



CORPORATE CATERING MENU

catering@brickfarmgroup.com

Event Name	_____	Contact Name	_____
Delivery Date	_____	Telephone #	_____
Guest Count	_____	Billing Address	_____
Location / Room	_____	Email	_____
Set-Up Time	_____	Signature	_____
Start Time	_____	Credit card #	_____
End Time	_____	Exp:	_____
Credit card #	_____	CV:	_____

Pick up at the Market Delivery within 10 miles \$25

Continental Breakfast #1 \$9.00/person

Assorted Bagels
Whipped Plain Cream Cheese,
Butter & Preserves
Freshly Brewed Coffee (Regular & Decaf)
English Breakfast Tea

Continental Breakfast #2 \$16.00/person

Assorted Muffins, Bagels & Scones
Whipped Plain and Vegetable Cream
Cheese, Butter & Preserves
Fruit Salad
Orange Juice
Freshly Brewed Coffee (Regular & Decaf)
English Breakfast Tea

Hot Breakfast Buffet #1 \$19.00/person

Breakfast Potatoes
Choice of
 Apple Smoked Bacon or
 House Made Breakfast Sausage
Assorted Breakfast Pastries & Bagels
Whipped Butter & Preserves
Coffee & Tea
Choice Of Double Brook Farm Egg Frittata
or Scrambled Eggs
 Greens & Brie
 Mushroom & Goat Cheese
 Plain Scrambled

Hot Breakfast Buffet #2 \$25.00/person

French Toast Bake w/ Maple Pecan Crumble
Apple Smoked Bacon
House Made Breakfast Sausage
Assorted Breakfast Pastries
Fruit Salad w/ House made yogurt
Coffee & Tea
Choice of Double Brook Farm Egg Frittata with:
 Greens & Brie
 Mushroom & Goat Cheese
 Short Rib Grilled Onion & Cheddar



A LA CARTE BREAKFAST

*A half tray generally feeds 5-8 people and a large tray generally feeds 15- 20 people

Assorted Breakfast Sandwiches \$8.00/Each

Choice of house smoked bacon, ham, sausage or spinach with local egg and white cheddar cheese

- Smoked Bacon: Qty= _____
 Ham: Qty= _____
 Sausage: Qty= _____
 Spinach: Qty= _____

Scrambled Eggs Farm fresh eggs from our own Double Brook Farm

- Half tray \$30
 Full tray \$60

Scrambled Eggs with Organic Spinach and Brie

- Half tray \$38
 Full tray \$76

Scrambled Eggs with House Smoked Ham and White Cheddar

- Half tray \$38
 Full tray \$76

Breakfast Potatoes

crispy twice cooked local potatoes tossed in a house blend of spices

- Half tray \$22
 Full tray \$44

French Toast Bake

house baked bread baked with a cinnamon-orange scented custard & maple pecan crumble with maple syrup

- Half tray \$22
 Full tray \$44

Coffee \$19.00 per box (16 cups)

- includes sweeteners, cups and stirrers, \$2.50 per pint for organic milk or half & half

House Made Quiche 1 quiche = 8 slices \$24

Assorted flavors available such as:

- Bacon & Gruyere _____
 Spinach & Brie _____
 Sausage & Cheddar _____
 Broccoli _____

Mid Morning Break \$9.00/person

Whole Fruit
Assorted Granola Bars
House-made Trail Mix
Individual Yogurts with Housemade Fruit Compote
or Local Honey
Morning Glory Muffins

Assorted Breakfast Pastries

\$5.00/person - 5 person Minimum

An assortment of pastries from our house baker

Qty: _____

Please Select two:

- Muffins
 Donuts
 Croissants



BRICK FARM LUNCHES

Cold Luncheon #1 \$16.00/person

Choice of:

(2) Sandwich

and

house made Kettle Chips

or

Choice of (1) Salad

Cold Luncheon # 2 \$22.00/person

Choice of:

(3) Sandwich

(2) Salad Selections

house made Kettle Chips

Selection of brownies & cookies

Box Lunch \$19.00/person

Choice of (2) Sandwich

Choice of (2) from the following:

Local Apple

Chips

Jumbo Cookie

Bottled Water

Qty: _____

Qty: _____

Qty: _____

Sandwich Selections

MTB - Mozzarella, Tomato, Basil Pesto, Ciabatta

Roasted Turkey, Roasted Turkey, Cheddar,
Lettuce, Tomato, Russian Dressing, Baguette

Roast Beef, Roast 100% Grass Fed Beef, Spinach,
Tomato, Muenster, Horseradish-Mustard sauce

House Smoked Berkshire Ham & Swiss, Dijon,
Pickle, Baguette

Charcuterie, Provolone, Roasted Peppers,
Grinder Dressing, Ciabatta

Market Chicken Salad, Baby Arugula, Tomato,
Croissant

Grilled Eggplant, Slow Roasted Tomato, Olive
Tapenade, Provolone, Baguette

Smoked Turkey BLT - Smoked Turkey, Smoked
Bacon, Tomato, Organic Greens, Whole Grain Roll

100% Grass Fed Pastrami,
Swiss, Sauerkraut, Russian Dressing,
Sourdough Rye

Grilled Tofu & Hummas Wrap Vegan
Marinated Chick Peas, Arugula, Carrots, Radish



Salad Selections

Broccoli Salad

Sundried Cranberries, Carrot, Mayo, Pecans

Organic Greens, Radish, Cucumber, Tomato, Dijon Vinaigrette

Cole Slaw

Mediterranean Salad w/ Greens, Feta, Cucumbers, Tomato, Olives & Peppers, White Balsamic Dressing

Brick Farm Potato Salad

Local Grain Salad - Squash, Slow Roasted Tomato, Leeks, Greens, Vinaigrette (Vegan/GF)

Roasted Sweet Potato & Carrot Salad

w/ Pickled Onions, Coriander & Goat's Cheese

Brick Farm Macaroni Salad

Classic Caesar Salad

Iceberg wedge salad

w/ Bacon, Sharp Cheddar, and Deviled Egg Dressing

Israeli salad

Cucumbers, Tomato, Chickpeas, Red Onion, Lemon-Tahini Dressing



Luncheon Buffet #1 \$30.00/person

Minimum 20 guests

Choice of: (2) Salads (2) Entrées (2) Side Selections

Luncheon Buffet #2 \$50.00/person

Minimum 20 guests

Choice of: (2) Salads (3) Entrées (3) Side Selections

All Luncheon Buffets come with your choice of Biscuits, Corn Bread or Ciabatta

Entrée Selections

Moroccan 7 Vegetable Stew with Couscous (Vegan)

Brined & Wood Oven Roasted Chicken on The Bone

~Choice of~

Garlic, Rosemary & Lemon, Pan Juices or

BBQ Spiced Rubbed and glazed with House Made BBQ sauce

Slow Smoked Grass Fed Brisket with Mopping Sauce

Thanksgiving Lunch

Roasted Turkey Breast & Thigh, Classic Stuffing, Gravy

100 % Grass Fed Beef "Daube"

w/ Red Wine, Carrot & Mushroom

House Made Bucatini with Grass Fed Meat Balls, Market Marinara Sauce, Parmesan

Rigatoni with Mushroom "Bolognese" (Vegetarian)

Pan Roasted Trout

w/ Balsamic Brown Butter, Toasted Almonds, & Sautéed Spinach

Pastrami Spiced Icelandic Salmon,

Mustard Buerre Blanc, Red onion Chutney

Cuban Style Roasted Pork

Sour Orange, Garlic and Latin Spiced Roasted Pastured Pork Shoulder Pulled & Finished with Sofrito, Lime and Garlic Oil

Sides

Garlic Mashed Potatoes

Rice Pilaf

Sweet Potato Smash w/ Brown Sugar & Butter

Roasted Fingerling Potatoes

Tomato Braised Local Greens

Wood Grilled Seasonal Vegetables

Charred Broccoli with Olive Oil and Fresh Herbs

Cheesy Garlic Grits

Black Beans & Rice

Classic Mac and Cheese



Salad Selections

Broccoli Salad

Organic Greens, Radish, Cucumber, Tomato, Dijon Vinaigrette

Cole Slaw

Brick Farm Potato Salad

Mediterranean Kale Salad w/ Feta, Cucumbers, Tomato, Olives & Peppers

Roasted Sweet Potatoe & Carrot Salad

W/ Pickled Onions, Coriander & Goat's Cheese

Classic Caesar Salad

Chopped Antipasto Salad

Salami, Cheese, Pickled Vegetables, Olives, Provolone, Tomato, Red Onion, Red Wine Vinaigrette

Local Grain Salad w/ Squash, Slow Roasted Tomato, Leeks, Vinaigrette (Vegan/GF)

Iceberg wedge Salad w/ Bacon and Deviled Egg Dressing

Specialty Lunch Stations

\$32.00/person Minimum 20 guests

LA TACO TRUCK

CHOOSE 3 TACOS:

Korean Pork Taco, Korean BBQ Sauce, Pickled Cucumber, Cilantro-Onion Relish*

Chicken Tinga Taco, Charred Tinga Sauce, Tomatillo Salsa, Cotija Cheese, Lime Wedges*

Carne Asada Taco, Guajillo Chile Marinated Beef, Guacamole, Diced Tomatoes*

Baja Shrimp, Cajun Shrimp, Chipotle Slaw

Truffled Butternut Squash, Cotija, Braised Kale

SIDES

Black Beans & Rice, Classic Caesar Salad

GRAINS

Roasted Double Brook Farm Chicken with Preserved Lemon & Olives

Moroccan Braised Lamb with Apricots

Einkorn Wheat, Couscous (V)

Seven Vegetable Stew (V), Israeli Salad

Dried Fruit, Cilantro, Nuts, Pickled Red Onion, Lemon Aioli, Labneh

House Made Pita



GYROS & FALAFEL

Shaved Spit Roasted Double Brook Farm Lamb

Zatar Spiced Grilled Chicken

House Made Falafel

House Made Pita

Tzatziki Sauce, Slow Roasted Tomato, Red Onion, Shredded Lettuce

Aromatic Rice

Grilled Eggplant Salad



Carving Stations \$79pp choice of two
Guest Count: _____

Slow Roasted Berkshire Pork
BBQ & Brown Sugar Smoked Turkey Breast
Dry Rub and Hard Wood Smoked Brisket
Herb & Lemon Roasted Chicken
Rotisserie Roasted Leg of Pasture Raised Lamb

Sauces:

Horseradish Cream
Brandy Peppercorn
Herb Chimichurri
Housemade Beer Mustard
Housemade Sweet Molasses BBQ Sauce

Beverages

Brick Farm Bottled Water \$2.00/Each
Seasonal Lemonade \$20.00/Gal
Lemonade \$20.00/Gal
Unsweetened Ice Tea \$20.00/per box (16cups)

Chips and Dip \$9.00/person

Choose Two Chips:

- Tortilla chips
- House Kettle Chips
- Pita Chips
- Vegetable Chips

Choose Two

- Guacamole (+2.00 Supp)
- House Fresh Salsa
- Hummus
- Fire Roasted Tomato sals

Cheese Platters

Each cheese platter features 3 of our local/domestic cheeses and the medium and large will have an additional international cheese. Each comes with olives, crackers, grapes & strawberries.

- Small \$50 serves 8-10 people
- Medium \$99 Serves 10-15 people
- Large \$149 serves 15-20 people

Cured Meat Platters

Each platter include Prosciutto, Sopressata and Salami. Medium & large will have an additional meat. Each platter comes with olives, mustard, pickles or cornichons, & house made crostini or mini toast.

- Small \$38 serves 8-10 people
- Medium \$76 Serves 10-15 people
- Large \$114 serves 15-20 people

Specialty Cakes, Cookies, Cupcakes & Trays

- Traditional Chocolate & Vanilla Cupcakes - 1 Dozen \$30.00
- 8" Round Cake - Serves 8-10 people starts @ \$32.00
- 10" Round Cake - Serves 10-15 people starts @ \$45.00
- Quarter Sheet Cake - Serves 15-25 people starts @ \$55.00
- Half Sheet Cake - Serves 25-50 people starts @ \$65.00
- Full Sheet Cake - Serves 50-100 people starts @ \$95.00

***All cake requests need to be made 3 business days in advance**

Assorted Cookie Trays

- Small \$25.00
- Large \$45.00

Assorted Bars Trays

- Small \$29.00
- Large \$55.00

Assorted Mini Pastries

Fruit tarts, cannolis, eclairs & cream puffs

- Small \$30.00
- Large \$75.00

Minimum order required is for 5 people unless otherwise noted. Please submit this order form at least 72 hours prior to the event.

Orders placed less than 3 business days prior to date of function will incur an additional charge of \$25.

5% special event fee will apply to all food and beverage requiring set up & breakdown.

A service member can be provided for every 25 guests at a cost of \$45.00 per hour. Minimum service charge is \$180.00

Submit orders to catering@brickfarmgroup.com

For any questions contact Liz Truch at: 609-466-6952

confirmation of your order & invoice will be sent to your email.