

PrairieSt CATERING

BREAKFAST & LUNCH

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.

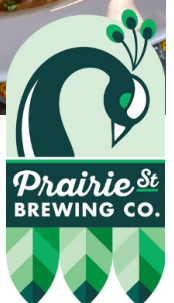


☎ 815-277-9427

📍 200 Prairie St., Rockford IL.

🌐 psbrewingco.com

✉ events@psbrewingco.com



Breakfast Menu

PLATED ENTRÉES

Entrée price includes one (1) side; maximum choice of two (2) sides per event.

Buttermilk Biscuits & Sausage Gravy 12

fresh baked buttermilk biscuits, sausage gravy & breakfast potatoes

Quiche 13

choice of one (1) quiche flavor below, served with fresh fruit

- bacon, caramelized onion & swiss
- sausage, broccoli & goat cheese
- market vegetables & cheddar cheese **V**

Egg Bake **GF** 11

farm eggs, chorizo, pico de gallo, cheddar jack cheese, baked over breakfast potatoes with cilantro crema

Brioche French Toast **V** 12

natural maple syrup, whipped cream, fresh berries & breakfast potatoes

Yogurt Parfait **V** 10

vanilla greek yogurt, fresh berries, almond granola, whipped cream



BUFFETS

minimum 30 servings per buffet; except continental.

Continental **V** 12

assorted pastries & fruit

West Coast 16

choice of quiche flavor, scrambled eggs, french toast, applewood bacon or sausage links, fresh fruit, breakfast potatoes

Petritz 17

choice of quiche flavor, scrambled eggs, biscuits & sausage gravy, applewood bacon or sausage links, fresh fruit, breakfast potatoes

Peacock 23

choice of quiche flavor, scrambled eggs, biscuits & sausage gravy, french toast, applewood bacon, sausage links, yogurt parfait, fresh fruit, breakfast potatoes

Bottling House Brunch 27

choice of quiche flavor, biscuits & sausage gravy, french toast, applewood bacon, sausage links, shrimp cocktail, charcuterie board, artisan cheese board, parfait board, fresh fruit, herb roasted red potatoes

Build Your Own

ask event coordinator for details & pricing

SIDES

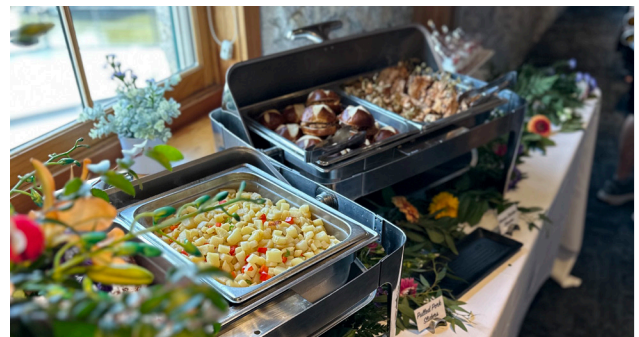
Breakfast Potatoes **V GF** 2

Seasonal Fruit **V GF** 3

Applewood Bacon **GF** 4

Sausage Links **GF** 4

Assorted Pastries MKT



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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

Lunch Menu



PLATED SALADS

Salads are served with sweet & savory rolls with whipped thyme & sea salt butter; maximum choice of two (2) items per event.

Chicken Caesar 16

grilled chicken breast, chopped romaine, parmesan, croutons with caesar dressing

Apple Salad V GF 15

mixed mesclun greens, roasted apples, candied walnuts, goat cheese, carrots, grape tomatoes, cucumbers, red cabbage with balsamic vinaigrette

Cobb Salad GF 19

romaine lettuce, grilled chicken breast, sliced ham, applewood bacon, 8-minute farm egg, avocado, grape tomatoes, bleu cheese, pickled red onion with sherry vinaigrette

Wedge Salad GF 15

iceberg lettuce, applewood bacon, bleu cheese, 8-min farm egg, grape tomatoes, radish, cucumber, croutons with bleu cheese dressing

BBQ Chicken Salad 17

apple bbq chicken breast, romaine, tomatoes, avocado, cheddar jack cheese, pickled sweet corn & red onion, fried tortilla strips, with cajun ranch dressing

Thai Ginger Salad V PB GF 15

napa & red cabbage, edamame, cucumber, carrots, radish, scallions, soy candied cashews, crispy rice noodles with thai ginger dressing

PLATED SANDWICHES

Sandwich price includes one (1) side; maximum choice of two (2) sides per event.

Roast Beef & Cheddar 18

herb roasted beef, cheddar, arugula, tomato, red onion, horseradish aioli

Turkey BLTA 17

roasted turkey breast, applewood bacon, avocado, lettuce, tomato, cherry chipotle aioli

Ham & Swiss 16

smoked honey ham, swiss cheese, arugula, pickled red onion, garlic aioli

Farm Egg Salad V 14

farm eggs, celery, red onion, garlic aioli, dijon, fresh herbs, arugula

Grilled Vegetable Wrap V 14

grilled market vegetables, house-made chickpea hummus, romaine, grape tomatoes, spinach wrap

ENTRÉES

Entrées are served with fresh baked rolls, Chef's choice starch and vegetable where appropriate; max. choice of two (2) items per event.

Faroe Island Salmon GF 22

pan-seared 5oz salmon, whole grain mustard cream

North Atlantic Cod Piccata 18

6oz pan-seared cod, lemon butter caper sauce

Chicken Breast 17

herb-brined 6oz chicken breast, champagne cream sauce

Chicken Marsala 17

herb-brined 6oz chicken breast, wild mushroom, marsala cream sauce

Roasted Pork Loin GF 17

sliced 6oz cider brined & fennel crusted berkshire pork loin, apple pork jus

Grilled Tri-Tip Steak GF 24

sliced 6oz santa maria tri-tip, pink peppercorn demi-glace

Wild Mushroom Risotto V GF 14

arborio rice, wild mushrooms, market vegetables, parmesan, white wine

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Lunch Menu



SIDES

Potato Salad V GF	3
Pasta Salad V	3
Apple Coleslaw V GF	3

Ole Salty's Beer Cheese Potato Chips GF	3
Fresh Fruit V PB GF	4

BUFFETS DESIGNED

Dockside Picnic ONE PROTEIN 21 | TWO 25 | THREE 28

- **protein choices:** *certified angus beef* hamburgers, *berkshire* pulled pork, *natural* grilled chicken breasts, *cattle & cream* cheddar brats, house-made **PB** burger patties (+\$1)
- **garnishes:** assorted cheeses, tomato, lettuce, red onion, dill pickles, potato bun, brat bun, and assorted sauces
- served with ole salty's beer cheese potato chips, fresh fruit, pasta salad, coleslaw

Poke Bar **GF** ONE PROTEIN 20 | TWO 24 | THREE 27

- **protein choices:** sesame cured & smoked faroe island salmon, korean bbq fried chicken, japanese bbq tiger shrimp, ginger garlic marinated fried tofu, *house-made* korean bbq fried chick'n" (+\$2 - not gluten free)
- sushi rice
- **garnishes:** avocado, edamame, cucumber, mango, radish, pickled carrot, scallions, crispy onions, sriracha aioli, korean bbq sauce, sesame seeds

Slider Buffet - Hot 22

- **Certified Angus Beef Burgers** - choice of one (1) cheese - american, swiss, pepper-jack, served on brioche bun
- **Smoked Pulled Pork** - choice of one (1) apple bbq or carolina bbq sauce, crispy onion straws, served on pretzel bun
- **Caribbean Jerk Chicken** - garlic aioli, provolone, served on brioche bun
- served with *ole salty's* beer cheese chips, fresh fruit, pasta salad, dill pickles, onion, lettuce, tomato

Slider Buffet - Cold 20

- **Herb Turkey** - green goddess aioli, white cheddar, arugula, pickled red onion, brioche bun
- **Cajun Pork** - smoked pork shoulder, cajun aioli, potato straws, red onion, pretzel bun
- **Chicken Waldorf Salad** - herb-brined chicken breast, grapes, walnuts, celery, honey cider aioli, brioche bun
- choice of potato salad or pasta salad
- served with *ole salty's* beer cheese chips & fresh fruit

Salad Bar **GF** ONE PROTEIN 19 | TWO 23 | THREE 26

- **protein choices:** grilled *natural* chicken breast, garlic roasted tiger shrimp, crispy chicken tenders, crispy tofu
- **garnishes:** chopped romaine & mixed greens, applewood bacon, hard boiled farm egg, pickled red onion, cheddar jack cheese, bleu cheese crumbles, croutons, fried tortilla strips, cucumber, tomato, radish, red cabbage, carrots, olives, candied nuts
- **dressing:** (choose up to 3) ranch, spicy ranch, caesar, balsamic vinaigrette, sherry vinigrette, french, thai ginger, bleu cheese



BUFFETS BUILD-YOUR-OWN

Minimum 30 people

Sandwich Handhelds 21

- choice of three (3) sandwiches from sandwich section (previous page)
- served with - *ole salty's* beer cheese chips, fresh fruit, dill pickles
- choice of one (1) additional side (previous page)

Deli Buffet 23

- variety of rolls & sliced bread
- roasted turkey breast, smoked honey ham, roast beef, egg salad
- cheeses, tomatoes, lettuce, red onion, dill pickle
- *ole salty's* beer cheese chips
- fresh fruit
- choice of one (1) additional side (previous page)

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Desserts, etc.

PLATED

Prices are listed per person

Seasonal Pie	7
add vanilla bean ice cream for \$1	
Chocolate Torte GF	8
flourless chocolate cake, with chocolate sauce	
Cheesecake	7
choice of strawberry or chocolate	
Creme Brulee GF	8
burnt vanilla custard, strawberry garnish	



DISPLAYS / STATIONS

Prices are listed per person

Chocolate Covered Strawberries GF	2.75
Cheesecake	3
vanilla cheesecake squares with assorted sauces	
Cookie Assortment	2.5
Brownies	2.5
Blondies	2.5
Mini Parfait GF	3.5
raspberry, lemon curd, vanilla whipped cream	

Ice Cream Sundae Bar GF	8
<ul style="list-style-type: none"> ice cream : vanilla and chocolate toppings : m&m's, reese's peanut butter cups, oreo's, caramel, chocolate sauce, whipped cream, peanuts, pecans, bananas, strawberries & cherries 	

Churro Station V (40 pieces)	6
fresh fried cinnamon sugar churros served with chocolate sauce, creme anglaise, strawberry sauce and dulce de leche	



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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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