

**full heart**  
catering ● co  
by

**BRIM**  
KITCHEN ● BREWERY

# CATERING GUIDE & MENU

THANK YOU FOR YOUR INTEREST IN HOSTING AN EVENT WITH BRIM KITCHEN + BREWERY!

WE ARE COMMITTED TO PROVIDING YOU THE BEST POSSIBLE SERVICE AND TO MAKE YOUR EVENT AN ABSOLUTE SUCCESS.

THE INFORMATION ENCLOSED ALONG WITH THE GUIDANCE OF OUR EVENT COORDINATOR MELISSA ROSS & OUR CHEF BRANDON VERES WILL HELP YOU MAKE THE MOST OF OUR PROFESSIONAL SERVICES. WE LOOK FORWARD TO EXCEEDING YOUR EXPECTATIONS FOR YOUR NEXT UPCOMING EVENT!

WE PROVIDE A WIDE RANGE OF EVENT SERVICES TO ACCOMMODATE YOU AND YOUR GUESTS. WE OFFER ANYTHING FROM CUSTOM MENUS, A LA CARTE MENU ITEMS (DEPENDING ON THE SIZE OF YOUR PARTY), TO LARGE BUFFET DINNERS. OUR DEDICATED CULINARY TEAM IS WELL EXPERIENCED WITH PARTIES FROM SIMPLE HORS D'OEUVRES AND BRUNCH BUFFETS TO LARGE ELEGANT WEDDINGS AND EVERYTHING IN BETWEEN! WE ARE HAPPY AND EXCITED TO WORK WITH YOU TO CRAFT THE RIGHT MENU FOR YOUR PARTY. WE ALSO OFFER A VAST VARIETY OF IN-HOUSE DESSERTS FROM OUR TALENTED PASTRY CHEF INCLUDING BUT NOT LIMITED TO CUSTOM LAYERED CAKES, LARGE FAMILY STYLE DESSERTS & DISPLAYS. OUR DEDICATED TEAM WILL SET UP AND BREAKDOWN YOUR CUSTOM EVENT PARTY RELIEVING YOU OF ALL THE STRESS OF YOUR SPECIAL DAY.

PLEASE LET US KNOW IF YOU HAVE ANY FURTHER QUESTIONS THAT WE CAN BE OF ASSISTANCE OF.

WE HOPE TO HEAR FROM YOU SOON!

MELISSA ROSS

GENERAL MANAGER/PRIVATE EVENTS COORDINATOR

EVENTS@BRIMBREWERY.COM

(440)488-8305

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## BREAKFAST & BRUNCH

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### BRUNCH BUFFET MINIMUM 20 PEOPLE

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#### \$26 PER PERSON

SCRAMBLED EGGS & FRESH HERBS

CINNAMON FRENCH TOAST | OHIO MAPLE SYRUP

APPLEWOOD SMOKED BACON

POTATO HASH | TORN HERBS

FRESH SEASONAL FRUIT DISPLAY

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### BRUNCH ADDITIONS PRICE PER PERSON

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SAUSAGE GRAVY & BISCUITS | SWEET ITALIAN SAUSAGE | COUNTRY GRAVY 5

SLICED STEAK & EGGS | EGGS OVER MEDIUM | SAUCE HOLLANDAISE 11

SHRIMP COCKTAIL | CREOLE MUSTARD OR TRADITIONAL 6

CHILLED SEAFOOD DISPLAY | OYSTERS | POACHED SHRIMP | CRAB SALAD | SCALLOP CEVICHE 12

BLACK TRUFFLE DEVIL EGGS | CHIVE | SMOKED SWEET PAPRIKA 3

GREEK YOGURT | HOUSEMADE GRANOLA | OHIO MAPLE 4

CHEESE DISPLAY | DOMESTIC & IMPORT ARTISANAL CHEESES | ACCOMPANIMENTS | ASSORTED CRACKERS 6

CHARCUTERIE BOARD | DRY CURED & SLICE | ACCOMPANIMENTS | ASSORTED CRACKERS 7

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## LUNCHEON MENU

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### GREENS SERVES 6 – 12

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CHOICE OF DRESSING: TRADITIONAL CAESAR | HONEY BALSAMIC | RED WINE VINAIGRETTE | BUTTERMILK RANCH

CAESAR SALAD | CROUTON | CLASSIC DRESSING | PARMIGIANO 53

CAVATAPPI PASTA SALAD | BELL PEPPER | TOMATO | ARUGULA | RED ONION 54

CLASSIC POTATO SALAD 53

WALDORF CHICKEN SALAD | CRANBERRY | APPLE | CELERY 59

CAPRESE SALAD FRESH MOZZARELLA | TOMATO | AGED BALSAMICO | EXTRA VIRGIN OLIVE OIL | BASIL 59

MIXED GREENS SALAD | CUCUMBER | TOMATO | RED ONION 52

ARUGULA SALAD | CRANBERRY | TOASTED ALMONDS | GOAT CHEESE 52

BABY KALE SALAD | ROASTED BEETS | CANDIED WALNUTS | SMOKED BLUE CHEESE 52

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### HANDHELDS MINIMUM 12 PER ORDER

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CHOICE OF WRAP OR SANDWICH | SERVED WITH KETTLE COOKED POTATO CHIPS

\$125 PER TRAY OF ONE DOZEN HANDHELDS

BRIM CLASSIC CLUB | CHICKEN | BACON | ARUGULA | TOMATO | MAPLE BACON AIOLI

CRISPY CHICKEN | SWEET ASIAN SLAW | MARINATED CUCUMBER | SPICY GOCHUJANG SAUCE

CLASSIC ITALIAN | PEPPERONI | MORTADELLA | PROSCIUTTO | SWISS | TOMATO | LETTUCE | SUBMARINE DRESSING

CREAMY CHICKEN WALDORF | CRANBERRY | APPLE | CELERY | HERB AIOLI

SHAVED ROAST BEEF | ARUGULA | SWISS | HORSERADISH MUSTARD CREMA

CHICKEN BACON BUTTERMILK RANCH | CRISPY CHICKEN | APPLEWOOD SMOKED BACON | ADAMS RESERVE CHEDDAR

MEDITERRANEAN VEGGIE | COUS COUS | BELL PEPPER | ARTICHOKE | SPINACH | CILANTRO LIME AIOLI

B. L. T. | APPLEWOOD SMOKED BACON | MAPLE AIOLI | CRISPY ONION

BLACK TRUFFLE EGG SALAD | DIJON | CHIVE | SMOKED PAPRIKA | ROMAINE

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# BUFFET MENU

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## HORS D'OEUVRES PER DISPLAY (SERVES 6 – 12)

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SHRIMP COCKTAIL | CREOLE MUSTARD OR TRADITIONAL 60  
BLACK TRUFFLE DEVILED EGGS | CHIVE | SMOKED PAPRIKA 27  
CAPRESE | FRESH MOZZARELLA | TOMATO | BASIL | BALSAMIC REDUCTION 42  
HUMMUS & PITA | GARLIC | OLIVE OIL 37  
CRUDITÉ & DIP 38  
ARTISANAL CHEESES | DOMESTIC & IMPORT | ACCOMPANIMENTS | ASSORTED CRACKERS 64  
CHARCUTERIE | DRY CURED & SLICE | ACCOMPANIMENTS | ASSORTED CRACKERS 66  
CHILLED SEAFOOD DISPLAY | POACHED SHRIMP | OYSTERS | CRAB SALAD | SCALLOP CEVICHE 82  
OYSTERS & CLASSIC MIGNONETTE 63  
BAVARIAN PRETZEL BITES | HONEY MUSTARD 28  
WARM CAJUN SEAFOOD DIP | SESAME CRACKERS | SCALLION 63

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## GREENS SERVES 6 – 12

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**CHOICE OF DRESSING: TRADITIONAL CAESAR | HONEY BALSAMIC | RED WINE VINAIGRETTE | BUTTERMILK RANCH**

CAESAR SALAD | CROUTON | CLASSIC DRESSING | PARMIGIANO 53  
CAVATAPPI PASTA SALAD | BELL PEPPER | TOMATO | ARUGULA | RED ONION 54  
CLASSIC POTATO SALAD 53  
WALDORF CHICKEN SALAD | CRANBERRY | APPLE | CELERY 59  
CAPRESE SALAD FRESH MOZZARELLA | TOMATO | AGED BALSAMICO | EXTRA VIRGIN OLIVE OIL | BASIL 59  
MIXED GREENS SALAD | CUCUMBER | TOMATO | RED ONION 52  
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## BEEF SERVES 18 – 22

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RED WINE BRAISED BEEF SHORT RIB 185  
GRILLED BEEF TENDERLOIN | ROASTED GARLIC CHIVE BUTTER 230  
ROSEMARY & GARLIC PRIME RIB | AU JUS | CREAMY HORSERADISH 220

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## CHICKEN SERVES 18 – 22

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HERB ROASTED CHICKEN | WHITE WINE | GARLIC | HERB 135

CHICKEN MARSALA | MUSHROOM | GARLIC 140

CHICKEN PICCATA | LEMON | CAPER | WHITE WINE 140

CHICKEN PARMIGIANA | MARINARA | PARMIGIANO | PROVOLONE | MOZZARELLA 150

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## PORK SERVES 18 – 22

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ROASTED PORK LOIN | NATURAL HERB JUS 140

BBQ PULLED PORK 125

ITALIAN SAUSAGE | BELL PEPPERS & ONIONS 125

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## FISH SERVES 18 – 22

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PAN SEARED SALMON | WHITE WINE | LEMON | HERBS 160

HALIBUT | OLIVE OIL | FRESH HERBS 185

WHITE WINE BAKED BLUE COD | ROASTED GARLIC CHIVE BUTTER 150

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## PASTA SERVES 22 – 25

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RIGATONI | *CHOICE OF:*

MARINARA | BOLOGNESE | PARMIGIANO CREAM | GARLIC HERB BUTTER 90

PASTA PRIMAVERA | ROASTED SEASONAL VEGETABLES | WHITE WINE | GARLIC | PARMIGIANO 92

CAVATAPPI MAC & CHEESE | TRADITIONAL OR SMOKED GOUDA 90

ITALIAN SAUSAGE & PENNE | BELL PEPPERS | SWEET ONION | MARINARA 95

FOUR CHEESE BAKED PASTA | MOZZARELLA | PROVOLONE | PARMIGIANO | ASIAGO | HERBS 92

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## STARCH SERVES 22 – 25

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WHIPPED POTATO | ROASTED GARLIC 65

ROASTED FINGERLING POTATO | CHIVE BUTTER 55

CREAMY GOLDEN POLENTA | PARMIGIANO 65

RICE PILAF | CARROT | CELERY | ONION 55

BAKED BEANS | BACON | OHIO MAPLE 65

ISRAELI COUS COUS | ARUGULA | BABY TOMATOES | HERBS 65

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## VEGETABLE SERVES 22 – 25

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BABY CARROTS | HONEY | BUTTER 50

BROCCOLINI | GARLIC BUTTER 50

ROASTED SEASONAL VEGETABLES 51

LEMON & GARLIC ROASTED ASPARAGUS 55

ROASTED CAULIFLOWER | TOASTED ALMOND | DRIED CURRANT | SPINACH 56

GREEN BEAN | ALMONDINE OR BACON 55

ZUCCHINI | YELLOW SQUASH | RED ONION | SPINACH 55

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## DESSERT 2.00 PER PIECE

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### HOUSE MADE COOKIES

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CHOCOLATE CHIP | DOUBLE CHOCOLATE | SNICKERDOODLE | VANILLA SUGAR | DULCE DE LECHE

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### BROWNIES

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VALHRONA ARTISANAL CHOCOLATE BROWNIES

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### CHEESECAKE

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NEW YORK STYLE | SEASONAL BERRY

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### CARROT CAKE

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CINNAMON WHPPED CREAM CHEESE | SALTED CARMEL | CANDIED WALNUT

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### CUPCAKES

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VANILLA | CHOCOLATE | RED VELVET | CARROT | LEMON



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## DESSERT 1.50 PER PIECE

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### MINI CANNOLI

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PISTACHIO | CHOCOLATE | CITRUS

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### HOUSE MADE DONUT HOLES

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CARAMEL | CHOCOLATE SAUCE | BERRY COULIS

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### CHOCOLATE COVERED STRAWBERRIES

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### HAND DIPPED OHIO BUCKEYE'S

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### CUSTOM LAYERED CAKES

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PRICE WILL BE QUOTED ACCORDING TO SELECTION STYLE AND SIZE'S

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## SPECIAL REQUEST

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### CUSTOM ICE SCULPTURE CARVINGS BY ELEGANT ICE CREATIONS, *UPON REQUEST*

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COCKTAIL LOUGE | SEAFOOD BARS | CUSTOM LOGO'S | SPECIAL OCCASIONS

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### RENTALS

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WE OFFER RENTALS ON WHATEVER YOU MAY NEED FOR YOUR EVENT. TABLE LINENS, TABLES, CHAIRS, DINNERWARE, ETC. PLEASE INQUIRE FOR QUOTES ON RENTALS.