PRIVATE EVENTS

Cask Republic
New Haven
ABOUT: CASK REPUBLIC

While the vibe at Cask Republic is inviting and fun, our restaurant offers our guests serious chef-crafted American fare as well as creative interpretations of globally inspired dishes. The basic dining philosophy is creating comfort-inducing food using the highest quality ingredients and serving it in a comfortable and welcoming setting. Our food is an ever-changing array of delectable dishes composed of the freshest ingredients from the farm and sea. Our extensive beverage program offers a carefully curated selection of American & international beers, unique wine selections and a hand crafted cocktail menu utilizing house made ingredients.

Cask Republic serves as a festive, diverse gathering destination for the local community and surrounding neighborhoods. We are open in these areas for its charm, accessibility and most important, its people. As Cask Republic strives to become an integral part of these special communities, we pledge to provide our guests with a friendly experience that reflects the town’s hospitable and affable nature.

PRIVATE PARTY & SPECIAL EVENTS

Corporate or Private, Large or Small, Formal Dinners, Cocktail Receptions & Luncheons, Meetings, Business Lunches & Dinners, Birthdays, Reunions, Rehearsals, Wedding Receptions, Communions, Christenings, Bar/Bat Mitzvahs, Baby & Wedding Showers

ADDITIONAL MENUS

Wine, Beer, Scotch & Whiskey menus can be viewed on our website: www.caskrepublic.com

CONTACT: ANASTASIA HOWELL
GENERAL MANAGER
PHONE: 475.238.8335
EMAIL: AHOWELL@CASKREPUBLIC.COM
HORS D’OEUVRES by the dozen

$25 PER DOZEN (TWO DOZEN MINIMUM PER ITEM)

Seasonal Wings: 16 pieces per dozen ordered
Smoked Short Rib Meatballs: IPA BBQ glaze, crumbled blue cheese
Grilled Chicken Skewers: spicy cilantro aioli
Chickpea Fritters: red chimichirri
Vegetable Spring Rolls: cucumber ranch
Smokey Chicken Quesadilla: queso fresco, jicama slaw, chipotle aioli

$35 PER DOZEN (TWO DOZEN MINIMUM PER ITEM)

Shrimp Fritters: spicy aioli
Rotating Meat Empanadas
Baby Lamb Pastrami Rueben’s: caramelized onions, white cheddar, thousand island
Tuna Nacho: wonton, avocado crema, soy syrup siracha
Shrimp Bruschetta: tomato & avocado
Open Face Shrimp Po’Boy: cajun remoulade, pulled pork cigars, orange soy glaze

THE ABOVE PACKAGES WILL BE A PERFECT OPTION FOR A COMPANY HAPPY HOUR OR A MORE CASUAL STYLE SETTING

Cask Republic is a seasonal kitchen and some vegetables & desserts items may change by the time your event takes place. Please check in with the Events Coordinator 10 days before your event regarding the most current seasonal selections.
LIGHT SNACKS

Margarita Flatbread: E.V.O.O fresh mozzarella, tomato, basil | 11

Vegetable Flatbread: E.V.O.O. seasonal vegetables | 12

Meat Lovers Flatbread: bacon, special burger blend, grilled steak, bbq sauce, cheddar cheese | 13

STATIONARY PLATTERS

Fire Roasted Tomato Salsa & Chips: (serves 15 guests) | 35

Hummus Platter: (serves 15+ guests) roasted red peppers, cruditées, seasoned pita chips | 65

Assorted Artisan Cheese & Charcuterie: (serves 15+ guests) crostini | 100

Pesto Mac & Cheese: caved aged Amish cheddar, basil pesto, crispy bread crumbs
  Full (serves 20-25 guests) | 100  Half (serves 10-12 guests) | 50

Kale Salad: peppadew peppers, garbanzos, spiced pecans, bacon, parmesan, creamy ginger vinaigrette
  Full (serves 20-25 guests) | 100  Half (serves 10-12 guests) | 50

House Salad: heirloom cherry tomatoes, artisan lettuce leaves, balsamic vinaigrette
  Full (serves 20-25 guests) | 60  Half (serves 10-12 guests) | 30

THE ABOVE PACKAGES WILL BE A PERFECT OPTION FOR A COMPANY HAPPY HOUR OR A MORE CASUAL STYLE SETTING

Cask Republic is a seasonal kitchen and some vegetables & desserts items may change by the time your event takes place. Please check in with the Events Coordinator 10 days before your event regarding the most current seasonal selections.
BRUNCH BUFFET: $25 PER GUEST

INCLUDES:

**Scrambled Eggs:** w/ fixings cheddar cheese, sautéed onions, cherry tomatoes  
**French Toast:** served w/ a side of fresh cream, warm maple syrup  
**Fresh Fruit Platter:** seasonal fruits offered  
**Bacon & Sausage Platter:** sautéed peppers, sweet onions, home fries  
**Pastry & Bagel Station:** cream cheese, assorted pastries  
**Coffee & Tea Bar:** w/ milk, sugar options, assorted flavored tea

ADDITONAL BEVERAGE OPTIONS:  
Bloody Mary or Mimosa Bar - $15.00 Per Person  
Bloody Mary & Mimosa Bar - $20.00 Per Person

LUNCH: $22 PER GUEST (TWO COURSES)

SALADS (SELECT ONE)

**Kale Salad:** peppadew peppers, garbanzos, spiced pecans, parmesan with a creamy ginger vinaigrette  
**Mixed Green Salad:** julienne carrots, tomato, sherry vinaigrette  
**Chef’s Salad:** the evenings salad special

SANDWICHES w/ HAND CUT FRIES (SELECT THREE)

**Adult Grilled Cheese:** chef’s selection of three cheeses, apple wood smoked bacon, tomato  
**Mediterranean Chicken Sandwich:** fried mozzarella, tomato, basil aioli, arugula, candied balsamic onion  
**Cask Republic Burger:** 8 oz house blend, sharp cheddar cheese, black garlic aioli, tomato confit, frisee, sweet pickling liquid  
**Lamb Pastrami Ruben:** caramelized onions, white cheddar, thousand island

Cask Republic is a seasonal kitchen and some vegetables & desserts items may change by the time your event takes place. Please check in with the Events Coordinator 10 days before your event regarding the most current seasonal selections.
DINNER PER PERSON OPTIONS

$29 PER GUEST ( TWO COURSES )
FIRST COURSE - SALAD - SELECT ONE
SECOND COURSE - ENTREES - SELECT THREE

$33 PER GUEST ( TWO COURSES )
FIRST COURSE - FAMILY STYLE APPETIZERS - SELECT TWO
SECOND COURSE - ENTREES - SELECT THREE

$40 PER GUEST ( THREE COURSES )
FIRST COURSE - SALAD - SELECT ONE
SECOND COURSE - FAMILY STYLE APPETIZERS - SELECT TWO
THIRD COURSE - ENTREES - SELECT THREE

$50 PER GUEST ( FOUR COURSES )
FIRST COURSE - SALAD - SELECT ONE
SECOND COURSE - FAMILY STYLE APPETIZERS - SELECT TWO
THIRD COURSE - ENTREES - SELECT THREE
FOURTH COURSE - DESSERT - INDIVIDUAL DESSERT

SALADS
( Select One w. $29 | $40 | $50 )
- Kale Salad: peppadew peppers, garbanzos, spiced pecans, bacon, parmesan with a creamy ginger vinaigrette
- Mixed Green Salad: julienne carrots, tomato, sherry vinaigrette
- Chef’s Salad: the evening’s salad special

FAMILY STYLE APPETIZERS

1st Selection Flatbreads ( Select One w. $33 | $40 | $50 )
- Margherita Flatbread: E.V.O.O. fresh mozzarella, tomato, basil
- Vegetable Flatbread: E.V.O.O. seasonal vegetables
- Meat Lover’s Flatbread: bacon, special burger blend, grilled steak, bbq sauce, cheddar cheese

2nd Selection Family Style Appetizer Options ( Select One w. $33 | $40 | $50 )
- Smoked Short Rib Meatballs: IPA BBQ glaze, crumbled blue cheese
- Korean Style Wings: cucumber ranch
- Rotating Meat Empanadas
- Chickpea Fritters: red chimichurri
- Smokey Chicken Quesadilla: queso fresco, cilantro sour cream

ENTREES
*Entree sets are prepared seasonally - please ask about our current set* ( Select Three )

Housemade Pasta
Fish (Seasonal)
Grilled Marinated Skirt Steak
Lemon Chicken
Chicken Parmesan
DESSERTS

Dessert Course $10.00 ADD ON PER PERSON (AVAILABLE FOR THE $29, $33, $40 PER PERSON MENU’S)

$30 Dessert Platters by the dozen

( TWO DOZEN MINIMUM PER ITEM )

Double Chocolate Brownie
Seasonal Fruit Empanada
Fresh Fruit

$5 Per Guest Coffee & Tea Bar: w/ milk, sugar options, assorted flavored tea

INDIVIDUAL DESSERTS (AVAILABLE FOR THE $50 PER PERSON MENU - 4TH COURSE)

BEVERAGE OPTIONS

Open Bar Packages

(all open bar packages are in 2 hour increments, no shots are included & have a minimum of 25 guests)

$40 Per Guest

All Beers $7 & Under
House Red Wine & House White Wine
N/A Beverages

$50 Per Guest

Same as $45 Per Guests Plus:
All Beers $9 & Under
Call Liquors

$50 Per Guest

Same as $40 Per Guests Plus:
All Beers $8 & Under
Well Liquors

$60 Per Guest

Same as $50 Per Guests Plus:
All Beers $10 & Under
All Wines Available by the Glass

BAR BY CONSUMPTION - All brands available Guest can regulate what is available for your event
We can create a custom beverage menu for your event