



CATERING & EVENTS
MENU



GRANITE CITY



Whether it's a once-a-year or a once-in-a-lifetime occasion, we are focused on achieving your total satisfaction. Let us make your day unforgettable with impeccable service and every item on our menu freshly made.



From our tender steaks to our fresh seafood, you'll find our quality as outstanding as our selection. Our wide array of hors d'oeuvres, entrees and desserts has selections that will surely please every guest. We are known for our handcrafted foods, so putting together a menu from scratch is what we're good at and what we love. Feeling creative? We can help you build a menu to your liking. We enjoy creating themed buffets and signature cocktails, too.



We offer everything you need to make your special day truly exceptional. Granite City - where food and beer is more than a craft. It's an art.

APPETIZERS

APPETIZER PLATTERS	Per Person	12-15 ppl	20-25 ppl
Spinach and Artichoke Dip	3.95	39.95	69.95
Chips, Salsa, & Pico de Gallo	2.95	19.95	29.95
Assorted Fruit Tray	3.95	39.95	69.95
Assorted Vegetable Tray	3.95	39.95	69.95
Assorted Cheese & Crackers	3.95	39.95	69.95
Blackened Chicken Quesadillas	4.95	58.95	98.95
Pretzels and Cheese	3.95	46.95	78.95
Bruschetta	4.95	58.95	98.95
Buffalo Shrimp	6.95	79.95	138.95
City Wings	4.95	58.95	98.95
Boneless Wings <i>(choice of sauce)</i>	4.95	58.95	98.95
Asian Glazed Shrimp	6.95	79.95	138.95
Shrimp Cocktail	5.95	69.95	118.95
Potato Skins	3.95	46.95	78.95
Margherita Flatbread	4.95	58.95	98.95
Classic Pepperoni Flatbread	4.95	58.95	98.95
BBQ Chicken Flatbread	4.95	58.95	98.95

FEATURED ITEM!

Taco Bar

13.95 pp

A quick, delicious and easy option. Served with pork, chicken, pico de gallo, salsa, guacamole, cilantro-lime cabbage, lettuce, shredded cheese and flour tortillas.

Add steak or shrimp for an additional 3.95/pp.

Minimum of 15 people. Buffet is 1.5 hours. Vegetarian option available.

Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions

APPETIZERS

BUFFET-STYLE PACKAGES

OPTION ONE *21.95 per person*

Potato Skins
Pretzels and Cheese
Boneless Wings (choice of sauce)
Spinach and Artichoke Dip
Chips, Salsa, & Pico de Gallo

OPTION TWO *29.95 per person*

Assorted Vegetable Tray
Assorted Cheese & Crackers
Sliders (beef or pork)
Spinach and Artichoke Dip
City Wings
Blackened Chicken
Quesadillas

OPTION THREE *39.95 per person*

(Choose 7)

Pretzels and Cheese
Sliders (beef or pork)
Spinach and Artichoke Dip
Chips, Salsa, & Pico de Gallo
Asian Glazed Shrimp
Bruschetta
Buffalo Shrimp
City Wings
Boneless Wings *(choice of sauce)*
Shrimp Cocktail
Potato Skins
Assorted Fruit Tray
Assorted Vegetable Tray
Assorted Cheese & Crackers
Blackened Chicken Quesadillas
Margherita Flatbread
Classic Pepperoni Flatbread

Bar packages available—ask your event coordinator for more details.

Prices are per person. Appetizers are replenished for 1.5 hours.

ALL IN THE DETAILS

We are delighted that you've chosen us to host your next event! We know successful events are made perfect in the details; therefore, we are happy to provide more than just delicious food, brew and cocktails. Ask about customized menu cards, audio-visual and floral services. Food and beverage minimums may apply and are location-specific.

Final guest count and contract must be confirmed 72 hours prior to event.

Additional charges may apply for additional services.

BRUNCH BUFFET

PRIVATE BRUNCH BUFFET 23.95 pp

Minimum of 20 people

Carved Turkey

Eggs Benedict

French Toast and Waffles

Made-to-Order Omelets

Reggiano Hashbrowns

Caramel Rolls, and much more!



BREWERY TOURS

Learn about our patented brewing process, Fermentus Interruptus™, while touring our brewery. Sit back and sample our handcrafted brews after you've learned how much love we've put into making them. Ask about our Beer Education! *(Ask coordinator for pricing.)*



BUFFET

Soda, Coffee and Tea included

BUFFET/ FAMILY-STYLE, OPTION ONE 19.95

STARTER

choose one

Caesar Salad
House Salad
Wedge Salad

MAIN COURSE

choose one pasta and one entrée

Pastas

“Pasta” Primavera
Cajun Pasta
GC Mac & Cheese

Entrées

GC Meatloaf
Asian Chicken Salad
Mediterranean Chicken

SIDES

choose one side

Mashed Potatoes
Petite Green Beans
Seasonal Vegetables
Sticky Rice
Stir-Fried Vegetables
Coleslaw

BUFFET/FAMILY-STYLE, OPTION TWO 25.95

STARTER

choose one

Caesar Salad
House Salad
Wedge Salad

MAIN COURSE

choose three

“Pasta” Primavera
Cajun Pasta
GC Mac & Cheese
GC Meatloaf
Mediterranean Chicken
Ponzu Salmon
Chicken Limone

Top Sirloin

(Upgrade to NY Strip for 5.00 pp or Ribeye for 10.00 pp)

SIDES

choose two sides

Mashed Potatoes
Petite Green Beans
Seasonal Vegetables
Sticky Rice
Stir-Fried Vegetables
Coleslaw
Asparagus
Baked Potato

Include a dessert for 2.45 pp.

Explore our brews on tap with a flight (*prices vary by location*).

PLATED

Soda, Coffee and Tea included

PLATED OPTION ONE 21.95 dinner

STARTER

choose one salad or one soup

Caesar Salad

House Salad

The Northern Cheddar & Ale

Maryland Crab

MAIN COURSE

choose three

Oscar Burger

Ponzu Salmon

Mediterranean Chicken

GC Mac & Cheese

“Pasta” Primavera

Asian Chicken Salad

PLATED OPTION TWO 26.95 dinner

STARTER

choose one salad or one soup

Caesar Salad

House Salad

The Northern Cheddar & Ale

Maryland Crab

MAIN COURSE

choose three

Oscar Burger

Meatloaf

Ponzu Salmon

Mediterranean Chicken

Cajun Pasta

GC Mac & Cheese

Braised Bison Short Ribs

Asian Chicken Salad

Top Sirloin

(Upgrade to NY Strip for 5.00 pp or Ribeye for 10.00 pp)

Add a turkey carving station for an additional \$8 per person. *(Turkey, mashed potatoes, demi glaze and cranberry sauce.)*
Include a dessert for 2.45/pp. Explore our brews on tap with a flight *(prices vary by location).*

For plated options, each guest receives one starter and one entrée.