

*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](mailto: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

## 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

Smoked Chicken Wings  
BBQ or Hot, celery sticks, & bleu cheese dressing

## 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 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)



# BOXED LUNCH CATERING MENU

*easy lunch option for 10 people or more!*

## **SANDWICHES**

(all sandwiches come cold and include a pickle spear)

### **Blushing Monk**

Housemade cranberry chicken salad, provolone, smoked Gouda, lettuce, tomatoes, and red onions on a telera roll. Whole \$12.75 | Half \$11.25

### **Charise's Reuben**

Roasted sliced turkey, dill Havarti, baby spinach, tomatoes, red onions, avocado, sweet & tangy coleslaw, and 1,000 Island dressing on San Fran sourdough. Whole \$10.25 | Half \$8.75

### **Tree Hugger**

Lettuce, tomatoes, red onions, baby spinach, red peppers, green olives, avocado, carrots, hummus, and Centennial IPA Honey Mustard on multigrain wheat. Vegetarian friendly. Whole \$9.75 | Half \$8.25

### **Brassworks BLT**

Thick-cut bacon, lettuce, tomatoes, and mayo on San Fran sourdough. This classic got its name from our original home in the Brassworks Building. Whole \$10.25 | Half \$8.75

### **Mug Clubber**

Sliced roasted chicken, thick-cut bacon, lettuce, tomatoes, sliced pickles, and mayo on San Fran sourdough. Whole \$10.75 | Half \$9.25

### **Dirty Bastard**

You don't have to be one to order it! Bourbon barrel-smoked pastrami, Swiss, lettuce, red onions, and horseradish sauce on Polish rye. Whole \$9.75 | Half \$8.25

## **SALADS**

### **Charise's**

Roasted sliced turkey, dill Havarti, baby spinach, tomatoes, red onions, avocado, and sweet & tangy coleslaw served with 1,000 Island dressing. Whole \$10.25 | Half \$6.25

### **Blushing Monk**

Housemade cranberry chicken salad, provolone, smoked Gouda, lettuce, tomatoes, and red onions served with Rubaeus Vinaigrette. Whole \$10.25 | Half \$6.25

### **Tree Hugger**

Lettuce, tomatoes, red onions, baby spinach, red peppers, green olives, avocado, carrots, and hummus served with Centennial IPA Honey Mustard. Whole \$10.25 | Half \$6.25

### **Caprese**

Fresh mozzarella, tomatoes, and fresh basil served with balsamic vinaigrette. Whole \$10.25 | Half \$6.25

### **Southwest Chopped**

Avocado, black beans, tomatoes, red onions, shredded Monterey jack, and crushed tortilla chips served with cilantro-lime dressing. Whole \$10.25 | Half \$6.25

### **Michigander**

Dried cranberries, candied almonds, bleu cheese crumbles, and red onions served with balsamic vinaigrette. Whole \$10.25 | Half \$6.25

## **SIDES**

### **Kettle Style Potato Chips**

Regular, BBQ or Salt & Vinegar (single serving bag) \$2.00

### **Old School Potato Salad**

Vegetarian friendly. \$3.00

### **Creamy Coleslaw**

Vegetarian friendly. \$3.00

Order minimum: 10 items  
Delivery available: 15 mile radius

Contact us to order: 616.325.1061 or  
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