

BRASS CATERING MENU

LUNCHES, DINNERS

COCKTAIL RECEPTIONS

IN OUR UPSTAIRS ROOM

OR

TO-GO IN YOUR HOME OR OFFICE

Catering Details:

On Premises / Upstairs Room:

- At least 48 hours notice required for most catered events
- Minimum food and beverage charge. While there is no charge to use the upstairs room there is a minimum (\$300) that must be met if the customer wishes to have *exclusive* (i.e., no other tables/ parties) use of the room after 5:00. Smaller parties who wish to avoid this charge agree to allow other tables to be sat upstairs or to be moved downstairs if a larger table calls in. The minimum is only employed if exclusive use is desired and is generally not a problem for any group over 15 persons. In the unlikely event that the minimum is not met, the difference to meet it will be added.
- 18% gratuity and 6% sales tax will be added
- Cakes are permitted only from licensed bakeries. We deal with Robaire's and would be happy to order one for you (with advance notice). We will provide plates and forks, guests will be responsible for cutting and serving their cake. If you would like us to cut and serve your cake, there will be a \$1.00 per person charge. Cakes can be dropped off before your event or we will be happy to pick up your cake from Robaire's for a \$5 surcharge.
- Decorations: You may decorate the room as you wish. It will generally be available 2 hours before your event. Flowers can be delivered early and stored in our cooler.
- For parties requesting exclusive use of the room: credit card guarantee taken at time of booking. \$50 cancellation fee anytime after booking, \$100 if cancelled within 48 hours of event.

Bar Options:

- Unlimited non-alcoholic beverages - \$2 per person.
- Bar options include cash bar (guests pay for drinks), open bar (host pays for drinks), or partial bar (host pays for some of the alcohol, i.e. first drink or up to a maximum amount)

Off premises:

- At least 48 hours notice required for most catered events
- 6% sales tax & 15% charge for delivery, set-up & clean-up (add'l mileage fees may apply)
- Delivery charge includes clear plastic plates, clear plastic or silvertone flatware, colored napkins.
- Buffet attendants and/or bartenders may be available for \$20 per hour (schedule permitting).
- Credit card guarantee taken at time of booking. \$50 cancellation fee, \$100 within 48 hrs
- If china, cloth and stainless are desired the following rates apply:
 - China plates 10" or 6" - 75¢;
 - Flatware 35¢ each piece,
 - Glassware: no charge if we provide the beverage, otherwise 75¢ each
 - Cloth napkins: 50¢
 - Tablecloths: \$2.50 each

Lunch Buffet

Available for groups of 15 or more

Groups under 15 can order from our regular lunch menu or from a special shortened menu

\$8.50 per person includes one entrée:

1) **French bread or wrap sandwiches:** Chef's choices may include turkey & ham club, coronation chicken salad, Mediterranean vegetarian, and more.

or

2) **Warm pasta dish:** Cheese ravioli with roasted pepper cream or lemon herb pasta with seasonal vegetables

or

3) **Flatbreads:** Assortment may include spinach and artichoke, tomato trio, BBQ chicken, gouda & mushroom, and more

and

House salad (with 3 dressing choices) or Caesar salad

Additional:

Beverages:

- On Premises: \$2 per person for unlimited non-alcoholic beverages
- To Go: \$1 per person bottles of water and/or cans of pop

Dessert: \$3.50 per person:

- Assorted bite size desserts: brownie bites, bar cookies, cream puffs, etc or
- Cheesecake bar: plain cheesecake with caramel, fudge & mixed berries toppings
- Individual desserts, such as crème brulee, carrot cake, and more also available - price will vary

Charges:

- On Premises: 18% gratuity and 6% sales tax; no charge for the room
- To Go: 15% fee for delivery & set-up, includes plastic plates & flatware

Dinner Buffet or Family style (platters brought to each table)

For groups larger than 27 persons; parties under 27 may order from a shortened version of our dinner menu

\$22 per person includes 2 entrees (one from each group), House or Caesar salad, and bread baskets

Group A:

- Herb cheese-stuffed chicken breast, crumb crusted, roasted tomatoes, smashed fingerlings, vegetable
- Citrus tarragon chicken breast, orchiette pasta with fresh spinach
- Ricotta stuffed ravioli, roasted red pepper cream sauce, parmesan
- Basil angel hair pasta, chopped fresh tomatoes, garlic & olive oil (also available with grilled chicken)

Group B

- Baked walleye, macadamia nut crust, mushroom risotto, seasonal vegetable
- Mojo pork tenderloin, grilled seasonal vegetables, basmati rice & black beans
- Pretzel-crumbed pork tenderloin, orange mustard sauce, garlic mashed potatoes, vegetable
- Char-grilled hanger steak, medium rare, chimmichurri, rice blend, seasonal vegetable
- Seared salmon, orange butter, couscous pilaf, seasonal vegetable

(if you prefer 2 choices from Group B, please add an add'l \$2 per person)

Dessert buffet: \$3.50 per person:

- Assorted bite size desserts: brownie bites, bar cookies, cream puffs, etc or
- Cheesecake bar: plain cheesecake with three toppings (caramel, fudge & mixed berries)
- Individual desserts, such as crème brulee, carrot cake, and more also available - price will vary

Beverages:

- On Premises: \$2 per person for unlimited non-alcoholic beverages
- For different bar options, please consult our catering details page

Charges:

- On Premises: 18% gratuity and 6% sales tax, no room charge (\$300 minimum food & drink tab)
- To Go: 15% delivery and set up fee, includes plastic plates & flatware

Finger Foods / Cocktail Reception

(complete re-heating instructions provided for any items ordered ToGo)

Group A – each item \$28 (enough for 12) or \$52 (enough for 24)

- Spreads platter: choice of any three: olive tapenade, roasted pepper hummus, sun dried tomato spread, herbed soft cheese, spinach & garlic spread, blue cheese & walnut, and more - served with crackers.
- Fried tortilla crisps with roasted red pepper hummus and tomato salsa.
- Quiche: diamonds of puff pastry crust, quiche lorraine (bacon & cheese) or three cheese & veggie
- House made pate. Choose either a) chicken cashew basil pate (a house favorite made with white meat chicken, asiago, cashews, fresh basil) or chicken liver pate (rich and creamy with a touch of brandy), both served with crackers
- Risotto balls, fried crispy, served with tomato & kalamata dip.
- Warm spinach and artichoke dip, served with toasted flatbread
- Assorted bruschetta: French bread slices with such choices as brie and sun-dried tomato, portobello mushroom & smoked gouda, parmesan & artichoke, and other seasonal offerings.
- Crispy deep-fried lemon pepper artichoke hearts, aioli dip.
- Flatbreads: crispy 'pizza' with several choices of toppings: asiago, artichokes, roasted garlic and fresh spinach; portabella & gouda; chicken, sweet corn & mozzarella; tomato & three cheese; seasonals
- Crispy shitake spring rolls, orange sesame dipping sauce
- Assorted crostini – seasonal selection of toppings on toasted bread rounds
- Bite size puff pastries with creamed fillings such as smoked salmon, artichoke asiago, and more

Group B – each item \$38 (enough for 12) or \$70 (enough for 24)

- Deluxe cheese board: three large wedges from our current selection, with fresh grapes & crackers.
- Antipasta platter: marinated vegetables such as roasted peppers, asparagus & artichoke hearts, with rolled salami, fresh mozzarella balls, olives.
- Little shrimp tostada: corn tortilla rounds topped with avocado and grilled shrimp
- Smoked salmon & poached salmon terrine, with crackers
- Seared asian tuna strips, coated with black and white sesame seeds, cucumber slice
- Grilled jumbo shrimp skewers with asian 5-spice, or citrus glaze
- Chicken skewers: satay (thai peanut sauce), traditional BBQ, or cajun seasoned
- Mini crab cakes: our original recipe in bite size, dijon dipping sauce
- Smoked salmon platter : cream cheese, capers, onion (subject to availability, \$10 up charge)
- Steak crostini: chilled thin sliced beef on bread rounds with roasted tomato relish (\$10 up charge)

Dessert Options - \$38 (enough for 12) or \$70 (enough for 24)

- Assorted small desserts: chef's choice of bite size bar cookies, crème puffs, brownies
- Fresh fruit platter (in season, June - Sept)
- Smaller sized cheesecake with three toppings
- Homemade apple tart

Beverages:

- On Premises - \$2 per person for unlimited non-alcoholic beverages.
- For bar options, please consult our catering details page