

The  
GOAT'S • BEARD



• EVENTS •



WAYNE

103 N Wayne Ave, Wayne, PA 19087

[thegoatsbeardphilly.com](http://thegoatsbeardphilly.com) | [@thegoatsbeardphilly](https://www.instagram.com/thegoatsbeardphilly)



## ·EVENTS·

Planning an event can be tedious work. The Goat's Beard will relieve the stress of planning so you're able to enjoy the event yourself. Our experienced team will work closely with you to prepare every detail of your event and ensure that your vision is seamlessly executed.

### Other locations:

MANAYUNK

4201 Main St, Philadelphia, PA 19127



### For Event Inquiries

Melissa Gregory

Event Coordinator

484.533.3234

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# Appetizers & Small Plates

Appetizers can be passed upon request. Additional fee may apply.

## Appetizers: By the Dozen

2 doz minimum of each

### Spinach Dip Wontons | \$28

spinach | artichoke | parmesan | shallot | wonton

### TGB Nuggets | \$28

buttermilk marinated chicken | sriracha | honey  
lime | blue cheese crumble

### Caprese Skewers | \$26

tomato | basil | buffalo mozzarella  
balsamic glaze | evoo

### Cheesesteak Eggroll | \$30

shaved beef | caramelized onions  
spicy ketchup | garlic aioli

### Blackened Shrimp Skewers | \$32

jumbo shrimp | blackened | skewered | spicy

### Tuna Tartar | \$42

tuna | wonton chips | sesame seed | eel sauce  
sriracha aioli | micro greens

### Steak Crostini | \$48

seared and sliced | crostini | horseradish aioli

### Fig & Burrata Toast | \$34

honey roasted pecans | balsamic | greens

### Spicy Tofu Skewers

marinated | skewered | spicy

## Platters: Serve 20-25 people

### Hummus \$98 | *half \$50*

poblano | za'atar | feta | lemon oil | crispy quinoa  
crudité | pita

### Caesar Salad Board \$96

romaine | shaved sprouts | cured egg yolk  
parmesan cheese | brioche croutons  
peppercorn caesar dressing

### Spinach & Artichoke Dip \$105

parmesan | garlic | shallot  
crudites | crostini | pretzel crumb

### TGB Nuggets \$110

buttermilk marinated chicken | sriracha | lime  
honey | blue cheese crumble

## Small Plates: By the dozen

2 doz minimum of each

### Pork Tacos | \$65

hard cider braised pork | apples | slaw | corn tortillas

### TGB Smash Burger Sliders | \$72

beef patty | cheddar | charred onions  
house pickles | special sauce | brioche

### Fried Chicken Sliders | \$65

chicken | sriracha lime | hot honey  
ranch | coleslaw | dill pickles



## Detroit Style Pizza:

10" x 14" | \$32 ea | party cut

### The OG

signature sauce | mozzarella & cheddar | cup & char  
pepperoni | oregano | parmesan

### The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char  
pepperoni | italian sausage | basil | oregano | parmesan

### The Bianco

mozzarella & ricotta | toasted garlic  
broccoli | cherry tomatoes | chili oil

### The Plain

signature sauce | mozzarella & cheddar | oregano | parmesan

**\*Please ask about our seasonal creations**



## Desserts:

Seasonal Tartets | \$26 per dozen

Brookie Bites | \$24 per dozen

Fresh Fruit Cups | \$24 OR Tartlets | \$30 per dozen

Mini Milkshakes | \$32 per dozen

Strawberry Biscuit Bread Pudding Bites | \$28 per dozen

# Dinner - Plated

3 COURSE - \$45 PER PERSON | 4 COURSE - \$52 PER PERSON

## Hors D'oeuvres: Table share

### Choose 2:

#### TGB Nuggets

buttermilk marinated chicken | sriracha lime  
blue cheese crumbles

#### Hummus

poblano | za'atar | feta | lemon oil | crispy quinoa  
crudité | pita

#### Cheesesteak Eggroll

shaved beef | american cheese | caramelized onions  
spicy ketchup | garlic aioli

#### Calamari

carrot ginger dressing | pickled red onions | soy lime  
almonds | cilantro sauce

#### Spinach & Artichoke Dip

parmesan | garlic | shallot  
crudites | crostini | pretzel crumb



## Salads

### Choose 1:

#### TGB House

mixed greens | cherry tomatoes | red onions | cheddar  
cheese croutons | vinaigrette

#### Caesar Salad

chopped romaine | shaved parmesan  
brioche croutons | peppercorn caesar dressing

#### Chef's Selection of Soup

seasonal flavors



## Chef Selection of Mini Desserts

### to share OR Choose 2:

#### Brookie

house made | chocolate chip cookie pieces  
vanilla ice cream | caramel sauce

#### Seasonal Tart

ask for our current selection

#### Goats Tracks Ice Cream

house coffee ice cream | bourbon caramel  
mocha hot fudge | cashew praline

## Mains: Pizza & Entrees

### Detroit Style Pizza: Choose 1

#### The OG

signature sauce | mozzarella & cheddar | cup & char  
pepperoni | oregano | parmesan

#### The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char  
pepperoni | italian sausage | basil | oregano | parmesan

#### The Bianco

mozzarella & ricotta | toasted garlic | broccoli  
cherry tomatoes | chili oil

#### The Plain

mozzarella & cheddar | signature sauce | oregano | parm



### Entrees: Choose 3

#### Rosemary Half Chicken

48 hour brine | tri color carrots | sage roasted potatoes  
rosemary | rosemary salt

#### Seared Salmon | +\$8 per order

Chili Pepper Risotto | squash | haricot verts | mushroom  
duo | ancho salt

#### Vegan Stir Fry

Spiced tofu | bok choy | broccoli | sweet potato  
mushrooms | carrots | oyster sauce | scallions

#### TGB Hot Chicken

open face | free range | buttermilk brined | sriracha | lime  
hot honey | ranch | coleslaw | brioche | dill pickles

#### Steak Mac & Cheese | +\$8 per order

grass fed strip steak | steak jus | gnocchi mac & cheese

#### TGB Smashburger

two 4 oz. patties | cheddar | charred onions | pickles  
special sauce | brioche | fries

#### Bone-In Pork Chop | + \$10 per order

48 hour brine | sweet potato mash | haricot verts  
pickapeppa jus | ancho salt

# Dinner - Family Style

All items to be served Family Style. Coffee, soda and tea included.

\$52 PER PERSON

## Starters

### Choose 2:

#### TGB Nuggets

buttermilk marinated chicken | sriracha | lime  
honey | blue cheese crumble

#### Hummus

poblano hummus | za'atar | feta | crispy quinoa  
crudites | pita | lemon oil

#### Cheesesteak Eggroll

shaved beef | caramelized onions  
spicy ketchup | garlic aioli

#### Calamari

Carrot ginger dressing | pickled red onions | soy lime  
almonds | cilantro sauce

#### Spinach & Artichoke Dip

parmesan | garlic | shallot  
crudites | crostini | pretzel crumb

## Salads

### Choose 1 Selection:

#### TGB House

mixed greens | cherry tomatoes | red onions | cheddar  
cheese croutons | vinaigrette

#### Caesar Salad

chopped romaine | shaved parmesan  
garlic bread crumbs | black garlic caesar dressing

## Sides

### Choose 1 Starch & 1 Vegetable:

#### Gnocchi Mac & Cheese

#### Roasted Potatoes

#### Hand cut Herb Fries

#### Sauteed Vegetables

#### Roasted Brussel Sprouts

#### Steamed or Sauteed Broccoli

## Mains:

### Detroit Style Pizza: Choose 1

#### The OG

signature sauce | mozz & cheddar | cup & char pepperoni

#### The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char  
pepperoni | italian sausage | basil | oregano

#### The Bianco

mozzarella & ricotta | toasted garlic | broccoli  
cherry tomatoes | chili oil

#### The Plain

signature sauce | mozzarella & cheddar | oregano | parmesan

### Entrees: Choose 2

Please note there may be an additional charge per person.

#### Vegan Stir Fry

spiced tofu | bok choy | broccoli | sweet potato  
mushrooms | carrots | oyster sauce | scallions

#### TGB Hot Chicken

sriracha lime | hot honey | ranch | coleslaw | dill pickles

#### Seared Salmon | +5 per person

north atlantic salmon | seared | bearnaise

#### Sliced Strip Steak | +\$10 per person

bistro filet | chimichurri

#### TGB Smash Sliders

beef patty | cheddar | charred onions house pickles  
special sauce

#### Chicken Breast

48 hour brine | rosemary | rosemary salt

## Desserts: Add \$6 per person

Chef's selection of assorted mini desserts

## Alcohol:

On consumption basis

## Brunch Bites & Platters

APPETIZERS & SMALL PLATES: priced by the dozen- 2 dozen minimum each

### Spinach Dip Wontons | \$28

spinach | artichoke | parmesan | shallot | wonton

### TGB Nuggets | \$28

buttermilk marinated chicken | sriracha | honey lime | blue cheese crumble

### Caprese Skewers | \$26

tomato | basil | mozzarella | balsamic | evoo

### Cheesesteak Eggroll | \$30

shaved beef | caramelized onions | spicy ketchup | garlic aioli

### Mini Avocado Toast | \$32

smashed avocado | feta | za'atar | quinoa crunch

### Fried Chicken Sliders | \$65

chicken | sriracha lime | hot honey ranch | coleslaw | dill pickles

### Yogurt Parfaits | \$28

house-made granola | honey | strawberry yogurt | seasonal fruit

### Shrimp Ceviche Cups | \$38

avocado | pepper | onion | lime

### Breakfast Quesadilla | \$32

scrambled egg | cheddar | corn tortilla



### Platters: Serves 20-25 people

#### Hummus \$98 | *half \$50*

poblano | za'atar | feta | lemon oil | crispy quinoa crudité | pita

#### Caesar Salad Board \$96

romaine | shaved sprouts | cured egg yolk | parmesan cheese | brioche croutons | peppercorn caesar dressing

#### Smoked Salmon Platter | \$120

vegetable cream cheese | red onion | capers | lemon oil | everything bagel

#### Fresh Fruit Board | \$120

assorted fresh fruit and berries | banana cream cheese

#### TGB Nuggets \$110

buttermilk marinated chicken | sriracha | lime honey | blue cheese crumbles

#### BYO Waffles | \$160

buttermilk waffles | fresh berries | chocolate sprinkles | whipped cream

### Pork Tacos | \$65

hard cider braised pork | apples | slaw | corn tortillas

### TGB Smash Burger Sliders | \$72

two 4 oz. patty | cheddar | charred onions | house pickles | special sauce | brioche

### Chicken & Waffle Stack | \$62

buttermilk waffle | fried chicken | cajun maple syrup

### Sweet Potato Cornbread | \$32

jalapeno | hot honey | herb butter | honey pecans | rosemary salt

### Blackened Shrimp Skewers | \$32

jumbo shrimp | blackened | skewered | spicy

### Fig & Burrata Toast | \$34

honey roasted pecans | balsamic | greens

### Fresh Fruit Kabob | \$24

seasonal assortment | skewered

## DETROIT STYLE PIZZA:

10" x 14" | \$32 ea | party cut

### The OG

signature sauce | mozzarella & cheddar | cup & char pepperoni | oregano | parmesan

### The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char pepperoni | italian sausage | basil | oregano | parmesan

### The Bianco

mozzarella & ricotta | toasted garlic broccoli | cherry tomatoes | chili oil

### The Plain

signature sauce | mozzarella & cheddar | oregano | parmesan

**\*Please ask about our seasonal creations**



## Desserts: priced by the dozen- 2 dozen min each

Seasonal Tartets | \$26 per dozen

Brookie Bites | \$24 per dozen

Fresh Fruit Cups | \$24 OR Tartlets | \$30 per dozen

Mini Milkshakes | \$32 per dozen

Strawberry Biscuit Bread Pudding Bites | \$28 per dozen

# Brunch - Plated

3 COURSE - \$42 PER PERSON | 4 COURSE - \$48 PER PERSON

## Starters: Table share

### Choose 2:

#### TGB Nuggets

buttermilk marinated chicken | sriracha lime  
blue cheese crumble

#### Hummus

poblano | za'atar | feta | lemon oil | crispy quinoa  
crudité | pita

#### Cheesesteak Eggroll

shaved beef | caramelized onions  
spicy ketchup | garlic aioli

#### Sweet Potato Cornbread

jalapeno | hot honey | herb butter | honey pecan  
rosemary aioli | chives

#### Spinach & Artichoke Dip

parmesan | garlic | shallot  
crudites | crostini | pretzel crumb



## Salads

### Choose 2:

#### TGB House Salad

mixed greens | cherry tomatoes | red onions | cheddar  
cheese croutons | vinaigrette or ranch

#### Caesar Salad

chopped romaine | shaved parmesan  
brioche croutons | peppercorn caesar dressing

#### Granola & Fruit

house-made granola | honey | strawberry yogurt | fruit



## Chef Selection of Mini Desserts

### to share OR Choose 2:

#### Brookie

house made | chocolate chip cookie pieces  
vanilla ice cream | caramel sauce

#### Seasonal Tart

ask about our seasonal selection

#### Goats Tracks Ice Cream

house coffee ice cream | bourbon caramel  
mocha hot fudge | cashew praline

## Mains: Pizza & Entrees

### Detroit Style Pizza: Choose 1

#### The OG

signature sauce | mozzarella & cheddar | cup & char  
pepperoni | oregano | parmesan

#### The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char  
pepperoni | italian sausage | basil | oregano | parmesan

#### The Bianco

mozzarella & ricotta | toasted garlic | broccoli  
cherry tomatoes | chili oil

#### The Plain

mozzarella & cheddar | signature sauce | oregano | parm



### Entrees: Choose 3

#### Barnyard Burger

4oz smash burger | pork roll | sunny egg | breakfast sauce  
pickles | cheddar | kaiser roll

#### Stuffed French Toast

banana cream cheese | banana | blueberries  
rum pecans | blueberries

#### The G.O.A.T. Plate

scrambled eggs | bacon or sausage | breakfast potato  
biscuit

#### TGB Hot Chicken Sandwich

open face | free range | buttermilk brined | sriracha | lime  
hot honey | ranch | coleslaw | brioche | dill pickles

#### Zucchini Frittata

zucchini & squash | swiss cheese | onion | tomato  
side salad

#### Waffle Del Rey

cinnamon sugar dusted | chocolate | honey pecans | apples

#### Carnitas Skillet

pulled pork | sunny eggs | mushrooms | pickapeppa jus  
charred onions | cheddar | breakfast potatoes | onion

# Brunch Buffet or Family Style

\$45 PER PERSON

## Starters

### Choose 2:

#### TGB Nuggets

buttermilk marinated chicken | sriracha | lime  
honey | blue cheese crumble

#### Hummus

poblano hummus | za'atar | feta | crispy quinoa  
crudites | pita | lemon oil

#### Cheesesteak Eggroll

shaved beef | caramelized onions  
spicy ketchup | garlic aioli

#### Sweet Potato Cornbread

jalapeno | hot honey | herb butter | honey pecans  
rosemary salt | chives

#### Spinach & Artichoke Dip

parmesan | garlic | shallot  
crudites | crostini | pretzel crumb

## Salads

### Choose 1:

#### TGB House

mixed greens | cherry tomatoes | red onions | cheddar  
cheese croutons | vinaigrette and ranch

#### Caesar Salad

chopped romaine | shaved parmesan  
garlic bread crumbs | black garlic caesar dressing

## Sides:

### Breakfast Potatoes

### Choose 1 Breakfast Meat

#### Bacon

#### Pork Roll

#### Sausage

### Desserts: Add \$6 per person

Chef's selection of assorted mini desserts

## Mains: Choose 3

### Detroit Style Pizza:

#### The OG

signature sauce | mozz 7 cheddar | cup & char pepperoni

#### The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char  
pepperoni | italian sausage | basil | oregano

#### The Bianco

mozzarella & ricotta | toasted garlic | broccoli  
cherry tomatoes | chili oil

#### The Plain

signature sauce | mozzarella & cheddar | oregano | parmesan

#### Scrambled Eggs

fresh cracked | whipped | fluffy | chives

#### Waffles

buttermilk | cinnamon sugar | maple syrup

#### Seared Salmon | +5 per person

north atlantic salmon | seared | lemon

#### Sliced Strip Steak | +\$8 per person

bistro filet | chimichurri

#### TGB Smash Sliders

beef patty | cheddar | charred onions house pickles  
special sauce

#### Chicken

grilled or fried | lem

#### Zucchini Frittata

zucchini & squash | swiss cheese | onion | tomato

#### French Toast

blueberries | maple syrup

### Bubbly Bar: \$30/2 hours or \$40/3hours

Bellini's

Brut Champagne

Mimosa's

Prosecco

Seltzers

Sparkling Rose

# Open Bar Package

PRICED PER PERSON | 2HR | 3HR | 4HR  
DOES NOT INCLUDE SHOTS, DOUBLES OR BACKING UP DRINKS

## Standard House Package:

\$30 | \$42 | \$54

### DOMESTIC BEERS

bottle | can | draft | change seasonally

### SELECT WINE BY THE GLASS

house choice to include at least  
1 white, 1 red, 1 rose, 1 sparkling

### HOUSE SPIRITS

vodka, gin, rum, tequila,  
whiskey, bourbon, rye

## Level Up Package:

\$35 | \$50 | \$62

EVERYTHING INCLUDED IN  
STANDARD HOUSE PACKAGE

### DOMESTIC AND IMPORTED BEERS

bottle | can | draft | change seasonally

### SELECT WINE BY THE GLASS

house choice to include at least  
2 red, 2 white, 1 rose, 1 sparkling

### PREMIUM LEVEL SPIRITS:

*not limited to but includes the following  
(or a comparable brand)  
\*excludes shot & doubles\**

### VODKA

Citron | Stateside | Stoli | Tito's  
GIN

Beefeater | Bombay  
Revivalist | Tangueray  
RUM

Bacardi | Captain Morgan  
Goslings Malibu | Mt Gay  
TEQUILA

El Mayor Blanco | Exotica Blanco | Exotica  
Reposado | Granja Mezcal

### BOURBON, WHISKEY & RYE

Buffalo Trace | Bulleit | Crown Royal  
Dickel | 4 Roses | Jameson | Jack Daniels  
Makers Mark Rittenhouse | Seagram's

## Baller Bar Package:

\$40 | \$60 | \$80

EVERYTHING INCLUDED IN  
LEVEL UP PACKAGE

### DOMESTIC, IMPORTED, & CRAFT BEERS

bottle | can | draft | change seasonally

### SELECT AND PREMIUM WINE BY THE GLASS

house choice to include at least  
3 red, 3 white, 1 rose, 1 sparkling

### TOP SHELF SPIRITS:

*not limited to but includes the following  
(or a comparable brand)  
\*excludes shots & doubles\**

### VODKA

Grey Goose | Ketel One  
GIN

Bluecoat | Bombay Sapphire | Hendricks  
RUM

Bacardi | Captain Morgan  
Goslings Malibu | Mt Gay  
TEQUILA

Casamigos | Don Julio  
El Tesoro | Herradura

### BOURBON, WHISKEY & RYE

Angels Envy | Basil Hayden | Mitchers  
Weller | Whistle Pig | Woodford  
SCOTCH

Glenlivet | JW Black | Laphroaig 10 yr

SPECIALTY COCKTAIL MENU  
INCLUDED



Ultra-premium spirits are available  
based on consumption.  
Consumption Bar also available.

All events will include a 20% gratuity, a 3% service fee and event rental  
May use up to \$250 in Gift Cards for Private Event



# EVENTS

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