



BRENNAN'S *Catering*

MENU

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 (25 PCS) LARGE \$150 (50 PCS)

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, CRUMBLLED 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) \$125 (15 PPL)
SMALL (6 SANDWICHES) \$75 (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

EVENT CATERING

FOR OVER 25 YEARS BRENNAN'S HAS BEEN SERVING UP MEMORABLE CATERING EXPERIENCES TO RESIDENTS OF THE JERSEY SHORE AND BEYOND. EVERYTHING WE SERVE IS INCREDIBLY FRESH, PREPARED, AND COOKED ON PREMISE UNDER THE DIRECTION OF OUR AWARD WINNING CHEFS.

WE WILL ALSO GLADLY PROVIDE ASSISTANCE IN COORDINATING YOUR EVENT, PAYING ATTENTION TO EVERY DETAIL AND PROVIDING ALL THE SERVICES NEEDED TO CREATE A UNIQUE AND MEMORABLE OCCASION.

ALL ORDERS NEED TO BE PLACED 48 HOURS IN ADVANCE.

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.

PRICES SUBJECT TO CHANGE

