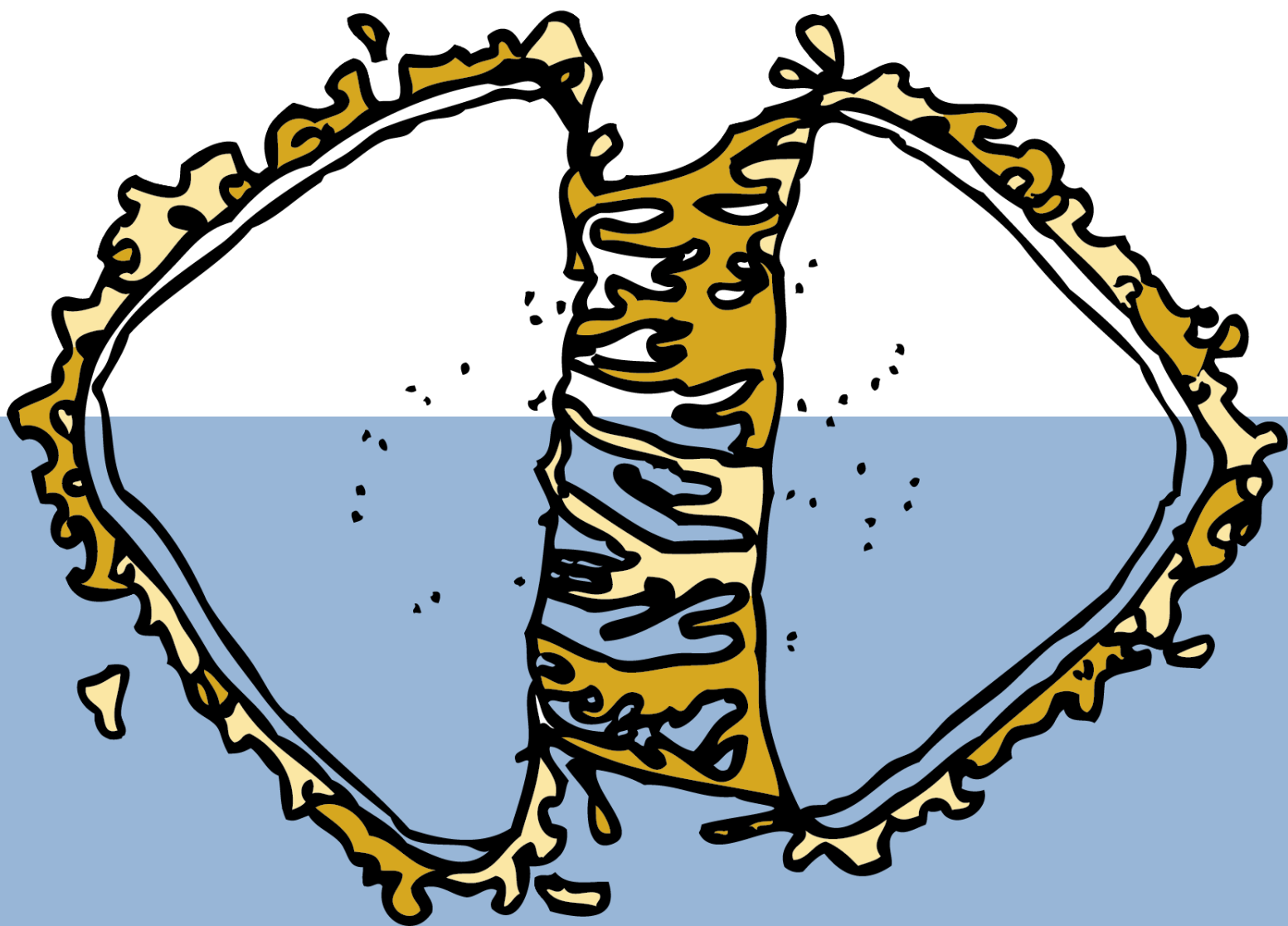


SPEAKCHEESY'S HOPTIMIST

cateri n g a n d b o o k i n g s
a t R o m e C i t y
B r e w i n g C o m p a n y





Speakcheesy Catering Overview

For all catered events we bill in two invoices with 50% down and the remainder due at the close of the event.

All catering events include an hour of setup/breakdown time plus two and a half hours of service. If you need a longer service time please ask Hillery to quote you on time!

We require a \$200 minimum food purchase for any events private or semi private booked at the brewery. We will gladly work with you to make sure that your menu is versatile, well stocked, appropriate for your sized group, and within your budget.

For any totally open groups we do offer specialty trays a la cart to make feeding your group a breeze.

In addition to our minimum we charge an 18% percent gratuity on all events and of course, Georgia sales tax.

We source as much local produce as possible, and we make everything fresh daily, including our unique cheese blends.

Grilled cheeses: Our sandwiches and trays are made to order. Our gourmet grilled cheeses are made in small batches and cut into fourths. We have over 20 grilled cheese sandwiches and offer a rotating seasonal menu. We can discuss pricing on a custom menu, or you can choose sandwich options from our menu of the week.

Ask about scheduling a tasting!

Pricing and Ordering Structure

Smoked Pork Mini Tacos:

Our locally famous Smoked pork tacos, but in miniature form! Sold by the taco for \$1.25 each. Your guests wont be able to get enough of these savory, sweet, unique tacos...and they are adorable to boot.

Pork Rinds and Beer Cheese build your own Nacharrones Bar:

\$65 gets you a hot tray of our house made beer cheese and a refillable tray of our house fried pork rinds. Comes with sour cream, salsa, and green onions for topping and dipping.

Hillery's Roasted and Fried Wings (catering only option):

.75 a wing, we suggest at least two per attendee. Wings can come in our mild buffalo, spicy buffalo, or asian inspired kickin' citrus.

Wings are served with a bowl of our house made ranch for folks to portion out and dip their wings in.

Queso Big Dippa:

Our signature spinach and artichoke Pop-Eye Speakcheesy cheese blend grilled inside of two tortillas to make the perfect tangy and creamy quesadillas priced at a \$4 per quesadilla (each has four single servings) and served with a bowl of our house made ranch for folks to portion out and dip in.

Specialty Trays:

Herb Cream Cheese Stuffed Pepperoni Bites: Sold by the tray, \$85 a tray and includes 75 single servings). These can be priced out a la carte to provide the exact amount, larger or smaller that your sized group needs.

Wedge Caesar Salad Bacon Bites: bite-size wedge salad with iceberg lettuce, bacon, tomato, and a creamy Caesar dressing drizzle (sold by the tray, \$85 and includes 75 single servings). These can be priced out a la carte to provide the exact amount, larger or smaller that your sized group needs.

Mini Bacon Herb Cheese Balls: bite-sized mini cheese balls, rolled in fresh chopped bacon bits, and served on a toothpick for ease (these are sold by the tray, \$85 a tray and includes 75 single servings). These can be priced out a la carte to provide the exact amount, larger or smaller that your sized group needs.

Not seeing something you love from our menu? Hillery can quote out a la carte servings of almost any of our menu items for your group.

All you have to do is ask!

Pricing and Ordering Structure

Brunch Catering Options:

French Toast Sticks and Hot Maple Syrup:

\$5 a person gets you six sticks per serving of our fresh made and hot held sweet, cinnamony french toast and a hot bowl of Pure 100% Maple Syrup.

Scrambled cheese eggs for the whole group:

\$1.25 per person gets you a hot held tray of our whipped, creamy and cheddary cheese eggs.

Creamy Cheese Grits:

Grab a whole pan of Hillery's creamy, cheese grits for just \$2.50 a person. We'll keep 'em warm, fluffy, and fresh till they are gone!

Bitesized Waffelotta Cheddars:

Our Waffelotta Cheddar, a scrambled egg, bacon and grilled cheese made on two sweet Belgian Waffles and served with a bowl of our house infused jalapeno maple syrup for portioning out and dipping. \$2 for each bitesized morsel.

Chaffle and gravy:

One of our low-carb staples and a savory crowd pleaser. Unique sausage gravy and a chaffle bisque (two quarters of a waffle) for \$3.50 a person. Folks can serve themselves and we'll keep it hot and ready to go buffet style refilling the gravy and chaffles to meet your order.

Keto Cheesy Cauliflower Grits:

For \$3.50 a person you can serve up Hillery's delectable low-carb, buttery and cheesy cauliflower grits to your crowd of brunchers. This special recipe is one of a kind and unique to Speakcheesy's Hoptimist. Your mind might just be blown at their "grittiness"!

Bacon by the slice:

\$1 each piece. Can be served crunchy, soft, or half and half for folks to serve themselves.

Grilled cheese Pricing:

- \$8 per head for just the sandwich.
- \$9.50 per head for a 1/2 sandwich, soup/side or dessert combo and our hand-seasoned chips. (This can be served buffet style.)
- \$12 per head for a full sandwich, soup or side, and our hand-seasoned chips. (The choice of sides excludes specialty trays or desserts.)

Sides:

- *Creamy Tomato Basil Bisque*
- *Three Bean Chili*
- *Crunchy Coleslaw* (served buffet/family style and priced in the per-head format)
- *Floyd County Famous Pasta Salad*
- *Grilled three-cheese Mac and Cheese*

Specialty Grilled Cheese Sandwich Choices

Some of our crowd-pleasers and most popular sandwiches are the Buffalo Gal, Italian Mobster, The Pop-Eye, and of course the Triple X.

VEGETARIAN SANDWICHES:

TRIPLE X

Our classic grilled cheese and as basic as we get. We've blended three hard hitters for melt and flavor: gruyere, cheddar, and Mozzarella.

FLORETTE

Broccoli and cheddar soup style grilled cheese. All the flavor of momma's broccoli and cheddar soup stuffed between two delightfully toasted pieces of bread.

HIT OR SWISS

Buttery grilled baby Bella mushrooms and onions blended into tangy swiss cheese.

THE POP-EYE

Top secret spinach and artichoke grilled cheese with tangy Parmesan and melty Mozzarella.

BONNIE & CHIVE

Loaded baked potato grilled cheese. Chopped bits of baked potato, chopped chives, cream cheese, and cheddar make this one hearty grilled cheese sandwich.

WHITE LIGHTNING

White pizza, Alfredo style grilled cheese with melty mozzarella, tangy parmesan, and Italian herbs.

BLACKJACK MAC

Southern-Style Macaroni and cheese stuffed grilled cheese sandwich with a touch of fresh cracked black pepper.

BLOODY MARY

If tomato soup and grilled cheese had a baby it would be the Bloody Mary. Oven-roasted tomatoes, blended with parmesan, romano, extra sharp cheddar, and spices for that perfect tomato soup flavor.

POLKA PIM CHE

Our super secret recipe (don't ask cause we won't tell!) for our southern style pimento cheese grilled cheese.

Specialty Grilled Cheese Sandwich Cont.

ARTICHOKE YA

Sliced and marinated artichoke hearts and crushed red pepper, blended into cream cheese and mozzarella.

DILL WITH IT

Crunchy dill pickle chips smothered in sharp cheddar.

AL CAPESTO

The sandwich that started our whole food truck concept. Tangy feta cheese, melty mozzarella blended with fresh green basil pesto.

MEAT SANDWICHES:

ARSONIST

Brown sugar candied applewood smoked bacon smothered in chipotle cheddar.

CREMME FATALE

Jalapeño popper style grilled cheese with chopped cream cheese stuffed jalapeños, bacon crumbles, and cheddar cheese.

BONEYARD BOBBER

Chopped bacon, dried cranberries, chopped kanzi apples, and a touch of nutmeg blended into an extra sharp cheddar.

ITALIAN MOBSTER

Toasted pepperoni blended into melty mozzarella cheese.

BLIND TIGER

Smoked pulled pork and cheddar, doused in a sweet whiskey BBQ sauce.

BUFFALO GAL

Chopped grilled chicken smothered in our homemade mild buffalo sauce and blended with sharp cheddar cheese.

TEXAS HOLD'EM

Sautéed fajita seasoned chicken with red, yellow, and green peppers blended into mozzarella.

RUSTY DIPPER

Grilled chopped chicken salad with toasted walnuts and dried cranberries, smothered in smoked gouda.

HOLY GRAIL'D

Savory patty melt style grilled cheese with marinated crumbled beef and cheddar.