



CATERING MENU

Thanks for inquiring about our catering service! At Barley Creek, we love what we do, and we know how to throw a good party. You invite the right people, and we'll do all the rest. We guarantee to give you and your guests a first-class, unforgettable catered event. When you throw a party with the Creek, you know you're going to have fun.

We've included some sample menus here to get you started. Remember, the menus are just suggestions. We can make just about any food your heart desires. Barbecue, pig roast, fancy hors d'oeuvres, elegant buffets, romantic dinners, you name it. Whatever you decide on, we'll gladly price it out for your consideration.

A LITTLE BACKGROUND ABOUT BARLEY CREEK

On December 15, 1995, Eileen and Trip Ruvane opened Barley Creek Brewing Company, Northeast Pennsylvania's first microbrewery restaurant since Prohibition. Now in our fourteenth year of operation, our casual family brewpub has earned an excellent reputation for terrific food, superior service, and world-class ales and lagers.

At Barley Creek, we've assembled an awesome catering staff and look forward to helping you plan a great event, whether it's hosted at our place or yours. We can come to your house, or to your yard, or even to your tree fort. Or, you can come to our place. In the main restaurant, we can seat 125, while the back Onyx Bar room seats about 100. Outside, our Upper Deck and Pavilion, overlooking our Pint Size Park wiffleball stadium, can accommodate parties of just about any size.

We're confident that you'll find our catering service an exceptional value. To get the party started, please email us or call Steph. The Barley Creek team looks forward to helping you host a great event with no worries!

Cheers,
Stephanie Magrosky ~ Catering Manager
Stephanie@barleycreek.com

Trip Ruvane ~ President
trip@barleycreek.com



🍷 Beverage Options 🍷

#1 Dollar Limit Bar Option

Tell us your budget. Our fine brews, excellent wine and classic mixed drinks are all reasonably priced, and when you are getting close to hitting the dollar limit we will discreetly let you know. You can then survey the level of fun and instruct us to close up the bar, switch it over to a cash bar or add to the limit. This option works well and is recommended for on-site events.

#2 Host Bar Option

Priced per person, per hour. Minimum of 25 guests for 2 hours.

Barley Creek Draft Beer & House Wines ~ \$8

Barley Creek Draft Beer, House Wines & House Liquor ~ \$10

Barley Creek Draft Beer, House Wines & Premium Liquor ~ \$12

#3 Host Open Bar Option

We'll set up your own private bar, complete with professional bartender, for \$25. Then you'll be charged per drink ordered. (See per drink prices on the next page.)**

#4 Your Bar at Your Location

Available at off-premise sites only.

We'll recommend how much beer, wine and alcohol you'll need, and you purchase the alcohol yourself. We'll bring the bar set-ups at \$3.00 per person, including ice, cups, club, tonic, soda, juice mixers, and fruit garnishes. This option is little bit more work on your part, but some hosts want to save some money here so they can spend more on the food!

Prices may be affected by market fluctuations and are subject to change.



#5 Non – Alcohol Option

Unlimited soft drinks for \$2 per person*, including:
Pepsi ~ Diet Pepsi ~ Sierra Mist ~ Iced Tea ~ Bottled Water
**pricing applies to parties hosted on Barley Creek's premises only*

***Per Beverage Pricing*

Premium Liquor (Absolute, Bacardi, Captain Morgan, Malibu, Jim Beam, Jack Daniels, Tanqueray, Cuervo, Dewars...Others available upon request.)	\$7.50
House Liquor	\$5.50
Bottled Beer (Miller Lite, Yuengling Lager, Corona, Smirnoff Ice, Budweiser)	\$4.00
Barley Creek Draft Beers	\$4.00
House Wines	\$6.00
Premium Wines	\$9.00
Soft Drinks, Juices and Bottled Water (priced per person, on-premises only)	\$2.00

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~Luncheon Packages~

*All luncheon packages include:
Choice of soup or tossed salad and all non-alcoholic beverages
Minimum of 15 people
Add 6% sales tax and 22% gratuity*

Luncheon #1

\$15 per person

Your choice of the following:

GRILLED PORTOBELLO SANDWICH~ Grilled portobello mushroom topped with roasted red peppers and provolone cheese.

CHICKEN MCSHEA~ Char-grilled chicken breast served on a multi-grain roll, topped with bacon, Swiss cheese and Thousand Island dressing.

TURKEY BLT WRAP~ Turkey, bacon, lettuce, tomato and our spicy cusabi dressing nestled in a tomato tortilla.

Luncheon #2

\$17 per person

Your choice of the following:

GRILLED CHICKEN CAESAR SALAD~ Crispy romaine lettuce, diced red onion, tomatoes and croutons tossed in a creamy Caesar dressing.

BCBC STEAK AND CHEESE SANDWICH~ Sliced shoulder-tip steak, grilled and smothered with American cheese, topped with onions, mushrooms, and roasted red peppers. Served on a garlic roll.

PENNE A LA VODKA~ Penne pasta tossed in a pink vodka sauce served with a side of garlic bread.

FISH SANDWICH~ Flaky white halibut, lightly battered and fried. Served on a kaiser roll with shredded lettuce and our red pepper tartar sauce.

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Luncheon #3

\$20 per person

Your choice of the following:

TOP SIRLOIN~ Char-broiled 8-oz top sirloin served just the way you like it.

FISH & CHIPS~ The finest halibut, deep fried and served with thick-cut potato planks and our original tartar sauce.

CHICKEN PARMIGIANA~ Lightly breaded chicken breast, deep fried and topped with marinara sauce and mozzarella cheese. Served with a side of linguini with marinara.

GRILLED AHI TUNA FILET~ 6 oz grilled tuna filet served with steamed vegetables.

Personalize Your Luncheon with These Add-ons

FRENCH FRIES OR SWEET POTATO FRIES~\$2.49 per person

ASSORTED COOKIES AND BROWNIES~\$2 per person

FRESH FRUIT CUP ~\$2 per person

CHANGE SOUP TO FRENCH ONION~\$2 per person

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Trays and Platters

Each tray or platter serves about 25 people

Deli Tray

Roast beef, turkey and ham with Swiss, American and cheddar cheese. Served with mini sandwich rolls, mayonnaise, mustard, lettuce, tomatoes and onions. ~ \$90

Hoagies

Choice of Italian or ham and cheese with lettuce, tomatoes and mayo. Mustard and oil & vinegar on the side. ~\$15 per foot / minimum 3 feet

Assorted Wraps

An assortment of wrap sandwiches, including roast beef with Swiss, turkey, tuna salad, and portobello mushroom, all wrapped up with all the fixings. ~\$65

Antipasto Platter

Pepperoni, ham, cheddar, fresh mozzarella and provolone cheeses, artichoke hearts, kalamata olives, roasted red peppers, and cherry tomatoes marinated in a red wine vinaigrette. ~ \$70

Vegetable Crudités

A mix of fresh seasonal vegetables served with ranch and onion dipping sauces. ~ \$55

Cheese and Cracker Tray

Smoked cheddar, pepper jack, Swiss and provolone cheese served with assorted crackers and spicy dipping mustard. ~ \$60

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Fruit Tray

Seasonal melons and berries served with a strawberry yogurt dipping sauce. ~ \$60

Peel -n- Eat Shrimp

Florida seasoned medium-size shrimp, served with our kickin' cocktail sauce. ~ \$85

"Eggcellent" Deviled Eggs

Hard-boiled eggs, stuffed with a seasoned creamy egg yolk. ~ \$30

Stuffed Celery

Crisp sticks of celery stuffed with cream cheese and peanut butter. ~ \$25



Individual Hors D'oeuvres

Priced per 50 pieces

Chicken Satay

Grilled chicken marinated in a Thai peanut glaze. ~ \$70

Clams Casino

Little neck clams on the half shell, topped with bacon, peppers, onions and a lemon seasoning, then baked. ~ \$60

Scallops Wrapped in Bacon

Plump sea scallops wrapped with bacon and broiled with our house-made BBQ sauce. ~ \$90

Stuffed Mushrooms

Silver-dollar mushroom caps topped with Maryland crabmeat and a dusting of grated Romano cheese. ~ \$85

Miniature Meatballs

All-beef meatballs, baked in sour cream and brown gravy. ~ \$45

Miniature Chicken Cordon Bleu Bites

Bite-sized chicken with ham and Swiss cheese, coated in a light breading and served with a honey mustard dipping sauce. ~ \$55

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Jalapeño Ravioli Bites

Jalapeño peppers stuffed with cheddar cheese, lightly breaded and served with sour cream. ~\$50

Miniature Crab Cakes

Bite-sized crab cakes, loaded with king crab meat and our homemade red pepper tartar dipping sauce. ~ \$75

Pot Stickers

A soft dumpling filled with ground pork and Asian seasonings. ~ \$65

Spanikopita

Spinach and brie wrapped in a phyllo dough and baked golden brown. ~ \$75

Coconut Shrimp

Butterflied shrimp coated with shredded coconut and fried to golden brown perfection, served with a raspberry sauce. ~\$70

Wonton Shrimp

Butterflied shrimp coated with shaved wonton skins and fried to golden perfection, served with a zesty orange sauce. ~ \$60

Raspberry Brie

A delightful combination of raspberries and baked brie in a phyllo dough. ~ \$60

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Fig and Mascarpone

Fig and mascarpone cheese wrapped together in a phyllo shell. ~\$60

Asiago and Asparagus

Baked asparagus with asiago cheese in a phyllo wrap. ~\$60

Lobster Newburg Puffs

Chunks of lobster in a light sherry sauce wrapped in a puff pastry. ~\$80



❧Dinner Packages❧

Minimum of 15 people
Add 6% sales tax and 22% gratuity

Dinner #1

\$22 per person

Choose a starter:

SOUP OF THE DAY
TOSSED SALAD

Choose an Appetizer:

CRAB CAKE ~ Loaded with jumbo lump crabmeat and served with our homemade tarter sauce.

GRILLED PORTOBELLO MUSHROOM ~ Char-grilled portobello mushroom served with roasted red peppers and fresh mozzarella.

Choose an Entrée:

FLAT IRON STEAK ~ 10-oz certified Angus flat iron steak topped with sautéed mushrooms, served with mashed potatoes.

CHICKEN PARMIGIANA ~ Served over a bed of linguini with marinara.

CAJUN GRILLED SALMON FILET ~ Served with rice and topped with a creamy dill sauce.

Choose a dessert:

BROWNIE SUNDAE
CHEESE CAKE

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Dinner #2

\$30 per person

Choose a starter:

FRENCH ONION SOUP
CAESAR SALAD

Appetizer:

SHRIMP COCKTAIL

Choose an Entrée:

NEW YORK STRIP ~ 12-ounce certified Angus New York strip steak, topped with caramelized onion and bleu cheese crumbles, served with mashed potatoes and seasonal vegetables.

TUNA OSCAR ~ Grilled ahi tuna smothered with crabmeat and asparagus, topped with hollandaise sauce.

CHICKEN MARSALA ~ Chicken with a marsala wine and mushroom sauce, served over a bed of fresh pasta.

Choose a dessert:

BROWNIE SUNDAE
CHEESE CAKE



Build your own Buffet

We recommend a minimum of three entrée selections, plus one starch and one vegetable for every 25 guests. However, the quantity needed will depend on many factors, including the type of party, time of party, and hunger level of your guests. We'll work with you so that you can estimate how much you should order. And, of course, the leftovers go to your fridge so you don't have to cook the next day!

Pasta

Baked Penne with Cheese ~ \$50
Penne a la Vodka ~ \$55
Penne a la Vodka with Shrimp ~ \$95
Baked Lasagna with Meat and Cheese ~ \$60
Vegetarian Lasagna ~ \$65
Ricotta Stuffed Shells with Marinara and Cheese ~ \$65

Chicken

Chicken and Broccoli Scampi over Linguini ~ \$85
Grilled Chicken with Marsala Wine Sauce ~ \$85
Chicken Francaise ~ \$90
Chicken Piccata ~ \$90
Chicken Parmigiana with Marinara and Cheese ~ \$85
Grilled Chicken Vegetable Kabobs ~ \$95

Beef

Beef Tips & Mushrooms in Marsala Sauce ~ \$95
Beef Stroganoff ~ \$95
Sliced Prime Rib with Au Jus ~ \$135
Marinated Flank Steak topped with Corn Chutney ~ \$95
Sliced Pot Roast with Brown Sauce ~ \$110

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Seafood

Seafood Stuffed Filet of Flounder with Lemon Butter ~ \$115
Pan Seared Atlantic Salmon with Creamed Dill Sauce ~ \$125
Batter Dipped Halibut ~ \$95
Seafood Diablo ~ \$105
Lobster Stuffed Ravioli with a Creamy Pink Sauce ~ \$125
Seafood Newburg ~ Market Price
Ahi Tuna Kabobs ~ Market Price

Sausage

Sweet Sausage with Peppers and Onions ~ \$65
Grilled Knockwurst and Sauerkraut ~ \$75

Vegetables and Sides

Steamed Broccoli in a Creamy Cheese Sauce ~ \$40
Green Beans Amandine ~ \$35
Mixed Seasonal Steamed Vegetables ~ \$40
Baby Candied Carrots ~ \$35
Twice Baked Potatoes ~ \$40
Rosemary Roasted Red Potatoes ~ \$40
Mashed Yukon Yellow Potatoes ~ \$40
Roasted Garlic Fingerling Potatoes ~ \$45
Rice Pilaf ~ \$40
Linguini Marinara ~ \$35
Garden Salad ~ \$30
Caesar Salad ~ \$35
Spinach Salad ~ \$45
Chopped Salad ~ \$40
Chopped Salad With Grilled Chicken ~ \$50

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Upper Deck Party Pavilion Packages

There may be no better place on Earth to have a party! Our upper deck party pavilion can accommodate parties of just about any size. Whether you're looking for an old-fashioned barbecue, awesome pig roast, or delicious clambake, we've got you covered. Plus, there's fun for the whole family, with activities like wiffleball, horseshoes, shuffleboard, and more. Choose one of the options below, or talk to us and we'll help you create your own unforgettable party!

All American BBQ

\$18 per person (2 hour service)

BBQ Chicken
Hamburgers
Cheeseburgers
Hotdogs
Seasonal Fruit
Potato Salad

Baked Beans
Pasta Salad
Corn on the Cob
Lettuce, tomatoes, onions
Corn Bread
Brownies
Condiments

Creek BBQ

\$22 per person (2 hour service)

Pulled pork with Carolina BBQ sauce
Grilled Sausage and Peppers
BBQ Chicken
Hamburgers
Cheeseburgers
Hotdogs
Cheddar-stuffed Jalapeño Hotdogs
Corn Bread

Potato
Baked Beans
Pasta Salad
Corn on the Cob
Lettuce, tomatoes, onions
Seasonal Fruit
Brownies
Condiments

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Personalize Your BBQ with These Add-Ons

Steamed Clams ~\$6 per person
Baby Back BBQ Ribs ~ \$4 per person
Lobster Tails ~ Market Price
Catfish ~ Market Price
Oysters ~ Market Price
King Crab Legs ~ Market Price
Maryland Soft Shell Crabs ~ Market Price
Or select anything from our Build Your Own Buffet menu.

Stadium Club Activities

Go ahead and have a ball! Enjoy all stadium activities free with your party pavilion package.

Wiffleball
Horseshoes
Tether Ball
Life Sized Chess
Quates (coming soon)
Putting Green
Bocce Ball

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