CHUBBY SQUIRREL BREWING CO.

Event catering menu

Brewpub favorites, hearty trays and food to share

Bring the Chubby Squirrel table to your gathering: pub favorites, hearty trays and plenty of choices to share. Mix and match your menu, or tell us what you have in mind.

Brewpub favorites

Smashburger sliders
48 sliders

Starting at $300

Traditional wings
50-60 wings

Starting at $150

Potato and cheese pierogies
60 pierogies with onions and sour cream

Starting at $150

Pretzel bites
100 bites with beer cheese and mustard

Starting at $125

Tot bar
Approximately 6 lb of tots

Starting at $100

Chips and dips
2 lb chips and 3 lb assorted dips

Starting at $100

Hearty choices

Mushroom or roasted vegetable sliders
24 sliders

Starting at $150

Cocktail meatballs
75 meatballs

Starting at $150

Chicken skewers
48 skewers

Starting at $175

Mac and cheese
8 lb tray

Starting at $125

Roasted vegetable pasta
8 lb tray

Starting at $125

Stuffed mushrooms
48 mushrooms

Starting at $125

Prices are starting estimates for quantities shown and are subject to change. Final quote depends on selections, quantities, sourcing, availability and service requirements. Tax and gratuity additional.

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Fresh and shareable

Caprese skewers

60 skewers

Starting at $125

Hummus with pita and vegetables

2 lb hummus, 48 pita wedges and 2 lb vegetables

Starting at $150

Roasted vegetable and hummus pinwheels

48 pinwheels

Starting at $125

Crudité

4 lb vegetables and 1 lb dip

Starting at $75

Cheese and seasonal fruit

2 lb cheese, 3 lb fruit and 1 lb crackers

Starting at $150

Shrimp cocktail

60 shrimp with Boyd’s almost-famous cocktail sauce

Starting at $175

Something sweet

Brownie and cookie bites

75 bites

Starting at $75

Cream-puff tower

150 mini cream puffs on a tiered display, subject to availability

Starting at $112.50

Have another food idea? We are happy to discuss changes and additions. Tell us your guest count, event style and dietary needs so we can help shape the menu.

Quantities are intended for appetizer-style service. How many trays you need depends on your menu mix, event length and whether food is a light bite or the main meal.

Dietary accommodations require advance arrangements and ingredient verification. Our shared kitchen is not halal-certified. Cross-contact and allergen-free preparation cannot be guaranteed. See our vegan and halal-meat options menu.

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