



MARKET DINNER HORS D'OEUVRES

Please Select 6 For 1 Hour \$27.00 Per Guest
\$12.00 For Each Additional Hour ~ A La Carte \$3.25 Each

Pita Crisps with Hummus, Marinated Chickpeas and Feta

Mini Quiches (Assorted Flavors)

*Spinach and Brie
Ham and Cheddar*

*Bacon
Roasted Vegetable*

Mini Roasted Vegetable Tostadas with Cilantro and Radish

Bruschetta Assortment (Choose 3) (Bruschetta Platter)

*Classic Tomato Basil
Truffled Artichoke
Marinated Zucchini, Mint & Feta*

*Herb Ricotta with Honey
Black Olive Tapenade*

Caprese Skewers ~ Tomato, Mozzarella and Basil

Gazpacho Shooter (Summer) Or Potato and Leek (Winter)

Roasted Tomato Bisque Shooter with Baby Grissini

Bacon Wrapped Dates Stuffed with Almond ~ Blue Cheese Dipping Sauce

Yellow Corn Arepas (Corn Cakes) ~ Topped with Grilled Vegetables

Crispy Falafel with Lemon Yogurt

Mini Tostadas with Turkey Mole and Queso Blanco

All Packages are subject to Service and NJ State Sales Tax.



MARKET DINNER HORS D'OEUVRES (CONT'D)

Spinach and Feta Phyllo Purses

Crab and Zucchini Fritters Lemon Garlic Yogurt

Belgian Endive Cups with Boursin Cheese and Red Wine Figs

Seared Chicken Skewers ~ Soy Marinade and Spiced Cashew Chutney

Yellow Corn Arepas with Chipotle Braised Chicken and Peppers

Crispy Wild Mushroom Risotto Croquettes (Arancini)

Meatball Skewers with Jersey Tomato Marinara and Parmesan

Sliders (Assorted Flavors)

BBQ Pork

Veggie Burger

BBQ Chicken

Grass Fed Beef Burger

Tartine ~ Apple, Brie and Maple Pecan Butter Focaccia Mini Sandwiches

Ficelle Baguette Sandwiches

Prosciutto and Mozzarella

Hot Sopressata And Provolone

Grilled Eggplant & Olive Tapenade

Tomato, Basil and Mozzarella

Mini Assorted Empanadas

Mini Spiced Lamb Meatballs with Tahini Yogurt

Roast Beef Crostini with Fresh Horseradish Crema

Grilled Sirloin Steak Kabobs with Chimichurri

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MARKET HORS D' OEUUVRES STATIONS

1 Hour of Service - \$18 Per Person

2 Hours of Service - \$25 Per Person

BAO BUN STATION

Steamer Baskets Filled with Bao Buns for Your Guests to Fill with:
One Vegetarian and Two Proteins (PLEASE SELECT 2 PROTEINS)

KOREAN BBQ BERKSHIRE PORK

Gochujang BBQ Sauce, Pickled Cucumbers, Cilantro-Onion Relish

SLOW COOKED GRASS-FED HOUSE SMOKED PASTRAMI

Korean BBQ glaze, Kimchi, pickled onion

GINGER CHICKEN MEATBALL

Garlic Aioli, Cilantro & Carrot-Jalapeno Relish

BRICK FARM KIMCHI & SMOKED SHIITAKE MUSHROOMS (V)

Pickled Late Summer Vegetables

LA TACO TRUCK STATION

KOREAN PORK TACO

Korean BBQ Sauce, Pickled Cucumbers, Cilantro-Onion Relish

CHICKEN TINGA

Charred Tomatillo Salsa, Cotija Cheese, Lime Wedges

CARNE ASADA

Guajillo Chile Marinated Beef, Guacamole, Diced Tomatoes

Served with:

Crispy Corn Tortilla Chips

Pico De Gallo

Warmed Corn Tortillas

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MARKET COCKTAIL RECEPTION

\$88 per person for 4 hours

- 1 Hour of 6 Passed Hors D' Oeuvres
- 1 Hour of 2 Hors d' Oeuvres Stations
- 1 Carving Station from The Carvery
- A Selection of Desserts ~ Passed or Displayed Tapas-Style

A complete line of Wine, Beer and Spirits available through Brick Farm Tavern

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3-COURSE PLATED MARKET DINNER

Choice of:

1 Appetizer, 1 Entrée, 1 Dessert \$39 per person

1 Appetizer, 2 Entrées, Table Side Selection, 1 Dessert \$44 per person

STARTERS

Organic Greens

With Radish, Cucumber, Dijon Vinaigrette

Hydroponic Butterhead Lettuce

With Roasted Carrot Hummus, Local Radish, Black Sesame Seeds

Baby Arugula & Shaved Cabbage

With Parmesan, Chickpeas, Lemon Vinaigrette, Garlic Croutons

Pickled Beet Salad

With Sundried Cranberries, Goat Cheese, Organic Greens, Extra Virgin Olive Oil

Kale & Lentil Salad

With Smokey Blue Cheese, Roasted Sweet Potato, Maple Mustard Vinaigrette

Local Burrata

With Roasted Butternut Squash, Baby Spinach, Toasted Pumpkin Seeds, Balsamic Onion Marmalade

Faro Risotto

With Smoked Pork Shoulder, Fontina, Local Greens, Charred Onion

Parsnip & Ginger Bisque

With Brown Butter Roasted Root Vegetables

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3-COURSE PLATED MARKET DINNER (CONT'D)

ENTREES

Roasted Kabocha Squash (Vegan/GF)
With Coconut Curry Sauce & Sticky Rice

Herb & Lemon Roasted Chicken Pepperonata
With Crispy Polenta

Grass Fed Beef Bresato
Chianti Wine, Mushrooms, Garlic Mashed Potatoes

Smoked Pork Shoulder
Grilled Sweet Onion Escabeche And Soft Polenta

Grilled Grass Fed Beef (+ \$10)
Herb Chimichurri, Roasted Broccoli, Potato Fondue

Grilled Berkshire Pork Loin
Oven Roasted Apples and Kale, Mustard Jus, Sweet Potato Puree

Pan Roasted Hudson Valley Pink Trout
Balsamic Brown Butter, Toasted Almonds, Sautéed Spinach, Roasted Fingerling Potato

DESSERTS

Seasonal Dessert Individually Plated

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MARKET THEMED DINNERS (# 1)

Plated Southern Dinner

\$50 Per Person

Choice Of 2 Entrees

Corn Bread with Honey Whipped Butter

1st COURSE

Organic Baby Lettuces

Pickled Corn Salad, Goat Cheese, Mustard Seed Flatbread

2nd COURSE

Southern Style Fried Chicken

- or -

BBQ Pulled Pork "Cobbler"- Buttermilk Biscuit, White Beans, House Made BBQ

- or -

Local Seasonal Fish - Tomato Braised Greens & Smoked Pepper, Buttermilk Onion Rings

SIDES ~ served family style

Cheddar Grits and Braised Greens

3rd Course

Seasonal Dessert Individually Plated

ADD A Seasonal Soup as a 1st Course Choice + \$4pp.

Substitute Apricot Bourbon Braised Beef Short Rib For +\$8pp.

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MARKET THEMED DINNERS (# 2)

ITALIAN MENU

\$58 Per person

Choose 2 Entrees

Focaccia with Garlic and Herb Olive Oil

1st COURSE

Organic Lettuces ~ Slow Roasted Tomato, Shaved Cherry Grove Farmstead Cheese, Black Olive Balsamic Dressing

2nd COURSE

Double Brook Farm Chicken Cacciatore ~ Local Mushrooms & Jersey Tomato

- or -

Pollo Al Mattone

- or -

Grass Fed Beef Tagliata ~ Grilled and Sliced Grass Fed Beef with Herb and Garlic Salmoriglio and Roasted Local Onions

- or -

Pan Roasted and Braised Boneless Beef Short Rib "Pepperonata"

- or -

Local Seasonal Fish ~ Pan Roasted with Balsamic-Brown Butter & Toasted Hazelnuts

SIDES ~ served family style

Soft Polenta, Fire Roasted Seasonal Vegetables, Rosemary Roasted Fingerling Potatoes

3rd Course

Seasonal Dessert Individually Plated

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MARKET THEMED DINNERS (# 3)

Latin MENU

\$58 Per person

House Cut Chips and Fire Roasted Tomato Salsa

1st COURSE

Organic Greens

Pickled Corn Relish, Sweet Potato, Crispy Pepitas, Chipotle Vinaigrette

2nd COURSE

Roasted Double Brook Farm Chicken

- or -

Lechon Asado ~ Slow Roasted Pork Shoulder with Sour Orange Mojo

- or -

Vacca Frita ~ Crispy Twice Cooked Beef Short Rib, Salsa Verde, Pickled Onions

- or -

Local Seasonal Fish ~ Coconut, Cilantro, Lime

SIDES ~ served family style

Banana-Curry Rice

Roasted Seasonal Vegetables

Potato and Manchego Gratin

3rd Course

Seasonal Dessert Individually Plated

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MARKET DINNER BUFFETS

\$40 pp

Seasonal Salad from Our Taste Café Menu
Herb Roasted or Southern Style Fried Chicken
Mashed or Roasted Potatoes/Sweet Potatoes and Seasonal Vegetable
Chefs Choice Dessert Assortment of Cookies and Brownies

\$48 pp

Seasonal Salad from Our Taste Café Menu (Plated)

Herb Roasted or Southern Style Fried Chicken
And
Slow Roasted Pork Shoulder with Garlic Fennel Jus
Baked Pasta House Made Pasta
Mashed or Roasted Potatoes/Sweet Potatoes
Seasonal Vegetable
Chefs Choice Dessert Assortment of Cookies and Brownies

\$54 pp

Seasonal Salad from Our Taste Café Menu (Plated)

Herb Roasted or Southern Style Fried Chicken,
Braised Boneless Beef Short Ribs
Baked House Made Pasta
Mashed or Roasted Potatoes/Sweet Potatoes and Seasonal Vegetable
Chefs Choice Dessert Assortment of Cookies, Brownies and Mini Desserts

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GRAIN STATION

\$45 pp

Guests Select from 3 Toppings and
Zeng Family Farms Local Polenta, Rye Berries and Cous Cous

TOPPINGS

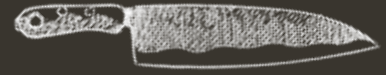
Double Brook Farm Lamb Tagine Style, Summer Fruits, Almonds

Ras El Hanout Spiced Seven Vegetable Stew

Double Brook Farm Braised Chicken with Preserved Lemon and Olives

Cilantro, Harissa, Dried Fruits, Labneh

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THE CARVERY

\$75 Per Person
Choice Of 2 Meats

MEATS

Slow Roasted Berkshire Pork

BBQ & Brown Sugar Smoked Turkey Breast

Garlic & Shallot Roasted Prime Rib

Coffee Apricot Braised Brisket

Herb & Lemon Roasted Chicken

SAUCES ~ Please select 3

Horseradish Cream

Brandy Peppercorn

Herb Chimichurri

House made Beer Mustard

House made Sweet Molasses BBQ Sauce

SIDES

Garlic & Buttermilk Mashed Potatoes

Roasted Seasonal Vegetables

Artisanal Multigrain Rolls

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