

## BUFFET MENU | On or Off Premises - 15 person minimum

All Buffet Package Options Include: Corn Bread, Paper Plates, Flatware & Serving Utensils.  
Distance charges may apply for deliveries

### OPTION 1: ONE MEAT & TWO SIDES

PICK UP: 12 pp DELIVERY: 14 pp IN-HOUSE: 16 pp

### OPTION 2: TWO MEATS & TWO SIDES

PICK UP: 16 pp DELIVERY: 18 pp IN-HOUSE: 20 pp

### OPTION 3: THREE MEATS & THREE SIDES

PICK UP: 18 pp DELIVERY: 20 pp IN-HOUSE: 24 pp

**DONT FORGET THE ROLLS!** Slider Rolls: \$8 per dozen / Sandwich Rolls: \$12 per dozen

## MEAT CHOICES

Smoked BBQ Pulled Pork	Roasted Garlic & Herb Bone-In Chicken
Smoked BBQ Bone-In Chicken	Marinated Boneless Chicken Breasts
Smoked BBQ Boneless Chicken Breasts	Italian Sausage w/ Peppers & Onions

## DELUXE MEAT CHOICES | +\$1 Per person

Smoked BBQ St. Louis Pork Ribs	Sliced Roast Beef w/ Au Jus
Smoked BBQ Beef Brisket	Chicken French
Smoked Chicken Wings	Chicken Parmigiana
	Chicken Marsala

## SIDE CHOICES

Baked Macaroni & Cheese	Potato Salad	Cajun or Buttered Corn
BBQ Beans w/ Pork	Italian Pasta Salad	Creamy Coleslaw
Garlic Mashed Potatoes	Tomato Cucumber Salad	Carolina Coleslaw
Salt Potatoes	Broccoli Raisin Salad	Sweet Cornbread
Baked Pasta Marinara	Tossed Garden Salad	
Macaroni Salad	Vegetable Medley	

A 15% Service Fee will be added for all events requiring buffet setup/breakdown services

Chef Service - \$100 for the first hour / \$50 ea additional hour

Waitstaff - \$75 for the first hour / \$40 ea additional hour

Wire chafing dishes and Sterno Packages are available for purchase at \$25 per set (yours to keep)

## A LA CARTE

The below a la carte pricing applies for pick up only.  
Plates, utensils, cutlery kits & napkins available for \$1 per person

### MEATS

	HALF (Serves 10)	FULL (Serves 20)
Smoked BBQ St Louis Pork Ribs (Single Bone)	75 (2.5 racks / 30 ribs)	140 (5 racks / 60 ribs)
Smoked BBQ Beef Brisket	75 (3 lb)	140 (6 lb)
Smoked or Regular Chicken Wings	75 (50 pc)	140 (100 pc)
<i>Served with celery &amp; blue cheese</i>		
Sliced Roast Beef w/ Au Jus	75 (3 lb)	140 (6 lb)
Smoked BBQ Pulled Pork	60 (3 lb)	110 (6 lb)
Smoked BBQ Bone-In Chicken	60 (20 pcs)	110 (40 pcs)
Smoked BBQ Boneless Chicken Breasts	60 (20 - 3 oz pcs)	110 (40 - 3 oz pcs)
Roasted Garlic & Herb Bone-In Chicken	60 (20 pcs)	110 (40 pcs)
Marinated Boneless Chicken Breasts	60 (20 - 3 oz pcs)	110 (40 - 3 oz pcs)
Italian Sausage w/ Peppers & Onions	60 (30 - 2" pcs)	110 (60 - 2" pcs)
Chicken French, Parmigiana or Marsala	65 (20 - 3 oz pcs)	120 (40 - 3 oz pcs)
58 Main Specialty Sheet Pizza w/ 1 Topping	---	40 (32 slices)
<i>BBQ or Sweet Marinara</i>		

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### SIDES

	HALF (Serves 10)	FULL (Serves 20)
Baked Mac & Cheese	50	90
Baked Pasta Marinara	50	90
Italian Pasta Salad	50	90
BBQ Beans with Pork	35	55
Salt Potatoes	35	55
Garlic Mashed Potatoes	35	55
Macaroni Salad	35	55
Potato Salad	35	55
Carolina Coleslaw	35	55
Creamy Coleslaw	35	55
Broccoli Raisin Salad	35	55
Tomato Cucumber Salad	35	55
Vegetable Medley	35	55
Cajun or Buttered Corn	35	55
Tossed Garden Salad	35	55
Sweet Cornbread	35	55
Bleu Cheese & Celery	15	25

## APPETIZERS | \$5 per person; 20 person minimum per selection

Cheese, Crackers & Pepperoni

Fresh Fruit Platter

Fresh Vegetable Platter

Buffalo Chicken Wing Dip

Spinach Artichoke Dip

Meatballs Marinara

Swedish Meatballs

Pulled Pork Egg Rolls

Buffalo Chicken Egg Rolls

Potato Skins w Cheddar Cheese

*Choice of Pork or Bacon*

### ASK ABOUT OUR SANDWICH PARTY PLATTERS!

Regular: \$90    Large: \$140  
Serves 8-10    Serves 16-20

Your choice of club sandwiches, French bread-style or garlic herb wraps served with a delicious assortment of sliced turkey, roast beef, ham, tuna salad or chicken salad topped with lettuce, tomato, cheese and mayonnaise.

*(Club Sandwiches choose white, wheat or rye bread)*

### ADD YOUR FAVORITE BBQ SAUCE!

Mild Buffalo	Garlic Hot
Medium Buffalo	Sticky Sweet
Hot Buffalo	Hot & Sweet
Mild BBQ	Habañero
House BBQ	Buffalo Garlic
Chipotle BBQ	Parmesan
Cajun BBQ	58 Main Famous
Garlic Parmesan	Bleu Cheese Dressing

1 Bottle: \$8    2 Bottles: \$15    1 Gallon: \$50

In order to ensure you and your guests can enjoy a well organized event we must ask that we both adhere to the following catering policies:

- 1) Deposit:** A 25% deposit (may) be required at booking. The remaining balance may be paid with a credit card (1) week prior to your event or with cash upon delivery/services on the day of the event
- 2) Cancellation:** All deposit monies are nonrefundable
- 3) Lead Time:** After the event has been booked, please give a final guest count and catering choices (1) week prior to the event
- 4) Taxes:** All applicable state and local taxes will be paid by the client. If your organization is tax exempt, we must receive the tax exempt certificate at the time of booking
- 5) Leftover Food:** No leftover food will be permitted to leave our premises from a catered event due to health code regulations. No food or beverages may be brought into our restaurant
- 6) Beverage Service:** New York State regulates all alcoholic beverage sales and services. We reserve the right and responsibility to ID any guest as well as refuse service based on our discretion
- 7) Decorations:** Set up and clean up are the client's responsibility. Certain decorations are not permitted including but not limited to confetti, sparklers and open flames

**\*\*Please confirm all catering specifications and changes directly with our catering manager. No changes are guaranteed from email, text or voicemail.**

## CATERING MENU

# 58 MAIN



## BBQ & Brew

58 N. MAIN STREET BROCKPORT, NY 14420 • 585.637.2383

OR EMAIL US: [58main@gmail.com](mailto:58main@gmail.com)

### BOOK YOUR NEXT PARTY WITH US

WEDDINGS AND REHERSALS

HOLIDAYS

OFFICE PARTIES

TAILGATE PACKAGES

GRADUATIONS

BRIDAL AND BABY SHOWERS

BIRTHDAYS

PIG ROASTS

ANNIVERSARIES

CHICKEN BBQ

Fresh, quality meals along with exceptional service from our experienced staff will ensure a worry free event and 100% satisfaction for you and your guests.

All of our dry rubs & most of our sauces are **Gluten Friendly!**

**\*Please inform us of any food allergies you or your guests may have\***