SMALL BITES AND COLD HORS D'OEUVRES

$35 per person | Small Bites choose three

SMALL BITES STANDARD

- Boneless Wings
- Pretzel Bites
- Mojo Pulled Pork Sliders
- Caprese Skewers
- Pepperoni and Cheese Pizza
- Deviled Eggs
- Cheeseburger Sliders
- Cheese Board
- Pigs in a Blanket
- Coconut Shrimp

PREMIUM SUBSTITUTIONS +$2.50

- Shrimp Cocktail
- BBQ Lollipop Chicken Wings
- Charcuterie Board
- Traditional Bone-In Wings
- Conch Fritters
- Chicken Kabobs

COLD HORS D'OEUVRES

PRICES PER 50 PIECES

Avocado Crostini	$75.00
Bruschetta Crostini	$62.50
Roasted Red Pepper Garlic Hummus with Pita	$62.50
Shrimp Cocktail	$100.00
Caprese Skewers	$50.00
Watermelon Goat Cheese Skewers	$62.50
Deviled Eggs	$62.50
Antipasto Skewers	$92.50

NOT JUST A BREWERY

SCRATCH-MADE FOOD
Crafted with quality ingredients and a passion for flavor.

AWARD-WINNING BEER
Carefully brewed with purpose and poured with pride.

A HISTORIC DESTINATION
A one-of-a-kind experience in Vero Beach's 1926 power plant.

HOT HORS D'OEUVRES AND BAR PACKAGES

HORS D'OEUVRES PRICED PER 50 PIECES

Boneless Wings	$50.00
Pretzel Bites	$42.50
Cheeseburger Sliders	$150.00
Coconut Fried Shrimp	$87.50
BBQ Lollipop Chicken Wings	$92.50
Boursin Stuffed Mushroom Caps	$112.50
Chicken Satay	$112.50
Traditional Bone-In Wings	$75.00
Mojo Pulled Pork Sliders	$150.00
Pigs in a Blanket	$62.50
Conch Fritters	$87.50
Mini Crab Cakes	$125.00
Swedish or Italian Meatballs	$67.50

BAR PACKAGES 2026 | 2-HOUR MINIMUM

CRAFT BEER BAR

1st Hour	$18 per person
Each Additional Hour	$13 per person

Choice of four signature draft beers | Seasonal selections available

CRAFT BEER & WINE BAR

1st Hour	$20 per person
Each Additional Hour	$16 per person

Choice of two signature drafts | Robert Mondavi wines

OPEN BAR

1st Hour	$26 per person
Each Additional Hour	$21 per person

Two signature drafts, Robert Mondavi wines, premium liquor selection + mixers

Other formats: hosted on consumption, drink tickets, and cash bar.

• LET'S CELEBRATE LIFE AND BE ICONIC •

Packages | Reception | Bar

AMERICAN ICON BREWERY

CATERING MENUS

■ RED PACKAGE	$35
□ WHITE PACKAGE	$45
■ BLUE PACKAGE	$55

25-guest minimum. Groups of 20–24 may book with a $75 surcharge.

Choose two starters, two entrees, and two sides. Fountain drinks and iced tea included.

Add-ons:

Salad Bar	+$2.50 per person
Warm Rolls and Butter	+$2.50 per person
Dessert	+$5 per person

Don't see exactly what you're looking for? We can customize a menu to fit your event and needs.

All prices are subject to applicable sales tax and a 20% service fee. Tax and service fee do not count toward food-and-beverage minimums. Please advise us of dietary restrictions and allergies at least seven days before the event. A completely allergen-free environment cannot be guaranteed.

Rmorgantini@americaniconbrewery.com
772-934-4266 | 401-440-9011

RED PACKAGE

$35 per person

CHOOSE TWO STARTERS

Pigs in a Blanket
Cheeseburger Sliders
Boneless Wings
Pretzel Bites
Mojo Pulled Pork Sliders
Fresh Crudité Board

CHOOSE TWO ENTREES

Mojo Pulled Pork
Chicken Kabobs
Chicken Alfredo
Catch of the Day
Baked Ziti **(V)**
Quartered Roasted Chicken

CHOOSE TWO SIDES

Asparagus
Chef's Vegetable Medley
Green Beans
Brussels Sprouts
Baked Beans
Coleslaw
Garlic Mashed Potatoes
Roasted Potatoes
Mashed Sweet Potatoes
Baked Mac and Cheese
Cilantro Rice
Potato Salad

BEVERAGES

Fountain drinks
Iced tea

(V) Vegetarian

WHITE PACKAGE

$45 per person

CHOOSE TWO STARTERS

Deviled Eggs
Mojo Pulled Pork Sliders
Shrimp Cocktail
Caprese Skewers
Hummus Platter
Traditional Bone-In Wings
Coconut Shrimp
Cheese Board

CHOOSE TWO ENTREES

Maple Bourbon Glazed Salmon
Pork Marsala
Lemon Herb Chicken
Beef Kabobs
Peppered Steak
Chicken Piccata
Pasta Primavera **(V)**

CHOOSE TWO SIDES

Asparagus
Chef's Vegetable Medley
Green Beans
Brussels Sprouts
Baked Beans
Coleslaw
Garlic Mashed Potatoes
Roasted Potatoes
Mashed Sweet Potatoes
Baked Mac and Cheese
Cilantro Rice
Potato Salad

BEVERAGES

Fountain drinks
Iced tea

(V) Vegetarian

BLUE PACKAGE

$55 per person

CHOOSE TWO STARTERS

Shrimp Cocktail
BBQ Lollipop Chicken Wings
Watermelon Goat Cheese Skewers
Boursin Stuffed Mushrooms
Conch Fritters
Coconut Shrimp
Cheese Board
Charcuterie Board

CHOOSE TWO ENTREES

Short Rib
Crab Cakes
Maple Bourbon Glazed Salmon
BBQ Baby Back Ribs
Beef Tenderloin
Chicken Marsala
Wild Mushroom Ravioli **(V)**

CHOOSE TWO SIDES

Asparagus
Chef's Vegetable Medley
Green Beans
Brussels Sprouts
Baked Beans
Coleslaw
Garlic Mashed Potatoes
Roasted Potatoes
Mashed Sweet Potatoes
Baked Mac and Cheese
Cilantro Rice
Potato Salad

BEVERAGES

Fountain drinks
Iced tea

(V) Vegetarian