975 Warren Street

574-376-4445

Thank you for choosing Ledgeview Brewing Co. to cater your event! Chef Craig has multiple years of experience working events such as yours and can't wait to start planning for your big day. Whether it's a wedding, a graduation, or a business event; Ledgeview has you covered! After making your selections, give Abby a call at 574-376-4445 Wednesday-Sunday and she'll walk you through the process. Cheers!

Available Catering Options

Off Site

Pick up

We make all of your food and have it ready for you in appropriate sized containers here at the restaurant. You pick it up and take it back to your party. Please see attached price list if you're in need of catering equipment. We can also provide boxed lunch/dinner.

Cost: cost of food, tax, gratuity appreciated

Drop off

We make all of your food, pack it to go, deliver it to you in disposable containers, set it out for you, and then we leave. You hold any extra food and serve as you see fit. Please see attached price list if you're in need of catering equipment. We can also provide boxed lunch/dinner.

Cost: cost of food, tax, 18% gratuity for delivery with a $100 cap.

Catered Event

We make all of your food, bring it to your party site, set it up using our chafing equipment and fuel, maintain levels of food throughout your party, and at the end of event we break down and remove all equipment leaving area looking as it did before we arrived.

Cost: cost of food, tax, 18% gratuity, $15 per hour/per attendant

In house

Patio buy out (5 hours, does not include restaurant)

Cost: $1,500 minimum food and beverage spend any day, + tax, + 18% gratuity. $375 per extra hour. If minimum F&B spend is not met, the difference will be considered a space rental fee.

Restaurant buy out (5 hours, includes patio space)

Cost: $2,000 minimum F&B spend Wednesdays and Thursdays, $3,000 minimum F&B spend Sundays, $4,000 minimum F&B spend Fridays and Saturdays; + tax, + 18% gratuity. $1,000 per extra hour. If minimum F&B spend is not met, the difference will be considered a space rental fee.

Catering Menu

Amounts of food needed will depend on how many people are at your event and how many choices you wish to provide.
Abby will be happy to discuss and recommend amounts based on your choices.

Meats

Smoked Beef Brisket
Black Pepper Spice, Sliced to Order
½ pound – $12
1 pound – $23

Pulled Pork
Citrus-Brined Boston Butt, Smoked Low & Slow
½ pound – $9
1 pound – $18

Pulled Chicken
All dark meat, brined and spiced
½ pound - $9
1 pound – $18

Sliced Turkey
Marinated, spiced, and smoked
½ pound –$9
1 pound – $18

St. Louis Style Ribs
Dry-Rubbed, Glazed, Slow Smoked Over Cherry Wood
Sliced into individual ribs
Full Slab – $24

Sides

Green Beans|Vinegar Coleslaw
Ranch Potato Salad|Mac 'n Cheese|Smoked Baked Beans
Applesauce
By the Quart (serves 3-4) – $13

Green Salad - $2 per person

Desserts

Smoked Chocolate Chip Brownies
Serves 12 - $24

Seasonal Fruit Crisp
Spiced fruit, brown Sugar
Crumble
Serves 12 - $24

Beverages

Iced Tea and/or Lemonade (by the gallon)
Serves 16 - $16

Appetizers

Mac N Cheese Croquettes (in house events only)
$1 - each

Fried Ribs (in house events only)
$2 - each

Smoked Chicken Wings
$2 - each

Brisket Sliders
$2 - each

Chili Cheese Fries (in house events only)
$12 – Serves 4-5

Sweet Potato Nachos (in house events only)
$12 – Serves 4-5

Breads

Full Size Brioche Buns
$1.50 – each

Slider Buns
$.75 – each

Hawaiian Rolls
$10 – pk of 24

Equipment

Formal Plastic Dinner Plates
$.60 – each

Formal Plastic Dessert Plates
$.50 – each

Crystal Clear Plastic Cups
$.30 – each

Rolled Formal Plasticware (fork, knife, and spoon in paper napkin)
$.50 - each

Chafing Fuel (2 needed per Chafing dish stand)
$3 - each

Chafing Dish Wire Rack Stand
$7 - each

Disposable Serving Spoons and Tongs
$.70 - each