



CATERING HOTLINE: (260) 222-6704 | CATERINGSERVICES@MADBREW.COM

## WEDDINGS AND FORMAL EVENTS

### WEDDING PACKAGE

*Two Entrees, Two Sides and choice of Salad*

*\$18.99 / person*

(Includes dinner rolls or sandwich buns, condiments and premium disposables)

Choose only **one** entree if selecting from premium or carved entree section

### ENTREES

Signature Entree Choices: Choose Two

#### **16 HOUR PULLED PORK**

Premium pork shoulder seasoned with our competition dry rub and smoked over Indiana cherry hardwood until moist and tender. *GF*

#### **Smoked Bone-In 1/4 Chicken**

Brined overnight for moistness. This bone-in chicken is rubbed with our competition dry rub seasoning and smoked to tender perfection. *GF*

#### **CHOPPED CHICKEN**

Lightly seasoned chicken thighs smoked until moist and tender, then hand pulled. *GF*

#### **Smoked Sliced Turkey**

A combination of slow roasted white and dark meat. *GF*

#### **Jalapeno Cheddar Sausage**

Locally made by Lengerich Meats using our proprietary recipe. *GF*

#### **SLICED BEEF BRISKET**

Dry rubbed and smoked for 14 hours until moist, tender and delicious. *GF*

*Add \$2 per person*

#### **ST. LOUIS STYLE RIBS**

Voted best in the state by Food Network. St. Louis style ribs seasoned with our competition dry rub, smoked over Indiana Cherry hardwood. *GF*

*Add \$3 per person*



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### TRADITIONAL ENTREES

#### **Hawaiian Style Chicken**

Teriyaki glaze, pineapple and green onion garnish served a top Polynesian rice

#### **Creamy Chicken & Broccoli Alfredo**

Traditional fettuccini tossed in a savory cream sauce, topped with grilled chicken, fresh broccoli and grated parmesan cheese

#### **Baked Mostaccioli**

Penne noodles and rich meat sauce topped with provolone and mozzarella cheese. Vegetarian option available.

#### **Baked Lasagna**

Traditional lasagna layered with delicious meat sauce, ricotta and blended cheese.

#### **Vegetable Lasagna**

Traditional lasagna noodles baked with marinara, fresh summer vegetables, ricotta and blended cheese. V

### PREMIUM ENTREES

#### **Bacon Wrapped Pork Tenderloin Medallions**

4oz medallions

#### **Spinach & Artichoke Stuffed Chicken Breasts**

Boneless skinless chicken breasts stuffed with spinach, artichokes and creamy parmesan alfredo sauce.

#### **Smoked Double Thick Bone-In Pork Chop**

Brined, dry rubbed and smoked to perfection.

#### **16oz Bone-In Pork Steak**

One of the best kept secrets in BBQ. Dry rubbed and smoked, then braised in our signature BBQ sauce until fork tender.



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### CARVING STATION ENTREES

Carving Station required for Carving Station entrees - add \$90

#### **MAPLE BOURBON GLAZED PIT HAM**

Locally sourced ham, expertly cured and smoked over cherry hardwood. Topped with a sweet maple bourbon glaze. Carved fresh.

#### **HERB ROASTED TURKEY BREAST**

Seasoned with fresh poultry herbs and slow roasted until moist and tender.

#### **HERB ROASTED TOP ROUND OF BEEF**

Seasoned with a fresh blend of spices and aromatics, slow roasted to medium rare. Carved fresh and served with pan gravy.

*Add \$2 per person*

#### **APPLE BRINED PORK LOIN**

Brined overnight then slow smoked until moist and tender. Carved fresh and served with our signature BBQ sauce.

**ADD a SIGNATURE ENTREE FOR \$3.50 PER PERSON**

**ADD a TRADITIONAL ENTREE FOR \$4.50 PER PERSON**

**ADD a PREMIUM ENTREE FOR \$5.50 PER PERSON**



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### SIDE CHOICES

Choose Two

#### **Green Chile Mac & Cheese**

Poblano pepper and green chile infused cheese sauce with elbow macaroni. A Shigs In Pit favorite. *V*

#### **Corn Spoon Bread**

A classic cornbread souffle with the addition of whole kernel corn and cream corn. *V*

#### **Southern Style Green Beans**

Served with a smoky broth that includes onion, brisket trimmings and bacon.

#### **Roasted Red Potatoes**

Olive oil, sea salt and fresh Italian herbs.

#### **Tomato Cucumber Salad**

A combination of ripe tomatoes, cucumbers and sweet onion tossed in a classic Italian dressing. *V, GF*

#### **Pan Roasted Zucchini & Squash**

Fresh summer squash, red bell pepper and red onion seasoned and tossed in olive oil and fresh herbs then pan roasted. *V, GF*

#### **Buttered Corn**

*V*

#### **Potato Casserole**

Our own proprietary recipe that combines potatoes, cheddar cheese and spices baked in a creamy sauce. We bake it and top it with a crunchy corn flake topping.

#### **Mashed Potatoes & Gravy**

with gravy or bacon cheddar mashed

#### **Broccoli & Cauliflower with Cheese Sauce**

Steamed fresh florets *V*

#### **Honey Citrus Glazed Carrots**

Sweet honey citrus glaze *V, GF*

#### **Apple Pie Baked Beans**

Baked with a generous amount of bacon pieces, green pepper, onions, spices and our signature addition of apple pie filling. *GF*



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### SALADS

Choose One

#### **BLT Salad**

Chopped iceberg, shredded cheddar, bacon pieces, diced tomatoes and cornbread croutons. Served with our BBQ ranch dressing.

#### **Italian Salad**

Iceberg and romaine, grated parmesan, diced roasted red peppers, artichoke hearts, red onions, olive oil/red wine vinegar (salt and pepper)

#### **Caesar Salad**

Chopped romaine, shredded parmesan, croutons, caesar dressing

#### **Farmhouse Salad**

Mixed greens, Gorgonzola cheese, dried cranberries, candied pecans, chopped tomato, chopped cucumber, raspberry vinaigrette

#### **Garden Salad**

Iceberg and romaine, cherry tomatoes, cucumbers, red onions, carrots, your choice of two dressings.

## DRINK OPTIONS

#### **Unlimited Soft Drink Packages**

We can provide a wide range of beverages for you and your guests. Unlimited soft drink packages includes all disposable cups, ice and complimentary water.

**Iced Tea & Lemonade** - \$2.25 / person

**ADD COFFEE SERVICE AND/OR SOFT DRINKS** - \$3.25 /person

**Premium Hot Chocolate Bar** - \$4.00 / person



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### DESSERT OPTIONS

#### S'MORES BAR

50 person minimum

#### Basic Package

*\$4.50 per person*

Honey Graham Crackers  
Hershey's Dark Chocolate and  
Milk Chocolate bars  
Regular Marshmallows

#### Premium Package

*\$5.50 per person*

Honey, Cinnamon and Chocolate Graham Crackers  
Hershey's Dark Chocolate, Milk Chocolate  
and Cookies & Cream bars  
Fudge Striped Cookies  
Regular and seasonal marshmallows

### DESSERT SHOOTERS

3 oz each, minimum 50 per flavor - \$3.50 each

Pumpkin Cheesecake  
Strawberry Shortcake  
Key Lime Pie

Milk Chocolate & White  
Chocolate Mousse  
Cherry Cheesecake

Peanut Butter Cheesecake  
Mint Chocolate Cookie  
Chocolate Mousse & Brownie

### PIE BAR STATION

\$3.99 / person

A gourmet Pie Bar with an assortment of our full-size pies

*Choose up to three flavors*

Apple / Cherry / Pumpkin / Peach / Pecan



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### DESSERT OPTIONS

#### INDIVIDUAL TRIFLES

6 oz each, minimum 50 per flavor - \$5 each

#### STRAWBERRY SHORTCAKE

Soft pound cake and macerated strawberries layered with whipped cream.

#### CHOCOLATE CARAMEL BACON

Caramel mousse layered with chocolate, caramel and bacon.

#### Oreo CHOCOLATE

Chocolate mousse with Oreo and brownie pieces, topped with whipped cream.

#### LEMON BLUEBERRY

Soft pound cake, lemon cream and fresh blueberries

#### NY STYLE CHEESECAKE BAR

\$4.99 / person

Toppings: chocolate syrup / caramel syrup / cherries / blueberries / strawberries / whipped topping

**For a unique dessert experience, we also partner with the following vendors:**

Tom's Donuts / Rise'n Roll Bakery