Grimm Brothers BREWING

# CATERING MENU

# CATERING AT FORGE EVENT CENTER

Grimm Brothers is proud to be the exclusive catering provider for Forge Event Center, offering a diverse selection of delectable options to meet your event needs.

**PHYSICAL ADDRESS**

815 14th St SW, B100, Loveland, CO 80537
www.grimmbrothersbrewing.com

**POINT OF CONTACT**

Zeke Cortez
970-567-9595
events@grimmbrotherstaproom.com

**TYPES OF CATERING OFFERED**

From casual Taproom celebrations to weddings, corporate dinners and large receptions at Forge Event Center, Grimm Brothers offers flexible catering built around the way your event actually needs to run.

**SERVICE STYLE**

Drop-off • Buffet • Plated • Boxed • Family Style • Action Stations

**HOW TO USE THIS MENU**
Choose a ready-to-go Casual Buffet, build a Signature Dinner Buffet, or select a Premier Plated Dinner. Reception food can be ordered by the guest, and custom menus are available.

**DAY-OF EVENT LABOR**
There is no catering minimum. Day-of staffing is quoted separately when an event requires dedicated setup, buffet maintenance, service, bussing, breakdown, action-station staffing, or other labor beyond normal Taproom or kitchen staffing.

**PRICING NOTE**
Prices are per guest unless otherwise noted. Service staff, rentals, specialty equipment, taxes, gratuity and event labor are not included unless specifically stated in the proposal.

**THE FINE PRINT, PLEASE READ**

*****Service staff, additional equipment, gratuity and additional rentals are all priced separately and in addition to the menu prices posted below. All events over 100 people will incur a day-of labor charge. 18% gratuity required. Taxes not shown but will be included in final invoice. Custom options for catering, staffing and event room usage are available, please inquire within.

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# BREAKFAST

## RISE AND DINE - BREAKFAST OFFERINGS

STRAIGHTFORWARD PACKAGES FOR MEETINGS, TRAINING SESSIONS AND MORNING EVENTS. COFFEE PRICED SEPARATELY AT $25 PER GALLON. INCLUDES: CUPS, CREAMER AND SUGAR

**CONTINENTAL BREAKFAST - $19 PER PERSON**
Eggs, Bacon or Sausage, Pancakes or Waffles, Breakfast pastries, seasonal fruit, Greek yogurt, granola, butter, preserves, and orange juice.

**YOGURT BAR - $18 PER PERSON**
Eggs, Bacon or Sausage, Breakfast pastries, Greek yogurt, granola, assorted nuts, assorted berries, coconut, honey and orange juice.

**BREAKFAST SANDWICH BUFFET - $20 PER PERSON**
Croissants, English muffins or brioche with bacon, sausage or ham, egg and American cheese; breakfast potatoes, fruit and orange juice.

**EXECUTIVE CONTINENTAL - $22 PER PERSON**
Continental Breakfast plus breakfast sandwiches, hard-boiled eggs, steel-cut oatmeal, fresh berries and additional juice selection.

**FORGE BREAKFAST BUFFET - $24 PER PERSON**
Scrambled eggs, applewood smoked bacon, breakfast sausage, breakfast potatoes, biscuits and sausage gravy, fresh carved seasonal fruit, breakfast pastries, and orange juice.

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# APPETIZERS

## SMALL BITES & SOCIAL GATHERINGS

Choose individual selections or build a reception around several tiers of bites.

**PORTION GUIDE:**
Bite-sized appetizers are priced per guest and include approximately **2 pieces per guest,** per selection. Boards, dips and grazing displays are portioned appropriately by guest count.

**PIGS IN A BLANKET - $5 PER PERSON**
Classic cocktail sausage bites.

**Bruschetta - $5 per person**
Toasted bread with fresh tomato topping.

**FRESH GARDEN VEGETABLE BOARD – $6 PER PERSON**
a colorful assortment of crisp, seasonal vegetables, freshly prepared and served with our house-made ranch dipping sauce.

**CHIPS, SALSA & GUACAMOLE - $6 PER PERSON**
Chips, salsa, guac- house fried beef tallow tortilla chips with fire roasted salsa and house made guac.

**MEATBALLS - $7 PER PERSON**
Can choose from BBQ sauce, teriyaki, and marinara.

**FRUIT KEBABS - $7 PER PERSON**
Fresh seasonal fruit skewers.

**CAPRESE SKEWERS - $8 PER PERSON**
Tomato, mozzarella and basil.

**CRANBERRY CREAM CHEESE BITES - $6 PER PERSON**
Cream cheese and goat cheese rolled with dried cranberries, chopped walnuts, and mint with a pretzel stick handle.

**STREET CORN DIP - $6 PER PERSON**
Hot and cheesy Mexican street corn dip (cream cheese, cotija, corn, onion, jalapenos, and taco seasoning) served with tortilla chips and mini halved sweet peppers.



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# SIGNATURE BITES

## SMALL BITES & SOCIAL GATHERINGS CONTINUED...

**SPINACH ARTICHOKE DIP - $7 PER PERSON**
Creamy spinach and artichoke dip blended with melted cheeses and savory seasonings, served warm with toasted baguette slices.

**MEDITERRANEAN CROSTINI - $6 PER PERSON**
Toasted baguette with pepperoni, olives, tomatoes, and red onion with a balsamic drizzle.

**CHARCUTERIE BOARD - $12 PER PERSON**
A thoughtfully arranged selection of cured meats, artisan cheeses, fresh and dried fruits, nuts, and seasonal accompaniments.

**HOT HONEY GOAT CHEESE CROSTINI - $7 PER PERSON**
Toasted baguette topped with creamy goat cheese, drizzled with hot honey and finished with fresh herbs for the perfect balance of sweet and spicy.

**BLT SKEWERS - $7 PER PERSON**
A bite-sized twist on a classic BLT, featuring crispy bacon, fresh lettuce, juicy cherry tomatoes and toasted bread, finished with a creamy garlic aioli.

**ANTIPASTO SKEWERS - $7 PER PERSON**
A delicious combination of Italian cured meats, fresh mozzarella, cherry tomatoes and olives, finished with a drizzle of balsamic glaze.

**MUSHROOM TARTS - $7 PER PERSON**
flaky pastry shells filled with sautéed mushrooms, caramelized onions, creamy cheese and fresh herbs, baked until golden brown.

**HERB BRIE BITES - $6 PER PERSON**
flaky puff pastry filled with creamy brie cheese and fresh herbs, baked until golden brown and finished with a drizzle of honey.



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# PREMIER HORS D'OEUVRES



## SMALL BITES & SOCIAL GATHERINGS CONTINUED...

**MEXICAN 5-LAYER BEAN DIP - $7 PER PERSON**
layers of seasoned refried beans, creamy guacamole, sour cream, fresh pico de gallo and shredded cheese, served with crispy tortilla chips.

**MINI STUFFED PEPPERS - $7 PER PERSON**
sweet mini bell peppers stuffed with a creamy blend of cheeses, garlic and fresh herbs, baked until golden brown.

**CHICKEN SATAY W/ PEANUT SAUCE - $8 PER PERSON**
grilled chicken skewers marinated in aromatic spices, served with a creamy Thai-inspired peanut dipping sauce.

**FRESH CARVED FRUIT BOARD - $9 PER PERSON**
a colorful assortment of freshly carved seasonal fruits, beautifully arranged and ready to share.

**PIZZA SWIRLS - $10 PER PERSON**
hand-rolled pizza dough filled with pepperoni and mozzarella cheese, baked until golden brown and served with our house-made marinara sauce for dipping.

**SMOKED BEEF SKEWERS - $8 PER PERSON**
tender smoked beef skewers served with your choice of creamy horseradish dip, sweet chili, teriyaki or barbecue sauce.

**ROASTED CORN & PROSCIUTTO SPOON – $8 PER PERSON**
an edible spoon filled with roasted sweet corn mousse, topped with crispy prosciutto, smoked paprika and fresh chives.

**SOUTHERN SHRIMP & GRITS EDIBLE SPOON – $10 PER PERSON**
a savory edible spoon filled with creamy grits, topped with Cajun-seasoned shrimp and finished with a drizzle of garlic butter and fresh chives.

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# CASUAL BUFFETS



## CASUAL BUFFETS

Perfect for corporate lunches, private parties and casual gatherings.

**HOT DOG BAR – $16/PERSON**
two all-beef hot dogs per guest with portioned toppings: chili, cheddar, bacon, caramelized onions and peppers, relish, sauerkraut, jalapeños, ketchup and mustard. Choice of coleslaw, potato salad or house-made chips.

**LOADED BAKED POTATO BAR – $20/PERSON**
oversized baked potatoes with shredded chicken, pulled pork, cheddar, bacon, butter, sour cream, chives, caramelized onions, crispy onions and hot sauce.

**Quesadilla Buffet – $21/person**
grilled quesadillas with chicken or ground beef, melted cheese, black beans, fajita vegetables, sour cream, salsa and guacamole. Both proteins included.

**SANDWICH BUFFET – $19/PERSON**
turkey, ham and roast beef with sourdough bread, three cheeses, fresh vegetables, pickles and condiments. Choice of two sides: potato salad, macaroni salad or coleslaw.

**NACHO BAR – $19/PERSON**
crispy tortilla chips with ground beef, queso, cheddar, black beans, pico de gallo, jalapeños, sour cream and guacamole. Carnitas or chorizo +$3/person.

**GRIMM TACO BAR – $23/PERSON**
flour and corn tortillas with grilled chicken, ground beef, lettuce, cheddar, salsa, sour cream, cilantro, jalapeños, fajita vegetables and guacamole.

**MEDITERRANEAN BUFFET – $24/PERSON**
grilled chicken and gyro beef with warm pita, mixed greens, tomatoes, red onions, Kalamata olives, tzatziki and hummus. Falafel and lamb upgrades available.

**Pasta Bar – $25/person**
pasta with Italian sausage, chicken, meatballs, marinara, Alfredo, fresh vegetables and garlic bread. Pesto +$3, ravioli +$5 or shrimp +$5/person. Chef-attended option available.

**Grimm BBQ Buffet – $24/person**
pulled pork and BBQ chicken with slider buns, barbecue sauce, coleslaw, onions and pickles. Choice of potato or pasta salad. Brisket upgrade available.

**Asian Cold Noodle Bar – $26/person**
chilled udon noodles with chicken, edamame, mixed greens, pickled vegetables, cilantro, mandarin oranges and sriracha aioli. Shrimp +$5, tofu +$3 or rice noodles +$2/person.



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# SIGNATURE DINNER BUFFETS

## SIGNATURE DINNER BUFFETS

A polished dinner format for weddings, corporate events and celebrations.

### EVERY SIGNATURE BUFFET INCLUDES

1 entree • 1 salad • 2 Signature sides. Add a second entree for +$5 per guest or an additional side for +$2 per guest.

### MEDITERRANEAN GRILLED CHICKEN- $26 PER PERSON

Mediterranean-seasoned grilled chicken with Greek salad, rosemary-roasted potatoes and roasted asparagus.

### MAPLE DIJON PORK LOIN - $26 PER PERSON

sliced roasted pork loin finished with a maple-Dijon glaze, served with cranberry apple salad, wild rice pilaf and roasted delicata squash.

### LEMON CHICKEN PICCATA $30/PERSON

tender chicken breast finished with a lemon-caper butter sauce, served with wild mushroom orzo, charred broccolini and a shaved fennel salad.

### ORANGE CHICKEN- $26 PER PERSON

Orange miso salad, baked garlic green beans, and whole roasted carrots

### GREEN CHILE BEEF ENCHILADA BAKE $30/PERSON

layers of tender shredded beef, corn tortillas, roasted green chiles and melted cheese. Served with Southwest chopped salad, cilantro-lime rice and charro beans.

### THREE-MEAT LASAGNA - $26 PER PERSON

hearty three-meat lasagna layered with rich marinara and melted cheeses, served with Caesar salad, garlic green beans and roasted seasonal vegetables.

### CREAMY TUSCAN CHICKEN – $31/PERSON

pan-seared chicken breast in a creamy sun-dried tomato, garlic and spinach sauce, served with spinach apple salad, rosemary-roasted potatoes and roasted asparagus.

### BEEF RAVIOLI WITH WILD MUSHROOMS – $32/PERSON

beef-filled ravioli tossed in a creamy wild mushroom sauce, finished with shaved parmesan and fresh herbs. Served with arugula heirloom salad, charred broccolini and roasted garlic focaccia.

### FLANK STEAK WITH CHIMICHURRI - $36 PER PERSON

marinated grilled flank steak finished with fresh chimichurri, served with iceberg wedge Cobb salad, herb-roasted sweet potatoes and garlic-parmesan broccolini.

### SIGNATURE BEEF STROGANOFF – $32/PERSON

tender braised beef and wild mushrooms simmered in a rich, creamy sauce, served over buttery egg noodles with an arugula heirloom salad and roasted garlic broccolini.



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# SIGNATURE DINNER BUFFETS



## SIGNATURE DINNER BUFFETS CONTINUED...

Bistro-inspired dining for weddings, corporate events and special celebrations.

**EGGPLANT PARMESAN – $23/PERSON**
crispy breaded eggplant layered with house marinara, melted mozzarella and fresh basil. Served with Caesar salad, lemon-garlic broccolini and roasted parmesan potatoes.

**BOURBON-GLAZED CHICKEN – $28/PERSON**
grilled chicken breast finished with a sweet and savory bourbon glaze. Served with pecan cranberry salad, wild rice pilaf and honey-roasted rainbow carrots.

**APPLE CIDER PORK TENDERLOIN – $25/PERSON**
herb-roasted pork tenderloin finished with an apple cider pan sauce. Served with spinach apple salad, wild rice pilaf and honey-glazed rainbow carrots.

**CHICKEN MARSALA – $30/PERSON**
tender chicken breast simmered in a rich Marsala wine and mushroom sauce. Served with Caesar salad, creamy parmesan polenta and roasted asparagus.

**SLOW-BRAISED BEEF BOLOGNESE PAPPARDELLE – $32/PERSON**
wide ribbons of pappardelle tossed in slow-simmered beef Bolognese, finished with shaved parmesan and fresh basil. Served with Caprese salad, balsamic-roasted Brussels sprouts and garlic focaccia.

**FRENCH ONION BRAISED BEEF – $31/PERSON**
tender braised beef in a rich caramelized onion gravy, finished with melted Gruyère and toasted crostini. Served with arugula pear salad, crispy smashed potatoes and garlic butter haricots verts.

**Applewood-Smoked Salmon – $38/person**
applewood-smoked salmon finished with a lemon-dill cream sauce. Served with citrus arugula salad, wild rice pilaf and roasted asparagus.

**SLOW-ROASTED PRIME RIB – $49/PERSON**
slow-roasted prime rib served with natural au jus and creamy horseradish sauce. Accompanied by roasted beet salad, crispy rosemary potatoes and garlic-roasted asparagus. *Chef-attended carving station required. Staffing: $175 per event, with additional carving hours at $50/hour.



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PREMIER PLATED DINNERS



## PREMIER PLATED DINNERS

An elevated dining experience for weddings, formal celebrations and executive events.

**EVERY PREMIER PLATED DINNER INCLUDES ONE ENTRÉE, ONE SALAD, TWO SIGNATURE SIDES, ONE DESSERT AND PROFESSIONAL PLATED DINNER SERVICE.**

**HERB-ROASTED AIRLINE CHICKEN | $58 PER PERSON**
herb-roasted airline chicken breast finished with a roasted garlic and white wine pan sauce. Served with spinach apple salad, parmesan potato gratin and garlic butter haricots verts.

**PAN-SEARED DUCK BREAST | $73 PER PERSON**
crispy-skinned duck breast finished with a cherry-port reduction. Served with orange miso salad, wild rice pilaf and roasted Brussels sprouts.

**MISO-GLAZED CHILEAN SEA BASS | $78 PER PERSON**
pan-seared Chilean sea bass finished with a ginger-miso glaze. Served with citrus arugula salad, coconut jasmine rice and sesame-glazed baby bok choy.

**GRILLED NEW YORK STRIP | $78 PER PERSON**
grilled New York strip finished with roasted garlic-herb butter. Served with iceberg wedge Cobb salad, crispy rosemary fingerling potatoes and grilled asparagus.

**SURF & TURF: FILET MIGNON & SHRIMP | $78 PER PERSON**
grilled filet mignon paired with garlic butter shrimp and a red wine shallot reduction. Served with summer berry salad, garlic truffle mashed potatoes and roasted asparagus.

**HERB-CRUSTED LAMB LOLLIPOPS | $78 PER PERSON**
herb-crusted lamb lollipops finished with a rosemary-garlic jus. Served with pecan cranberry salad, creamy parmesan polenta and roasted rainbow carrots.

**GRILLED RIBEYE | $83 PER PERSON**
grilled ribeye finished with roasted garlic compound butter. Served with Caesar salad, parmesan potato gratin and charred broccolini.

**CATERING MINIMUMS & SERVICE**
Premier Plated Dinners include standard dinner service staffing for up to four hours. Additional staffing, extended service hours and specialty services may incur additional charges.

A $2,500 minimum food purchase applies to Premier Plated Dinner events at the Forge Event Center. No catering minimum applies to events hosted at the Grimm Brothers taproom.

Menu selections and pricing are subject to availability and final event confirmation.

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# SIGNATURE SALADS

**SALADS**
Fresh ingredients, familiar favorites and elevated accompaniments to complete your dining experience.

**GRIMM'S GARDEN SALAD**
crisp mixed greens, cherry tomatoes, cucumbers, shredded carrots and red onions, served with your choice of dressing.

**CLASSIC PARMESAN CAESAR**
crisp romaine lettuce tossed with shaved parmesan, seasoned garlic croutons and creamy Caesar dressing.

**MEDITERRANEAN GREEK SALAD**
fresh romaine, cucumbers, tomatoes, red onions, Kalamata olives and crumbled feta, finished with a Greek herb vinaigrette.

**ORCHARD SPINACH & APPLE SALAD**
fresh baby spinach, crisp apples, dried cranberries, candied walnuts and crumbled goat cheese, finished with apple cider vinaigrette.

**STEAKHOUSE WEDGE COBB**
a crisp iceberg wedge topped with bacon, cherry tomatoes, hard-boiled eggs, avocado and blue cheese crumbles, served with creamy ranch or blue cheese dressing.

**HARVEST ROASTED BEET SALAD**
tender roasted beets over mixed greens with goat cheese, candied pecans and thinly sliced red onions, finished with balsamic vinaigrette.

**HEIRLOOM TOMATO & ARUGULA SALAD**
peppery baby arugula, colorful heirloom tomatoes, shaved parmesan and thinly sliced red onions, finished with lemon-balsamic vinaigrette.



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# SIGNATURE SALADS

**SALADS CONTINUED....**
Fresh ingredients, familiar favorites and elevated accompaniments to complete your dining experience.

**CRANBERRY PECAN HARVEST SALAD**
fresh mixed greens, dried cranberries, toasted pecans, crumbled feta and sliced pears, finished with honey-balsamic vinaigrette.

**SUMMER BERRY & GARDEN GREENS**
fresh seasonal berries over mixed greens with crumbled goat cheese, candied pecans and a house-made raspberry vinaigrette.

**GREEN GODDESS GARDEN SALAD**
crisp butter lettuce, cucumbers, avocado, cherry tomatoes and fresh garden herbs, finished with creamy Green Goddess dressing.

**CLASSIC ITALIAN CAPRESE**
fresh mozzarella, ripe tomatoes and fragrant basil, finished with extra virgin olive oil, sea salt and a balsamic glaze.

**CITRUS ORANGE & MISO SALAD**
fresh mixed greens, mandarin oranges, shredded carrots, sliced cucumbers and toasted sesame seeds, finished with a citrus-miso vinaigrette.

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# SIGNATURE SIDES



**SIDES**
Fresh ingredients, familiar favorites and elevated accompaniments to complete your dining experience.

**SIGNATURE SIDES**

- **Roasted Garlic & Truffle Mashed Potatoes**, creamy potatoes, roasted garlic and truffle butter.
- **Rosemary Baby Potatoes**, golden potatoes, rosemary and garlic.
- **Garlic Butter Roasted Asparagus**, tender asparagus, garlic butter and lemon.
- **Seasonal Roasted Vegetables**, seasonal vegetables and fresh herbs.
- **Oven-Roasted Garlic Green Beans**, fresh green beans, roasted garlic and olive oil.
- **Balsamic-Roasted Brussels Sprouts**, crispy Brussels sprouts and balsamic glaze.
- **Honey-Glazed Rainbow Carrots**, roasted carrots, honey and herbs.
- **Wild Mushroom Risotto**, Arborio rice, wild mushrooms and Parmesan.
- **Parmesan Creamed Spinach** – tender spinach and Parmesan cream sauce.
- **Herb-Roasted Sweet Potatoes**, sweet potatoes and fresh herbs.
- **Garlic Cauliflower Purée**, cauliflower, roasted garlic and butter.
- **Fire-Grilled Sweet Corn**, grilled sweet corn and seasoned butter.

**CASUAL SIDES**

- **Grimm's Signature Mac & Cheese**, macaroni and signature cheese sauce.
- **Classic Creamy Coleslaw,** crisp cabbage and tangy dressing.
- **Homestyle Macaroni Salad**, pasta, fresh vegetables and creamy dressing.
- **Traditional Potato Salad**, potatoes, eggs, celery and mustard dressing.
- **Beer-Battered French Fries**, crispy beer-battered fries and seasoned salt.
- **Crispy Sweet Potato Fries**, golden sweet potato fries and sea salt.
- **Tortilla Chips & Warm Queso**, crispy chips and creamy queso.
- **Tortilla Chips & Guacamole**, crispy chips and guacamole.
- **Southern-Style Cornbread**, warm cornbread and honey butter.
- **Classic Ruffles Potato Chips**, classic crispy, ridged potato chips.



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DESSERTS & FINISHING TOUCHES

## DESSERTS & FINISHING TOUCHES

The perfect sweet ending to any occasion.

**SEASONAL CHEESECAKE | $6**
creamy cheesecake featuring seasonal flavors and toppings.

**RED VELVET CAKE | $5**
rich red velvet cake layered with cream cheese frosting.

**CLASSIC TIRAMISU | $5**
espresso-soaked ladyfingers layered with mascarpone cream and cocoa.

**SOUTHERN PECAN PIE | $6**
buttery pecan filling baked in a flaky pastry crust.

**STRAWBERRY PARFAIT | $5**
fresh strawberries layered with vanilla cream and cake.

**DOUBLE CHOCOLATE CAKE | $5**
decadent chocolate cake layered with rich chocolate frosting.

**CLASSIC CRÈME BRÛLÉE | $6**
silky vanilla custard topped with caramelized sugar.

**STRAWBERRY ANGEL FOOD CAKE | $5**
light, airy angel food cake with fresh strawberries and whipped cream.

***MINI DESSERTS***
All of our desserts are also available in miniature portions, perfect for buffets, dessert stations and special celebrations. Ask about our mini dessert assortments and pricing.

**CUSTOM MENUS**
**YOUR EVENT. YOUR VISION. OUR KITCHEN.**
From corporate celebrations and weddings to themed receptions and private gatherings, Grimm Brothers offers customized menus tailored to your event, preferences and budget.

Have something special in mind? Our culinary team will work with you to create a memorable dining experience.
Dessert pricing is per person. Mini dessert assortments, custom menus and specialty requests are quoted separately. Advance notice may be required.