



Catering Menus

Deliciously Different Ideas
Buffet Dinners & Lunches
Finger Foods & Tapas

*Whether you need a completely catered meal
or just a few extra dishes to fill in at your next
cocktail party, let The Brass help you out.*

*We will custom plan your menu
and design it to fit your needs & budget*

In our upstairs room (groups up to 40)
or
At your home or office (delivery or pick-up)

Corner of Main & Michigan
989-772-0864

CATERING DETAILS

FOR ALL FUNCTIONS HELD AT THE BRASS:

Bar options:

- Open Bar (all drinks provided by host)
Cash Bar (all drinks paid for by guests)
Partial Bar (some drinks provided by host)
- Unlimited non-alcoholic beverages included in buffets
\$1.00 additional for reception menu

Charges:

- There is no charge for the room
- 18% gratuity and 6% sales tax will be added to all events
- Final head count required 48 hours prior.
Extra charges will be added for any last minute add-ons.
- Deposit or credit card guarantee required at time of booking
- \$100 non refundable credit card guarantee due at booking
- \$100 additional for events cancelled within 48 hours of date

FOR ALL FUNCTIONS HELD OFF PREMISE:

Bar options:

- Iced pop / bottled water included
\$1.00 additional per person for coffee/tea service
- Beer / wine service also available:
Assorted beer on ice, \$3 each. select wines, \$15 bottle

Charges:

- Delivery & set-up fees:
Dinner buffets & receptions: 20% (over \$500 10%)
Lunch buffets: 10%
Fee includes plastic plates, cutlery, napkins
(China and stainless available for additional \$3.00 per person)
- No charge for pick up orders, tableware not included
- Buffet attendants, servers, bartenders: \$15 per hour.
- Final head count required 48 hours prior.
Extra charges will be added for any last minute add-ons.
- Deposit or credit card guarantee required at time of booking
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Brass Café Banquet Menu

Prices include 2 entrée choices, salad, vegetable, beverages, dessert

\$16.50 per person
choose any two:

-Pasta Roma

Angel hair pasta tossed with chopped tomatoes, garlic, basil, olive oil, and parmesan.

-Three cheese lasagna

Luscious layers of ricotta and mozzarella cheese, marinara, mushrooms, spinach, & zucchini

-Grilled veggie pasta

Char-grilled peppers, squash, eggplant, onions, tossed with fire-roasted tomatoes, pasta, topped with parmesan

-Cheese ravioli

Ricotta filled ravioli with a marinara sauce and parmesan

- Asian veggies & rice

Basmati rice with baby corn, broccoli, carrots, green beans in an orange sesame sauce

- Spanakopita

Triangle layers of phyllo, spinach & feta on a bed of tomatoes and mushrooms

\$17.50 per person
choose any two:

-Firehouse fusilli Tender white meat chicken sauteed in a white wine sauce with mushrooms and spinach, tossed with pasta

- Sausage Lasagna

Just like our 3-cheese lasagna but with Italian sausage in the sauce

-Pistachio chicken Tender chicken breast, coated in cashews & pistachios, sauteed till brown, served with cucumber tomato raita over couscous.

- Roma with chicken

Our pasta Roma topped with strips of grilled chicken

- Asparagus Ravioli

Ricotta and asparagus filled ravioli in a light red pepper cream sauce

- Pasta Gorgonzola

Orchiette pasta in a sauce of blue cheese, pancetta, green onions, grape tomatoes topped with grilled chicken

\$18.50 per person
choose any two:

- Roma with shrimp

- Just like our pasta roma but topped with grilled jumbo shrimp

-Steak & Guinness Pie –

Tender beef simmered with mushrooms, onions & Guinness, topped with puff pastry, served with potato.

-Grilled Salmon

4 oz. pieces of Norwegian salmon, grilled and topped with orange butter, served with potato

- Mustard pork

Thin sliced pork tenderloin, rolled in pretzel crumb coating, served with potatoes and an orange mustard sauce

-Stuffed Chicken

Semiboneless chicken breast & leg, stuffed with herb cheese, sundried tomatoes & spinach, served on potatoes or couscous

-Chipotle pork chops

Char-grilled boneless chops basted in a pepper mustard glaze served over potatoes

Dinner buffet includes:

House Salad with 3 dressings

Vegetable medley

Tiered platters of bite-size sweets (chef's choice) for dessert

Baskets of bread and butter

Unlimited coffee, tea or pop

Choices can be mixed (1 a & 1 b: \$16 - 1 b & 1 c: \$17)

Thank you for considering The Brass – 989-772-0864

Lunch Buffet

In our private upstairs room or delivered to your office
Minimum 10 people - at least 48 hours notice for buffets

\$8.95 per person:

1. House salad or Caesar salad

2. Choice of one of the following

a.) Assorted wrap or baguette sandwiches:

Choose two selections from Turkey Swiss & Bacon, Club, Mediterranean, Chicken Salad, or Spinach and more.

b.) Cold cut and cheese platter:

Served with rolls and condiments.

c.) Pasta dish (20 person minimum):

Choices include bowtie with marinara & three cheeses, grilled vegetables & roasted tomatoes, chilled greek orzo salad, and more.

d.) Assorted Flatbreads:

Our deliciously different 'pizzas'.

3. Beverages

in house: coffee, tea or soft drink

delivered: cans of pop and/or water

Add an assorted dessert platter for an add'l \$2 per person

Appealing array of small desserts, chef's choice, including creme puffs, cheesecake, lemon bars, cookies or brownies.

The Brass Café Reception Menu

Prices are per person, allowing 2 to 3 servings of each item per person

\$2.25

- * Spread platter: choice of any three: olive tapanade, roasted pepper hummus, sun dried tomato spread, herbed cheese, spinach & garlic spread, blue cheese & walnut, smoked trout florentine, chicken cashew basil pate, all served with crackers
- * Warm spinach and artichoke dip, served with toasted flatbread
- * Tuscan terrine: layers of sun dried tomato spread, spinach & garlic spread, walnuts, with crackers
- * Assorted bruschetta: French bread slices with toasted toppings such as brie and sun-dried tomato, Portobello mushroom and smoked gouda, parmesan artichoke & more
- * Roasted red pepper hummus with fried tortilla crisps
- * Fresh tomato salsa with corn tortilla chips

\$2.50

- * Crispy lemon pepper artichoke hearts
- * Deluxe cheese board: beautiful cheese wedges with fresh fruit garnish, choices may include brie, gorgonzola, apricot stilton, fontina, sharp cheddar, gouda, muenster, or sage derby
- * Florentine flatbread: crispy 'pizza' topped with asiago, artichokes, roasted garlic and fresh spinach
- * Quiche: little diamonds of puff pastry crust of traditional quiche lorraine (bacon & cheese), or three cheese and tomato, or asparagus, tomato and mushroom
- * Chicken cashew basil pate: a house favorite made with white meat chicken, asiago, cashews, fresh basil served with crackers and/or french bread
- * Baked brie served with seasonal toppings, served with bread/crackers
- * Chicken liver pate: house made, rich and creamy with a touch of brandy, served with crackers

\$3.00

- * Antipasta platter – Lovely presentation featuring marinated vegetables, rolled salami, fresh mozzarella balls, assorted olives, fresh melon or figs
- * Fresh fruit platter (in season)
- * Bacon wrapped water chestnuts, fresh figs or chicken livers
- * Assorted bite size desserts: chef's choice of cream puffs, brownies, lemon bars, more
- * Crispy spring rolls with orange sesame dipping sauce
- * Mini crab cakes: our original recipe in bite size

\$3.50

- * Chicken wings: your choice of seasoning
- * Smoked salmon platter: filet for smaller parties, whole fish for larger with cream cheese, capers, onion
- * Chicken skewers: choose chicken satay (thai peanut sauce), traditional BBQ, or cajun seasoned
- * Chilled, peel your own jumbo shrimp with dipping sauce
- * Grilled jumbo shrimp with mango habanero glaze or asian 5-spice
- * Beef tenderloin crostini: chilled thin sliced filet on French bread rounds with roasted tomato relish
- * Little shrimp tostada: corn tortilla rounds topped with avocado and grilled shrimp
- * Seared asian tuna strips, coated with black and white sesame seeds, grilled medium rare

This menu is only a guideline; we specialize in custom catering and will develop a unique menu to fit your specific needs or budget

- \$100 additional for events cancelled within 48 hours of date

Brass Café Catering Contract:

Name: _____ Phone: _____

Date of Party: _____ # in Party: _____

Location: _____

Cash Bar / Open Bar _____

Menu:

Special instructions:

Additional Fees:

18% gratuity

6% sales tax

Total Expected Bill: _____ Method of Payment: _____

Responsible Party for Payment: _____

\$100 non refundable deposit /credit card guarantee due at time of booking

\$100 additional cancellation fee for events cancelled within 48 hours of date

Deposit received– Check / credit card: _____

Agreed and signed: _____ Date: _____