

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)487-0494

BREAKFAST & BRUNCH

BRUNCH BUFFET MINIMUM 20 PEOPLE

\$26 PER PERSON

SCRAMBLED EGGS & FRESH HERBS

CINNAMON FRENCH TOAST | OHIO MAPLE SYRUP

APPLEWOOD SMOKED BACON OR MAPLE BREAKFAST SAUSAGE

POTATO HASH | TORN HERBS

FRESH SEASONAL FRUIT DISPLAY

BRUNCH ADDITIONS PRICE PER PERSON

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

LUNCHEON MENU

GREENS SERVES 6 – 12

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

HANDHELDS MINIMUM 12 PER ORDER

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 | NASHVILLE "BUFFALO" SAUCE | PEACH & JICAMA SLAW

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

BUFFET MENU

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

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

GREENS SERVES 6 – 12

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

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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

BEEF SERVES 18 – 22

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

CHICKEN SERVES 18 – 22

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

PORK SERVES 18 – 22

ROASTED PORK LOIN | NATURAL HERB JUS 140

BBQ PULLED PORK 125

ITALIAN SAUSAGE | BELL PEPPERS & ONIONS 125

FISH SERVES 18 – 22

PAN SEARED SALMON | WHITE WINE | LEMON | HERBS 160

HALIBUT | OLIVE OIL | FRESH HERBS 185

WHITE WINE BAKED BLUE COD | ROASTED GARLIC CHIVE BUTTER 150

PASTA SERVES 22 – 25

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

STARCH SERVES 22 – 25

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

VEGETABLE SERVES 22 – 25

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

SPECIAL REQUEST

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

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

RENTALS

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