

brewed for us.

BREAKFAST OPTIONS

Fresh Fruit Tray - \$4 per person
Seasonal fruits

Quiche - \$6 per person
Bacon-cheddar, veggie, or seasonal

Continental Spread - \$8 per person
Danishes, croissants, muffins, seasonal fresh fruit

Fresh Juice - \$2.50 per person
Cranberry, apple, & orange

Coffee Service - \$3 per person

SWEETNESS

Cookies - \$20/Baker's dozen
Porter Brownie - \$5 per person
All Day IPA Lemon Bar - \$5 per person
Rice Crispy - \$4 per person

BEVERAGES

Draft beer & non-alcoholic beverages are available on site.



Charcuterie & Cheese Plate



Centennial Room



Shrimp Cocktail



CATERING MENU

*for the centennial room
and off-site events*

Contact us:

616.325.1061

centennialroom@foundersbrewing.com

235 GRANDVILLE AVE SW, GRAND RAPIDS, MICHIGAN
FOUNDERSBREWING.COM   

FOUNDERS BREWING CO

CLASS I APPETIZERS: \$4 PER PERSON

Hummus & Tapenade

Toasted flatbread wedges

Salsa & Guacamole

White corn tortilla chips

Bruschetta

Shaved parmesan & toast points

Fresh Veggie Tray

Dill dip

Fresh Fruit Tray

Seasonal fruits

Deviled Eggs

Candied bacon

Caprese Skewers

Balsamic reduction, fresh basil

CLASS II APPETIZERS: \$5.75 PER PERSON

Beer Cheese Dip

Toast points & white corn tortilla chips

Artichoke Dip

Toast points & white corn tortilla chips

Stuffed Mushrooms

Sausage, parmesan, pesto aioli

Dirty Bastard BBQ Meatballs

Featuring Dirty Bastard BBQ Sauce

Chicken Satay

Peanut curry sauce

Smoked Chicken Wings

BBQ or Hot, celery sticks, & bleu cheese dressing

CLASS III APPETIZERS: \$7.75 PER PERSON

Cheese Plate

Artisanal cheeses, toast points, rotating accoutrements

Shrimp Cocktail

Tail-on jumbo shrimp & cocktail sauce

Charcuterie

Cured meats, toast points, rotating accoutrements

SALADS

Michigander - \$4.50 per person

Mixed-greens, dried cranberries, candied almonds, bleu cheese crumbles, red onions & balsamic vinaigrette

House - \$4 per person

Mixed-greens, tomato, carrot, red onion, croutons, Rübæus vinaigrette

Southwest Chopped - \$4.50 per person

Avocado, black beans, tomatoes, red onions, shredded cheese, crushed tortilla chips, cilantro lime dressing

Caesar - \$5 per person

Romaine lettuce, croutons, shaved parmesan, caesar dressing, anchovies upon request

Antipasto - \$5 per person

Mixed-greens, hard salami, mozzarella cheese, Spanish green olives, red onion, pepperoncinis, Italian dressing

Salad Protein - \$3.50 per person

Chicken, steak, shrimp

CLASS I SIDES: \$3.50 PER PERSON

Redskin Potato Salad

Fresh Fruit Salad

Greek Pasta Salad

Broccoli Salad (w/bacon)

Creamy Coleslaw

CLASS II SIDES: \$4.50 PER PERSON

Buttered Green Beans

Roasted Brussels Sprouts

Sweet Potato Casserole

Mac & Cheese

Glazed Carrots

Mashed Potatoes

DELI SANDWICH SPREAD: \$16 PER PERSON

Choose any of the following combinations.

Comes with choice of two Class I sides.

Breads: San Fran sourdough, multigrain wheat, Polish rye

Meats: Smoked ham, roast beef, roasted turkey

Cheeses: Cheddar, Swiss, provolone, pepper jack

Toppings: Lettuce, tomato, red onion, pickles, spinach

Condiments: Dirty Bastard brown mustard, Centennial IPA honey mustard, yellow mustard, mayo, chipotle mayo

BACKWOODS BASTARD SANDWICH SPREAD: \$18 PER PERSON

Pulled Pork and/or Chicken

Dirty Bastard pulled pork or chicken, fresh baked rolls, coleslaw, sliced pickles, Dirty Bastard BBQ Sauce, Dirty Bastard brown mustard, yellow mustard & North Carolina vinegar, choice of two Class I sides.

FOUNDERS FAJITA BAR: \$18 PER PERSON

Steak and/or Chicken

Sautéed onions and peppers, shredded cheese, refried beans, Spanish rice, fresh cilantro, lime wedges, sour cream, salsa, and flour and corn tortillas. Served with Southwest Chopped Salad.

PASTA BAR: \$18 PER PERSON

Choice of any pastas dressed with any sauce served with cheesy garlic bread and house salad.

Pasta: penne and/or fettuccine

Sauce: alfredo and/or marinara

Protein - \$3.50 per person: Chicken, steak, shrimp

JERK CHICKEN- \$18 PER PERSON

Marinated overnight in our housemade spicy jerk sauce then grilled to perfection. Served with Jamaican peas & rice and a fresh cucumber salad with dill and red onions.

PRIVATE BEER DINNER

Customizable plated beer dinner available as 3 courses for \$40 per person, 4 courses for \$55 per person, or 5 courses for \$70 per person. (Not available off-site)