

BREAKFAST, LUNCH & CORPORATE CATERING

MORNING PASTRY TRAYS

Assortment includes:

Croissants, Muffins, Danish and Pastries

10 pcs - \$25

20 pcs - \$45

COFFEE & ICED TEA

\$15 PER GALLON

Kenya AA House Coffee and House Made Iced Tea

SOUP

\$5 PER PERSON

Daily Soup, Chili or Chicken & Rice

SALADS

\$5 PER PERSON

Mixed Greens

CLASSIC SANDWICH PLATTERS

\$8 PER SANDWICH - 5 SANDWICH MINIMUM

Turkey & Swiss, Ham & Cheese, Chicken Salad,
Veggie Sandwich

DELUXE SANDWICH PLATTERS

\$10 PER SANDWICH - 5 SANDWICH MINIMUM

Ham & Brie, Smoked Turkey & Manchego, Curried
Chicken, Mozzarella Tomato Basil

COOKIE TRAYS

Assorted Cookies

Small - \$25

Large - \$45

The Food you want
From the Farmer you know

DELIVERY

Within 10 miles - \$25

BRICK FARM MARKET CATERING

Great for Corporate Luncheons, Parties, Showers,
Birthdays, Weddings and other events.

Food prepared in easy to serve and reheat trays
and containers. Cups, plates, silverware and
napkins available upon request.

Feel free to contact us at 609-466-6500 or email
us at market@brickfarmmarket.com



65 E. Broad Street
Hopewell, NJ 08525
609-466-6500
www.brickfarmmarket.com



OFF PREMISE CATERING

FOR ORDERS &
QUESTIONS

CALL

609-466-6500

EMAIL

MARKET@BRICKFARMGROUP.COM



FRIED CHICKEN

\$9 lb

brined and battered crispy southern style fried chicken. (Mixed parts only)

FARMHOUSE NACHOS

\$45 (serves 15-20 ppl)

House cut white corn tortillas, choice of beef short rib, pulled pork or pulled rotisserie chicken with onions, tomato, black beans, house made pickled jalapenos and Amish cheddar.

PULLED BBQ PORK

\$16 lb (5 lb minimum)

Slow smoked, hand pulled, pasture raised pork shoulder with brown sugar BBQ or vinegar sauce.

BEEF SHORT RIBS

\$18 lb (5 lb minimum)

12 hour braised and pulled 100% grass-fed beef short ribs. Natural or BBQ.

ROTTISERIE CHICKEN

\$8 lb (10 lb minimum)

Spice-rubbed roasted chicken on the bone. Natural or brushed with our house made BBQ sauce.



HOT ROAST BEEF AND GRAVY

\$65 SMALL (8-10 ppl)

\$115 LARGE (15-18 ppl)

Rubbed with garlic and black pepper and sliced thin in our house made jus

HERB & GARLIC ROASTED PORK

\$75 Small (8 - 10 ppl)

\$135 Large (15 - 18 ppl)

Slow roasted pastured pork shoulder thinly sliced in natural herb gravy

BBQ PORK COBBLER

\$55 Small (8 - 10 ppl)

\$100 Large (15 - 18 ppl)

Tender BBQ pulled pastured pork topped with a layer of house made buttermilk biscuit

BRICK FARM CASSOULET

\$25 Small (8 - 10 ppl)

\$50 Large (15 - 18 ppl)

Smoked Double Brook Farm ham, confit pastured chicken leg, house made sausage

BOURBON BRAISED BRISKET

\$Market Price per LB

100% Grass-Fed Beef Brisket, slow roasted until fork tender, sliced with natural jus.



ORGANIC QUINOA SALAD

\$35 tray

roasted sweet potatoes, spinach, sun dried cranberries, toasted pumpkin seeds, dijon vinaigrette

RYE BERRY SALAD

\$35 tray

local rye berries, celery, broccoli, cucumber, local greens, horseradish vinaigrette

SEASONAL VEGETABLES

Market Price

Grilled or Roasted - Seasonally Available

GREEN TOSSED SALAD

\$15 Small / \$25 Large

Seasonal lettuces, red onion, tomato, Dijon vinaigrette

FINGERLING POTATOES

\$30 Small / \$55 Large

Roasted with rosemary and garlic

STEAK FRIES

\$25 Small / \$45 Large

Hand cut, slow roasted and fried crisp. Tossed in herb salt and Parmesan cheese.

BUTTERMILK MASHED

\$30 Small / \$50 Large

local potatoes, skin-on, mashed w/ butter, salt & garlic.

MAC AND CHEESE

\$35 Half Pan

Classic with white cheddar and bread crumb crust