

*The*  
**ROOM**

MASON'S BREWING CO

**PRIVATE DINING**

Passed Appetizers

<b>CAPRESE SKEWERS (25)</b> .....	\$50.00
fresh mozzarella/ basil/ ripe tomato	
<b>MELON-PROSCUITTO SKEWERS (25)</b> .....	\$35.00
<b>DEVEILED EGGS (50)</b> .....	\$35.00
miso/ kewpie mayo/ chives	
<b>SMOKED SALMON CROSTINI (25)</b> .....	\$85.00
lemon creme freche	
<b>CRUSTED ARTICHOKE HEARTS (50)</b> .....	\$40.00
house mustard	
<b>TRUFFLE MAC &amp; CHEESE BITES (50)</b> .....	\$100.00
<b>BACON &amp; JALAPENO FRITTERS (50)</b> .....	\$50.00
serrano sour cream	
<b>CHICKEN WINGS (25)</b> .....	\$40.00
choice of dirty rub or house buffalo sauce / dipping sauces: black garlic ranch & bacon blue cheese	

The Spread

<b>CRUDITÉS</b> .....	\$60.00
fresh cut raw vegetables/ hummus/ black garlic ranch/ crackers	
<b>CHARCUTERIE</b> .....	\$120.00
cured meats/ pickled vegetables/ house mustard & jams/ crostini	
<b>CHEESE BOARD</b> .....	\$100.00
selection of speciality cheeses/ nuts/ jam/ pickled vegetables/ crackers	
<b>COMBINATION: CRUDITE/ CHARCUTERIE/ CHEESE</b> .....	\$100.00
<b>SIXTEL OF PEEL &amp; EAT SHRIMP (8LBS)</b> .....	\$120.00
served chilled & dusted with old bay/ cocktail sauce	
<b>SIXTEL OF OYSTERS (24)</b> .....	\$75.00
mignonette/ horseradish/ cocktail sauce/ lemon/ hot sauces	
<b>SIXTEL OF SEAFOOD</b> .....	\$300.00
chilled lobster, shrimp, & oysters / brown butter/ cocktail sauce/ horseradish/ mignonette	

Buffet or Family Style Entrées

10-50 GUESTS

<b>ITALIAN COLD CUT BAR</b> .....	\$15.00/ guest
knotted rolls/ ciabatta/ gluten-free rolls**** ham/ salami/ pepperoni/ turkey**** American/ cheddar/ swiss/ provolone**** lettuce/ tomato/ red onion/ ipa pickles/ peppadews/ olives**** kewpie mayo/ dundicott mustard/ yellow mustard/ oil & vinegar**** / house potato chips/ potato salad	
<b>DEEP DISH PIZZA BAR</b> .....	\$20.00/ guest
large focaccia-style deep dish made from Mason's dough with a variety of toppings available / served with choice of house salad or caesar	
<b>BBQ DINNER</b> .....	\$30.00/ guest
house roasted pulled pork & beef brisket / served with cornbread & deli-style salads	
<b>GERMAN SAUSAGE DINNER</b> .....	\$25.00/ guest
chef's variety of German-inspired sausages / served with potato salad, sauerkrat, & house mustard	
<b>BAKED PASTA DINNER</b> .....	\$30.00/ guest
fennel sausage lasagna/ veggie white sauce lasagna/ chicken & kale ziti/ baked macaroni & beer cheese/ baked cheesy cauliflower (v)/ roasted eggplant lasagna (v) (gf)/ sausage & mushroom penne/ -----pick 2 (gluten-free pasta available upon request) / served with garlic bread & house salad	
<b>PRIME RIB CARVING STATION</b> .....	\$40.00/ guest
jus/ horseradish cream/ baked potato bar/ roasted Brussels sprouts/ house or Caesar salad	
<b>NEW ENGLAND ROLLS</b> .....	\$35.00/ guest
lobster & crabmeat rolls / served with house potato chips & deli-style salads	

All entrées include seasonal desserts