

RESURGENCE CATERING

Menu, Pricing, and Information



RESURGENCE
BREWING COMPANY

– Minimum spend of \$1,500 –
events@resurgencebrewing.com



APPETIZERS

1 order of each item is
designed to feed 50 people

\$500 per order

Fruit & Crudité

Fresh Fruit, Veggie Variety,
Hummus, Ranch, & Honey

Charcuterie

Domestic Cheeses, Cured Meats,
Pickles, Olives, Crackers

Caprese Skewer

Fresh Mozzarella, Tomato,
Nut-Free Basil Pesto & Balsamic Glaze

Chef's Choice

of Chips, Dips, Breads & Spreads

STATIONS



Pick 3: \$45 per person

Pick 4: \$55 per person

Pick 5: \$60 per person

BBQ Bar

Your choice of BBQ Pulled Chicken or BBQ Pulled Pork

Add both meats for \$2 per person

Comes with Mac n' Cheese,
Cornbread, Coleslaw, & Slider Rolls

Salad Bar

Choice of Romaine or Mixed Greens
with Tomato, Cucumber, Onion, Cheese, Croutons

Choice of 2 Dressings: Italian, Ranch,
Blue Cheese, Caesar, Balsamic Vinaigrette

Potato Bar

Includes Mashed Potatoes,
Roasted Potatoes & Potato Skins
with Bacon Bits, Cheese, Chives, & Sour Cream

Pasta Bar

Choose 2 Pastas & their Respective Sauces
Served with Garlic Bread

Pasta: Penne, Tortellini, Linguini, Gnocchi

Sauce: Meat Sauce, Classic Tomato,
Alfredo, Gorgonzola Cream Sauce

Taco Bar

Choice of Ground Beef or Chicken

Add Both Meats for \$2 per person

Flour Tortilla, Pico De Gallo, Lettuce, Cheese,
Black Beans, Avocado Sour Cream, Taco Sauce
& Fajita Style Veggies





BUFFET AND PLATED

\$45 per person

The following options can be served as a buffet or plated meal.

Rolls & Butter

Mixed Greens or Caesar Salad

Choice of 2 Main Proteins

- Slow Cooked Pot Roast
- Braised Beef with Au Jus
- Petite Filet with Demi Glaze
- Breaded Chicken Tuscan Bruschetta
- Chicken Marsala
- Chicken Florentine
- Pork Loin with Apple Chutney

Vegetarian Option

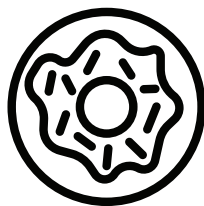
Quinoa Stuffed Bell Peppers with Tomato Sauce

Choice of Potato

Mashed or Roasted

Chef's Seasonal Vegetable

LATE NIGHT AND DESSERT



Pretzel Bar

\$5 per person

Classic Pretzel, Pizza Pretzel, Dessert Pretzel with Beer Cheese, Marinara, Chocolate Sauce

Chef's Choice

Assorted Petit Fore Tray

\$5 per person

Chef's Choice Assorted Donuts

\$6 per person

Chef's Choice Assorted Candy

\$7 per person





BAR PACKAGES

Beer & Wine Bar

Includes Resurgence craft beer, red & white wines, & non-alcoholic beverages.

OPEN BAR:

Up to 3 Hours \$20 per person

Up to 4 Hours \$25 per person

House Bar

Includes Resurgence craft beer, red & white wines, basic liquor, & non-alcoholic beverages.

OPEN BAR:

Up to 3 Hours \$25 per person

Up to 4 Hours \$30 per person

Premium Bar

Includes Resurgence craft beer, red & white wines, premium liquor, & non-alcoholic beverages..

OPEN BAR:

Up to 3 Hours \$30 per person

Up to 4 Hours \$35 per person

Consumption Bar

Includes Resurgence craft beer, cider, red & white wines, liquor & non-alcoholic beverages. Priced on a per drink basis with bar tab added to final invoice due following the event. Beverage pricing will reflect current pricing offered in main dining room.

EVENT DETAILS AND POLICIES

In order to ensure the day of your event goes perfectly, we will request a site visit to see exactly where we'll place your beer garden set up.

We will determine the amount of staff needed to execute each event. We are responsible for the food & beverage stations, the service during the event & post-event clean up.

All food includes serving utensils, disposable plates, napkins, & utensils.

CANCELLATION POLICY

Cancellations with more than 30 days notice will not be charged any portion of the bill- you will lose your deposit. Cancellations within 30 days of the event will be charged 50% of the entire bill and lose the deposit. Cancellations within 10 days of the event will be charged the entire bill and lose the deposit. The policy is in place because RBC preps months in advance for your event. The date has been blocked off, food has been purchased, and staff has been scheduled. In case of severe weather, clients will have the right to reschedule their event for a different date.

MENU SELECTIONS & HEADCOUNT

All final menu selections are due 2 weeks prior to the event date. Payment is due 1 week prior. Guest count cannot be reduced after the deadline. Charges will be based upon the number guaranteed unless the total number served is higher. Any increase in headcount will be added to the final invoice at the conclusion of the event.





DEPOSIT & FINAL PAYMENT

Resurgence requires a signed contract and a non-refundable deposit of 25% of the minimum for every event, in order to secure the date. The final bill, less the deposit, must be paid in full 1 week prior to the event. Payment by check is preferred, but we will accept other forms of payment. Any additional charges made the day of the event will be invoiced at the conclusion of the event.

TAX, GRATUITY, & SERVICE CHARGE

18% Gratuity, 8.5% Service charge, & 8.75% NYS Sales Tax will be added to all prices quoted for food, beverage, & rental services.

MINIMUM ORDER AMOUNT

In order to operate efficiently, Resurgence has implemented food & beverage minimum of \$1,500. If you do not meet the minimum spending requirement at the end of your event, you will be charged the difference. Minimum to be met before tax & gratuity & service charge.

BEVERAGE & BAR SERVICE

Specific liquor/wine requests can be discussed, depending on the availability of product, and may be subject to additional costs. Resurgence reserves the right not to serve alcohol to any minor or intoxicated person, and we do not serve alcohol in the form of shots. RBC reserves the right to limit or stop the service of alcohol to any guest that is risking the safety of themselves or others. RBC also reserves the right not to extend your service past your scheduled event.

LEFTOVERS

RBC reserves the right to remove & dispose of all the leftover food & beverages not consumed by the end of the event. The clients may keep leftover food if RBC agrees that it is still safe to consume. If leftover food is taken, then it becomes the responsibility of the client & guests for proper refrigeration and handling. RBC waives any liability of any leftover food taken by the client or their guests.