

BRENNAN'S Catering

APPETIZERS

MINI CRAB CAKES

SPICY AND CRISPY CAKES WITH SOUTHWESTERN ROULADE SMALL \$85 (25 PCS) LARGE \$170 (50 PCS)

COCONUT CHICKEN

WITH PINEAPPLE GINGER SAUCE SMALL \$75 (10-12 PPL) LARGE \$150 (20-25 PPL)

GRILLED CHICKEN SATAY

WITH SPICY PEANUT SAUCE SMALL \$75 (25 PCS) LARGE \$150 (50 PCS)

GRILLED SHRIMP SKEWERS

BASIL, PINE NUTS, ROASTED TOMATOES, LEMON DRESSING SMALL \$80 (25 PCS) LARGE \$160 (50 PCS)

SAUSAGE STUFFED MUSHROOMS

SMALL \$60 (25 PCS) LARGE \$120 (50 PCS)

BRIE TARTLETS

WARM BRIE PUFF PASTRY WITH FRESH RASPBERRY SMALL \$50 (25 PCS) LARGE \$100 (50 PCS)

TUNA TARTAR

SERVED IN A CUCUMBER CUP WITH WASSABI DRESSING SMALL \$60 (25 PCS) LARGE \$120 (50 PCS)

MINI LOBSTER QUESADILLA

CHEDDAR AND JACK CHEESE, SCALLION, CILANTRO, CHIPOTLE CREAM FRAICHE SMALL \$75 (25 PCS) LARGE \$150 (50 PCS)

CHEESE PLATTER

IMPORTED AND DOMESTIC, FRESH FRUIT WITH CRACKERS SMALL \$60 (10-12 PPL) LARGE \$120 (20-25 PPL)

CRUDITE PLATTER

FRESH SEASONAL VEGGIES WITH ROASTED VEGETABLE DIP SMALL \$50 (10-12 PPL) LARGE \$100 (20-25 PPL)

SLICED FILET MIGNON

ON TOASTED GARLIC CROSTINI WITH HORSERADISH CREAM SMALL \$85 (25 PCS) LARGE \$170 (50 PCS)

BRUSCHETTA

PLUM TOMATO, BASIL, RED ONION, PESTO CROUTONS SMALL \$40 (10-12 PPL) LARGE \$80 (20-25 PPL)

ANTIPASTO

ROASTED VEGETABLES, SALAMI, PROSCIUTTO, PROVOLONE, PEPPERONI, FRESH MOZZARELLA AND ROASTED GARLIC CLOVES OVER BABY GREENS SMALL \$60 (10-12 PPL) LARGE \$120 (20-25 PPL)

ENTREES

CHICKEN FRANÇAISE

WITH LEMON WINE SAUCE SMALL \$70 (10-12 PPL) LARGE \$140 (20-25 PPL)

GRILLED FLANK STEAK

TERIYAKI GLAZED THINLY SLICED SERVED ROOM
TEMPERATURE WITH SLICED SCALLION AND RED PEPPER
\$26.99 PER POUND

THREE CHEESE LASAGNA

LAYERS OF PASTA, SAUCE, AND THREE CHEESES SMALL \$75 (10-12 PPL) LARGE \$150 (20-25 PPL)

STUFFED PORK ROAST

STUFFED WITH GOAT CHEESE, SHIITAKE MUSHROOMS AND SAUTÉED SPINACH, OVEN-ROASTED AND SERVED WITH A PORT WINE SAUCE \$135 PER LOIN (15-20 PPL)

HERB-SEARED BEEF TENDERLOIN

TENDER, WHOLE ROASTED FILET, SLICED AND SERVED WITH TOASTED GARLIC AND HORSERADISH CREAM \$250 PER TENDERLOIN (10-12 PPL)

SALMON OR HALIBUT

WITH A HERB CRUST AND A CITRUS BEURRE BLANC *MARKET PRICE

PENNE VODKA

PENNE PASTA TOSSED WITH ROASTED EGGPLANT PLUM TOMATOES, PARMESAN CHEESE, AND PINK VODKA SAUCE SMALL \$60 (10-12 PPL) LARGE \$120 (20-25 PPL)

SAUSAGE AND PEPPERS

ITALIAN SAUSAGE TOSSED WITH SAUTÉED ONION, RED PEPPER, AND A WHITE WINE TOMATO BROTH SMALL \$75 (10-12 PPL) LARGE \$150 (20-25 PPL)

CHICKEN CATHERINE

SAUTÉED CHICKEN BREAST WITH ROASTED PEPPERS, TOASTED GARLIC, PLUM TOMATOES, AND BASIL SMALL \$75 (10-12 PPL) LARGE \$150 (20-25 PPL)

(SALADS & SIDES OVER)



SALADS

BRENNAN'S APPLE

HEARTS OF ROMAINE WITH APPLE, WALNUTS, DRIED CRANBERRIES, MANDARIN ORANGES, AND BLUE CHEESE WITH CIDER VINAIGRETTE \$6 PER PERSON

MIXED MESCULIN

BABY FIELD GREENS, ROAST PEARS, CRUMBLED BLUE CHEESE, AND CANDIED WALNUTS WITH FIG BALSAMIC \$6 PER PERSON

GARDEN SALAD

HEARTS OF ROMAINE, CUCUMBER, CARROT, GRAPE TOMATO, AND RED ONION WITH BALSAMIC VINAIGRETTE \$5 PER PERSON

SIDE DISHES

MASHED POTATOES

SMALL \$60 (10-12 PPL) LARGE \$120 (20-25 PPL)

MAPLE WHIPPED SWEET POTATOES

SMALL \$60 (10-12 PPL) LARGE \$120 (20-25 PPL)

OVEN ROASTED VEGETABLES

SMALL \$75 (10-12 PPL) LARGE \$150 (20-25 PPL)

GREEN BEANS TOSSED WITH GARLIC AND PARMESAN

SMALL \$60 (10-12 PPL) LARGE \$120 (20-25 PPL)

GRAND MARNIER GLAZED CARROTS

SMALL \$50 (10-12 PPL) LARGE \$100 (20-25 PPL)

ROASTED ROSEMARY POTATOES

SMALL \$60 (10-12 PPL) LARGE \$120 (20-25 PPL)

GRILLED VEGETABLE PLATTER

SMALL \$75 (10-12 PPL) LARGE \$150 (20-25 PPL)

GRILLED ASPARAGUS WITH LEMON AND PARMESAN

SMALL \$60 (10-12 PPL) LARGE \$120 (20-25 PPL)

SIGNATURE SANDWICH PLATTERS

YOUR CHOICE OF OUR
ASSORTED SIGNATURE SANDWICHES CUT IN 1/3'S
LARGE (10 SANDWICHES) \$140 (15 PPL)
SMALL (6 SANDWICHES) \$84 (9 PPL)

HOMEMADE PIES

APPLE CRUMB • APPLE • PUMPKIN •
BLUEBERRY CRUMB • CHOCOLATE SILK •
PECAN • CHERRY LATTICE •
ASSORTED PIES \$16.99 EACH

COOKIE AND BROWNIE PLATTER

SMALL \$40 LARGE \$80

DESSERTS

CAKES, COOKIE TRAYS, AND INDIVIDUAL PASTRIES

PLEASE PLACE ALL ORDERS AT LEAST 48 HOURS IN ADVANCE • PRICES SUBJECT TO CHANGE

ALL CANCELLATIONS MUST BE MADE 48 HOURS IN ADVANCE (IF LESS THE 48 HOURS YOU MAY BE SUBJECT TO A CHARGE OF 50% OF YOUR ORDER)