



BANQUET & EVENTS MENU

Cisco Brewers Portsmouth

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EVENT SPACE

ALEMAKER'S HALL

Alemaker's Hall is spacious, private and flexible in its design. With the ability to transform to your specific event needs, its 3,800 square feet of space, and can accommodate up to 180 guests. The space overlooks our Brewhouse and has a cool industrial feel. Private restrooms, a full bar and lounge seating make it the perfect space for corporate events and weddings.

Built into Alemaker's Hall is an HD projector, 8' x 6' projection screen, podium and wireless microphone, PA system for speaking or background music, and iPod hookup.

TOUR GALLERY

The Tour Gallery is an intimate space that overlooks both our Brewhouse and our Innovation Brewery offering 1,600 square feet of flexible space. With an industrial feel, the Tour Gallery can comfortably fit up to 56 guests and includes a private bar. Portable screen, projector, microphone and speaker are available for use in the Tour Gallery.

OUTDOOR PATIO

With a fully fenced perimeter, professional landscaping, and abundant greenery, our outdoor patio is perfect for integrating a natural element into your event. The large, open aired space features a blend of grassy areas perfect for lawn games and cocktail hour, as well as a firm, level surface to accommodate table, chairs, and buffet; all covered with a 40' x 100' high peaked tent. If your event runs into the evening, we have a gas fire pit that adds to the ambiance. For wedding guests, we offer an additional private ceremony area for rent, connected by garden path to the primary outdoor space.

All the patio events include an inclement weather indoor back-up space for peace of mind.



BAR OPTIONS

The private bar for your event includes a bartender, full line of Triple Eight Spirits, Red, White, Rose, and Sparkling wine, your choice of 4 Cisco draft beers (based on availability), soft drinks and mixers.

We can also offer a special Brunch Bar for daytime events, Bridal Showers, and Baby Showers.

The fee upgrade for this would be \$75 and the bar would include; Triple Eight Original Vodka, Triple Eight Bloody Mary Mix, Nantucket Secret Spice dusting, olives, pepperoncini, celery, candied bacon, lemons, limes, Sparkling Wine, orange juice, and cranberry juice. Inquire within for additional items.

Paying for your bar is entirely customizable; options include cash bar (guests paying on their own—credit cards are also accepted), host bar, limited host bar (you set a limit and bar goes to cash after), or drink tickets to hand out to your guests. In the scenario of a any hosted or partly hosted, the total would be added to your final bill.

PRICING:

Cisco Brewers Draft Beer \$6

House Wine \$7

Triple Eight Distillery Spirits \$10

Non-Alcoholic Beverages \$2

Coffee, Decaf, Assorted Teas \$2



BREAKFAST

All prices are per person

Continental \$13

assorted muffins, bagels, and Danishes, seasonal fruits, whipped butter and cream cheese, fruit jam, Greek yogurt with granola and berries

Classic Hot Breakfast \$15

scrambled eggs, roasted Maine potatoes, applewood smoked bacon, freshly baked croissants with whipped butter and jam, seasonal fruits, orange juice

High Test Hot Breakfast \$18

Belgian waffles with whipped butter and assorted berries, warm maple syrup, scrambled eggs, roasted Maine potatoes, breakfast sausage, applewood smoked bacon, assorted danishes, seasonal fruits, orange juice

ADD ON

Chef Attended Omelet Station \$8

onion, tomato, sausage, green peppers, baby arugula, bacon, assorted cheeses
\$75 chef fee; a minimum order of 25 guests is required for any action station.

SNACKS & BREAKS

House baked cookies \$3

Apples, oranges & bananas \$2

**Soft pretzels with
beer cheese \$4**

Assorted candy bars \$3

**Spinach and artichoke dip
with tortilla chips \$3**

**French Onion dip with house
cut kettle chips \$2**

**Fresh-made salsa and
tortilla chips \$2**

**Mini flatbreads –
chefs choice assorted \$4**

SOUPS

NE Clam Chowder \$6 oyster crackers **Chicken and Orzo \$5** fried leeks

Seasonal Vegetable Bisque \$4 herbed crème fraiche



APPETIZERS

Passed or stationed, priced per 25 pieces

Scallops & Bacon \$95 N.H. maple syrup, soy sauce

Smoked Chicken Wings \$40 house made BBQ, chive

Crab Cakes \$95 dill-caper remoulade

Slow Roasted Pork Sliders \$75 house BBQ, napa slaw

Buttermilk Fried Chicken Tenders \$60 honey hot sauce

Vegetable Spring Rolls \$40 sweet chili sauce

Balsamic Bruschetta \$25 grilled crostini, fried basil

Petite Beef Meatballs \$40 sweet & sour, house marinara, or Swedish

Mediterranean Skewers \$45 marinated artichokes, mozzarella pearls, heirloom tomato

Assorted Mini Quiche \$45 Lorraine, broccoli and cheese, and three cheese

Duck Confit on Crostini \$95 onion jam, goat cheese

Vegetable & Pork Potstickers \$40 sweet chili sauce

Baby Brie En Crouete \$45 raspberry jam, brie, phyllo

Vegetable Empanadas \$40 grilled tomato and onion salsa

Coconut Fried Shrimp \$75 sweet chili sauce

Spanakopita \$35 spinach, cheese

Fried Cheese Ravioli \$35 house marinara



DISPLAYS

All priced per person

Artisan Cheese Board \$6

chefs selection of four types of imported and domestic cheeses, grapes, and berries
assortment of breads and crackers, fruit jam and honey

Vegetable Crudités \$5

seasonal vegetables, tahini hummus, dilled buttermilk, basil salt

Seasonal Fruits & Berries \$6

honeydew, cantaloupe, pineapple, seasonal berries, honey-yogurt

Chilled Shrimp \$8

Cocktail sauce, grilled lemon

Oyster Bar, Market Price

champagne mignonette, house made cocktail sauce, grilled lemons

CHEF ATTENDED STATIONS

\$75 Chef fee; a minimum order of 25 guests is required for any action station. Station must be added to a buffet or other station options; can not be ordered on own

Pappardelle & Cavatelli Pasta \$7

Bolognese and three cheese béchamel, shaved Parmesan, parsley pesto

Carnaroli Risotto \$6

baby arugula, tomato, chorizo, English peas, cremini mushrooms, asparagus

Slow Roasted Prime Rib \$12

red wine jus, horseradish cream

Seafood Scampi \$12

scallops, shrimp, lobster (+4 per person), white wine, garlic, linguini



THEMED BUFFETS

Served buffet style. Priced per person. No substitutions, please.

Night in Madrid \$28

garlic paprika chicken, shrimp, chorizo, and mussel paella, garlic and lemon green beans, patatas bravas, heirloom tomato salad with sherry Dijon vinaigrette

Charleston County \$28

smoked BBQ pulled pork shoulder, cavatelli pasta w/ three cheese béchamel, buttermilk fried chicken, grilled corn with sea salt (seasonal), napa cole slaw, herbed watermelon (seasonal) & jalapeño hush puppies

Chinese Cuisine \$28

crab rangoons, beef with broccoli, general tsos chicken, vegetable fried rice, shrimp lo mein, greens with orange ginger dressing, crispy chow mein, fortune cookies

Italian Buffet \$25

grilled chicken piccata, spinach & garlic tortellini, marinated artichoke, olives, and roasted red peppers on a bed of arugula and spinach, tomato & fresh mozzarella with balsamic glaze, green garlic bread, grilled asparagus

Taco Bar \$19/\$25

shredded mole roasted chicken, beer braised pork carnitas, tequila lime shrimp, cilantro white rice, queso fresco, shredded lettuce, chipotle salsa, salsa verde, lime crema, soft flour and corn tortillas, and tortilla chips

Burger Bar \$19/\$25

grilled slider burgers and chicken breasts with a topping bar to include; cheddar cheese, green leaf lettuce, tomatoes, red onions, bbq sauce, honey hot sauce, pickle slices, frizzled onion, applewood smoked bacon, and avocado spread. Mixed greens salad, grilled summer corn (seasonal), herbed watermelon (seasonal), Cape Cod Chips

Pizza Party \$17/\$25

pizza four ways – margherita, prosciutto and arugula, white pesto chicken, and roasted vegetable. Mixed green salad with balsamic, classic ceasar salad, fresh baked garlic breadsticks

Sliced Meats and Deli Salads \$15

North Country Black Forest ham, uncured salami + pepperoni, roasted turkey, dilled egg salad, Walldorf chicken salad, mixed greens with balsamic dressing, assorted cheeses, artisan breads, wraps, and condiments, Cape Cod Chips



CUSTOMIZABLE BUFFET

Choose one salad, one vegetable, one starch and two entrees. Includes dinner rolls. \$31 per person.

SALADS

Chopped Salad

mixed greens, crumbled egg, bacon, tomato, cucumber,
scallion, buttermilk & dill vinaigrette

Classic Caesar

romaine, shaved Parmesan, olive oil croutons,
Parmesan dressing

Mixed Greens

cucumber, tomato, shaved carrot, red onion,
honey-balsamic vinaigrette

Arugula

tart apples, pickled red onion, to toasted pumpkin seeds, dried cranberries
local goat cheese, lemon vinaigrette

Greek

mixed greens, cucumber, tomato, red onion, feta, olives, pepperoncini, lemon oregano vinaigrette

VEGETABLES AND STARCHES

Whipped Potatoes

buttermilk, chives

Herb Roasted Potatoes

thyme, rosemary, garlic oil

Wild Rice Pilaf

parsley, mirepoix

Roasted Vegetable Medley

olive oil, rosemary, thyme

Steamed Green Beans

sea salt



ENTREES

add extra entrees for an additional price

Lemon Pepper Chicken

roasted pearl onions, beurre blanc, fried parsley

Basil Crusted Eggplant

tomato salsa, lemon-tahini, pea tendrils

Smoked Mozzarella & Arugula Ravioli

tomato-rosemary cream, baby spinach, spiced sunflower kernels
(five raviolis in each portion)

Bruschetta Grilled Chicken

crispy prosciutto, vine tomato, olive oil, balsamic reduction

Haddock Piccata

lemon caper cream, tomato, parsley

Roasted Salmon

cider & Bourbon glaze, fried leeks

Grilled & Marinated Steak Tips Add \$4 per person

balsamic sauce, pesto roasted mushrooms

Porter Braised Short Ribs Add \$4 per person

balsamic, cremini mushrooms, caramelized onions, gremolata



DESSERTS

Priced per person.

Vanilla Bean Cheesecake \$5

strawberry sauce, house made whipped cream

Macerated Strawberries \$4

biscuits, whipped cream, shaved chocolate

Seasonal Cobbler \$5

house made whipped cream

Chocolate Torte \$6

cherry compote

House Made Cookies & Brownies \$4

seasonal berries

Assorted Mini Desserts \$6

Ice Cream Bar \$7 (\$75 service fee)

chocolate and vanilla ice cream, house made whipped cream, warm chocolate fudge, strawberry sauce, nuts, sprinkles, candies, and cherries