



Catering & Events

By The Pour House



Steak Crostini



Personalized service that turns
your vision into reality!



Beer Braised Short Ribs



Welcome

Welcome to Catering and Event Services at the Pour House at Machinery Hall!

My name is Ben Daughters, owner of the restaurant. We are a locally owned, Chef Driven Gastropub in Downtown Chillicothe. We have been in operation since July 2017 in a historically renovated building built in 1881. Thank you for the opportunity to cater your event! We know that planning an event can be stressful, so we promise to do everything we can to ease the burden on you. We have extensive experience in hosting events from simple lunches for 10 guests, up to four course dinner service for 400 guests. We take great pride in delivering high quality food & beverage service and peace of mind for every type of event. Our menu is designed to balance an elevated approach with straightforward execution. We take care of every detail and are at your service through every step of the process.

We offer three different guest experiences for catering and events. In-house, offsite, and The Willis-James. In-house events are ideal for showers, reunions, corporate events, rehearsal dinners, and business meetings. We have three primary spaces within the restaurant available to host your event. These include the private “Stage Room”, inside the main dining room, and outdoors on our rooftop terrace, Terrace 27. Each of these spaces are tailored to fit your group of 10 to 60. Our off-site services are ideal for weddings, large group dining and intimate in-home parties. We have standing relationships with the larger venues in our area, and we are well equipped to serve up to 400 guests. You select the location, and we come to you. The third option we offer is through our partnership with The Willis-James Bed and Breakfast. The Willis-James is a 19th Century historically renovated home in Downtown Chillicothe. This setting is ideal for private dinners, corporate retreats, intimate weddings and cocktail parties. The Willis-James offers three unique spaces for your event: The Board Room, The Formal Dining Room and The Common Rooms.

The following pages go into detail on the food, unique spaces and service we offer our guests. There is virtually no request that we cannot satisfy. We pride ourselves on saying yes to the guest! Our Marketing & Catering Sales Manager, Laiken Rice, along with our 60+ team members stand ready to support your event. Laiken is available by phone at 740-771-4770, option 3 or by email at laikenphmh@gmail.com. She is at your service from first contact, through final event cleanup. Thank you again for considering catering and event service from the Pour House at Machinery Hall. As a locally owned restaurant who is passionate about our community, we are grateful for this opportunity.

Warm Regards,

Ben Daughters
Owner



Catering Services

We are thrilled to offer our exceptional catering services at off site events that are tailored to meet the needs of any gathering!

At The Pour House, we understand that every event is unique. Whether you're hosting an intimate gathering of 10 or a grand celebration of 400, our culinary experts are here to curate an exquisite menu! We believe that every detail matters. Our attentive team works closely with you to understand your preferences, ensuring that your event reflects your style and personality. From elegant sit-down dinners to lively cocktail receptions, our flexible catering options cater to your desires.



Fresh Fruit Display



Salmon with Beurre Blanc



Petite Crab Cakes



Menu Selections

CHEF-DRIVEN CUISINE USING FRESH, HIGH QUALITY INGREDIENTS!

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Pretzel Bites | *Ale Mustard*

\$20 (30 PCS.) | \$45 (75 PCS.) | \$85 (150 PCS.)

Gastro Wings | *(Select Up to Two) Naked, Honey BBQ, Mild, Hot Buffalo, Thai Chili, Garlic Parmesan, Red Rub. Served with Ranch & Stout Bleu Cheese*

\$25 (20 PCS.) | \$55 (50 PCS.) | \$100 (100 PCS.)

Chicken Tenders | *Ranch & Honey BBQ Dipping*

\$40 (20 PCS.) | \$90 (50 PCS.) | \$150 (100 PCS.)

Machinery Hall Sliders | *Brioche Bun, Beef Slider, American Cheese, Caramelized Onion, Bacon & Garlic Aioli*

\$45 (10 PCS.) | \$90 (25 PCS.) | \$170 (50 PCS.)

Beef Sliders | *Beer Braised Beef, Sauteed Peppers & Onions, Horseradish Aioli*

\$40 (10 PCS.) | \$85 (25 PCS.) | \$165 (50 PCS.)

Pork Sliders | *Beer Braised Pulled Pork, Slaw, Honey BBQ, Crispy Onion*

\$35 (10 PCS.) | \$70 (25 PCS.) | \$130 (50 PCS.)

Whipped Feta Dip | *Pita Bread*

\$20 (SERVES 10) | \$45 (SERVES 25) | \$85 (SERVES 50)

Pimento Cheese Dip | *Crostini*

\$20 (SERVES 10) | \$45 (SERVES 25) | \$85 (SERVES 50)

Hummus | *Pita Bread*

\$20 (SERVES 10) | \$45 (SERVES 25) | \$85 (SERVES 50)

Raspberry Black Bean Dip | *Tortilla Chips*

\$20 (SERVES 10) | \$45 (SERVES 25) | \$85 (SERVES 50)

Crudit  Display | *Carrot, Cucumber, Tomatoes, Bell Pepper, Celery, Chipotle Ranch*

\$70 (SERVES 10) | \$160 (SERVES 25) | \$300 (SERVES 50)

Fresh Fruit Display | *Strawberry, Blueberry, Pineapple, Cantaloupe, Grapes*

\$70 (SERVES 10) | \$160 (SERVES 25) | \$300 (SERVES 50)

Cheese & Charcuterie Display | *Cured Meats & Cheeses, Crackers & Crostini*

\$70 (SERVES 10) | \$160 (SERVES 25) | \$300 (SERVES 50)



Menu Selections

CHEF-DRIVEN CUISINE USING FRESH, HIGH QUALITY INGREDIENTS!

SALADS

D'OEUVRES

HORS D'OEUVRES

Petite Crab Cakes | *Cajun Remoulade*

\$45 (10 PCS.) | \$100 (25 PCS.) | \$175 (50 PCS.)

Caprese Skewers | *Cherry Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze*

\$40 (10 PCS.) | \$85 (25 PCS.) | \$155 (50 PCS.)

Candied Pork Belly Skewers | *Sweet & Smoky Rub*

\$30 (10 PCS.) | \$55 (25 PCS.) | \$100 (50 PCS.)

Hot Honey Goat Cheese Bites | *Goat Cheese, Panko Breading, Hot Honey*

\$30 (10 PCS.) | \$55 (25 PCS.) | \$100 (50 PCS.)

Stuffed Mini Peppers | *Quinoa, Black Beans, Red Bell Pepper, Balsamic Drizzle*

\$30 (10 PCS.) | \$55 (25 PCS.) | \$100 (50 PCS.)

Steak Crostini | *Mushroom Pate, Blistered Tomato, Horseradish Aioli*

\$50 (10 PCS.) | \$105 (25 PCS.) | \$185 (50 PCS.)



Pour House Salad | *Mixed Greens, Carrot, Cucumber, Tomato*

Choice of Ranch, Balsamic, or Lemon & Garlic Vinaigrette

\$45 (SERVES 10) | \$90 (SERVES 25) | \$170 (SERVES 50)

Greek Salad | *Romaine, Cucumber, Cherry Tomato, Red Onion, Kalamata Olive, Feta, Lemon & Garlic Vinaigrette*

\$45 (SERVES 10) | \$90 (SERVES 25) | \$170 (SERVES 50)

Caesar Salad | *Romaine, Parmesan, House-Made Crouton*

\$45 (SERVES 10) | \$90 (SERVES 25) | \$170 (SERVES 50)

Pesto Pasta Salad | *Artichokes, Roasted Red Pepper, Roma Tomatoes, Parmesan, Fresh Basil Pesto*

\$45 (SERVES 10) | \$90 (SERVES 25) | \$170 (SERVES 50)



Menu Selections

CHEF-DRIVEN CUISINE USING FRESH, HIGH QUALITY INGREDIENTS!

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Roast Beef & Swiss | *Texas Toast, Lettuce, Tomato, Red Onion, Horseradish Aioli*
\$90 (10 PCS.) | \$200 (25 PCS.) | \$375 (50 PCS.)

Caprese | *Ciabatta, Thick-Sliced Mozzarella, Tomato, Basil Pesto, Balsamic Glaze*
\$90 (10 PCS.) | \$200 (25 PCS.) | \$375 (50 PCS.)

Turkey & Bacon | *Multigrain, Lettuce, Tomato, Garlic & Bacon Aioli*
\$90 (10 PCS.) | \$200 (25 PCS.) | \$375 (50 PCS.)

BLT | *Texas Toast, Bacon, Lettuce, Tomato, Mayo*
\$90 (10 PCS.) | \$200 (25 PCS.) | \$375 (50 PCS.)

Chicken Caesar | *Sun Dried Tomato Wrap, Grilled Chicken, Parmesan, Caesar Dressing*
\$90 (10 PCS.) | \$200 (25 PCS.) | \$375 (50 PCS.)

BOX LUNCH

CHOICE OF SANDWICH, POTATO CHIPS, BBQ RANCH DIP & CHOCOLATE CHIP COOKIE

\$16 per guest (10 Boxes) | \$15 per Guest (25 Boxes) | \$14 per Guest (50 Boxes)



Baked Pasta | *Cavatappi with Tomato Alfredo Sauce & Mozzarella*
\$105 (SERVES 10) | \$175 (SERVES 20)

Pesto Pasta | *Farfalle, Diced Tomatoes, Parmesan in Pesto Cream Sauce*
\$105 (SERVES 10) | \$175 (SERVES 20)

Mac & Cheese | *Cavatappi with House Made Cheese Sauce, Panko Crust*
\$105 (SERVES 10) | \$175 (SERVES 20)

Cajun Pasta | *Andouille Sausage, Peppadew Pepper, Red Onion, Cajun Cream Sauce*
\$105 (SERVES 10) | \$175 (SERVES 20)

ADD PROTEIN

Grilled Chicken | +\$30 (Serves 10) or +\$50 (Serves 20)

Grilled Shrimp | +\$45 (Serves 10) or +\$75 (Serves 20)



Menu Selections

CHEF-DRIVEN CUISINE USING FRESH, HIGH QUALITY INGREDIENTS!

PROTEINS

Herb Marinated Grilled Chicken | *Lemon & Feta Cream Sauce*

\$150 (SERVES 10) | \$290 (SERVES 20) | \$700 (SERVES 50) | \$1350 (SERVES 100)

Pork Tenderloin | *Ginger Sesame Glaze*

\$135 (SERVES 10) | \$260 (SERVES 20) | \$625 (SERVES 50) | \$1200 (SERVES 100)

Grilled Salmon | *Citrus or Beer Molasses*

\$160 (SERVES 10) | \$310 (SERVES 20) | \$750 (SERVES 50) | \$1450 (SERVES 100)

Boneless Beef Short Ribs | *House - Made Demi Glace*

\$260 (SERVES 10) | \$550 (SERVES 20) | \$1350 (SERVES 50) | \$2450 (SERVES 100)

Beef Tenderloin | *Mushroom & Onion M lange*

\$280 (SERVES 10) | \$550 (SERVES 20) | \$1350 (SERVES 50) | \$2650 (SERVES 100)

STARCH SIDES

Mashed Potatoes

\$25 (SERVES 10) | \$45 (SERVES 20) | \$105 (SERVES 50) | \$200 (SERVES 100)

Roasted Sweet Potatoes

\$25 (SERVES 10) | \$45 (SERVES 20) | \$105 (SERVES 50) | \$200 (SERVES 100)

Roasted Redskin Potatoes

\$25 (SERVES 10) | \$45 (SERVES 20) | \$105 (SERVES 50) | \$200 (SERVES 100)

VEGETABLE SIDES

Grilled Asparagus

\$30 (SERVES 10) | \$50 (SERVES 20) | \$125 (SERVES 50) | \$225 (SERVES 100)

Green Beans | *Garlic*

\$30 (SERVES 10) | \$50 (SERVES 20) | \$125 (SERVES 50) | \$225 (SERVES 100)

Brussels Sprouts | *Balsamic Glaze*

\$30 (SERVES 10) | \$50 (SERVES 20) | \$125 (SERVES 50) | \$225 (SERVES 100)

T R A D I T I O N A L
D I N E R



Menu Selections

CHEF-DRIVEN CUISINE USING FRESH, HIGH QUALITY INGREDIENTS!

DESSERTS

Bourbon Bread Pudding | *Raisins, Sweet Bourbon Glaze*

\$35 (10 PCS.) | \$80 (25 PCS.) | \$150 (50 PCS.) | \$250 (100 PCS.)

Cheesecake Bites | *Traditional, Strawberry Swirl, Caramel Chocolate Chip*

\$25 (20 PCS.) | \$55 (50 PCS.) | \$100 (100 PCS.) | \$175 (200 PCS.)

Caramel Pretzel Brownie | *Chocolate Ganache Drizzle*

\$30 (10 PCS.) | \$75 (20 PCS.) | \$140 (50 PCS.) | \$240 (100 PCS.)

Chocolate Chip Cookies

\$15 (10 PCS.) | \$30 (20 PCS.) | \$60 (50 PCS.) | \$100 (100 PCS.)



BREAKFAST

Sweet Continental | *Mini Croissants, Danishes, Fresh Fruit Salad, Jams & Butter*

\$135 (SERVES 10) | \$300 (SERVES 25) | \$575 (SERVES 50)

Traditional | *Scrambled Eggs, Bacon or Sausage, Biscuits, Jams & Butter*

\$90 (SERVES 20) | \$200 (SERVES 25) | \$375 (SERVES 50)

Breakfast Sandwiches | *Texas Toast, Over Hard Egg, Cheddar, Bacon or Sausage, Spicy Mayo*

\$90 (SERVES 20) | \$200 (SERVES 25) | \$375 (SERVES 50)

Bagel Bar | *Assorted Bagels (Plain, Everything, Blueberry), Cream Cheese, Jams & Butter, Fresh Fruit*

\$150 (SERVES 20) | \$325 (SERVES 25) | \$600 (SERVES 50)

Yogurt Bar | *Vanilla Honey Greek Yogurt, Fresh Berries, Granola, Honey*

\$100 (SERVES 20) | \$225 (SERVES 25) | \$415 (SERVES 50)

Breakfast Beverages | *Coffee, Orange Juice or Iced Tea*

Beverage Service Includes 10 oz. Cups | Coffee Includes Creamer & Sugar Packs

\$3 PER GUEST (SERVED IN QUANTITIES OF 10)