

# SANDWICH & WRAP PLATTERS

## PLATTERS SERVE 25.

- ULTIMATE ITALIAN** \$75  
Ham, soppressata, cappocollo, tomato, onion, shredded lettuce, red wine vinaigrette on Italian Bread
- HAM & CHEESE** \$70  
Ham, beer cheese, honey dijon mustard, bacon, pickled vegetables on baguette
- ROAST BEEF** \$70  
Thin sliced beef, cheddar, horseradish mayo, caramelized onions on Ciabatta
- GRILLED CHICKEN WRAP** \$70  
Grilled Chicken, chopped romaine, asiago, black pepper, cherry tomato, lemon vinaigrette, flour tortilla
- SOUTHWEST WRAP** \$70  
Blackened chicken, avocado, bacon, roasted corn salsa, shredded iceberg lettuce, chipotle aioli, flour tortilla
- VEGETARIAN WRAP** \$60  
Grilled zucchini, roasted red peppers, crispy kale, arugula, haystack onions, fresh mozzarella, garlic aioli, flour tortilla

# DESSERT PLATTERS

## PLATTERS SERVE 25.

- CHEESECAKE PLATTER** \$60  
New York style cheesecake bites with seasonal toppers, whipped cream, powdered sugar
- BROWNIE PLATTER** \$50  
Salted caramel sauce, ganache, and chocolate chunks
- COOKIE PLATTER** \$50  
Selection of chocolate chip, salted caramel nut, and cranberry pecan cookies



**Have a Question?**  
Visit the Latitude 42 Brewing Company at 7842 Portage Rd., Portage, MI 49002 or call us at 269-459-4242.

## 269-459-4242

[www.latitude42brewingco.com/catering](http://www.latitude42brewingco.com/catering)

# BEER & WINE

## CATERING KEG BEER PRICING

<b>1/6 BARREL STANDARD:</b>	<b>\$175</b>	<b>1/6 BARREL PREMIUM:</b>	<b>\$185</b>
<b>1/2 BARREL STANDARD:</b>	<b>\$275</b>	<b>1/2 BARREL PREMIUM:</b>	<b>\$285</b>

INCLUDES ICE, DISPOSABLE CLEAR CUPS, BEVERAGE NAPKINS, CHILLING BUCKET, TAP RENTAL.

## CATERING CANNED BEER PRICING (16oz Cans- 24 per Case)

<b>CASE OF STANDARD:</b>	<b>\$120</b>	<b>CASE OF PREMIUM:</b>	<b>\$140</b>
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INCLUDES CHILLING BUCKET, ICE, AND DISPOSABLE CLEAR CUPS.

## WINE PRICING (12 Bottles per Case)

**CASE OF WINE:** **\$250**  
INCLUDES ICE, CHILLING BUCKET, DISPOSABLE CLEAR CUPS.

## ADDITIONAL SERVICES

**BARTENDER FEE:** \$200 + TAX & 20% SVC. CHARGE  
**PORTABLE BAR RENTAL:** \$200

TAXES, GRATUITY, AND SERVICE FEES MAY APPLY.  
MUST BE 21 YEARS OF AGE OR OLDER WITH A VALID ID TO PURCHASE AND CONSUME.



FAMILY REUNIONS | CORPORATE EVENTS | GRADUATION PARTIES | WEDDINGS | FESTIVALS

# STARTERS

APPS PRICED AS PLATTER SIZED.  
FEEDS APPROXIMATELY 25.

## HOT STARTERS

**GRILLED WINGS** \$60  
Hickory, sweet chili or Red Hot

**CHICKEN SATAY** \$60  
Peanut, teriyaki, or sweet chili dipping sauce

**MEATBALLS** \$70  
BBQ or Italian

**PULLED PORK SLIDERS** \$60  
Pickled ginger slaw, asian BBQ

**BRAISED BEEF SLIDERS** \$70  
Porter braised beef, haystack onions, horseradish crème

**BEEF KABOB** \$70  
Beef strips seasoned with rosemary, garlic, and lemon; finished with reduced balsamic OR  
Crying Tiger – Beef strips marinated in garlic and lime, cilantro, hoisin

**STUFFED MUSHROOMS** \$60  
Herbs, black pepper, beer cheese, white truffle oil

**BRUSCHETTA** \$50  
Crispy grilled ciabatta, blistered mozzarella, roasted red peppers, oregano, garlic infused olive oil

## HOT DIPS

Served as platters or buffet style

**HOT BEER CHEESE & PRETZELS** \$60  
Bavarian style pretzel rods, warm beer cheese dip

**LOADED CHEESE & KETTLE CHIPS** \$50  
Warm beer cheese, bacon, asiago, scallions; served with kettle pub chips

# 269-459-4242

CALL NOW TO PLACE AN ORDER

# STARTERS

APPS PRICED AS PLATTER SIZED.  
FEEDS APPROXIMATELY 25.

## COLD STARTERS

**CROSTINI** \$50  
Tomato basil salad, smoked mozzarella and marinara, herbed goat cheese and dried seasonal fruit

**CAPRESE SKEWERS** \$60  
Mozzarella balls, fresh basil, cherry tomatoes, balsamic, sea salt

**CHILLED SHRIMP** \$80  
Boiled in Moroccan spices, chilled and served with pineapple salsa, lime quarters and toasted coconut OR basic traditional cocktail sauce and lemon

**BEEF EN CROUTE** \$70  
Thick sliced medium-rare beef, horseradish crème, crispy baguette, fried leek

**ANTIPASTO** \$60  
Cured meats, artisanal cheeses, pickled vegetables, and olives

**CRUDITE** \$50  
Rotating seasonal vegetables, carrots, celery, peppers, and tomatoes

**FRESH FRUIT MEDLEY** \$50  
Assortment of fresh seasonal fruit

## COLD DIPS

Served as platters or buffet style

**ROASTED RED PEPPER HUMMUS** \$50  
Served with asiago flatbread or blue corn tortilla chips

**SOUTHWEST TRIO** \$60  
Roasted corn salsa, pico de gallo, guacamole, served with blue corn tortilla chips

**GUACAMOLE AND CHIPS** \$40  
Housemade guacamole, blue corn tortilla chips, limes, cilantro

# TACO BAR

CHOOSE TWO PROTEINS

Choose two proteins, two sides, and two condiments.  
All options served with crispy blue corn tortillas, flour tortillas, warm beer cheese, tortilla chips, pico de gallo, guacamole, cotija cheese, cilantro creme, iceberg lettuce

**\$20 / PER PERSON.**

Additional proteins can be added for \$5/per guest, and sides \$2/per guest.

## BRAISED BEEF

Powerline Porter braised beef, peppers, onions

## CHIPOTLE CHICKEN

Citrus marinated chicken thighs, grilled with fresh herbs and mexican spices

## BLACKENED SHRIMP

## MAHI MAHI

Lime, chilis, cilantro, garlic

## VEGGIE BEAN MIX

Red beans, black beans, peppers, onions, bulgur wheat

## PORK CARNITAS

Slow cooked pork shoulder, oregano, garlic, thyme

## CARLSON FARMS CHORIZO

Spicy chorizo sausage, garlic, diced peppers and onions

CALL

# 269-459-4242

TO PLACE AN ORDER

or visit us online :

[www.latitude42brewingco.com/catering](http://www.latitude42brewingco.com/catering)

to submit an event request!



# TACO BAR

CHOOSE TWO SIDES  
AND TWO CONDIMENTS

## TACO BAR SIDES

### MEXICAN RICE

Tomatoes, garlic, paprika, cilantro, white onion

### FOUR CHEESE QUESO

Cotija, cheddar, cream cheese, pepper jack, jalapeno, peppers. Served with additional tortilla chips

### SOUTHWEST SALAD

Spring mix, arugula, roasted corn, red pepper, black beans, scallion, cilantro, chipotle ranch

### REFRIED BEANS

### HERB CRUSTED POTATOES

Roasted redskin potatoes, cumin, coriander, parsley, oregano, lemon

## TACO BAR CONDIMENTS

### PINEAPPLE SALSA

Golden pineapple, shallots, ginger, red pepper, scallion, orange juice

### CORN SALSA

Grilled sweet corn, red & green peppers, lime, cilantro, red onion

### CHIPOTLE CREME

Chipotle peppers, lime, chilis, sour cream, roasted garlic

### HOT SAUCES

Green Tabasco, original Tabasco, Sriracha

### PICKLED GINGER SLAW

Green cabbage, red onion, gari (pickled pink ginger), sesame

### TOMATO-POBLANO JAM

Caramelized onions, tomatoes, poblano peppers, brown sugar

# BACKYARD BBQ

CHOOSE TWO ENTREES

# BACKYARD BBQ

CHOOSE THREE SIDES

# SALADS

SERVED AS PLATTERS,  
BUFFET STYLE, OR PLATED

# SOUP & SALAD

SERVED WITH FRESH BREAD  
AND EXTRA DRESSINGS

All options served with BBQ and hot sauces; sliced cheese and brioche buns/rolls where applicable.

Vegetarian options available by request.

**\$25 / PER PERSON.**

Additional entrees can be added for \$6/per guest, and sides \$3/per guest.

### BEER CAN CHICKEN

Carlson Farms pastured chicken, roasted with Lil' Sunshine cans, glazed with honey, peppercorns, rosemary

### BBQ SHREDDED CHICKEN

Chili braised chicken thighs, shredded and tossed in Carolina style BBQ sauce. Served with brioche slider buns.

### PULLED PORK

Classic sweet and spicy southern rub, applewood smoked, house BBQ sauce

### GRILLED BEER-BRINED CHICKEN BREAST

Brined in I.P.EH! char-broiled, and chili lime basted

### BEEF BRISKET

Smoked for six hours, then braised with Powerline Porter until tender, sliced and served w/ Texas BBQ

### PORK RIBS

Mustard rub, applewood smoked, tomato-jalapeno jam



## BACKYARD BBQ SIDES

### MAC & CHEESE

Cheddar, smoked gouda, swiss, garlic bread crumbs, asiago, parsley

### PASTA SALAD

Fusilli pasta, balsamic grilled onions, red peppers, grilled zucchini, asiago, walnut pesto, basil

### POTATO SALAD

Redskin potatoes, white onion, celery, whole grain mustard, parsley, cracked black pepper, mayo

### GRILLED CORN & POTATO HASH

Roasted sweet corn, redskin potatoes, red pepper, bacon, cotija cheese, garlic

### SOUTHWEST SALAD

Spring mix, arugula, roasted corn, red pepper, black beans, scallion, cilantro, chipotle ranch

### BLACK BEANS & RICE

Black beans, lime juice, chipotle chili powder, tomato, garlic

### ROASTED SWEET POTATOES

Toasted pecans, roasted sweet potatoes, cinnamon, caramelized apples

### CORNBREAD

Grilled sweet corn, local honey

### BUTTERMILK BISCUITS

Buttermilk, cheddar, seasoning, honey butter

### I.P.EH! BAKED BEANS WITH BACON



### Special Request?

We offer many vegetarian and gluten-free options, but if you still have a request, please call - we'd love to help!

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### PRICES:

Platters serve 25 / per Person Buffet.

### DRESSING OPTIONS:

Tarragon Vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette, Asian Sesame, Creamy Chipotle, Honey Mustard

### HOUSE SALAD \$50 / \$4

Mixed greens, carrot, tomato, onion, cucumber, croutons, choice of dressing (ranch, bleu cheese, tarragon vinaigrette, balsamic vinaigrette)

### BABY JACK \$60 / \$5

Spring greens tossed in tarragon vinaigrette, goat cheese, red onion, dried cranberry, candied pecans

### SOUTHWEST SALAD \$50 / \$5

Mixed greens, roasted corn, black beans, red pepper, red onion, cilantro

### CAPRESE \$75 / \$6

Thin sliced tomato, sliced mozzarella, fresh basil, sea salt, reduced balsamic; served over lightly dressed arugula

### QUINOA & GOAT CHEESE \$60 / \$6

Arugula, cherry tomatoes, marinated red onion, basil, mint, lemon

### SPINACH SALAD \$60 / \$6

Baby spinach, red onion, bleu cheese, walnut, bacon, balsamic



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PLACE AN ORDER TODAY!

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**\$15 / PERSON. Choose a combination of three.**

Addtl. choices can be added for \$2 per person

**MINISTRONE** (Available gluten-free and/or vegan)  
Carrots, celery, summer squash, zucchini, oregano, basil, onion, garlic, macaroni pasta

### PEPPER STEAK

Carrots, potatoes, onions, celery, strips of CAB ribeye, black pepper, rosemary

### BEER CHEESE

Lil' Sunshine ale, smoked white cheddar, cream

**TOMATO BASIL** (Available gluten-free and/or vegan)  
Fresh tomatoes, basil, garlic, w/ croutons & asiago.

### GARDEN SALAD

Carrots, cucumber, tomato, red onion, croutons

### BABY JACK SALAD

Spring mix, candied pecans, dried cranberries, red onion, goat cheese, tarragon vinaigrette

### COBB SALAD

Red onion, tomato, blue cheese, wild mushroom, hard boiled local egg, bacon

### COCONUT SHRIMP SALAD

Arugula, pineapple, toasted coconut, cherry tomato, red onion, shrimp, coconut-lime vinaigrette

### SOUTHWEST SALAD

Spring mix, arugula, roasted corn, red pepper, black beans, chicken, scallion, cilantro, chipotle ranch

### PASTA SALAD

Fusilli pasta, balsamic grilled onions, roasted red peppers, grilled zucchini, asiago, walnut pesto, basil

### FOUR-GRAIN MEDLEY

Quinoa, bulgur wheat, pearl barley, farro, roasted butternut squash, caramelized onions, toasted pecans, olive oil, goat cheese

### POTATO SALAD

Redskin potatoes, white onion, celery, whole grain mustard, parsley, cracked black pepper, mayo

# CREATE A BUFFET

PRICES REFLECT AN  
ENTREE WITH NO SIDES

<b>GRILLED RIBEYE</b> Hand-trimmed, Certified Angus Beef, roasted wild mushrooms, red wine cream sauce	<b>\$23</b>
<b>ROASTED NEW YORK STRIP</b> Peppercorn crusted, slow roasted, horseradish jus	<b>\$21</b>
<b>PORTER BRAISED SHORT RIBS</b> Powerline Porter, balsamic, black pepper	<b>\$19</b>
<b>MAPLE GLAZED SALMON</b> Cracked black pepper, savory apples, rosemary	<b>\$19</b>
<b>ROASTED CARLSON FARMS CHICKEN</b> Brined in Lil' Sunshine, roasted with lemon, garlic, sage and rosemary	<b>\$17</b>
<b>CARLSON FARMS PORK LOIN</b> Studded with local apples, sage, stuffed with walnuts and bleu cheese	<b>\$19</b>
<b>SHOYU PORK LOIN</b> Marinated in soy, ginger, and sesame; served with onions, peppers and cilantro	<b>\$19</b>
<b>PANKO COD</b> Japanese style breadcrumbs, lemon zest, tarragon, white wine butter sauce	<b>\$17</b>
<b>ROSEMARY GRILLED CHICKEN</b> Otto's airline chicken breast, rosemary, garlic jus	<b>\$17</b>
<b>SAUSAGE RAGU</b> Slow cooked sausage ragu, fire roasted peppers, caramelized onions, asiago, rosemary; penne pasta	<b>\$16</b>
<b>CLASSIC ALFREDO</b> Fettuccine pasta, grilled chicken, asiago cream sauce, parsley, basil white wine	<b>\$16</b>
<b>LASAGNA BOLOGNESE OR VEGETARIAN</b> Marinara, roasted red peppers, caramelized onions, traditional bolognese (Vegetarian Lasagna: No bolognese. With zucchini, summer squash, wild mushrooms, eggplant)	<b>\$16</b>
<b>GRILLED VEGETABLE PESTO</b> Fusilli pasta, walnut pesto, peppers, onions, eggplant, summer squash, asiago, basil	<b>\$16</b>

# BUFFET SIDES

PRICED PER PERSON

Entree Prices for buffet style entrees reflect on entree only. No sides are included.

Please choose the sides you would like from the list below:

<b>SMASHED POTATOES</b> Redskin potatoes, bacon, scallion, white cheddar	<b>\$3</b>
<b>TRUFFLE AU GRATIN POTATOES</b> Truffled white cheddar cheese sauce, white onion, russet potato, parsley, asiago	<b>\$4</b>
<b>CILANTRO LIME RICE</b> Jasmine rice, lime juice, cilantro	<b>\$3</b>
<b>RICE PILAF</b> Long grain wild rice, carrot, onion, celery	<b>\$3</b>
<b>FOUR GRAIN MEDLEY</b> Quinoa, bulgur wheat, pearl barley, farro, roasted peppers, grilled onions, olive oil, basil	<b>\$3</b>
<b>WHIPPED POTATOES</b> Mashed yukon gold potatoes, sour cream, chive	<b>\$3</b>
<b>GRILLED ASPARAGUS</b> Caramelized shallots, lemon zest, herb butter	<b>\$4</b>
<b>OVEN ROASTED BROCCOLI</b> Sautéed garlic, olive oil, sea salt	<b>\$3</b>
<b>SUMMER VEGETABLE MEDLEY</b> Zucchini, summer squash, red onion, green beans, red pepper, garlic, basil	<b>\$3</b>
<b>FALL VEGETABLE MEDLEY</b> Butternut squash, rootabaga, parsnip, carrot, swiss chard, roasted with ginger and honey	<b>\$3</b>
<b>ROASTED SWEET POTATO MASH</b> Toasted pecans, local honey, sage, brown butter	<b>\$3</b>
<b>MAC &amp; CHEESE</b> Cheddar, smoked gouda, swiss, garlic bread crumbs, asiago, parsley	<b>\$4</b>

# CLASSIC ITALIAN

SERVED WITH HOUSE SALAD  
AND GARLIC BREAD

Our Classic Italian themed buffet. Please choose two entrees. All options served with garlic bread and house salad.

**\$24 / PER PERSON.**

Additional entrees can be added for \$5/per guest.

## SAUSAGE AND PEPPERS

Slow cooked local sausage ragu, fire roasted peppers, caramelized onions, asiago, rosemary; served over penne pasta

## CLASSIC SPAGHETTI

Red sauce, asiago, basil, spaghetti pasta, parmesan

## CLASSIC ALFREDO

Fettuccine pasta, grilled chicken, asiago cream sauce, parsley, basil, white wine

## LASAGNA BOLOGNESE

Marinara, roasted red peppers, caramelized onions, bechamel, traditional bolognese

## VEGETARIAN LASAGNA

Zucchini, summer squash, wild mushrooms, eggplant, marinara, bechamel

## GRILLED VEGETABLE PESTO

Fusilli pasta, walnut pesto, peppers, onions, eggplant, summer squash, asiago, basil

## CHICKEN MARSALA

Rosemary grilled chicken breast, roasted wild mushrooms, marsala reduction

## CHICKEN PARMIGIANO

Panko and parmesan encrusted chicken breast, fresh marinara, mozzarella, basil

## SHRIMP SCAMPI

Jumbo shrimp, garlic, white wine, butter, sweet herbs, cherry tomatoes, over linguine

# ISLAND FEST

CHOOSE TWO ENTREES AND  
THREE SIDES

All options served with fresh fruit, house salad, and sweet rolls.

**\$26 / PER PERSON.**

Additional entrees can be added for \$6/per guest, and sides \$3/per guest.

## JERK PORK LOIN

Sweet and spicy jerk sauce, local pork, grilled pineapple, and roma tomatoes

## COCONUT CHICKEN

Panko, toasted coconut, orange peel, coconut red curry sauce, palm sugar, thai basil

## CHILI-LIME SHRIMP

Grilled jumbo shrimp skewers, fresh lime, sweet herbs

## TERIYAKI BEEF

Grilled Certified Angus Beef, onions, peppers, soy, scallion, ginger

## TERIYAKI CHICKEN

Carlson Farms chicken, peppers onions, soy, scallion, ginger

## SIDES

### BRAISED GREENS

Seasonal greens, roasted garlic, rice wine vinegar

### SAUTEED GREEN BEANS

Cherry tomatoes, toasted almonds, crispy leeks

### FAR EAST VEGETABLE MEDLEY

Peppers, onions, zucchini, eggplant, bean sprouts

### PINEAPPLE STICKY RICE

Jasmine rice, fresh pineapple, lime, coconut

### FRESH FRUIT SALAD

Seasonal fruit, mint, orange, whipped cream

### SEASONED WHITE RICE