

BUFFET MENU | On or Off Premises - 15 person minimum

All Buffet Package Options Include: Corn Bread, Paper Plates, Flatware & Serving Utensils.
Distance charges may apply for deliveries

OPTION 1: ONE MEAT & TWO SIDES

PICK UP: 15 pp DELIVERY: 17 pp IN-HOUSE: 19 pp

OPTION 2: TWO MEATS & TWO SIDES

PICK UP: 18 pp DELIVERY: 20 pp IN-HOUSE: 22 pp

OPTION 3: THREE MEATS & THREE SIDES

PICK UP: 20 pp DELIVERY: 22 pp IN-HOUSE: 26 pp

DONT FORGET THE ROLLS! Slider Rolls: \$8 per dozen / Sandwich Rolls: \$12 per dozen

MEAT CHOICES

Smoked BBQ Pulled Pork	Roasted Garlic & Herb Bone-In Chicken
Smoked BBQ Bone-In Chicken	Marinated Boneless Chicken Breasts
Smoked BBQ Boneless Chicken Breasts	Italian Sausage w/ Peppers & Onions

DELUXE MEAT CHOICES | +\$1 Per person

NEW! Prime Rib (6-8 oz portions) +\$10 pp	Sliced Roast Beef w/ Au Jus
Smoked BBQ St. Louis Pork Ribs	Chicken French
Smoked BBQ Beef Brisket	Chicken Parmigiana
Smoked Chicken Wings	Chicken Marsala

SIDE CHOICES

Macaroni & Cheese (+1 pp)	Potato Salad	Cajun or Buttered Corn
BBQ Beans w/ Pork	Italian Pasta Salad	Creamy Coleslaw
Garlic Mashed Potatoes	Tomato Cucumber Salad	Carolina Coleslaw
Salt Potatoes	Broccoli Raisin Salad	Sweet Cornbread
Baked Pasta Marinara	Tossed Garden Salad	
Macaroni Salad	Vegetable Medley	

A 15% Service Fee will be added for all events requiring buffet setup/breakdown services

Chef Service - \$100 for the first hour / \$50 ea additional hour

Waitstaff - \$75 for the first hour / \$40 ea additional hour

Wire chafing dishes and Sterno Packages are available for purchase at \$25 per set (yours to keep)

A LA CARTE

The below a la carte pricing applies for pick up only.
Plates, utensils, cutlery kits & napkins available for \$1 per person

MEATS

	HALF (Serves 10)	FULL (Serves 20)
NEW! Prime Rib	140 (5 lb, 6-8 oz pp)	250 (9 lb, 6-8 oz pp)
Smoked BBQ St Louis Pork Ribs (Single Bone)	90 (2.5 racks/30 ribs)	155 (5 racks/60 ribs)
Smoked BBQ Beef Brisket	85 (3 lb)	150 (6 lb)
Sliced Roast Beef w/ Au Jus	85 (3 lb)	150 (6 lb)
Smoked or Regular Chicken Wings <i>Served with celery & blue cheese</i>	75 (50 pc)	140 (100 pc)
Chicken French, Parmigiana or Marsala	75 (20 - 3 oz pcs)	130 (40 - 3 oz pcs)
Smoked BBQ Pulled Pork	70 (3 lb)	120 (6 lb)
Smoked BBQ Bone-In Chicken	70 (20 pcs)	120 (40 pcs)
Smoked BBQ Boneless Chicken Breasts	70 (20 - 3 oz pcs)	120 (40 - 3 oz pcs)
Roasted Garlic & Herb Bone-In Chicken	70 (20 pcs)	120 (40 pcs)
Marinated Boneless Chicken Breasts	70 (20 - 3 oz pcs)	120 (40 - 3 oz pcs)
Italian Sausage w/ Peppers & Onions	70 (30 - 2" pcs)	120 (60 - 2" pcs)
58 Main Specialty Sheet Pizza w/ 1 Topping <i>BBQ or Sweet Marinara</i>	---	50 (32 slices)

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SIDES

	HALF (Serves 10)	FULL (Serves 20)
Baked Mac & Cheese	70	110
Baked Pasta Marinara	70	110
Italian Pasta Salad	70	110
Tomato Cucumber Salad	70	110
Broccoli Raisin Salad	70	110
Cornbread	55	80
Cajun or Buttered Corn	55	80
Vegetable Medley	55	80
Macaroni Salad	55	80
Potato Salad	55	80
Carolina Coleslaw	55	80
Creamy Coleslaw	55	80
BBQ Beans with Pork	55	80
Salt Potatoes	55	80
Garlic Mashed Potatoes	55	80
Tossed Garden Salad	55	80
Bleu Cheese & Celery	25	35

APPETIZERS | \$5 per person; 20 person minimum per selection

Cheese, Crackers & Pepperoni
Fresh Fruit Platter
Fresh Vegetable Platter
Buffalo Chicken Wing Dip
Spinach Artichoke Dip
Meatballs Marinara

Swedish Meatballs
Pulled Pork Egg Rolls
Buffalo Chicken Egg Rolls
Potato Skins w Cheddar Cheese
Choice of Pork or Bacon
NEW! Clams Casino

ASK ABOUT OUR SANDWICH PARTY PLATTERS!

Regular: \$90 **Large: \$140**
Serves 8-10 *Serves 16-20*

Your choice of club sandwiches, French bread-style or garlic herb wraps served with a delicious assortment of sliced turkey or ham, topped with lettuce, tomato, cheese and mayonnaise.
(Club Sandwiches choose white, wheat or rye bread)

ADD YOUR FAVORITE BBQ SAUCE!

Mild Buffalo	Garlic Hot
Medium Buffalo	Sticky Sweet
Hot Buffalo	Hot & Sweet
Mild BBQ	Habañero
House BBQ	Buffalo Garlic
Chipotle BBQ	Parmesan
Cajun BBQ	58 Main Famous
Garlic Parmesan	Bleu Cheese Dressing

1 Bottle: \$8 2 Bottles: \$15 1 Gallon: \$50

In order to ensure you and your guests can enjoy a well organized event we must ask that we both adhere to the following catering policies:

- 1) Deposit:** A 25% deposit (may) be required at booking. The remaining balance may be paid with a credit card (1) week prior to your event or with cash upon delivery/services on the day of the event
- 2) Cancellation:** All deposit monies are nonrefundable
- 3) Lead Time:** After the event has been booked, please give a final guest count and catering choices (1) week prior to the event
- 4) Taxes:** All applicable state and local taxes will be paid by the client. If your organization is tax exempt, we must receive the tax exempt certificate at the time of booking
- 5) Leftover Food:** No leftover food will be permitted to leave our premises from a catered event due to health code regulations. No food or beverages may be brought into our restaurant
- 6) Beverage Service:** New York State regulates all alcoholic beverage sales and services. We reserve the right and responsibility to ID any guest as well as refuse service based on our discretion
- 7) Decorations:** Set up and clean up are the client's responsibility. Certain decorations are not permitted including but not limited to confetti, sparklers and open flames

****Please confirm all catering specifications and changes directly with our catering manager. No changes are guaranteed from email, text or voicemail.**

If you have a food allergy, please inform us. Allergen information is available.

CATERING MENU

58 MAIN



BBQ & Brew

58 N. MAIN STREET BROCKPORT, NY 14420 • 585.637.2383

OR EMAIL US: 58main@gmail.com

BOOK YOUR NEXT PARTY WITH US

WEDDINGS AND REHERSALS

HOLIDAYS

OFFICE PARTIES

TAILGATE PACKAGES

GRADUATIONS

BRIDAL AND BABY SHOWERS

BIRTHDAYS

PIG ROASTS

ANNIVERSARIES

CHICKEN BBQ

Fresh, quality meals along with exceptional service from our experienced staff will ensure a worry free event and 100% satisfaction for you and your guests.

All of our dry rubs & most of our sauces are **Gluten Friendly!**

Please inform us of any food allergies you or your guests may have