

PrairieSt CATERING

APPETIZERS

EXCEPTIONAL CATERING FOR UNFORGETTABLE OCCASIONS

At Prairie Street, we believe every celebration deserves food that's as memorable as the moment itself. Our catering menus showcase expertly crafted dishes made with seasonal, locally sourced ingredients. From intimate gatherings to grand celebrations, we offer expertly prepared selections designed to impress your guests. With thoughtful planning, flawless execution, and impeccable service, we ensure your event is one to remember.

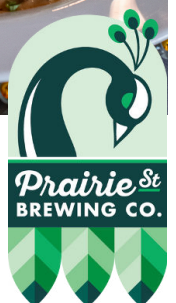


☎ 815-277-9427

📍 200 Prairie St., Rockford IL.

🌐 psbrewingco.com

✉ events@psbrewingco.com





SMALL BITES

Prices reflect single item, minimum order of 30 per each selection.

Bavarian Soft Pretzel Bites (3) V 2.5

cheddar fondue, jalapeño cream cheese

Chicken Skewer GF 3

choose one flavor per 50 people

- jerk chicken with pineapple salsa
- korean bbq with sesame seeds
- house-made apple bbq with scallions

Pulled Pork Slider 3

house-made apple bbq, pretzel bun

Reuben Egg Roll 3

house-made corned beef brisket, sauerkraut, swiss, monterey jack, fried in a wonton; served with thousand island dressing

Taquito GF 2.75

pork barbacoa & cheddar jack cheese, fried in a corn tortilla; served with house-made psb salsa roja

Arancini 2.5

arborio rice, parmesan, mozzarella, prosciutto

Mushroom Arancini V 2.5

arborio rice, wild mushroom, parmesan, mozzarella

Artichoke Dip V 2

spinach, sour cream, cream cheese, parmesan, crostini

Beef Meatballs 2.5

choose one flavor per 50 people

- korean bbq
- swedish
- house-made apple bbq

Korean "Meatballs" V PB 3

ginger, garlic, scallions, impossible "beef", herbs, sesame seeds, korean bbq

Bacon Wrapped Dates GF 2.5

brown sugar glaze

Cuban Panini 3

pulled pork, ham, swiss, yellow mustard, pickles

Grilled Cheese V 2

cheddar, brioche, tomato fondue

Tomato Basil Flatbread V 1.75

tomato, mozzarella, basil

Roasted Mushroom Flatbread V 2

herbed goat cheese, wild mushrooms, mozzarella

Buffalo Chicken Flatbread 2.25

jalapeno cream cheese, buffalo chicken breast, mozzarella

COLD

Roasted Filet of Beef 3

rare beef, horseradish aioli, pickled shallots, sea salt, crostini

Smoked Salmon Mousse GF 2.5

caper & pickled red onion relish, cucumber

Ahi Tuna GF 3

poppy seed crusted, ginger ponzu

Black Bean Avocado Roll V PB 1.75

pico de gallo, sweet corn, spinach tortilla wrap

Roasted Vegetable Hummus Roll V 1.75

roasted zucchini & red peppers, basil, spinach tortilla wrap

Smoked Salmon Sushi Roll GF 2

horseradish, pickled carrot, daikon, cucumber, cilantro, mint, nori

Vegetable Sushi Roll V PB GF 1.5

pickled vegetables, horseradish, avocado, cucumber, cilantro, mint, nori

Shrimp Roll 3.5

old bay seasoning, celery, new england roll

Shaved Beef Slider 4

rare beef, crispy onions, horseradish aioli, sea salt, brioche bun

Fresh Mozzarella & Pesto Slider V 2.5

basil pesto, sundried tomato, brioche bun

Prosciutto Wrapped Melon GF 2

prosciutto di parma, cantaloupe, pomegranate molasses

Caprese Skewers V GF 2.25

grape tomato, fresh mozzarella, basil, olive oil, pomegranate molasses

Pricing/Availability: All menu items and prices are subject to availability and market price adjustment, and can change without notice. All prices are subject to 9.75% state sales tax in addition to a 20% service charge. A 3.9% service fee will be added to assist in covering costs associated with fluctuating food prices and benefits for our valued employees.

Foodborne Illness/Allergies: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prairie Street Brewing Co. cannot guarantee gluten contamination free items. Disclose any food allergies as all ingredients are not listed.

V = vegetarian GF = gluten-free ingredients PB = plant based



SPECIALTY STATIONS / DISPLAYS

Prices per person. Sold in increments of 30 people, minimum of 30. *consult with your coordinator to find the perfect menu and quantity for your event.

Market Display V 10

fresh crudité with hummus, green goddess, ranch, fig jam, domestic cheese, fresh fruit & crostini

Hummus Board V 8

house-made trio of hummus; chickpea hummus, roasted red pepper hummus and kalamata olive & whipped feta hummus, roasted garlic pita, fresh crudité

Fruit Display V PB 6

a variety of seasonal fresh fruit

Supper Club Spread V 10

sharp cheddar cheese spread, assorted crackers, roasted nuts, olives, fresh crudité with house-made ranch

Mediterranean V 12

house-made chickpea hummus, roasted red pepper hummus, kalamata olive hummus and roasted garlic pita, fresh crudité perpperoncini, olives, marinted artichokes, fresh mozzarella

Artisan Cheese Board V 12

imported and domestic cheeses, grapes, roasted nuts, fig jam, pomegranate molasses,

Charcuterie Board 14

artisan cured meats served with grapes, strawberries, pickled vegetables, mustard, roasted nuts, assorted crackers

Charcuterie & Cheese Board 17

artisan cured meats, imported and domestic cheeses, grapes, strawberries, pickled vegetables, mustard, fig jam, roasted nuts, assorted crackers

Smoked Salmon 10

house-made citrus cured & smoked faroe island salmon, capers, pickled red onion, shallots, lemon, dill, horseradish, crème fraiche, crostini

Spinach & Artichoke Dip V 5

spinach artichoke dip baked with parmesan and mozzarella served with fresh crudité, crostini & house-fried corn tortilla chips

Chips, Salsa & Guacamole V 5

house-fried corn tortilla chips with house-made psb salsa roja & guacamole



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Bar & Beverages

HOSTED TABBED BAR - \$150 PLUS RUNNING TAB

- variety of Prairie Street Brewing Co. beer
- house wine
- variety of call & top shelf liquors
- sodas, mixers, & fruits

CASH BAR - \$150

- variety of Prairie Street Brewing Co. beer
- house wine
- variety of call & top shelf liquors
- sodas, mixers, & fruits

MICRO BREWER PACKAGE - \$25.50/PERSON

- 3 hour minimum
- 75 people or less
- variety of Prairie Street Brewing Co. beer
- house wine (upgrade to premium wine, \$3/person)
- includes coffee, tea, soda & water
- * add call liquor - \$31.50 per person
- * add top-shelf liquor - \$34.50 per person

SELF-SERVE MIMOSA STATION - \$30 PER BOTTLE (ADD \$5 FOR FRUIT)

- champagne
- includes orange & cranberry juice

SELF-SERVE NON-ALCOHOLIC BEVERAGE STATION - \$3 PERSON

- lemonade, iced tea & coffee

SELF-SERVE NON-ALCOHOLIC BEVERAGE STATION - \$4 PERSON

- canned soda, lemonade or iced tea & coffee

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