

PUDDLERS

KITCHEN & TAP

EATS • BEER • SPIRITS



EVENTS MENU & INFO

3 DeKalb St, Bridgeport, PA 19405

OVERVIEW

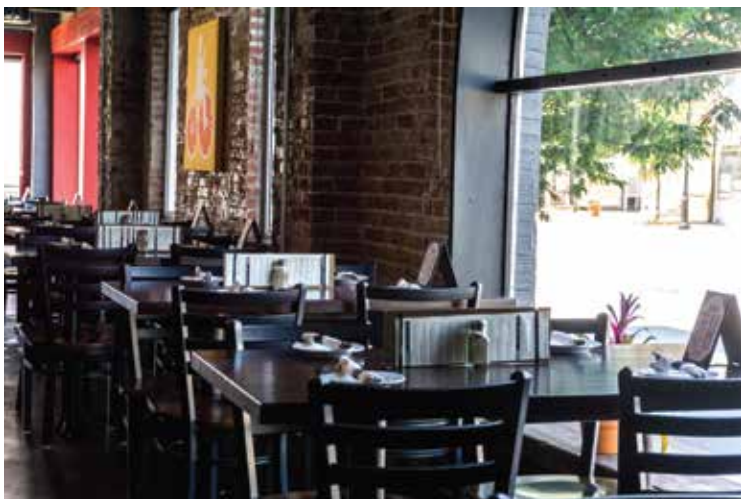
THE VENUE

WITH AMPLE ROOM FOR GUESTS TO MINGLE, OUR SPACE IS DESIGNED TO PROVIDE A RELAXED AND ENJOYABLE ATMOSPHERE FOR EVERYONE. OUR EVENT STAFF WILL ENSURE THAT YOUR EVENT RUNS SMOOTHLY FROM START TO FINISH.

SEMI-PRIVATE AND FULLY PRIVATE SPACE AVAILABLE, INCLUDING OUR SECOND FLOOR WITH ITS OWN BAR

PRIVATE

FULL UPSTAIRS UP TO 150 OR 100 SEATED OR RESTAURANT BUYOUT UP TO 300 OR 250 SEATED



SEMI-PRIVATE

A RESERVED AREA ON THE 2ND FLOOR UP TO 60 GUESTS



SEMI-PRIVATE

RESERVED SPACE UP TO 60 OR BEER GARDEN BUYOUT UP TO 150
AVAILABLE MAY-NOVEMBER



WE'RE NOT JUST CRAFT BEER

WHILE IT'S NO SECRET WE'RE FANS OF LOCAL CRAFT BEER, OUR BARS ARE FULLY STOCKED WITH PA WINE, LIQUOR, HARD SELTZERS AND HARD CIDER INCLUDING: STATESIDE VODKA, BLUECOAT GIN, STOLL & WOLFE WHISKEY, BLUEBIRD DISTILLING SPIRITS, & MUCH MORE!



MENU

APPETIZERS

PORTIONED TO SERVE 25 GUESTS PER ORDER

SPICY POPCORN SHRIMP \$125

FRIED BREADED POPCORN SHRIMP TOSSED IN OUR SRIRACHA AIOLI (OR ASK FOR AIOLI ON THE SIDE)

V GF FRIED RAVIOLI \$95

BREADED ITALIAN CHEESE RAVIOLI FRIED, TOSSED WITH GRATED PARMESAN CHEESE AND FRESH PARSLEY, SERVED WITH WARM MARINARA SAUCE

V GF SWEET POTATO FRIES \$55

FRIED SWEET POTATO FRIES, SERVED WITH A VANILLA HONEY CRÈME

V+ WITHOUT HONEY CRÈME

V+ V GF FRENCH FRIES \$40

V+ GF TORTILLA CHIPS + PICO + GUAC \$95

GF BRUSSELS SPROUTS \$125

CHARRED WITH CRISPY PORK BELLY, PARMESAN CHEESE AND LEMON OIL

V WITHOUT PORK BELLY

V+ WITHOUT PORK BELLY & PARMESAN

V+ V PRETZEL BITES \$70

SERVED WITH IPA MUSTARD

V HOUSE SALAD \$35

MIXED GREENS, CUCUMBERS, TOMATOES, RED ONIONS, AND CHOICE OF DRESSING ON SIDE (RANCH, CAESAR, BALSAMIC VINEGAR, RED WINE VINAIGRETTE, OR BLUE CHEESE)

ADD GRILLED CHICKEN \$30

V+ WITH BALSAMIC VINEGAR

GF WITH CROUTONS ON THE SIDE

V CLASSIC CAESAR SALAD \$35

ROMAINE LETTUCE, GARLIC HERB CROUTONS, PECORINO ROMANO GRATED CHEESE, CAESAR DRESSING ON THE SIDE.

ADD GRILLED CHICKEN \$30

V GF RAW VEGETABLE CRUDITÉ \$75

SERVED WITH CHOICE OF BLUE CHEESE OR RANCH DRESSING

V+ WITHOUT DIPS

V CLASSIC ITALIAN BRUSCHETTA \$100

CLASSICALLY PREPARED WITH FRESH TOMATOES, RED ONIONS, FRESH BASIL, GRATED PARMESAN, OLIVE OIL AND BALSAMIC SERVED WITH TOASTED GARLIC CROSTINI

GF CLASSIC SHRIMP COCKTAIL \$195

MEDIUM SIZE SHRIMP SERVED WITH COCKTAIL SAUCE

HANDHELDS

PORTIONED TO SERVE 25 GUESTS PER ORDER

CHEESESTEAKS \$185

PHILLY STYLE BEEF OR CHICKEN STEAK MEATS SERVED WITH (MELTED AMERICAN CHEESE), AMERICAN CHEESE, FRIED ONIONS, CONDIMENTS, ITALIAN ROLLS

ADDITIONAL CHARGE FOR:

SAUTÉED MUSHROOMS \$30 • BACON \$45 • FRIED

GREEN PEPPERS \$30 • BANANA PEPPERS \$30 •

SWEET PEPPERS \$30 • MARINARA SAUCE \$25

EXTRA ROLLS \$10

BUFFALO CHICKEN SANDWICHES \$165

FRIED BUTTERMILK CHICKEN BREAST TOSSED IN OUR HOUSE MADE BUFFALO WING SAUCE, ON A SMALL POTATO BUN. SHREDDED LETTUCE, SLICED TOMATO, RED ONION, BLUE CHEESE DRESSING ON THE SIDE (NAKED CHICKEN BREAST AVAILABLE UPON REQUEST)

NASHVILLE HOT CHICKEN SANDWICHES \$150

FRIED BUTTERMILK CHICKEN BREAST TOSSED IN OUR HOUSE MADE NASHVILLE HOT SAUCE, ON A SMALL POTATO BUN. HOUSE MADE SWEET & TANGY COLE SLAW ON THE SIDE (NAKED CHICKEN BREAST AVAILABLE UPON REQUEST)

MENU AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE

V VEGETARIAN V+ VEGAN GF GLUTEN FREE

For the Gluten Free options, please keep in mind that all of our fried options are cooked in the same oil and might not be considered gluten free to those with celiac disease or other sensitivities.

MENU

COLD WRAP TRAY \$155

12 ASSORTED WHITE FLOUR TORTILLA WRAPS
CUT INTO THIRDS: 36 - 2 1/2" PIECES

SUGGESTED PRE-SELECTION

GRILLED CHICKEN RANCH, HONEY TURKEY, CRISPY CHICKEN CAESAR,
VEGETARIAN

WE ARE OPEN TO DISCUSS OTHER OPTIONS FOR WRAPS THAT MAY
NOT BE INCLUDED IN OUR SUGGESTION;
MODIFICATIONS MAY BE SUBJECT TO
ADDITIONAL CHARGE

V+ VEGGIE NO CHEESE

CHICKEN FINGERS \$120

SERVED WITH ESB BBQ SAUCE AND
HONEY MUSTARD

ENTREES

PORTIONED TO SERVE 25 GUESTS PER ORDER

GF SALMON \$295

SEARED AND BAKED SALMON TOPPED WITH A
WHITE WINE BUTTER SAUCE

ROAST BEEF \$225

SLICED TOP ROUND ROAST BEEF WITH
HOUSE-MADE GRAVY

ADDITIONAL CHARGE FOR:
5 LONG ROLLS CUT INTO 3 INCH PORTIONS \$10

CHICKEN PARM \$200

BREADED CHICKEN TOPPED WITH MARINARA
AND MELTED PROVOLONE CHEESE

V BAKED ZITI \$150

BAKED ZITI PASTA TOSSED WITH MARINARA
SAUCE, RICOTTA AND MOZZARELLA CHEESES

GF SUB GLUTEN FREE PASTA +\$20

V MAC N CHEESE \$150

GEMELLI PASTA TOSSED IN A HOUSE-MADE
CHEESE SAUCE

GF SUB GLUTEN FREE PASTA +\$20

V+ **GF** SAUTEED SEASONAL MIXED VEGETABLES \$110

V+ **GF** ROASTED RED BLISS POTATOES \$100

RED BLISS POTATOES TOSSED WITH GARLIC AND
HERBS, ROASTED TO GOLDEN BROWN

V ITALIAN PASTA SALAD \$60

GEMELLI PASTA TOSSED WITH TOMATO, RED
ONION, CELERY, BLACK OLIVES, PARMESAN
CHEESE AND ITALIAN VINAIGRETTE

GF SUB GLUTEN FREE PASTA +\$15

V WITH NO PARMESAN

V+ PASTA WITH MARINARA SAUCE \$45

GF SUB GLUTEN FREE PASTA +\$15

DESSERTS

CAKES ARE CUT TO 16 SLICES PER CAKE

V CARROT CAKE \$60

V TRIPLE LAYER CHOCOLATE CAKE \$70

V PETIT FOURS (72 PIECES) \$175

PERSONAL DESSERTS

GUESTS ARE WELCOME TO BRING
DESSERTS FOR SPECIAL OCCASIONS,
BIRTHDAY CAKES OR CUPCAKES,
CUSTOM COOKIES, ETC

WE ASK THAT GUESTS REFRAIN FROM
BRINGING ICE CREAM CAKES.

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PARTY PLANNING

CANCELLATION & REFUND

IF PARTIES CANCEL WITHIN 72 HOURS, THEY ARE STILL RESPONSIBLE FOR PAYING 25% OF THE FOOD COST ON THE BEO. IF POSTPONING THE EVENT, YOU WILL HAVE 90 DAYS TO RESCHEDULE THE EVENT WHICH MUST TAKE PLACE WITH IN 1 YEAR OF CANCELLED EVENT.

EVENT FEE

EVENT FEE IS A CHARGE TO HOST YOUR EVENT IN THE SPECIFIED LOCATION THAT WILL BE IDENTIFIED AS A PRIVATE, SEMI-PRIVATE ARE SHARED SPACE.

DECORATIONS

WE ENCOURAGE OUR HOSTS/GUESTS TO DECORATE AND PERSONALIZE THE SPACE FOR THEIR EVENT. BALLOONS, CENTER PIECES, ETC ARE WELCOME. HOSTS/GUESTS ARE ASKED TO REMOVE OR DISCARD THEIR DECORATIONS AT THE CONCLUSION OF THE EVENT.

NO MATERIALS, SUBSTANCES, OR ITEMS THAT MAY DAMAGE, CAUSE EXCESSIVE MESS, OR POSE A HAZARD TO THE PREMISES ARE ALLOWED. THIS INCLUDES, BUT IS NOT LIMITED TO, CONFETTI, GLITTER, ADHESIVES THAT DAMAGE WALLS OR FLOORS, GLUE, FLAMMABLE MATERIALS, OR ANY OTHER ITEMS DEEMED UNSUITABLE BY MANAGEMENT.

IN THE EVENT THAT ANY OF THESE POLICIES ARE IGNORED, A CLEANING FEE MAY BE CHARGED.

FOOD AND BEVERAGE MINIMUM

FOOD AND BEVERAGE MINIMUM IS THE REQUIRED AMOUNT TO SPEND ON FOOD AND BEVERAGES AT YOUR EVENT. THIS DOES NOT INCLUDE EVENT FEE, TAX AND GRATUITY. THE MINIMUM CAN BE SATISFIED ACROSS ALL PARTY GUEST TABS.

BAR OPTIONS

CONSUMPTION BAR

DRINKS GO ON HOST TAB, INCLUDING SOFT BEVERAGES- BASED ON CONSUMPTION.

CASH BAR

GUESTS PAY FOR THEIR OWN DRINKS. ALL GUEST TABS GO TOWARDS THE MINIMUM.

CONSUMPTION BAR WITH LIMIT

DRINK TICKETS, MONETARY LIMIT, OR SELECTIONS, SUCH AS: BEER, WINE, CIDER, SELTZERS AND CANNED COCKTAILS

REMAINING BALANCE POLICY

PAYMENT DUE AT END OF EVENT CASH OR CREDIT. BY SIGNING THE AGREEMENT, YOU AUTHORIZE THE VENUE TO USE YOUR CARD ON FILE TO CHARGE THE REMAINING BALANCE IF THE BALANCE IS NOT PAID AT THE CONCLUSION OF YOUR EVENT