

## OUR STORY

The desire to build a brewery was about more than just making beer, it was about creating a way of life and building a community with which to share experiences.

Sole Track Brewing was founded in July of 2021 by *Andy Lewis, Tim Lewis, and Josh Longsdon* with the desire to create a New England Farmhouse-inspired experience through the lens of craft beer.

Launched with four employees and the support of family, friends, and community, our little brewery is located at 27 Main Street in the sleepy little town of Rumney, NH where Andy and Tim grew up.

Every member of our organization has incredible drive and purpose, working passionately each day to elevate the quality of the Sole Track experience.

Beer is at the center of everything we do, and a few core values have always driven the approach to our portfolio: the desire to continue pushing boundaries of experimentation with education, keeping a focus on hospitality by attempting to offer a wide range of styles for a diverse audience, and keeping our team excited and always-learning.

Reserve our private event space, and choose the catering tier that fits your group best!

Groups of up to **50-60 guests** will fit comfortably in our dedicated space.

The room fee is **\$400** for a 4 hour event, and **\$100** per additional hour.

**'Open Bar' or 'Drink Ticket'** options available

For more details, special requests, or to reserve your space please email

**[Dom@soletrackbrewing.com](mailto:Dom@soletrackbrewing.com)**

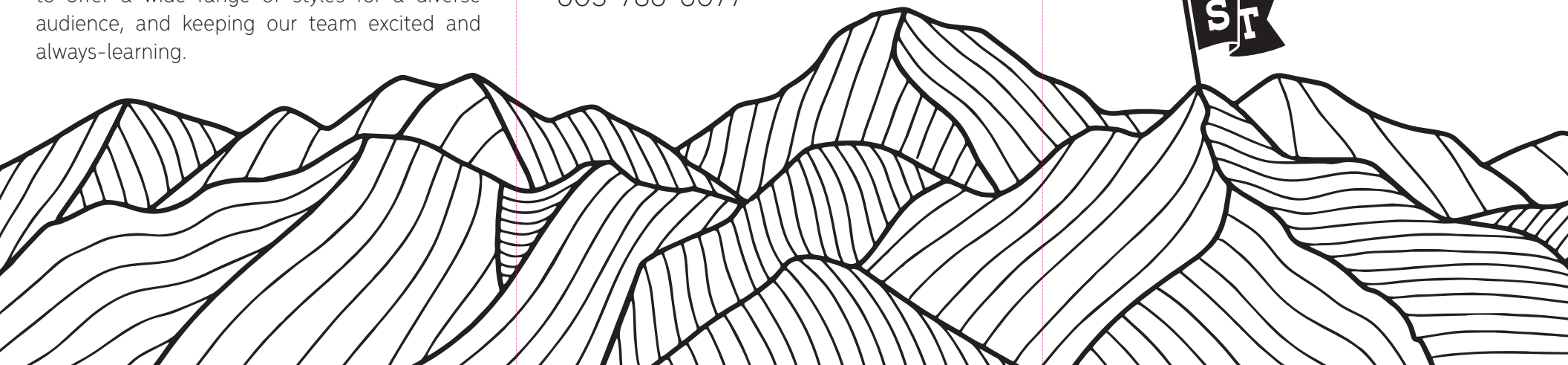
27 Main Street  
Rumney, NH 03266  
603-786-6077



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## CATERING MENU

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## WEEKENDER

### MAINS

TOMATO BRAISED PORK  
ROASTED CHICKEN

### TOPPINGS

CILANTRO & RADISH CHIMICHURRI  
PICO DE GALLO  
CITRUS & CABBAGE SLAW  
HABICHUELAS 'REFRIED' BEANS  
PINEAPPLE HOT SAUCE  
QUESO FRESCO

### CHIPS

CORN TORTILLA CHIPS  
& TOMATILLO SALSA

## BUILD YOUR OWN TACO BAR

SERVED BUFFET STYLE • \$25/PERSON.

### DESSERTS

\$6/PERSON &  
CAN BE ADDED  
TO ANY EVENT

Seasonal Panna Cotta  
topped with candied fruit.  
White chocolate mousse with  
strawberry Bavarian cream.  
Peach cobbler.

## EXPLORER

### APPETIZERS

EMPENADAS  
Pulled pork, queso fresco, & guava jam  
OR Curried garbanzo beans & Guava Jam  
TOSTONES RELLENOS Y ROPA VIEJA  
Fried plantain cups, filled with a Cuban style pork stew

### MAINS

PERNIL  
Puerto Rican style slow roasted pork  
POLLO CARIBEÑO  
Caribbean seasoned & roasted chicken quarters  
CARRIBEAN JERK CHICKEN  
PORK ADOBO

## PIONEER

### APPETIZER

Seasonal Salad, Focaccia Crostini (GF)  
with Smoked Halibut Pâté, Pickled Beet  
Burnt Orange & Rosemary Marmalade

### ENTREE

Roasted Rack of Lamb OR Herb Crusted Cauliflower Steak  
Local Mushroom & Red Wine Demi Glace  
Plantain Mofongo, Garlic & Chef's Choice Vegetable

PICK 2 MAIN DISHES. PICK 3 SIDE DISHES.  
\$35/PERSON • SERVED BUFFET STYLE.

### SIDES

ARROZ CON GANDULES  
Seasoned rice with achiote & gandules  
steamed under banana leaves  
HABICHUELAS  
Puerto Rican style bean stew  
ESCABECHE SALAD  
Spanish style pickled 'slaw'  
CHIMICHURRI  
Fresh herbs, roasted corn, onion, & lime  
ROASTED ACORN SQUASH  
ROASTED CARROTS  
HERB SEASONED RICE  
HOUSE SALAD & DINNER ROLLS  
SEASONAL HOT SAUCE

CHEF TO TABLE; MAX 30 GUESTS  
\$50/PERSON.

### DESSERT

Pomegranate Panna Cotta  
Candied Orange

VEGETARIAN SUBSTITUTIONS CAN BE MADE FOR ANY CATERING UPON REQUEST

## WEEKENDER

### MAINS

TOMATO BRAISED PORK  
ROASTED CHICKEN

### TOPPINGS

CILANTRO & RADISH CHIMICHURRI  
PICO DE GALLO  
CITRUS & CABBAGE SLAW  
HABICHUELAS 'REFRIED' BEANS  
PINEAPPLE HOT SAUCE  
QUESO FRESCO

### CHIPS

CORN TORTILLA CHIPS  
& TOMATILLO SALSA

## BUILD YOUR OWN TACO BAR

SERVED BUFFET STYLE • \$25/PERSON.

Vegetarian Substitutions can be  
made for any catering upon request:

MUSHROOM MOLE  
Roasted mushrooms  
simmered in a rich  
mexican sauce.

CURRIED GARBANZO  
Caribbean style curry  
with garbanzos and  
onions.

ROASTED CAULIFLOWER  
Cauliflower roasted with herbs and Asiago cheese.

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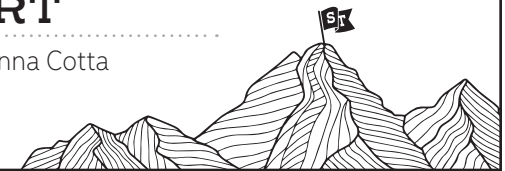
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