

BUFFET

bronze

choose one soup or salad, three entrees from nummy island & two sides
includes unlimited coffee, tea & non-alcoholic beverages
34.95 per person

silver

choose one soup or salad, two entrees from nummy island, one entree from cedar island & two sides
includes unlimited coffee, tea & non-alcoholic beverages
39.95 per person

gold

choose one soup or salad, two entrees from nummy island, two entrees from cedar island, two sides & two desserts
includes unlimited coffee, tea & non-alcoholic beverages
47.95 per person

soups & salads

BEEF, PULLED PORK & BRISKET CHILI

four beans, cheddar cheese, sour cream & cornbread crumbs

VEGETARIAN CHILI

seitan, beans, smoked onions, cheese & cornbread crumbs

SAUSAGE & TORTELLINI SOUP

sweet italian sausage, diced tomatoes, red peppers, kale & cheese tortellini in chicken broth

CREAMY CHICKEN & MUSHROOM SOUP

crimini, shiitake & oyster mushrooms with chopped chicken & carrots in chicken broth

CREAMY CRAB & SPINACH SOUP

crab meat, spinach, onions & diced potatoes in crab broth

CAESAR SALAD

romaine, herb roasted tomatoes, shaved parmesan & crostini tossed in a caesar dressing

HEN HOUSE SALAD

spring mix, romaine, red onions, roasted tomatoes & crostini tossed in your choice of dressing

WEDGE CAPRESE SALAD

iceburg lettuce, crumbled bacon, jersey ripe tomatoes, crispy buttermilk onions, fresh mozzarella & crumbled bleu cheese with balsamic glaze & basil italian vinaigrette

BUFFET

nummy island

CLASSIC MAC & CHEESE

cheesy béchamel & buttered breadcrumbs

VEGGIE MAC & CHEESE

roasted veggies, chopped herbs, béchamel cheese sauce & cauliflower breadcrumbs

BBQ MEAT LOVER MAC & CHEESE

roasted pulled pork, smoked chicken, smoked brisket, homemade bbq sauce, béchamel cheese sauce & buttered breadcrumbs

GREEN EGGS & HAM MAC & CHEESE

smoked ham, fried egg, bacon dust, pesto, béchamel cheese sauce & buttered breadcrumbs

CREAMY PASTA PRIMAVERA

broccoli, carrots, bell peppers & zucchini served in a parmesan garlic cream sauce over penne pasta

BEER BATTERED FISH & CHIPS

beer battered cod flash-fried & served with a side of tartar sauce & waffle fries

CRAB CAKE SLIDERS

fried crab cake, tartar sauce, charred lemon, lettuce, roasted tomato & shaved red onion on mini brioche

MANGO JERK CHICKEN

chicken breast grilled & marinated in a ginger herb sweet & spicy sauce topped with mango salsa

CHICKEN SKEWERS

grilled chicken breast skewered with red onions & bell peppers marinated in teriyaki sauce

BOURBON GLAZED BRISKET

slow smoked bourbon glazed brisket topped with homemade bbq sauce

SMOKED PULLED PORK

slow smoked pulled pork topped with homemade bbq sauce

SMOKED WINGS

bone-in smoked chicken wings marinated in our pilsner beer

SMOKED CHICKEN

smoked chicken topped with our homemade hoisin glaze

HOISIN GLAZED SALMON

grilled salmon topped with our homemade hoisin glaze

cedar island

CHEESE TORTELLINI

cheese tortellini, zucchini, yellow squash, bell peppers & red onions sauteed with olive oil and garlic topped with parmesan cheese

BUFFALO CHICKEN MAC & CHEESE

smoked chicken, homemade buffalo sauce, béchamel cheese sauce, buttered breadcrumbs & bleu cheese crumbles

LOBSTER MAC & CHEESE

lobster meat, shrimp, béchamel cheese sauce & buttered breadcrumbs

KOREAN SALMON

8 oz blackened salmon, grilled shrimp & rice noodles served with vinegar, soy, kimchi slaw & scallions

STUFFED SHRIMP

shrimp stuffed with lump crab meat, onions, green & red peppers topped with hollandaise sauce

JAMBALAYA

sauteed chicken, sweet italian sausage, sauteed shrimp, bell peppers & onions in a tomato sauce with your choice of penne pasta or rice

CHICKEN MARSALA

chicken dusted in flour topped with a mushroom & marsala wine sauce with your choice of penne or rigatoni

SMOKED RIBS

st. louis style smoked ribs seasoned with bbq spice & homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED BRISKET

smoked brisket seasoned with bbq spice & homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

MANGO JERK CHICKEN

chicken breast grilled & marinated in a ginger herb sweet & spicy sauce

HONEY & GARLIC PORK CHOP

succulent pork chop with caramelized edge smothered in a honey garlic sauce

BUFFET

sides

BRUSSELS SPROUTS & CARROTS

beer soaked brussels sprouts, carrots, onions, roasted garlic, rosemary, sesame seeds & sweet vinegar

BROCCOLI

broccoli sauteed in butter & garlic

ASPARAGUS

asparagus sauteed in butter & garlic

GREEN BEANS

green beans sauteed in butter & garlic

MIXED VEGETABLES

roasted zucchini, yellow squash, red & yellow bell peppers, red onions & spinach

BOURBON GLAZED CARROTS

baby carrots tossed in brown sugar & whiskey

COLESLAW

green cabbage, red cabbage, carrots, red onions & mayo

BAKED BEANS

beans baked in brown sugar, molasses & bacon

POTATO SALAD

chopped red bliss potatoes, eggs, celery, sour cream, red onions & mayo

ROASTED POTATOES

roasted red bliss potatoes seasoned with rosemary, butter & garlic

GARLIC MASHED POTATOES

mashed potatoes with butter & garlic

MASHED SWEET POTATOES

mashed sweet potatoes with butter & garlic

WAFFLE FRIES

waffle-cut potatoes, deep fried & seasoned with sea salt, pepper, garlic & onion

CORNBREAD

northern-style cornbread served with honey butter

JASMINE COCONUT RICE

jasmine rice, coconut milk & a hint of brown sugar

TRUFFLE RISSOTO

crimini, shiitake & oyster mushrooms in arborio rice & truffle oil

dessert

ULTIMATE CHOCOLATE CAKE

ultra-moist chocolate cake slathered with a dark chocolate fudge frosting topped with whipped cream

JUNIOR CHEESECAKE

light & creamy cheesecake topped with whipped cream

CARAMEL BROWNIE

dark chocolate brownie topped with melted salted caramel, fudge & whipped cream

BREAD PUDDING

cubed bread tossed in a custard mixture & baked until golden brown

grassy sounds

choose one soup or salad & three entrees
includes unlimited coffee, tea & non-alcoholic beverages
15.95 per person

SOUP OF THE DAY

ask about our chef's selection

HEN HOUSE SALAD

spring mix, romaine, red onions, roasted tomatoes & crostini tossed in your choice of dressing

CAESAR SALAD

romaine, herb roasted tomatoes, shaved parmesan & crostini with your choice of grilled salmon or grilled chicken tossed in a caesar dressing

CLASSIC MAC & CHEESE

cheesy béchamel & buttered breadcrumbs

VEGGIE MAC & CHEESE

roasted veggies, chopped herbs, béchamel cheese sauce & cauliflower breadcrumbs

CHICKEN SALAD SANDWICH

chicken salad with smoked onions, diced apples, california walnuts, raisins & blistered cherry tomatoes on brioche with your choice of hen chips, waffle fries or a side salad

SMOKED BBQ PULLED PORK SANDWICH

slow smoked pork topped with cheddar beer cheese, coleslaw & our homemade bbq sauce on brioche with your choice of hen chips, waffle fries or a side salad

BOURBON GLAZED BRISKET SANDWICH

slow smoked bourbon glazed brisket topped with homemade bbq sauce served with your choice of hen chips, waffle fries or a side salad

MUDHEN BURGER

8 oz black angus burger, beer soaked onions, fresh mozzarella, beer cheese & crispy buttermilk onions on brioche with your choice of hen chips, waffle fries or a side salad

BLACK BEAN BURGER

homemade black bean burger, avocado, roasted tomatoes, boursin cheese & charred onion aioli on brioche with your choice of hen chips, waffle fries or a side salad

BEYOND BURGER

100% plant based vegetarian, vegan & gluten free burger with lettuce, tomato & onion over lettuce (vegan) or gluten free brioche with your choice of hen chips, waffle fries or a side salad

hereford inlet

choose one soup or salad & four entrees
includes unlimited coffee, tea & non-alcoholic beverages
18.95 per person

SOUP OF THE DAY

ask about our chef's selection

HEN HOUSE

spring mix, romaine, red onions, roasted tomatoes & crostini tossed in your choice of dressing

BEET & GOAT CHEESE SALAD

spring mix, marinated beets, walnuts, goat cheese & red onions served with a raspberry walnut vinaigrette dressing

TACOS

(2) grilled shrimp, mahi mahi, smoked chicken, smoked pulled pork, brisket or impossible beef crumbles (vegetarian) served with cabbage slaw, pico de gallo, queso fresco & salsa verde on corn tortilla with your choice of waffle fries, hen chips or a side salad

BBQ MEAT LOVER MAC & CHEESE

roasted pulled pork, smoked chicken, smoked brisket, homemade bbq sauce, béchamel cheese sauce & buttered breadcrumbs

BEER BATTERED FISH & CHIPS

beer battered cod flash-fried & served with a side of tartar sauce & coleslaw with your choice of hen chips or waffle fries

CRAB CAKE SANDWICH

fried crab cake, tartar sauce, charred lemon, lettuce, roasted tomato & shaved red onion on brioche served with your choice of hen chips or waffle fries

BUFFALO CHICKEN SANDWICH

tempura battered chicken, buffalo sauce, lettuce, tomato, onion, crumbled bleu cheese, carrots & celery salad on brioche with your choice of hen chips, waffle fries or a side salad

GRILLED BRISKET SANDWICH

grilled brisket, pepper jack cheese & pickled cabbage slaw on brioche with your choice of hen chips, waffle fries or a side salad

SWINE IS FINE BURGER

8 oz black angus burger, applewood bacon, roasted pulled pork, homemade bbq sauce & cheddar cheese on brioche with your choice of hen chips, waffle fries or a side salad

BEYOND BURGER

100% plant based vegetarian, vegan & gluten free burger with lettuce, tomato & onion over lettuce (vegan) or gluten free brioche with your choice of hen chips, waffle fries or a side salad

sunset bay

choose two soups or salads & four entrees
includes unlimited coffee, tea & non-alcoholic beverages
27.95 per person

SOUP OF THE DAY

ask about our chef's selection

BEEF, PULLED PORK & BRISKET CHILI

four beans, cheddar cheese, sour cream & cornbread crumbs

VEGETARIAN CHILI

seitan, beans, smoked onions, cheese & cornbread crumbs

CAESAR SALAD

romaine, herb roasted tomatoes, shaved parmesan & crostini, tossed in a caesar dressing

HEN HOUSE SALAD

spring mix, romaine, red onions, roasted tomatoes & crostini tossed in your choice of dressing

BLACK & BLEU STEAK SALAD

seasoned & grilled 8 oz new york strip steak served on a bed of romaine lettuce topped with red onion, avocado, tomato, croutons & bleu cheese crumbles tossed in homemade bleu cheese dressing

BEER BATTERED FISH & CHIPS

beer battered cod flash-fried & served with a side of tartar sauce & coleslaw with your choice of hen chips or waffle fries

BOURBON GLAZED BRISKET SANDWICH

slow smoked bourbon glazed brisket topped with homemade bbq sauce with a side of red bliss potato salad

MUDHEN BURGER

8 oz black angus burger, beer soaked onions, fresh mozzarella, crispy buttermilk onions & beer cheese on brioche with your choice of hen chips, waffle fries or a side salad

IMPOSSIBLE BURGER

100% plant based vegetarian, vegan & gluten free burger with lettuce, tomato & onion over lettuce (vegan) or a gluten free brioche with your choice of hen chips, waffle fries or a side salad

GRILLED SALMON

8 oz grilled salmon with mudhen beer glaze & herb butter served with sauteed green beans & roasted red bliss potatoes

VEGGIE MAC & CHEESE

roasted veggies, chopped herbs, béchamel cheese sauce & cauliflower breadcrumbs

GREEN EGGS & HAM MAC & CHEESE

smoked ham, fried egg, bacon dust, pesto, béchamel cheese sauce & buttered breadcrumbs

SMOKED RIBS

st. louis style smoked ribs seasoned with bbq spice & homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED BRISKET

smoked brisket seasoned with bbq spice & homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED PULLED PORK

slow smoked pulled pork topped with homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED WINGS

bone-in smoked chicken wings marinated in our pilsner beer served with baked beans, coleslaw, cornbread & waffle fries

SMOKED CHICKEN

smoked chicken topped with our homemade hoisin glaze served with baked beans, coleslaw, cornbread & waffle fries

champagne island

choose one family style starter, one soup or salad & four entrees
includes unlimited coffee, tea & non-alcoholic beverages
32.95 per person

PRETZEL STICKS

sea salt & coarse black pepper, served with beer cheese, spicy horseradish mustard & charred onion aioli

MOM'S PICKLES

pickle spears breaded in cajun spice & garlic breadcrumbs served with chipotle sauce

BRUSSELS SPROUTS & CARROTS

beer soaked brussels sprouts, carrots, onions, roasted garlic, rosemary, sesame seeds & sweet vinegar

WINGS

your choice of classic buffalo butter, roasted garlic & herb, mudhen beer glaze, sriracha honey or jumbo smoked served with celery, carrots & bleu cheese

SOUP OF THE DAY

ask about our chef's selection

BEEF, PULLED PORK & BRISKET CHILI

four beans, cheddar cheese, sour cream & cornbread crumbs

VEGETARIAN CHILI

seitan, beans, smoked onions, cheese & cornbread crumbs

CAESAR SALAD

romaine, herb roasted tomatoes, shaved parmesan & crostini tossed in a caesar dressing

HEN HOUSE SALAD

spring mix, romaine, red onions, roasted tomatoes & crostini tossed in your choice of dressing

HIPPIE CHICK SALAD

mixed greens, herb garbanzo beans, cucumber, shiitake mushrooms, sweet potatoes, ancient grains, spiced california walnuts, roasted corn & peppers with a walnut raspberry vinaigrette

BBQ MEAT LOVER MAC & CHEESE

roasted pulled pork, smoked chicken, smoked brisket, homemade bbq sauce, béchamel cheese sauce & buttered breadcrumbs

SWINE IS FINE BURGER

8 oz black angus burger, applewood bacon, roasted pulled pork, homemade bbq sauce & cheddar cheese on brioche with your choice of hen chips, waffle fries or a side salad

BLACK BEAN BURGER

homemade black bean burger, avocado, roasted tomatoes, boursin cheese & charred onion aioli on brioche with your choice of hen chips, waffle fries or a side salad

IMPOSSIBLE BURGER

100% plant based, vegetarian, vegan & gluten free burger with lettuce, tomato & onion served over lettuce (vegan) or on gluten free brioche with your choice of hen chips, waffle fries or a side salad

KOREAN SALMON

8 oz blackened salmon, grilled shrimp & rice noodles served with vinegar, soy, kimchi slaw & scallions

NEW YORK STRIP STEAK

10 oz new york strip steak blackened & topped with a bleu cheese cream sauce served with roasted red bliss potatoes & sauteed green beans

SMOKED RIBS

st. louis style smoked ribs seasoned with bbq spice & homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED BRISKET

smoked brisket seasoned with bbq spice & homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED PULLED PORK

slow smoked pulled pork topped with homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED WINGS

bone-in smoked chicken wings marinated in our pilsner beer served with baked beans, coleslaw, cornbread & waffle fries

SMOKED CHICKEN

smoked chicken topped with our homemade hoisin glaze served with baked beans, coleslaw, cornbread & waffle fries

diamond beach

choose two family style starters, one soup or salad, five entrees & one dessert
includes unlimited coffee, tea & non-alcoholic beverages
44.95 per person

PRETZEL STICKS

sea salt & coarse black pepper served with beer cheese, spicy horseradish mustard & charred onion aioli

BEER CHIP NACHOS

hen potato chips topped with mudhen beer cheese, cheddar cheese, chipotle crema, roasted veggie pico de gallo & shredded lettuce with your choice of pulled pork, bbq chicken or brisket

CRAB, SPINACH & ONION DIP

crab, sauteed spinach, minced onions & cheddar cheese with hen chips & crostini

BOURBON GLAZED BRISKET

slow smoked bourbon glazed brisket topped with our homemade bbq sauce

SOUP OF THE DAY

ask about our chef's selection

BEEF, PULLED PORK & BRISKET CHILI

four beans, cheddar cheese, sour cream & cornbread crumbs

VEGETARIAN CHILI

seitan, beans, smoked onions, cheese & cornbread crumbs

CAESAR SALAD

romaine, herb roasted tomatoes, shaved parmesan & crostini tossed in a caesar dressing

HEN HOUSE SALAD

spring mix, romaine, red onions, roasted tomatoes & crostini tossed in your choice of dressing

BEET & GRAPEFRUIT SALAD

spring mix, marinated beets, walnuts, grapefruit, goat cheese & red onions served with a raspberry walnut vinaigrette dressing

BLACK & BLEU STEAK SALAD

grilled 8 oz seasoned new york strip steak served on a bed of romaine lettuce topped with red onions, bleu cheese crumbles, avocado, tomatoes & croutons tossed in a homemade bleu cheese dressing

LELIAN'S U-PEEL SHRIMP

(12) u-peel it shrimp served in our pilsner beer, old bay, cajun butter & lemon with a side of corn on the cob, baked beans & cornbread

LOBSTER & SHRIMP MAC & CHEESE

lobster, shrimp, béchamel cheese sauce & breadcrumbs

BEER BATTERED FISH & CHIPS

beer battered cod flash-fried & served with a side of tartar sauce & coleslaw with your choice of waffle fries or hen chips

MUDHEN BURGER

8 oz black angus burger, beer soaked onions, fresh mozzarella, beer cheese & crispy buttermilk onions on brioche with your choice of waffle fries, hen chips or a side salad

BLACK BEAN BURGER

homemade black bean burger, avocado, roasted tomatoes, boursin cheese & charred onion aioli on brioche with your choice of waffle fries, hen chips or a side salad

BEEF SHORT RIBS

smoked and marinated beef short ribs with homemade bbq sauce served with roasted red bliss potatoes & green beans

KOREAN SALMON

8 oz blackened salmon, grilled shrimp & rice noodles served with vinegar, soy, kimchi slaw & scallions

RIBEYE STEAK

14 oz angus prime ribeye steak topped with butter, garlic & rosemary herb sauce served with green beans & roasted red bliss potatoes

SMOKED RIBS

st. louis style smoked ribs seasoned with bbq spice & homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED BRISKET

smoked brisket seasoned with bbq spice & homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED PULLED PORK

slow smoked pulled pork topped with homemade bbq sauce served with baked beans, coleslaw, cornbread & waffle fries

SMOKED WINGS

bone-in smoked chicken wings marinated in our pilsner beer served with baked beans, coleslaw, cornbread & waffle fries

SMOKED CHICKEN

smoked chicken topped with our homemade hoisin glaze served with baked beans, coleslaw, cornbread & waffle fries

dessert

for diamond beach dinners only

ULTIMATE CHOCOLATE CAKE

ultra-moist chocolate cake slathered with a dark chocolate fudge frosting topped with whipped cream

JUNIOR CHEESECAKE

light & creamy cheesecake topped with whipped cream

CARAMEL BROWNIE

dark chocolate brownie topped with melted salted caramel, fudge & whipped cream

BREAD PUDDING

cubed bread tossed in a custard mixture & baked until golden brown

tab bar

a bar tab will be opened with a credit card, regular drink prices will be in effect. a limit to your tab can be set. tab must be paid in full at the completion of your event.

cash bar

event guests are responsible for all beverage purchases.

beer & wine

2 hour open bar
18 per person
8 per person for each additional hour
includes unlimited coffee, tea & non-alcoholic beverages

IN-HOUSE BREWS

our beer list is constantly rotating. guests will be provided with a beer list upon arrival.

WINE

cabernet-dusoil
merlot-velvet devil
pinot noir-district 7
riesling-the seeker
chardonnay-la chevaliere
pinot grigio-era
sauvignon blanc-frenzy
moscato-villa pozzi

*premium wine selections are subject to change

house

2 hour open bar
22 per person
10 per person for each additional hour
includes unlimited coffee, tea & non-alcoholic beverages
shots not included

IN-HOUSE BREWS

our beer list is constantly rotating. guests will be provided with a beer list upon arrival.

WINE

cabernet-dusoil
merlot-velvet devil
pinot noir-district 7
riesling-the seeker
chardonnay-la chevaliere
pinot grigio-era
sauvignon blanc-frenzy
moscato-villa pozzi

*premium wine selections are subject to change

LIQUOR

vodka-banker's club
rum-banker's club
gin-majorska
bourbon-banker's club
tequila-conquistador
whiskey-seagram's 7
scotch-cutty sark

mid

2 hour open bar
26 per person
12 per person for each additional hour
includes unlimited coffee, tea & non-alcoholic beverages

IN-HOUSE BREWS

our beer list is constantly rotating. guests will be provided with a beer list upon arrival.

WINE

cabernet-dusoil
merlot-velvet devil
pinot noir-district 7
riesling-the seeker
chardonnay-la chevaliere
pinot grigio-era
sauvignon blanc-frenzy
moscato-villa pozzi

*premium wine selections are subject to change

LIQUOR

vodka:
3 olives cherry
3 olives grape
absolut
absolut citron
absolut pear
absolut peppar
banker's club
deep eddy
deep eddy grapefruit
deep eddy lemon
deep eddy sweet tea
hangar one rose
prairie cucumber
stateside
stoli
stoli orange
stoli raspberry
stoli vanilla
stoli blueberry
the bay
tito's

rum:
banker's club
bacardi
bacardi limon
captain morgan
flor de cana
malibu
mount gay
myers's

bourbon:
banker's club
basil hayden
bulleit
bulleit rye
dad's hat
eagle rare
jim beam
wild turkey

tequila:
conquistador
1800 coconut
jose cuervo gold
el buho mezcal
el jimador
espolon
tanteo chipotle
tanteo jalapeno

whiskey:
clyde may's
crown apple
jack daniels
jack daniels fire
jack daniels honey
jameson
tullamore dew
seagram's 7
seagram's vo

scotch:
challotte
chivas regal
cutty sark
dewar's white label

brandy:
b&b brandy
christian brothers

gin:
beefeater
majorska
tanqueray

top

2 hour open bar
 28 per person
 13 per person for each additional hour
 includes unlimited coffee, tea & non-alcoholic beverages
 shots not included

IN-HOUSE BREWS

our beer list is constantly rotating. guests will be provided with a beer list upon arrival.

WINE

cabernet-dusoil
 merlot-velvet devil
 pinot noir-district 7
 riesling-the seeker
 chardonnay-la chevaliere
 pinot grigio-era
 sauvignon blanc-frenzy
 moscato-villa pozzi

*premium wine selections are subject to change

LIQUOR

vodka:
 3 olives cherry
 3 olives grape
 absolut
 absolut citron
 absolut pear
 absolut peppar
 banker's club
 deep eddy
 deep eddy grapefruit
 deep eddy lemon
 deep eddy sweet tea
 grey goose
 ketel one
 ketel one cucumber mint
 hangar one rose
 prairie cucumber
 stateside
 stoli
 stoli orange
 stoli raspberry
 stoli vanilla
 stoli blueberry
 the bay
 tito's

rum:
 bacardi
 bacardi limon
 banker's club
 captain morgan
 flor de cana
 malibu
 mount gay
 myers's

bourbon:
 angel's envy
 banker's club
 basil hayden
 bulleit
 bulleit rye
 dad's hat rye
 eagle rare
 jim beam
 knobb creek
 maker's mark
 wild turkey
 woodford reserve

tequila:
 casamigos anejo
 casamigos blanco
 casamigos reposado
 conquistador
 1800 coconut
 el buho mezcal
 el jimador
 espolon
 jose cuervo gold
 patron silver
 patron xo
 tanteo chipotle
 tanteo jalapeno

gin:
 beefeater
 bombay saphire
 hendricks
 majorska
 tanqueray

whiskey:
 clyde may's
 crown royal apple
 crown royal
 jack daniels
 jack daniels fire
 jack daniels honey
 jameson
 tullamore dew
 seagram's 7
 seagram's vo

scotch:
 cutty sark
 chivas regal
 dewar's white label
 dewar's 12 year
 glenfiddich
 glenlivet 12 year
 johnny walker red
 johnny walker black
 macallan 12 year
 port charlotte

brandy:
 b&b brandy
 christian brothers
 hennessey

STARTERS

on land

minimum order per selection is 25 servings, selections are priced per serving

VEGETABLE SPRING ROLLS

cabbage, carrots, celery, onions & garlic wrapped in wonton, fried & served with a sweet thai chili sauce... 2

CRISPY RICE BALLS

homemade arborio rice, tomato sauce & smoked mozzarella cheese served with herb aioli & marinara... 1.75

BACON MAC & CHEESE BALLS

beer mac & cheese, garlic & bacon, breaded, deep fried & served with homemade marinara sauce... 2.25

CHICKEN SKEWERS

grilled chicken breast skewered with red onions & bell peppers marinated in teriyaki sauce... 2.5

NONNA MARIA'S MEATBALLS

guilio adriani's grandma's secret meatball recipe served with tomato sauce & parmesan cheese... 1.75

BUFFALO CHICKEN CORNISH

homemade pastry filled with grilled chicken, homemade buffalo sauce & american cheese with bleu cheese dressing... 1.75

LOLLIPOP LAMB CHOPS

grilled lollipop lamb chops served with mushrooms & topped with a demi-glaze reduction sauce... 4

from the sea

minimum order per selection is 25 servings, selections are priced per serving

SHRIMP COCKTAIL

jumbo shrimp served chilled with cocktail sauce... 3

LELIAN'S U-PEEL

unpeeled shrimp served in mudhen pilsner beer, old bay, cajun butter & lemon... 1.75

COCONUT SHRIMP

butterflied & breaded coconut shrimp served with a side of our thai sweet chili sauce... 3

STUFFED SHRIMP

jumbo shrimp stuffed with crab meat, peppers, onions & hollandaise sauce... 3.5

GRILLED OYSTER

grilled oysters topped with grated parmesan, mozzarella cheese & a lemon thyme sauce... 3

SOUTHERN FRIED OYSTER

fried oyster with cherry peppers, blistered cherry tomatoes, citrus zest & pickled veggie tartar... 4

CRAB CAKE SLIDERS

fried crab cake, tartar sauce, charred lemon, lettuce, roasted tomato & shaved red onion on mini brioche... 3.5

CHEESESTEAK CORNISH

homemade pastry filled with shaved ribeye, american cheese & cheese sauce served with pilsner beer cheese & spicy ketchup... 2

BBQ PORK CORNISH

homemade pastry filled with smoked roasted pork, cream cheese, cheddar cheese & corn served with pilsner beer cheese & spicy ketchup... 1.75

CHICKEN SALAD SLIDERS

chicken salad with smoked onions, diced apples, california walnuts, raisins & blistered cherry tomatoes on mini brioche... 2.5

BBQ CHICKEN SLIDERS

slow smoked bbq chicken topped with cheddar cheese & our homemade bbq sauce on mini brioche... 2.75

PULLED PORK SLIDERS

slow smoked pork served with cheddar beer cheese & coleslaw topped with our homemade bbq sauce on mini brioche... 3

BRISKET SLIDERS

grilled brisket, pepper jack cheese & pickled cabbage slaw on mini brioche... 3.5

KOBE SLIDERS

ground kobe beef served with caramelized onions, sliced tomatoes, shredded lettuce, chipotle ketchup & american cheese on mini brioche... 3.5

BRUSCHETTA WITH CRAB MEAT

homemade cherry tomatoes, chopped garlic, balsamic glaze & shredded parmesan topped with crab meat... 3

MINI CRAB CAKE

lump crab cake with peppers & fried or grilled onions served with chipotle aioli... 3

AHI TUNA

sesame seed crusted seared ahi tuna served on a bed of seaweed salad... 3

SEA SCALLOPS

grilled or blackened scallops with a sweet chili glaze... 3

BACON WRAPPED SCALLOPS

baked sea scallops wrapped in bacon & drizzled with a balsamic glaze... 4

OYSTER-CAPE MAY SALTS

from cape may, new jersey served with smoked onion mignonette, horseradish & lemon... 3

OYSTER-BLUE POINT

from long island, new york served with smoked onion mignonette, horseradish & lemon... 3

SAMPLERS

cheese

minimum order per selection is 25 servings. selections are priced per serving. selections are served stationary. prices are based on one hour of serving

international & domestic cheese, homemade bread, sliced baguettes, crackers, toasted walnuts, marinated olives, grapes, figs, bruschetta & berries... 7

antipasto

minimum order per selection is 25 servings. selections are priced per serving. selections are served stationary. prices are based on one hour of serving

salami, black pepper salami, soppressata, hot soppressata, asiago, provolone, reggiano, ricotta, honey, balsamic glaze, olives, roasted red peppers, homemade bread, gherkins, walnuts & berries... 9

pasta

minimum order per selection is 25 servings. selections are priced per serving. selections are served stationary. prices are based on one hour of serving

choose one:
penne, spaghetti, linguine or gluten free pasta

choose two:
san marzano tomato sauce, pesto, vodka or alfredo

choose two:
homemade meatballs, chicken cutlet, grilled chicken, sauteed shrimp, crab meat, smoked salmon or breaded eggplant

choose one:
sauteed spinach, artichokes, mushrooms or sauteed onions & peppers... 12

sliders

minimum order per selection is 25 servings. selections are priced per serving. selections are served stationary. prices are based on one hour of serving

choose two:
chicken salad, bbq chicken, brisket, kobe or crab cake... 10

oyster creek

minimum order per selection is 25 servings. selections are priced per serving. selections are served stationary. prices are based on one hour of serving

cape may salts & blue point oysters
choose one:
delaware, smoke on the water, wellfleet or king's point... market price

holly beach

minimum order per selection is 25 servings. selections are priced per serving. selections are served stationary. prices are based on one hour of serving

cape may salts & blue point oyster
choose one:
delaware, smoke on the water, wellfleet or king's point oyster

choose one:
leliian's u-peel shrimp, shrimp cocktail, sea scallops, mini crab cake, ahi tuna or coconut shrimp... market price

omakase

minimum order per selection is 25 servings. selections are priced per serving. selections are served stationary. prices are based on one hour of serving

choose three:
buffalo chicken cheesesteak egg roll, cheesesteak egg roll, coconut shrimp, volcano shrimp, teriyaki skewer, dogtooth bites, korean salmon or bourbon glazed salmon served with a side of coconut rice... 12

tacos

minimum order per selection is 25 servings. selections are priced per serving. selections are served stationary. prices are based on one hour of serving

soft corn tortillas with grilled shrimp, blackened mahi mahi, smoked chicken, pulled pork, grilled brisket, cabbage slaw, pico de gallo, queso fresco & salsa verde... 9

DESSERT

dessert

add a dessert for an additional 5 per person

ULTIMATE CHOCOLATE CAKE

ultra-moist chocolate cake slathered with a dark chocolate fudge frosting topped with whipped cream

JUNIOR CHEESECAKE

light & creamy cheesecake topped with whipped cream

CARAMEL BROWNIE

dark chocolate brownie topped with melted salted caramel, fudge & whipped cream

BREAD PUDDING

cubed bread tossed in a custard mixture & baked until golden

POLICIES, SERVICES & FEES

lounge

upstairs, overlooking the action is a social area with retro flare. your guests will feel like vips with a fully stocked private bar, eclectic couches & table games, a cozy fireplace & private restrooms. whether you are entertaining business clients or celebrating a milestone birthday, the lounge is perfect for any cocktail get-together. please visit our website at www.mudhenbrew.com to see photos of our lounge. all private events held at mudhen brewing company are subject to a room rental fee. please contact our event coordinator for pricing & availability.

seated occupancy: 50 cocktail/buffet occupancy: 55

garage

located behind our main dining room, the garage has a casual & cool atmosphere. it has a nostalgic feel, complete with a neon-lit wildwood sign, reminiscent of our hometown's notable doo wop history. the garage is complete with a full-service bar & a large glass door that can be opened during warmer months. it is the perfect spot for a casual event such as a mixer, reunion or graduation party. please visit our website at www.mudhenbrew.com to see photos of the garage. all private events held at mudhen brewing company are subject to a room rental fee. please contact our event coordinator for pricing & availability.

seated occupancy: 30 cocktail/buffet occupancy: 40

garden

the garden is outdoors with a partially covered patio & well-kept lawn area complete with a firepit & lawn games. our garden area plays host to live bands during summer evenings & has been a popular spot for anniversaries, family reunions, fundraisers & holiday parties. please visit our website at www.mudhenbrew.com to see photos of our garden. all private events held at mudhen brewing company are subject to a room rental fee. please contact our event coordinator for pricing & availability.

seated occupancy: 110 cocktail/buffet occupancy: 130

main dining

the main dining room is a large, spacious area with high ceilings, large windows & exceptional natural lighting. it offers a glimpse into our brewing facility & a large full-service bar. the main dining room is a grand reception area that can accommodate up to 135 guests. the possibilities are endless for this versatile space. please visit our website at www.mudhenbrew.com to see photos of our main dining room. all private events held at mudhen brewing company are subject to a room rental fee. please contact our event coordinator for pricing & availability.

seated occupancy: 125 cocktail/buffet occupancy: 135

additional services

our staff is dedicated to creating your perfect event. linens, equipment, table arrangements, event coordination & on-site ceremonies are available at an additional cost. our special events coordinator books live entertainment for the restaurant months in advance. please notify us if you would like to book your own entertainment for your event. for additional services please see below:

server... 25
bartender... 25

policies

your total guest count is required seven days prior to your scheduled event. if a final number is not provided, the tentative number of guests discussed with our catering staff will become your final guest count. the final guest count will be used to generate the final cost on your invoice, regardless of any no-show attendees. if additional guests are added within seven days of your event, we will adjust the bill accordingly to reflect the additional cost. any cancellations within fifteen days of your scheduled event result in a billing of fifty percent of the contracted amount. a 20% service fee will be added to all packages. for the enjoyment & safety of all guests, management & staff reserve the right to refuse service to any patron. all catering packages are subject to new jersey sales tax.

billing

a non-refundable deposit of 20% of the estimated event bill is due in order to confirm the date of our event, final payment is due seven days prior to your event. payment can be taken in the form of debit, credit, cash or certified check.