

Craft Beer Pairing Menu

Passed

Endives with Lemon Artichokes, Garlic & Olive Tapenade - **Green Flash Rayon Vert Ale**

Caprese Skewers of Cherry Tomatoes, Mozzarella Cheese, Basil & Balsamic Reduction - **Colorado Native Lager**

Piquillo Peppers with Crab Claw Meat, Thyme Aioli & Toasted Almonds - **Abbey Tripel**

Fig, Prosciutto & Mint Crostini - **Avery White Rascal**

Swiss & Pretzel Stacks - **Avery White Rascal**

Bacon, Tomato & Bleu Cheese Crostini - **Hercules Double IPA**

Grilled Flatbread with Pesto & Pulled Smoked Chicken - **Mama's Little Yella Pils**

Slider Station

Pretzel or Potato Bun

Cherry Whiskey Pulled Pork / Duck Fat Chicken / Balsamic Soaked Portobello Cap

Cole's Slaw / Garlic Aioli / Basil Pesto

Fresh Herb Salad of Basil, Oregano & Tarragon folded with baby spinach, goat cheese & lemon honey vinaigrette

Hercules Double IPA / Brown Ale Paired

Great Britain

Fresh Fried Cod with **Pal Ale Batter** served with Malt Vinegar & Caper Tartar Sauce

Grilled Apple Pork Links with Spicy Mustard and Roasted Potato Paired with a **Hard Apple Cider**

Wild Mushroom Lasagna paired with **Arrogant Bastard Strong Ale**

Pizza & Salad

Grilled Pizza with Scratch Marinara, Arugula, Roasted Garlic & Fresh Mozzarella Cheese

Roasted Beet & Goat Cheese Baby Spinach Salad

Romaine & Caesar Dressing with Fresh Croutons

Dry Dock Hefeweizen / Saison

Mac & Cheese Station

Traditional Mac or Gluten Free Penne

Guinness Cheddar Sauce or Monterrey Jack & Mozzarella Sauce

Broccoli, Truffle Oil, Bacon Crumbles, Sundried Tomatoes, Bread Crumbs & Green Onions

Apricot Blonde Ale / Dales Pale Ale



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