



149 W Main Street . Lancaster, OH
alehouse1890@gmail.com | 740 277 6053

www.alehouse1890.com

APPETIZERS

Vegetable Display | \$3.²⁵ per guest

Mediterranean Platter | \$4.²⁵ per guest

Fruit, Cheese, & Cracker Display | \$3.⁹⁵ per guest

Upgrade to a charcuterie & Gourmet Cheese Selection OR ad a wheel of Warm Brie | Market Price

SHRIMP COCKTAIL

25 / \$45.⁰⁰ 50 / \$90.⁰⁰ 75 / \$135.⁰⁰

BACON & BLEU STUFFED MUSHROOMS

40 / \$82.⁰⁰ 80 / \$164.⁰⁰ 120 / \$246.⁰⁰

BRUSCHETTA CLASSICO

40 / \$64.⁰⁰ 80 / \$128.⁰⁰

MEATBALLS NEW ORLEANS

50 / \$55.⁰⁰ 75 / \$71.⁵⁰ 100 / \$110.⁰⁰

HERB CROSTINI

50 / \$67.⁰⁰ 100 / \$135.⁰⁰ 150 / \$199.⁰⁰

ALE HOUSE PRETZEL BITES

50 / \$52.⁵⁰ 75 / \$78.⁵⁰ 100 / \$105.⁰⁰

MINI SLIDERS*

BBQ pulled pork with crispy onion straws

AND

Shaved prime rib with thin sliced red onion and horseradish cream

24 / \$70.⁸⁰ 48 / \$141.⁵⁰ 72 / \$212.⁵⁰

**one style sold /24*

APPETIZERS (Continued)

CHIPS & DIP

House-made Lattice Chips
with French Onion or Ranch Dip

\$1.⁸⁵ / per guest

TARTLETS

Bite size phyllo cups filled with choice of one:

Buffalo Chicken - Brie & Fig - Three Cheese Spinach

90 / \$148.⁵⁰ 180 / \$297.⁰⁰ 270 / \$405.⁰⁰

SALADS

CLASSIC / \$3.⁹⁵ *per guest*

CAESAR / \$4.²⁵ *per guest*

SPRING KALE / \$4.⁵⁰ *per guest*

SPINACH & PEAR / \$4.⁵⁰ *per guest*

ENTREES

Please limit your selection to two entrees.

**All entrées come with appropriate sides and non-alcoholic beverage service*

GRILLED CHICKEN

Char-grilled chicken breast brushed with an herb infused olive oil

\$18.⁹⁵

CHICKEN MARSALA

Pan seared chicken breast served in a classic marsala wine sauce with sautéed mushrooms.

\$20.⁹⁵

CHICKEN SAINT CROIX

Grilled chicken breast topped with a rich and creamy alfredo sauce,
finished with crisp bacon and green onions.

\$20.⁹⁵

LASAGNA CLASSICO *(10 order minimum)*

Layers of cheese and our house seasoned ground beef served in a pool of marinara.

\$18.⁹⁵

PRIME RIB *(minimum of 10)*

Prime rib seasoned with our house rub and served at a tender medium.

\$28.⁹⁵

FILET

A 6oz filet served with a rich rosemary demi-glaze.

\$36.⁰⁰

GRILLED SALMON

Char-grilled Norwegian salmon brushed with house-made caper butter
served with rice and green bean almondine.

\$24.⁹⁵

ENTREES

PORK MEDALLIONS *(minimum of 10)*

Pork tenderloin medallions with rosemary au jus topped with whole grain mustard.

\$20.⁹⁵

ROAST BEEF

Shaved roast beef cooked to a delicate medium
served in a rich burgundy demi glaze

\$19.⁹⁵

**Kids Menu, Vegetarian, Gluten Free & dietary restrictions may be accommodated upon request*

DESSERTS

(Individually plated servings)

CHEESECAKE \$5.⁹⁵

CARROT CAKE \$6.⁵⁰

CRÈME BRULEE \$6.⁹⁵

DOUBLE CHOCOLATE BROWNIE \$5.⁵⁰

BITS AND PIECES:

(Assorted Snack Size Sweets)

MIXED MINI CHEESECAKE BARS

35 / \$68.²⁵ 70 / \$136.⁵⁰ 105 / \$204.⁷⁵

SWEETS TRAY

\$3.⁹⁵ / per guest

OUTSIDE DESSERTS \$2 / per guest

*** Pricing on banquet menu is subject to change without notice***

ALE HOUSE 1890

RESTAURANT & BAR

BAR OPTIONS

\$40 BAR SET-UP FEE

Choose from the following bar service options.

OPEN BAR: Host responsible for all beverages served.

CASH BAR: Guests can purchase their own alcoholic beverages.

MODIFIED BAR: Host sets a predetermined limit, once that limit is met, the bar reverts to a cash bar.

NO BAR: Host would not like to have a bar available.

NON-ALCOHOLIC BEVERAGE SERVICE

Includes coffee, soft drinks and iced tea. All refillable for the duration of the party.

\$3/guest based on guest count in advance.

*** Pricing on banquet menu is subject to change without notice***