

Sister Lakes

— BREWING COMPANY —

FOSTERING COMMUNITY, ONE PINT AT A TIME

CATERING & BANQUET FOOD SELECTIONS

STARTERS:

SLBC House Chili	\$60 per gallon (serves 18 – 20)
Crudit� of fresh & grilled seasonal vegetables with house buttermilk ranch & tahini tomb dressing	\$60 per display (serves 18 - 20)
Homemade pimienta cheese with crackers	\$60 per display (serves 18 - 20)
Summer watermelon drizzled with chili infused honey	\$1 per slice
Dewey monster pretzel with duo of white queso and SLBC ale cheddar sauces	\$16 (serves 4)
Dewey monster pretzel charcuterie with house sausage, smoked cheddar, pepper jack, pepperoncini's dill pickles, spicy brown mustard & SLBC mop BBQ sauce	\$18 (serves 4 – 6)

SUPPER CLUB:

Detroit style, slow cooked pulled pork with our fruitbelt BBQ sauce	\$19 \$7 second choice
Pit boss carved open fire flank steak with our SLBC mop sauce	\$24 \$10 second choice
Mojo grilled chicken quarters with SLBC mop sauce	\$18 \$7 second choice
Applewood smoked brisket with SLBC mop BBQ sauce	\$26 \$12 second choice
Charred grilled portabella caps	\$5 each

*Second choice is an option to add an additional meat. The lesser price meat selection is always the "second choice"

The **SUPPER CLUB** meals include:

- SLBC mixed greens, diced tomato, red onion and choice of two dressings
OR
- The Nutty Goat Salad with greens, green apples, seasonal berries, crumbled goat cheese, house candied pecans and apple vinaigrette: \$3 additional per guest
AND
- Choice of Two
 - Artisan 3 cheese mac and cheese
 - Roasted garlic smashed red skin potatoes
 - Memphis coleslaw
 - SLBC apple sauce