

### **Party Trays (Appetizers)**

All party menu items **MUST** be ordered at least 48 hours in advance.

Phone: (804) 232-3446 or Fax: (804) 231-3417

All party menu appetizer trays are designed to serve 25-35 people.

#### **Chicken Wings 109.99**

100 of our signature dry rubbed, jumbo wings served with your choice of ranch, bleu cheese, or our spicy wing sauce, may be ordered in multiples of 50 upon request

#### **Beer Cheese Dip 79.99**

Our famous beer cheese dip made from scratch with our Brown Ale and served with fresh fried tortilla chips. Add warm pretzel nuggets for an additional 29.99.

#### **Chicken Satay 69.99**

Tender cubes of chicken breast skewered and coated in our Asian style sesame glaze.

#### **Chips and Salsa 39.99**

A gallon of our house made salsa served with fresh fried tortilla chips.

#### **Crab Dip 79.99**

Creamy spinach, artichoke, and crab dip served hot with fresh fried tortilla chips.

#### **Meat and Cheese Tray 125.99**

Virginia ham, roasted turkey breast, and our own roast beef paired with cheddar, havarti, and smoked gouda cheese.

#### **Peel and Eat Shrimp 159.99**

Five pounds jumbo shrimp (in the shell) steamed in our Lager, tossed with old bay, and served hot with our lime cocktail sauce.

#### **Seven Layer Bean Dip 59.99**

A full pan of our vegetarian bean dip layered with refried beans, tomatoes, onions, jalapenos, cheddar jack cheese, and sour cream; served cold with our fried tortilla chips.

#### **Veggie Tray 79.99**

A combination of cucumbers, cauliflower, broccoli, grape tomatoes, carrots, and celery served with ranch dressing.

#### **Shrimp Cocktail 169.99**

Five pounds of shrimp steamed in our Lager, peeled and deveined, and served with cocktail sauce.

#### **Hummus Platter Tray 119.99**

Our homemade roasted garlic hummus served with kalamata olives, pepperoncinis, feta cheese, roasted red peppers, and fresh tortilla chips.

### **Party Trays (Entrees)**

All party menu entrees are served “buffet style”

#### **Bourbon Street 169.99**

A large version of our Signature Bourbon Street pasta dish; bowtie pasta tossed in a creamy Cajun style alfredo sauce with chicken breast, andouille sausage and jumbo shrimp. (Serves 25-30 people)

#### **Legend Mac n’ Cheese 149.99**

A large version of our Signature Mac n Cheese; bowtie pasta tossed in creamy alfredo sauce with sautéed onions, topped with cheddar jack cheese and baked, topped with grilled chicken breast. (Serves 25-30 people)

#### **Sausage Platter 169.99**

Our grilled beer bratwurst, andouille sausage, and kielbasa over a bed of our Brown Ale sauerkraut with boiled potatoes, served with spicy mustard. (Serves 25-35 people)

#### **Smoked Pork Barbeque 129.99**

An 8-10 lb Boston Butt smoked with hickory and mesquite for over 8 hours; served hot in a hotel pan and served with our jalapeno apple lime coleslaw, slider buns, and our own Porter barbeque sauce. (Build your own sliders) (Serves 15-25 people)

#### **Smoked Baby Back Ribs 16.99 per rack**

Hickory and maple smoked baby back ribs, dry rubbed and finished on the grill, then coated with our Porter barbeque sauce. They will melt in your mouth!

## **Party and Grill Out Information**

All parties of 8 or more require a reservation. If your party is over 50 people you must speak to a manager to confirm.

Reservations are limited on weekends, especially if deck space is desired.

We have space for reservations on both our main patio, as well as in our beer garden and our dart room.

If a reservation/grill out is booked and requires space on either of our patios, or in our dart room, a fee will be added to the final bill. The amount of this fee depends on the number of people in the party, the location, and the amount of time required for the reservation.

If a reservation is booked on one of our patios and there is a case of inclement weather, the party will still be charged a fee of equal or lesser value for the space needed.

**ANY PARTY TRAYS ORDERED IN LESS THAN 48 HOURS NOTICE WILL RESULT IN A 10% MARK UP ON THOSE TRAYS ON THE FINAL BILL.**

## **DRINK TICKET INFORMATION**

We offer drink tickets to large reservations/parties to help keep the alcohol bill under control for the host(s). We provide the tickets and offer them in several different tiers specific to what the reservation/party would like them to include.

(Each ticket is good for one drink)

Tier 1: (\$5) Includes all five of our year round beers

(Lager, Pilsner, Brown Ale, Porter, Golden IPA)

Tier 2: (\$5.50) Includes all five of our year round beers plus seasonal beers and our house red/white wines

Tier 3: (\$6) Includes all five of our year round beers, seasonal beers, Urban Legend Series beers, Cider, and all wines

Tier 4: (\$6.50) Includes all beers except "Specialty" and "Limited Batch" brews, all wines, and rail liquor drinks.

## GRILL OUTS

Grill outs can be booked for either our main patio or in our beer garden. A specialized menu will be created by our Head Chef/Kitchen Manager with special attention to any preferences or food allergies. A list of options for proteins and sides follows.

We can charge a “per person rate” for a grill out or a specific amount of each item can be ordered.

Grill outs can be handled a number of different ways specific to the needs of the party. I.e. formal sit down, casual grill walk up, mingle and eat, etc.

Please contact Ben at [ben.pruett@legendbrewing.com](mailto:ben.pruett@legendbrewing.com) for more information.

### **Proteins**

Black Bean Burger  
Beer Bratwurst  
BBQ Chicken Breast  
Grilled Chicken Breast  
Cheeseburger  
Orange Marinated Grilled Salmon  
Portabella Burger  
Smoked Baby Back Ribs  
Blackened Yellowfin Tuna Steak  
8 oz Coulatte Steak  
8 oz New York Strip  
Cajun Shrimp Skewer

### **Sides**

Grilled Asparagus  
Baked Beans  
Corn on the Cob  
Southern Style Potato Salad  
Macaroni and Cheese  
Squash and Zucchini Medley  
Fried Brussel Sprouts  
Vegetable Kabobs

## DESSERT INFORMATION

We no longer allow our customers to bring in any food from outside sources. This includes all desserts.

We encourage our customers to order through us from local **River City Chocolate** based right here in Richmond, VA. They provide our restaurant with all of our gourmet desserts and they can do the same for your party or event! Inquire today! A list of some of their options is below.

### Custom Dessert Tapas:

We offer most of our creations tapas style, perfect for parties of all sizes. Inquire for pricing and minimums.

- *Brownie Bites: bite size or 3" bundt style brownies with chocolate ganache filling*
- *Key-Lime Tarts: 1.75" or 3" available in graham shell*
- *Mini Carrot Cakes: 1.75" or 3"*
- *Apple Tarts: 1.75" or 3" available in multiple shell options*
- *Cheesecake: 1.75" or 3" round, flavor and crust options are endless, we will customize this dessert in almost any option you desire*
- *S'mores: 36, 18, 12 and 9 cut portions with shape and size options, ask upon request*
- *Cake Balls: Cake pop with no stick, many different cake flavors and chocolate options*
- *Chocolate Tarts: 1.75" or 3" in butter cookie or graham shell*
- *Chocolate Cheesecake Bites: available in multiple sizes and flavors*

All orders can be customized and if you don't see what you want please ask and we will create something custom for you.

Ed Conroy  
Proprietor  
River City Chocolate

