

**HOST  
YOUR NEXT  
PARTY**

the pour house catering menu

**HERE**

**THE pour  
house**  
a BETTER BEER BAR

## bar options

### CASH BAR

All guests order through the server and pay individually.

### OPEN BAR

All drinks are put on one tab and paid at the end.  
A 20% gratuity will be added to the bill.

### CUSTOM

Customize a bar package to accommodate your taste and budget.

## SMALL BITES

\$140 (pricing based on 25 people) or \$80 half serving

**PIEROGIES** (40 pieces)  
topped with onions and sour cream

**PIGS IN A BLANKET** (40 pieces)  
all beef dog wrapped in flaky puff pastry

**PRETZEL BITES** (80 pieces)  
smoked cheddar and ale cheese sauce

**HOUSE NACHOS** (1 platter)  
roasted tomato salsa, sour cream, onions,  
white cheddar cheese

### GRAZING BAR

\$180 (pricing based on 25 people)  
or \$100 half serving

**ROASTED GARLIC HUMMUS**  
warm pita

**CURED MEAT & CHEESE BOARD**  
spicy capicola, aged prosciutto, cheddar cheese,  
pepper jack cheese with lager mustard  
and assorted crackers

**SEASONAL VEGETABLE CRUDITE**  
ranch dip

**CHIPS & DIP**  
roasted long hot pepper dip  
with feta cheese and fried pita chips

### SIGNATURE WINGS BAR

\$200 (pricing based on 20 people)  
or \$110 half serving

**SMOKED PORTER** (50 ea)  
porter infused house-made bbq

**KOREAN** (50 ea)  
spicy soy, sesame seeds and scallion

**HOT & HONEY** (50 ea)  
signature sauce

**BUFFALO** (50 ea)  
traditional sauce

## buffet packages

### STANDARD [1] \$400 (pricing based on 25 people)

choice of 1  
wing platter

**SMOKED PORTER** (50 ea)  
porter infused house-made bbq

**KOREAN** (50 ea)  
spicy soy, sesame seeds and scallion

**HOT & HONEY** (50 ea)  
signature sauce

**BUFFALO** (50 ea)  
traditional sauce

choice of 2

**PIEROGIES** (50 ea)  
topped with onions and sour cream

**PIGS IN A BLANKET** (50 ea)  
all beef dog wrapped in flaky puff pastry

**PRETZEL BITES** (100 ea)  
smoked cheddar and ale cheese sauce

**HOUSE NACHOS** (2 platters)  
roasted tomato salsa, sour cream,  
onions, white cheddar cheese

choice of 1 salad

**MEXICAN CHICKEN CAESAR** (2 platters)  
grilled chicken, black beans, tomatoes, onions,  
pepitas, tortilla "croutons," queso fresco, lime caesar

**BEER CAN CHICKEN** (2 platters)  
pulled chicken, grapes, toasted almonds, bacon,  
blue cheese, arugula, honey-red wine vinaigrette

### UPGRADE [2] \$600 (pricing based on 25 people)

choice of  
2 wings

**SMOKED PORTER** (50 ea)  
porter infused house-made bbq

**KOREAN** (50 ea)  
spicy soy, sesame seeds and scallion

**HOT & HONEY** (50 ea)  
signature sauce

**BUFFALO** (50 ea)  
traditional sauce

choice of 2

**PIEROGIES** (50 ea)  
topped with onions and sour cream

**PIGS IN A BLANKET** (50 ea)  
all beef dog wrapped in flaky puff pastry

**PRETZEL BITES** (100 ea)  
smoked cheddar and ale cheese sauce

**HOUSE NACHOS** (2 platters)  
roasted tomato salsa, sour cream,  
onions, white cheddar cheese

choice of 1 salad

**MEXICAN CHICKEN CAESAR** (2 platters)  
grilled chicken, black beans, tomatoes, onions,  
pepitas, tortilla "croutons," queso fresco, lime caesar

**BEER CAN CHICKEN** (2 platters)  
pulled chicken, grapes, toasted almonds, bacon,  
blue cheese, arugula, honey-red wine vinaigrette

choice of 2

**ROASTED GARLIC HUMMUS** (2 platters)  
warm pita

**DOMESTIC CHEESE PLATTER** (2 platters)  
lager mustard, crackers

**SEASONAL VEGETABLE CRUDITE** (2 platters)  
ranch dip

**WARM BUFFALO CHICKEN DIP** (2 platters)  
tri color tortilla

## buffet packages

### DELUXE [3] \$850 (pricing based on 25 people)

*includes...*

**MEXICAN CHICKEN CAESAR** (2 platters)  
grilled chicken, black beans, tomatoes, onions,  
pepitas, tortilla "croutons," queso fresco, lime caesar

**THAI-STYLE CALAMARI** (2 platters)  
hot and sweet tchili sauce, crispy peppers and onions

**OYSTERS ROCKAFELLER** (50 ea)  
mignonette sauce

**SIGNATURE WINGS BAR** (50 ea)  
smoked porter, korean, hot & honey and traditional buffalo  
served with crisp celery and signature bleu cheese dip

**SHAVED BEEF RIBEYE** (50 buns)  
horseradish cream, mini toasted brioche buns

## à la carte

**BUFFALO CHICKEN FLATBREAD** \$8 per person  
buffalo-blue cheese sauce, chicken,  
smoked mozzarella, celery leaves, crumbled blue

**POUR HOUSE CHILI** \$3 per person

**SWEET POTATO FRIES** \$3 per person

**HUMMUS** \$7 per person  
warm pita, carrot, cucumber chips

**THREE CHICKEN TENDERS** \$5 per person  
honey mustard dipping sauce

**ZIPPY CHICKEN** \$9 per person  
grilled chicken, toasted brioche, roasted tomato salsa,  
avocado, pepper jack, romaine and spice aioli

**ALL AMERICAN BURGER** \$10 per person  
yellow cheddar, raw onion, shredded lettuce,  
secret sauce, crispy onion straws

**FRESH SHUCKED OYSTER** \$2 ea  
featured oyster of the week with mignonette sauce

**FUDGE BROWNIE PLATTER** \$4 per person  
whipped cream

## Oyster & Raw Bar

ask about our raw bar selection  
**OYSTERS & LITTLE NECKS**  
*fresh shucked | market price*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# THE **pour** HOUSE

Speak with our event coordinator and start making plans for your next party



116 n. pottstown pike • exton, pa

**INQUIRE ONLINE**  
or  
call 610-280-7900



124 haddon ave • westmont, nj

**INQUIRE ONLINE**  
or  
call 856-869-4600

parties available SUN-THU day or night

