



Barquet Menu



- W E L C O M E -

Thank you for considering Lancaster Brewing Company to host your next event! We pride ourselves on providing exceptional service from the initial phone call all the way through the event execution.

We cook like we brew our award-winning brews; with craftsmanship and quality in every detail. There's really no substitute for fresh, natural ingredients prepared from scratch.

Located among some of the world's richest farmland, we're committed to fresh, local and sustainably grown products. Our menu changes often to take advantage of the seasons and utilize the fresh produce, dairy, poultry, cheeses and meats produced on the 5,300+ independent, family farms located in Lancaster & Dauphin County.

The following are suggested meal & beverage options. These are guidelines only - our talented Chef will be happy to work with you to customize your event to meet your needs. Please contact us at your convenience to schedule an appointment to review our facility and discuss your event.

HARRISBURG LOCATION

469 Eisenhower Blvd. Harrisburg, PA 17111
717-564-4448 | LBCharrisburg@comcast.net





Barquet Menu



- FAMILY STYLE - APPETIZERS

3 ITEMS - \$24pp

5 ITEMS - \$30pp

Great for Casual Work Parties, Birthdays, Drop-ins & Mingling Events
Food will be available for approximately 1^{1/2} hours - 20 minimum guests

- 18% gratuity, 3% service charge & 6% PA sales tax not included -

BREWERY WINGS

buffalo, BBQ or jerk rub - bleu cheese & celery

PHILLY SOFT PRETZEL BITES

beer cheese fondue

HONEY ROASTED LOCAL SAUSAGE

locally sourced

THE ORIGINAL REUBEN EGGROLLS

homemade with thousand island sauce

ASIAN CHICKEN TEMPURA

sweet & spicy sauce, sesame seeds, green onion

MEATBALLS

choice of BBQ, marinara or Swedish style

ITALIAN SAUSAGE & PEPPERS

locally sourced

BUFFALO CHICKEN TENDERS

bleu cheese dipping sauce

BBQ CHICKEN RANCH FLATBREAD

BBQ, bacon, cheese, red onion ranch drizzle

THICK-CUT PEPPERONI FLATBREAD

red sauce, aged & fresh mozzarella

SPINACH ARTICHOKE DIP

chilli dusted tortilla chips

WHIPPED FETA DIP

crispy pita chips

BUFFALO CHICKEN DIP

chilli dusted tortilla chips

FRESH FRUIT PLATTER

seasonal fruits, cream cheese fruit dip

CHEESE & CRACKER TRAY

domestic cheeses, sweet honey mustard dip

PULLED PORK SLIDERS

12 hour pulled pork, BBQ

MEATBALL PARM SLIDERS + \$3

red sauce, aged mozzarella

CRAB CAKE SLIDERS + \$5

shaved red onion, tartar sauce

FIRECRACKER SHRIMP + \$5

spicy glaze, pickled ginger, jalapeno, sesame

BUFFALO CHICKEN TENDERS

bleu cheese dipping sauce

*Includes Unlimited Sodas, Coffee & Tea for an additional \$2 per person
Alcohol Beverage Options - Beer, Wine & Liquor - Consumption or Cash Bar
Dessert Options can be discussed with our event manager*

- Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of foodborne illness -
- PA Dept of Ag Food Safety policy does not allow leftovers to be removed from the property -
- menu prices subject to change without notice -



Barquet Menu



- LIMITED PUB MENU - SANDWICHES & SALADS

CHOOSE 4 ITEMS - \$24pp

Great for Lunch Parties, Casual Work Parties, Rehearsal Dinners,
Birthday Celebrations, Business Meetings - 20 minimum guests

- 18% gratuity, 3% service charge & 6% PA sales tax not included -

CHOOSE ONE: SWEET MAUI CHIPS or FRESH-CUT FRIES - Salads do not include a side.

ONE FAMILY STYLE APPETIZER IS INCLUDED

12 HOUR PULLED PORK SANDWICH

BBQ sauce, country slaw, brioche roll

LBC TAVERN FRENCH DIP

slow roasted USDA Choice beef, caramelized onions,
provolone, seeded long roll, au jus dipping sauce

CIABATTA CHICKEN CLUB

sliced chicken breast, gouda cheese, bacon, arugula,
tomato, garlic aioli, toasted ciabatta roll

BLACK BEAN BURGER

caramelized onion, arugula, roasted red peppers,
cheddar, cherry pepper aioli, brioche roll

CAJUN SALMON CAESAR WRAP

roasted tomatoes, romaine lettuce, caesar dressing,
shaved parmesan cheese, garlic herb wrap

MEATBALL GRINDER

red sauce, aged mozzarella, pesto, seeded long roll

THE LBC BURGER*

signature ground chuck & steak blend, bacon,
American cheese, lettuce, tomato, red onion

THE ORIGINAL LAMB BURGER*

USDA choice ground lamb, whipped feta spread,
lettuce, tomato, red onion, tzatziki, house-cut fries

PITTSBURGH STEAK SALAD

red onions, cucumbers, tomatoes, sweet potato fries,
cheddar jack cheese, buttermilk ranch

CLASSIC CAESAR SALAD

Choice of Chicken, Shrimp or Steak romaine, shaved
parmigiano, croutons, housemade caesar dressing

- OPTIONAL HORS D'OEUVRES PACKAGE -

PER PERSON, BASED ON SELECTIONS CHOSEN - AVAILABLE WITH PUB & LIMITED DINNER MENU

2 SELECTIONS | \$8

3 SELECTIONS | \$12

4 SELECTIONS | \$16

5 SELECTIONS | \$20

AVAILABLE FOR 1 HOUR
PRIOR TO EVENT

___ PHILLY SOFT PRETZEL BITES

___ BREWERY WINGS

___ SWEDISH MEATBALLS

___ REUBEN EGGROLLS

___ SPINACH ARTICHOKE DIP

___ WHIPPED FETA DIP

___ BUFFALO CHICKEN TENDERS

___ ASIAN CHICKEN TEMPURA

___ FRESH FRUIT PLATTER

___ CHEESE & CRACKER TRAY

___ FIRECRACKER SHRIMP +\$3

___ MINI CRAB BALLS +\$4

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- LIMITED SERVED DINNER MENU -

CHOOSE 4 ITEMS - \$36pp

Great for Rehearsal Dinners, Business Meetings/Parties,
Birthday Celebrations - 20 minimum guests

- Customable Dinner Buffet available upon request -

- 18% gratuity, 3% service charge & 6% PA sales tax not included -

INCLUDES FAMILY STYLE CAESAR or MARKET SALAD, FRESH BAKED BREAD & ONE APPETIZER

LBC WAGYU MEATLOAF

Eleven Oaks Farm® Wagyu & Heritage Pork
whipped potatoes, honey roasted carrots, Milk St.
demi-glace, sauteed mushrooms

BBQ BABY BACK RIBS

house made BBQ sauce
fresh-cut fries, country slaw

LOCAL HONEY SAUSAGE

whipped potatoes, Milk St. demi-glace,
caramelized onions, whole grain mustard

AMISH CHICKEN

100% hormone and antibiotic free
stir-fried vegetables, fingerling potatoes, toasted
pumpkin seeds, apple cider pan jus

HOUSE-CUT RIBEYE STEAK + \$4

14oz. Premium Certified Angus Beef®
herb rubbed, whipped potatoes, seasonal
vegetables, house steak sauce

CRISPY SKIN PAN-SEARED SALMON + \$2

North Atlantic Faroe Island
honey citrus glaze, grilled asparagus,
Israeli couscous salad

LAGER BATTERED FISH & CHIPS

fresh white fish, house-cut fries, country slaw,
tartar sauce, malt vinegar

SHRIMP PESTO RIGATONI + \$2

jumbo shrimp, blistered tomatoes, red onion, garlic,
pesto cream, shaved parmigiano, garlic toast, lemon

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- BANQUET CONTRACT -

LANCASTER BREWING COMPANY HARRISBURG

469 Eisenhower Blvd. Harrisburg Pa 17111

Phone 717.564.4448

Email LBCHarrisburg@comcast.net

<https://www.lancasterbrewing.com/>

Thank You for Choosing Lancaster Brewing Company!

We are here to help you arrange your next Event

-SERVICES & POLICIES-

- A non-refundable \$250 deposit is required at the time of your booking. This deposit will be applied to your check upon completion of your party.
- The \$250 advance deposit will not be refunded if your party is canceled within 30 days of the specified party date.
- Menu Choices must be given to LBC no later than 2 weeks before your event.
- Total guest count and breakdown of guests dinner selection must be given to LBC no later than 1 week before your event.
- LBC does not charge a room fee, but does require a minimum guest count.
- Room occupancy will be arranged according to event. (typically 2 hours).
- Linen service is available for tables at a charge of \$1.00 per person.
- Desserts can be arranged to be brought in. There is a \$1.00 per person plate fee.
- Confetti of any kind is not allowed.
- Candles are placed on the tables for each event.
- No food or beverage may be brought to or removed from LBC without prior approval by Management. No leftover food may be removed from the premises. All food sold is for on-property consumption only, in accordance with county & state health codes.
- 6% PA sales tax + 18% gratuity + 3% service charge will be applied to the check at the end of the event.
- Balance due must be paid at the conclusion of the event. We accept all major credit cards. We do not accept personal or business checks and we prefer one bill for groups unless arranged upon event booking.
- The company or individual contracting for the event will be financially responsible for any damages to the facility and the conduct of their guests.

This document also serves as a release of liability. The signer of this agreement agrees to release and hold harmless the owners, employees, and associates of the Lancaster Brewing Company, their heirs and executors in the event an injury should occur to any guest. The signer of this agreement also assumes all financial responsibility for damage and vandalism that could occur at the hands of his/her guests.

By signing below you are in agreement with all the rules, services & policies

THANK YOU FOR YOUR BUSINESS!

Accepted By: _____

Print Name: _____

Date of Your Event: _____

Date of Signing: _____

Deposit Amount Paid: \$ _____

Date Deposit paid: _____

