hand Crafted 3NB Cocktails

## Hosted Bar or Cash Bar (priced per drink)

Draft Beers - \$7-\$9 per drink

Cocktails - 10-\$12 per drink

Wines - \$9-\$10 per glass

## Drink Tickets

Beer, Wine, Cider - \$10 per drink

Beer, Wine, Cider Cocktails - \$12 per drink





# General Information

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## **Menu Selections and Pricing**

Menu selections and prices are subject to change but may be confirmed up to three months prior to your event. Our banquet menus offer seasonal selections and are updated throughout the year, based on product availability. Menu selections should be confirmed at least two weeks in advance.

## **Gratuity & Sales Tax**

All food & beverage, rental items, audio visual and room rental fees are subject to a customary gratuity and food and beverage tax in effect the date of your event. (Currently 20% gratuity and 11.8% food and beverage tax.)

## **Food Safety**

The restaurant is responsible for the quality and freshness of all food prepared and served. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to guests.

## **Guarantees**

Final attendance guarantees for banquet functions must be received no later than (3) business days in advance of the event. If no guarantee is received by the above timeline, the expected number on the banquet event order will be considered the guarantee. Client will be responsible for the guaranteed number or actual number of guests served, whichever is greater.

## **Dietary Needs & Food Allergy Requests**

Our Culinary Team is very knowledgeable about dietary needs and food allergens. We are more than happy to accommodate any dietary or food allergy request. If you have any specific requests please advise your Events Manager during the planning process.