



RESURGENCE  
BREWING CO.

## Pop-Up Beer Garden Catering Menu

Served alongside our craft beer,  
all food is made in-house and is the perfect addition to any event!

We do all the work for you!

55 Chicago Street  
Buffalo, NY 14204

[resurgencebrewing.com/mobile-bar-catering](http://resurgencebrewing.com/mobile-bar-catering)  
716-768-6018

# Hors d'Oeuvres

Half-Serves About 10 Full-Serves About 20

We recommend selecting three for a wide variety!

	SINGLE	DOUBLE
<b>Shrimp Cocktail</b> Served with cocktail sauce and lemon	60	120
<b>Stuffed Mushrooms</b> fresh herb & butter garlic stuffing (veg)	50	100
<b>Fruit Platter</b> pineapple, cantaloupe, honeydew, and berries served on a tray	30	60
<b>Charcuterie</b> A variety of 4 meats, 4 cheeses, housemade pickles and crackers	60	120
<b>Crudit�</b> carrots, cucumber, celery, broccoli, and cherry tomatoes served with ranch and housemade hummus (veg)	25	50
<b>Caprese Skewer</b> mozzarella, cherry tomato, and fresh basil topped with a balsamic glaze (veg, gf)	40	80
<b>Buffalo Chicken Wing Dip</b> chicken, Buffalo sauce, and mixed cheeses served with tortilla chips	50	100
<b>Stuffed Banana Pepper</b> filled with a 3-cheese blend and red sauce, and finished with balsamic glaze	50	100

# Pasta

Half-Serves About 10 Full-Serves About 20

	HALF	FULL
<b>Rigatoni</b> served with choice of sauce: red, alfredo, garlic butter, or pesto (veg). Add meatballs, pork or chicken: \$2/person	40	80
<b>Tortellini</b> served with choice of sauce: red, alfredo, garlic butter, or pesto (veg). Add meatballs, pork or chicken: \$2/person	40	80
<b>Mac and Cheese</b> cheese sauce topped with breadcrumbs (veg)	40	80
<b>Baked Pasta</b> red sauce, ricotta, and mozzarella (veg)	50	100
<b>Jambalaya Pasta</b> chicken, sausage and shrimp in a Cajun seasoning	60	120

Includes Serving Utensils

Gluten-Free and Vegan Options are Available

Add disposable plates, napkins, and utensils for an additional \$2 per person

# Sandwiches

Single-Serves About 10 Double-Serves About 20

Served on a Platter with Potato Chips

	SINGLE	DOUBLE
<b>Beef on Weck Sliders</b> sliced roast beef served on kimmelweck rolls with au jus and horseradish. Single: 25 sliders Double: 50 sliders	60	120
<b>Turkey Club</b> lettuce, tomato, bacon and mayo	60	120
<b>Assorted Veggie Wraps</b> an assortment of hummus, black bean, and roasted vegetable wraps (veg)	50	100
<b>Italian Hero</b> capicola, ham, salami, and provolone with oil	60	120
<b>Meatball Parm</b> meatballs, red sauce, and mozzarella	60	120
<b>Cheeseburger Sliders</b> Single: 25 sliders Double: 50 sliders	60	120

# Salad

Half-Serves About 10 Full-Serves About 20

Add Chicken to any salad: \$2/person

	HALF	FULL
<b>Antipasto</b> pasta, olives, tomatoes, bell peppers, onions, carrots, parmesan, and balsamic vinaigrette (veg)	40	80
<b>Macaroni Salad</b> mayo, carrots, celery, and onion (veg)	30	60
<b>Potato Salad</b> mayo, mustard and onion (veg, gf)	30	60
<b>Tuna Salad</b> mixed with mayo, celery, and onion (gf)	40	80
<b>Tomato-Cucumber Caprese</b> cherry tomato, cucumber, basil, and mozzarella and balsamic glaze (veg)	30	60
<b>Chef Salad</b> spring mix, tomatoes, cucumber and carrots. Choose dressing: citrus vinaigrette (veg), ranch, or balsamic vinaigrette (on the side)	40	80
<b>Caesar Salad</b> romaine lettuce, parmesan and croutons with caesar dressing (veg) (on the side)	30	60
<b>Waldorf Salad</b> romaine lettuce, walnuts, grapes, apples and celery in mayo (veg, gf)	40	80
<b>Fruit Salad</b> pineapple, cantaloupe, honeydew, and berries (veg, gf)	20	40

Includes Serving Utensils

Gluten-Free and Vegan Options are Available

Add disposable plates, napkins, and utensils for an additional \$2 per person

# Entrées

Half-Serves About 10 Full-Serves About 20

	HALF	FULL
<b>Chicken Parm</b> breaded chicken cutlets, red sauce and mozzarella	60	120
<b>Meatballs</b> choice between BBQ or Italian style	50	100
<b>Italian or Polish Sausage</b> served with peppers and onions. Served with buns	50	100
<b>Pulled Pork</b> shredded pork shoulder mixed with our Beer BBQ sauce. Served with buns	50	100
<b>Honey Glazed Ham</b> brown sugar and honey glaze, served sliced	50	100
<b>Chicken Française</b> chicken cutlets finished in a lemon-butter white wine sauce	60	120
<b>Chicken Wings</b> served with blue cheese, carrots and celery Half: 30 Wings Full: 60 Wings (gf) Choice of Mild, Medium, Hot, Dry Rub, Beer BBQ, Sweet Chili, or Honey Hot	50	100

# Sides

Half-Serves About 10 Full-Serves About 20

	HALF	FULL
<b>Roasted Seasonal Vegetables</b> zucchini, yellow squash, onions, and tomatoes (veg, gf)	30	60
<b>Roasted, Salt, or Mashed Potatoes</b> (veg, gf)	30	60
<b>Tortilla Chips and Salsa</b> housemade salsa (veg, gf) Add Housemade Guacamole: \$20 per quart	10	20
<b>Pita Chips and Hummus</b> housemade hummus (veg)	30	60
<b>Roasted Cauliflower</b> topped with parmesan cheese (veg, gf)	30	60
<b>French Fries with Dips</b> ketchup, beer mustard, aioli and beer cheese. Additional sauces can be added upon request (veg)	30	60

Includes Serving Utensils

Gluten-Free and Vegan Options are Available

Add disposable plates, napkins, and utensils for an additional \$2 per person

# Packages

Includes Serving Utensils, Disposable Plates, Napkins, and Utensils

\$15 per person

## Buffalo Classic

Weck Rolls, sliced Roast Beef, Stuffed Banana Peppers, chicken fingers (choose a sauce: Mild, Medium, Hot, Dry Rub, Beer BBQ, Sweet Chili, or Honey Hot). Includes blue cheese for chicken, with au jus and horseradish for beef

## BBQ Station

BBQ Pulled Pork or Chicken, coleslaw, macaroni and cheese, baked beans, rolls

## Italian Combo

Baked pasta, Italian meatballs, Italian sausage, garlic bread

## Roasted Chicken

BBQ, Lemon Pepper, or Plain Chicken, salt potatoes, macaroni salad

## Vegetarian Delight

Grilled vegetables and crudité served on platters. Includes pita chips, olive tapenade, housemade hummus and ranch dressing

## Taco Bar

Tortillas, housemade pico de gallo and guacamole, shredded cheese, black beans, lettuce, taco sauce and your choice of meat: ground beef, chicken or fajita style veggies

# Beverage Packages

## House Package

Includes Resurgence craft beer, red + white wines, and non-alcoholic beverages

Open Bar: Up to 3 hr: \$23/person Up to 4 hr: \$28/person

Consumption Tab: \$200 bartender fee

## Full Bar Package

Includes Resurgence craft beer, red + white wines, basic liquor, and non-alcoholic beverages

Open Bar: Up to 3 hr: \$30/person Up to 4 hr: \$40/person

Consumption Tab: \$200 bartender fee

We love to customize packages and make anything work!  
If you have something particular in mind that you don't see here, just let us know and we'll put together a custom quote.

All beverages are served in biodegradable plastic cups

Spending Minimums Apply

## The Beer

There are 6 taps on the truck.

You select 3 of our core brands and 3 of our seasonal offerings.

Our Core Brand Beers are listed on the next page

Seasonal Offerings are updated on our site, or you can inquire with the event coordinator.

Gluten-Free Hard Cider Option Available Upon Request

## The Wine

Seasonal Rotation of Red, White, Rosé and Champagne

## The Liquor

New Amsterdam Vodka

New Amsterdam Gin

Four Roses Bourbon

Arette Tequila

2 Gingers Irish Whiskey

Includes Basic Mixers, Fruit and Ice

## Non-Alcoholic Options

Soda and Water

All beverages are served in biodegradable plastic cups

# Our Core Brands

Based on Availability

## Bridge Pilsner - ABV 4%

The Hallertau Blanc hop used in this Czech Pilsner imparts flavors of white grape and floral notes that pair well with the breadiness from the malt. Smooth, yet complex, this beer finishes dry leaving your mouth wanting more!

## Resurgence IPA- ABV 7.2%

Our flagship IPA is brewed and dry hopped in a West Coast manner. The hops give this beer huge aromas of citrus and grapefruit, with notes of pine and resin. Finishes smooth with a touch of awesomeness.

## Cosmic Truth- ABV 4.3%

Mosaic hopped session ale. A truly unique beer, this sessionable brew begins with the crisp and refreshing body of a kolsch brought to life by bold tropical fruit flavors and subtle bitterness of the Mosaic hop. The best of all worlds merge in this beer, resulting in a well-rounded universal experience.

## Sponge Candy Stout- ABV 5%

We make this beer from the excess cuttings of Watson's Chocolates renowned Sponge Candy. This addition gives a nice toffee and caramel flavor to the beer and complements the dark chocolate malts used.

## Citmo IPA- ABV 6.5%

Strong aromatics of white grapefruit and citrus dominate the nose on this New England style IPA. Take your tongue to the Green Mountains with hints of pine and resin dancing with spicy tropical fruit flavors.

## The Surge- ABV 6.5%

The beer formally known as Citmo 2.0 – This crushable New England Style IPA is fully of hoppy juiciness. Bright tropical fruit notes dominate this hazy brew.

## Loganberry Wit- ABV 4.2%

We brew this in a traditional Wit style which gives it some mild banana and light fruit esters which bounce off the hints of Loganberry.



# Event Details and Policies

In order to ensure the day of your event goes perfectly, we will request a site visit to see exactly where we'll place our mobile beer trailer and your beer garden set-up.

We always want to bring the trailer, but sometimes it just doesn't work out. But do not worry! We have a variety of ways to supply our beer and set-up the perfect event!

There is a \$1,000 minimum to host an event. This does not include 8.75% NYS sales tax, 15% gratuity, and 5% service charge.

We will determine the amount of staff needed to execute each event. We are responsible for the set-up of tables, chairs, food and beverage stations, the service during the event and post event clean-up.

# Event Details and Policies Cont'd

## Menu Selections and Headcount

All final menu selections are due 2 weeks prior to event date. Guest count cannot be reduced after the deadline. Charges will be based upon the number guaranteed unless the total number served is higher. Any increase in headcount will be added to the final invoice at the conclusion of the event.

## Deposit and Final Payment

Resurgence requires a signed contract and non-refundable deposit of 25% of the minimum for every event, in order to secure the date. Final bill, less deposit, must be paid in full 1 week prior to the event. Payment by check is preferred, but we will accept other forms of payment. Any additional charges made the day of the event will be invoiced at the conclusion of the event.

## Tax, Gratuity and Service Charge

15% Gratuity, 5% Service Charge and 8.75% NYS Sales Tax will be added to all prices quoted for food, beverage and rental services. The service charge is currently added to cover the overhead costs. Gratuity is currently added to cover labor costs.

## Minimum Order Amount

In order to operate efficiently, Resurgence has implemented food and beverage minimums for all event spaces. If you do not meet the minimum spending requirement at the end of your event, you will be charged the difference. All minimums are to be met before tax, gratuity and service charge.

## Beverage and Bar Service

Specific liquor/wine requests can be discussed, depending on the availability of product and may be subject to additional costs. Resurgence reserves the right to not serve alcohol to any minor or intoxicated person, and we do not serve alcohol in the form of shots.

RBC reserves the right to limit or stop the service of alcohol to any guest that is risking the safety of themselves or others. RBC also reserves the right to not extend your service past your scheduled event time.

## Leftovers

RBC reserves the right to remove and dispose of all leftover food and beverages not consumed by the end of the event. The clients may keep leftover food if Resurgence agrees that it is still safe to consume. If leftover food is taken, it then becomes the responsibility of the client and guests for proper refrigeration and handling. RBC waives any liability of any leftover food taken by the client or their guests.

## Cancellation Policy

Cancellations with more than 30 days notice will not be charged any portion of the bill, you will only lose your deposit. Cancellations within 30 days of the event will be charged 50% of the entire bill and lose the deposit. Cancellations within 10 days of the event will be charged the entire bill as well as lose the deposit. The policy is in place because RBC preps months in advance for your event. The date has been blocked off, food has been purchased, and staff has been scheduled. In the case of severe weather, clients will have the right to reschedule their event for a different date.