

CATERING MENU

At Abandon Brewing Company, we believe that great food brings people together.

Inspired by the seasonal flavors of the Finger Lakes, our on-site catering menu features wood-fired entrées, house-made accompaniments, and thoughtfully prepared dishes designed to complement any gathering. Whether you're planning a wedding, corporate event, private party, or celebration with friends and family, our culinary team is committed to providing fresh, locally inspired fare that's as memorable as the occasion itself.

We look forward to helping you create a warm and welcoming experience for your guests at Abandon.

HOSTING AT ABANDON

All catering menu selections are priced per guest unless otherwise noted and are available for events hosted on-site at Abandon Brewing Company.

- Buffet Style Service
- A maximum guest count may apply
- Menu offerings may be customized to suit your event

Final pricing is based on guest count and event requirements.



If you or your guests have any dietary restrictions, please let us know.
We will discuss various options with you.



WOOD FIRED PIZZA

INDIVIDUAL PIZZA: \$15 EACH

CAULIFLOWER CRUST PIZZA: \$18 EACH

UNLIMITED PIZZA & SALAD FOR TWO HOURS: \$22 PER GUEST

Our pizza is made with locally sourced dough and topped with fresh ingredients.

SAUCE

Classic red or garlic white sauce.

TOPPINGS*

pepperoni

sausage

meatballs

mushrooms

banana peppers

*ask about additional toppings

CRUST

traditional crust

gluten-free cauliflower crust



GARDEN SALAD

Fresh arugula, roasted red peppers, shaved onion, cucumber,
House-made Focaccia croutons, fresh grated Parmesan cheese.

Choice of one house-made dressing:

Rustic Italian, Dill and Buttermilk Ranch and Lemon Vinaigrette.

WEDGE SALAD

Fresh Quarters of Ice Berg, Crispy Bacon, Shaved Onion, Toasted Sesame Seeds,
Cherry Tomato, Chives and House Blue Cheese Dressing

CAESAR SALAD

Fresh Romaine, House-made Focaccia Croutons, Parmesan Cheese, Chives, House Caesar Dressing



GRAZING

PRICED PER GUEST

CHARCUTERIE BOARD

\$12 per guest

Beautifully displayed selection of:
cheeses, cured meats, pickled vegetables, house-made jams,
candied walnuts, assorted crackers

CRUDITES BOARD

\$9 per guest

Chef Selected Seasonal Vegetables:
Carrots, Celery, Bell Pepper, Broccoli, Cauliflower, Cherry Tomatoes,
Roasted Garlic Hummus, House Made Ranch

SMOKED SALMON CANAPÉ

\$9 per guest

Smoked Salmon, Dill Cream Cheese, Lemon Zest, English Cucumber

BRÛLÉE BRIE

\$9 per guest

Brûlée Brie, Crostini and Blackberry Jam

SWEET & SAVORY MEATBALLS

\$7 per guest

Mini ground beef and pork meatballs marinated in sweet and savory sauce,
topped with red pickled onions. Served with toothpicks.

MOZZARELLA CAPRESE SKEWERS

\$7 per guest

Fresh Mozzarella, Basil, Rainbow Cherry Tomatoes, Flake Salt and House Balsamic Drizzle

PRETZEL BITES

\$7 per guest

Classic or Garlic Parmesan, served with honey mustard and house-made beer cheese dipping sauces.



ENTRÉES

ALL INCLUSIVE PRICING:
ONE ENTRÉE, TWO SIDES, ONE SALAD, ROLLS | PER GUEST: \$25*

WOOD FIRED CHICKEN WITH BASIL VELOUTÉ AND FRESH TOMATO SLAW

Tender, house-marinated chicken breast prepared in our wood-burning stove.

KEUKA CHICKEN

Marinated in our signature Finger Lakes sauce and wood-fired, then topped with house-made country gravy, fresh cracked pepper, and chives.

**VEGETARIAN PARMESAN RISOTTO
FIRE ROASTED RED PEPPER & SHALLOT MEDLEY**

Finished with imported Italian Parmesan, Arborio rice, and fire-roasted vegetables

SLOW-ROASTED PORK LOIN WITH APPLE & DIJON COMPOTE

Slow roasted pork loin rubbed with garlic and thyme.

SHRIMP & MUSSELS FRA DIAVOLO WITH BASIL ORZO

Wood-fired shrimp and mussels in our house-made fra diavolo with charred onion over basil orzo, finished with fresh chives.

WOOD FIRED PULLED PORK

Abandon BBQ, fresh coleslaw, and house pickles. Served with brioche rolls.

ABANDON BEEF AND ITALIAN SAUSAGE BAKED ZITI

Classic ziti pasta with our house-made sauce, Black Angus ground beef, mild Italian sausage, fresh mozzarella, provolone and ricotta cheeses.



*Customize your menu with additional entrées or sides.



SIDES & SALADS

ONE ENTRÉE, TWO SIDES, ONE SALAD, ROLLS | PER GUEST: \$25*

FIRE ROASTED POTATOES

Fingerling potatoes, local chopped garlic and parsley and basil infused olive oil.

TWO CHEESE MAC N' CHEESE

House-made cheddar beer cheese and Colby jack, topped with herb butter breadcrumbs.

ROASTED GARLIC & HERB MASHED POTATOES

Our take on mashed potatoes, seasoned with roasted garlic and herbs.

WOOD FIRED SQUASH AND ZUCCHINI

Squash, Zucchini, Garlic Herb Butter and Fresh Herbs

IPA GLAZED CARROTS

Fresh whole carrots glazed with our Reckless IPA & herb butter.

SEASONAL GARDEN MEDLEY

Chef Selected Seasonal Vegetables



GARDEN SALAD

Fresh arugula, roasted red peppers, shaved onion, cucumber,
House-made Focaccia croutons, fresh grated Parmesan cheese.
Choice of one house-made dressing:
Rustic Italian, Dill and Buttermilk Ranch and Lemon Vinaigrette.

WEDGE SALAD

Fresh Quarters of Ice Berg, Crispy Bacon, Shaved Onion, Toasted Sesame Seeds,
Cherry Tomato, Chives and House Blue Cheese Dressing

CAESAR SALAD

Fresh Romaine, House-made Focaccia Croutons, Parmesan Cheese, Chives, House Caesar Dressing

*Customize your menu with additional entrées or sides.



À LA CARTE

INDIVIDUALLY PRICED

SIDES

FIRE ROASTED POTATOES

\$8 per guest

TWO CHEESE MAC N' CHEESE

\$9 per guest

ROASTED GARLIC & HERB MASHED POTATOES

\$8 per guest

WOOD FIRED SQUASH & ZUCCHINI

\$8 per guest

IPA GLAZED CARROTS

\$8 per guest

SALADS

GARDEN SALAD

\$7 per guest

WEDGE SALAD

\$9 per guest

CAESAR SALAD

\$8 per guest

ENTRÉES

WOOD FIRED CHICKEN WITH BASIL VELOUTÉ & FRESH TOMATO SLAW

\$14 per guest

KEUKA CHICKEN

\$14 per guest

VEGETARIAN PARMESAN RISOTTO FIRE ROASTED RED PEPPER & SHALLOT MEDLEY

\$12 per guest

SLOW-ROASTED PORK LOIN WITH APPLE & DIJON COMPOTE

\$15 per guest

SHRIMP & MUSSELS FRA DIAVOLO WITH BASIL ORZO

\$16 per guest

WOOD FIRED PULLED PORK

\$15 per guest

ABANDON BEEF & ITALIAN SAUSAGE BAKED ZITI

\$14 per guest



CATERING POLICIES & INCLUSIONS

WHAT'S INCLUDED?

- Quality disposable tableware
- Self-serve water station in your event space
- Complete set-up and tear-down
- Buffet service and maintenance
- Table bussing and cleanup
- To-go containers for remaining food

BEVERAGE OPTIONS

Please inquire about additional beverage options available for your event.

FINAL HEADCOUNT & ORDER DETAILS

Your order must be finalized, including headcount, two weeks prior to your event date.
No changes may be made after this deadline.

PRICING

All pricing includes applicable taxes and service fees.
Gratuuity is not included and is never expected, though it is always appreciated.

