

MILLWORKS BREWERY  
— THE —  
**WATERSHED**  
GOOD FOOD — PUB — CRAFT BEER  
CAMP HILL, PENNA

Thank you for your interest in our private party and events room. Here at The Watershed Pub, we do not have a room rental fee and no deposit is required. We only ask that your party adhere to a minimum spend amount for the room's usage.

Sunday and Saturday day parties have a \$400 minimum. Wednesday & Thursday evening parties have a \$600 minimum. Friday and Saturday evening parties have a minimum of \$800. This simply means that the total amount of the final bill, with all food and beverages combined, meets this minimum.

### **Dining Space**

The Watershed Pub offers our second-floor dining room with a personal bathroom for your guests. Overlooking our downstairs foyer and bar area, this open space allows for a sit-down dinner or a mix and mingle event. Seating allows for up to 40 guests.

### **Food**

We are pleased to provide our guests with several different buffet options that will cater to your food needs. All menu items will be ordered two weeks prior to the event. You will choose the time that your food will be served, and you will have a dedicated server, or servers, that are only waiting on your guests for the time of the event.

### **Drinks**

These servers are also dedicated to guests to take all drink orders, both alcoholic and non-alcoholic, bringing the drinks directly to your guests. All beverages will be added to the final bill. Separate checks for alcoholic drinks are on a case-by-case basis or depending on the number of guests in the event.

To view a current beer, wine, and artisan cocktail list please visit our website at [thewatershed.pub](http://thewatershed.pub)

Thank you very much for considering The Watershed Pub for your event. To ask questions, discuss details, or to book the room, please email us at [info@thewatershed.pub](mailto:info@thewatershed.pub)

We appreciate your potential business!



**Note:** All details must be finalized at least one week prior to the event. We ask for a credit card at the time of booking. This card will not be charged, however, there will be a \$200 charge to the card if you cancel your event within two weeks or do not show up for the event. All parties are subject to a 20% service charge.

## Buffet Menu

Each platter serves approximately 8 guests

### SMALL PLATE PLATTERS

**Raw Chesapeake Bay Oysters** \$60

2 dozen oysters served with lemon, house fermented hot sauce and pink peppercorn mignonette

**Blue Crab Dip** \$48

Maryland blue crab, white wine, Philadelphia cream cheese, house made bay spice, shallots, toasted bread

**Crab Imperial Fries** \$50

Fresh house cut local potatoes, creamy crab dip, fresh picked Maryland crab, house bay spice

**Root Vegetable Chips** \$18

Beet and sweet potato chips, balsamic reduction, shaved local romano

**Bay Fries** \$15

House cut fries tossed in house bay seasoning

**Garbanzo Bean Salad** \$15

Garbanzo beans, bell pepper, red onion, scallion, parsley, cilantro, carrots, lemonette

### SALAD PLATTERS

**Arugula Salad** \$23

Arugula, shaved radish, shredded carrots, white balsamic dressing

**Pear and Radicchio Salad** \$39

Asian pear, shaved radicchio, arugula, scallion, toasted walnuts, Camelot Valley feta, lemonette, jalapeño honey

**Caesar Salad** \$36

Romaine lettuce, buttered brioche croutons, shaved local romano, white anchovy, house made classic Caesar dressing

### HANDHELDS

**8 Half Watershed Cheeseburgers** \$52

Wood grilled USDA prime local beef patty, raw milk sharp cheddar, sauce gribiche, butter lettuce, organic tomato, shaved red onion, Sandi's whole wheat brioche bun

**8 Half Spicy Chicken Sandwiches** \$45

Buttermilk fried chicken, house made hot seasoning, black pepper garlic aioli, lettuce, tomato, onion, brioche bun

**12 Grilled Shrimp Tacos** \$50

Black bean pico, harissa aioli, shaved radish, micro cilantro

## ENTREE PLATTERS

Available after 4pm

### **Bacon Carbonara** \$78

squid ink trumpet pasta, house bacon lardons, cheddar sauce, spinach, lemon zest, cured egg yolk, grilled chicken

### **Shrimp & Grits** \$90

wood-grilled head on shrimp, cheddar grits, tomatoes, spinach, poblano peppers, roasted red pepper beurre blanc, pickled peppers, cilantro

### **Long Island Swordfish Loin** \$110

wood grilled line-caught swordfish, stone ground raw milk cheddar polenta, wilted kale, tomatoes, roasted kennett square mushrooms, malt vinegar beurre blanc.

### **Beef Short Rib** \$125

smoked grass fed local harvest beef short rib, whipped parsnips, horseradish, mustard glazed broccoli rabe, natural jus

## DESSERTS

### **Gluten Free Cast Iron Brownie** \$20

our classic cast iron brownie, super sized. served with whipped cream, candied walnuts and salted caramel

### **Hot Spiced Doughnuts** \$7

half a dozen house fried cinnamon sugar doughnut holes, chocolate, caramel, and chai creme anglaise dipping sauces

### **Fox Meadows Sustainable Ice Cream** \$7

two scoops of seasonal fox meadows ice cream. flavor selection can be made day of event

## DRINKS

### **Soft Drinks**

all soft drinks are included in the price of the platters. we offer coke products, lemonade, and iced tea.

### **Alcoholic Drinks**

we offer a full bar of beer, wine, and spirits. all of our beer is proudly made by The Millworks and our wine and spirits are all sourced from pennsylvania wineries and distilleries. alcohol menus will be provided for your guests



Prices and Item Availability Is Subject To Change At Anytime