

# THE PORTSMOUTH BREWERY FUNCTION MENU

## APPETIZERS

(SERVES APPROXIMATELY 25 PEOPLE)

- 1. CRUDITES** \$65 (GF, VE, VGN)  
SEASONAL VEGETABLES & FRUIT, CHEESE SELECTION,  
TWO HOUSE-MADE DIPS
- 2. CHARCUTERIE BOARD** \$85 (GF)  
CURED MEAT & CHEESE SELECTION, PICKLED VEGETABLES,  
HOUSE-MADE MUSTARD, FRUIT PRESERVE, CRACKERS
- 3. CHIPS & SALSA** \$40 (GF, VE, VGN)  
TORTILLA CHIPS, ROASTED TOMATO SALSA, GUACAMOLE
- 4. DEVILED EGGS** \$45 (GF, VE)  
THREE ASSORTED FILLINGS
- 5. PIMENTO CHEESE DIP** \$55 (VE)  
TRADITIONAL CHEESE SPREAD, HOUSE-MADE BUTTER  
CRACKERS, FRESH VEGETABLES
- 6. BEAN DIP** \$55 (GF, VE)  
REFRIED BLACK & PINTO BEANS, PICO DE GALLO,  
FETA CHEESE, CHARRED LIMES, ROASTED TOMATO SALSA,  
TORTILLA CHIPS
- 7. MINI LOBSTER ROLLS** \$175  
FRESH PICKED MAINE LOBSTER MEAT, CELERY, LEMON,  
MAYONNAISE, BRIOCHE BUNS

- 8. SHRIMP COCKTAIL** \$105  
BEER POACHED SHRIMP, COCKTAIL SAUCE, GRILLED LEMON
- 9. SAUSAGE ROLLS** \$80  
ENGLISH BREAKFAST SAUSAGE, PUFF PASTRY,  
WHOLE GRAIN MUSTARD, BLACKBERRY COULIS
- 10. CHICKEN TENDERS** \$95  
DIRTY BLONDE BATTER, SERVED WITH BBQ, BUFFALO,  
BLUE CHEESE, CRUDITES
- 11. MIXED GREEN SALAD** \$40 (GF, VE, VGN)  
FARM GREENS, TOMATOES, CUCUMBER, CARROT,  
CHOICE OF TWO DRESSINGS
- 12. CAESAR SALAD** \$45 (VE)  
ROMAINE LETTUCE, FOCACCIA CROUTONS, HOUSE-MADE  
VEGETARIAN CAESAR DRESSING, AGED PARMESAN
- 13. PASTA SALAD** \$30 (GF, VE, VGN)  
OIL CURED OLIVES, MOZZARELLA, ZUCCHINI,  
SUN-DRIED TOMATO, BASIL PESTO (NUT FREE)
- 14. POTATO SALAD** \$30 (GF, VE)  
CHOICE OF CLASSIC OR GERMAN (VGN)

## MAINS

SERVED WITH CHOICE OF SALAD

ONE ITEM: \$32 PER PERSON · TWO ITEMS: \$36 PER PERSON · EACH ADDITIONAL ITEM \$3 PER PERSON

- 1. GRILLED BEEF KABOBS** (GF)  
PRIME ALL NATURAL BEEF, ROASTED FARM VEGETABLES,  
FINGERLING POTATOES
- 2. GRILLED TOFU KABOBS** (GF, VGN)  
HERB MARINATED TOFU, ROASTED FARM VEGETABLES,  
FINGERLING POTATOES
- 3. LEMON ALE GRILLED CHICKEN THIGHS**  
CITRUS & BEER MARINATED GRILLED CHICKEN,  
SAFFRON COUSCOUS, GRILLED ASPARAGUS
- 4. BOLOGNESE** (GF)  
BEEF & PORK RAGU, ROASTED MUSHROOMS, FENNEL,  
CELERY, ONION, CARROT, ROASTED PEPPERS,  
CREAMY POLENTA  
VEGETARIAN OPTION: WILD MUSHROOM RAGU (GF, VE)

- 5. MEZZE** (VE, VGN, GF)  
MARINATED GRILLED VEGETABLES, TABOULEH, PITA,  
HUMMUS, BABA GANOUSH
- 6. BAKED HADDOCK** (GF)  
LEMON CREAM, RITZ CRACKER TOPPING, RICE PILAF,  
RATATOUILLE
- 7. GRILLED PORK CHOPS** (GF)  
MUSTARD ORANGE GLAZE, BRAISED COLLARD GREENS,  
GERMAN POTATO SALAD
- 8. TACO BAR** (\$34 PER PERSON) (GF, VE, VGN)  
BEEF BARBACOA, CARNITAS PORK, CHICKEN TINGA,  
ROASTED POBLANO & CORN WITH QUESO OAXACA  
SERVED WITH TORTILLAS, PICO DE GALLO, GUACAMOLE,  
SALSA VERDE, SHREDDED LETTUCE, CHEESE,  
CREMA, RICE & BEANS



## DESSERTS

\$6 PER PERSON

- 1. CHOCOLATE MOUSSE** (GF, VE)  
DARK BELGIAN CHOCOLATE, BERRIES, WHIPPED CREAM
- 2. COOKIES & BARS** (VE)  
SELECTION OF HOUSE BAKED COOKIES & SAVORY BARS
- 3. WHOOPIE PIES** (VE)  
MINI WHOOPIE PIES WITH ASSORTED FILLINGS
- 4. APPLE GALETTE** (VE)  
PUFF PASTRY, SPICED APPLE FILLINGS
- 5. VEGAN DESSERTS ON REQUEST**