



Backyard Event Planning

Downtown Charlottesville Unique Location

The Backyard Pub

Seating – 65 people

Cocktail Style – 80 people

Menu Options are buffet style, designed to serve 12 people

Pre-order 10 days prior to the event via: Dizzle.Clark@dbbrewingcompany.com

Menu pricing is subject to change based on market price and ingredient availability

The Pregame - \$225

Choose three of the four options below:

Backyard Bruschetta

Chopped Tomato, Garlic, Basil & Mozzarella, Balsamic Vinaigrette Drizzle
Toasty French Bread

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The Chip & Dip

Pimento Cheese, Black Bean Hummus, French Onion
Tortilla, Potato, Pretzel Chips & Celery Sticks

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Beer Braised Backyard Bratwurst

Split Top Bun, Caramelized Onion, Vienna Beer Cheese & Stoneground Mustard

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Backyard Sub*

Shaved Ham, Turkey, Bacon, Spinach, White Cheddar, Swiss, Roasted Tomato & Onion
Dukes Mayo, Pressed on a Sub Roll

Lunch or Brunch - \$295

Choose five of the six options below:

Backyard Devilish Eggs

Habanero Bacon Jam Stuffed Deviled Eggs, Paprika & Chives

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Grilled Cheese Charcuterie

Collins Backyard Grilled Cheese, Smoked Sausage, Shaved Ham, Mustard Jar & Tomato Soup Dip

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Soup of the Day

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Potato Salad, Coleslaw

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Wild Turkey & Avocado*

Shaved Roasted Turkey, White Cheddar Cheese, Bacon, Spinach, Avocado & Dukes

Grilled Multigrain Bread

*Can be served on Mixed Salad Greens

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Banana Pudding, Danzig Chocolate Mousse Shots

Backyard Catering Menus

Downtown Charlottesville Unique Location

The Backyard Pub

Seating – 65 people

Cocktail Style – 80 people

Menu Options are buffet style, designed to be served for two hours

Pre-order 14 days prior to the event via: Dizzle.Clark@dbbrewingcompany.com

Menu pricing is subject to change based on market price and ingredient availability

Backyard Brunch & Munch Buffet

Brunch is offered between the hours of 9:00am – 2:00pm

Additional costs will be added if moved outside this period.

Selection of Juices to Include the Following:

Orange, Grapefruit, Cranberry

Fresh Sliced Seasonal Fruit and Berries

Yogurt Dip

Grilled Chicken Cobb Salad

Chopped Lettuce, Tomatoes, Cucumbers, Eggs, Blue Cheese, Avocado and Bacon
Ranch Dressing

Poached Egg and Brisket Benedicts

Classic Hollandaise

Thick Cut French Toast and Maple Syrup

Applewood Smoked Bacon

Sausage Links

Stonemill Cheese Grits

Mini Ham and Cheddar Biscuits

\$29.00 per guest

Lunches

Lunch is offered between the hours of 11:00am – 2:00pm
Additional costs will be added if moved outside this period.

Boxed Lunches “To Go” Selections

Bag Lunches Include the Following:

Chips, Deli Salad, Fresh Baked Cookie, Condiments & Bottled Water

Wild Turkey

Sliced Oven Roasted Turkey, Roasted Red Peppers, Cheddar Cheese
Avocado Aioli & Croissant

Honey Glazed Ham and Swiss

Lettuce, Tomato, Red Onion, Honey Mustard on Ciabatta Bread

Smoked Roast Beef and Cheddar

Lettuce Tomato, Red Onion, Horseradish Spread on a Stiratto Roll

Smoked Chicken Salad and Swiss

Lettuce, Tomato, Red Onion on Croisant

Grilled Portobello Sun Dried Tomato Wrap

Shredded Lettuce, Chopped Tomato, Shredded Cucumbers and Carrots
Garlic Ranch Spread

\$18.00 per guest

Lunch Buffet

A Taste of Devils Backbone

Mixed Hoop House Baby Greens & Sprouts
Carrot, Tomatoes, Lemon Herb Vinaigrette

Broccoli Cheddar Salad

Roasted Sliced Chicken Breast
Herb Butter

Sliced Smoked Brisket & BBQ Sauce

Roasted Vegetable Medley

Baked Macaroni and Vienna Lager Beer Cheese

Devils Backbone Rum-Soaked Banana Pudding

\$32.00 per person

Reception Presentations

Local Virginia Artisan Cheese Display

Garnished with Dried Fruits, Nuts and Crackers

\$14.00 per guest

Local Market Display

Seasonal Market Selection of Farm Fresh Vegetables

Backyard Ranch Dip and Hummus

\$9.00 per guest

Fresh Seasonal Fruit Display

Cantaloupe, Pineapple, Honeydew, Strawberries, Grapes and Seasonal Fruits

\$8.00 per guest

Roasted Vegetable and Cured Meat Display

Roasted Red Peppers, Grilled Zucchini, Marinated Artichokes

Butchery Cured Dried and Smoked Meats, French Bread

\$19.00 per guest

Vienna Lager Beer Cheese Dip

Crusty Bread Bowl and Crackers

\$8.00 per person

Spinach and Artichoke Dip

Served with Crackers & Pitas

\$10.00 per person

The Artisan BBQ Buffet

Salad of Iceberg, & Garden Vegetables
Ranch & Blue Cheese Dressing

Smoked Deviled Eggs

Dijon Potato Salad

Creamy Cole Slaw

Smoked Pulled Pork, BBQ Sausage and BBQ Brisket

Triple Cheese Mac and Cheese

Smoked Cream Corn

Southern Style Ranch Beans

Apple Pie and Assorted Cookies

\$52.00 per guest