

CAMBRIDGE BREWING CO.

CATERING

PLATTERS

HUMMUS	7
WITH FRIED BRUSSELS SPROUTS & PITA	
FRUIT AND CHEESE PLATTER	7
WITH CROSTINI	
ANTIPASTO PLATTER	7
ROASTED & MARINATED VEGETABLES, CURED MEATS	

VEGETARIAN

CHICKPEA FRITTERS	7
WITH LEMON TAHINI SAUCE	
FRIED MACARONI AND CHEESE	7
WITH KETCHUP	
BLACK BEAN BURGER SLIDERS	7
WITH SPICY MAYO & PEPPERJACK	

CHICKEN

CHICKEN WINGS, BBQ OR BUFFALO STYLE	8
GRILLED CHICKEN SKEWERS	8
WITH FLOWER CHILD SATAY SAUCE	

BEEF

BEEF TENDERLOIN ON GARLIC BREAD	9
WITH HORSERADISH SOUR CREAM	
GRASS FED CHEESEBURGER SLIDERS	9

DRINK

CBC BEER TOWER	43 - 48
HOLDS 100 OZ (APPROX 6 PINTS)	
2020 STELLA PINOT GRIGIO	36
750ML BOTTLE	
2019 CHASING LIONS CABERNET SAUVIGNON	44
750 ML BOTTLE	

SALADS

HOUSE SALAD	6
WITH RED ONION, TOMATO & CUCUMBERS	
SHALLOT VINAIGRETTE	
SPINACH, GOAT CHEESE, WALNUT & PEAR	6
SHALLOT VINAIGRETTE	
MEDITERRANEAN PASTA SALAD	6
WITH FETA, OLIVES, RED ONION AND OREGANO	

SEAFOOD

MINI CRAB CAKES	9
WITH TARTAR SAUCE	
FRIED CALAMARI	9
WITH HOT PEPPERS AND MARINARA	
BACON WRAPPED SCALLOPS	9
WITH GRAIN MUSTARD & CRÈME FRAICHE	
SHRIMP COCKTAIL	9
WITH CLASSIC COCKTAIL	

PORK

BBQ PULLED PORK SLIDERS	8
WITH CABOT CHEDDAR	
ITALIAN STROMBOLI	8
WITH HOUSE MARINARA	
DEVILLED EGGS	6
WITH CRISPY BACON	

DESSERTS

ASSORTED COOKIES AND BROWNIES	7
APPLE CRISP (SEASONAL)	7
CHEESE CAKE BARS	7

Prices are per serving. Minimum 20 servings per item.

All event sales are subject to 7% local & state tax, 2% admin fee and 18% gratuity

The above pricing is based on reception-style catered events. Seating is limited.

For more information, contact Laura at: laura@cambridgebrewingcompany.com