

Brick Anchor Brew-House

-hors d'oeuvre's selections-

Socializing Items Group (serves 20-25)

Charcuterie Platter Display • Marinated Veggies, Italian Meats & Cheeses, Toasted Naan points	130
(NEW) Smoked Salmon Display with Caper Onions, Tomatoes, Naan Chips & diced hard-boiled Eggs	185
Hummus • Roasted Garlic w/ Tortilla Chips (Substitute baguette bread for \$5) (V)	30
Baked Brie with Honey & Almonds • Toasted Ciabatta (V)	50
Spinach Dip • Crostini, Bread-crumb Gratin (V)	55
Classic Deviled Eggs (V)	55
(NEW) Crostini Platter • Toasted Garlic Baguette with Olive Tapenade (V)	60
Fresh Fruit Display. Seasonal Fruit (V)	60
(NEW) Grilled Veggie Tray. Zucchini, Squash, Carrot, Mushrooms w/Balsamic reduction (V)	65
Hot Crab & Asiago Dip • Chesapeake Crab, Naan points	80

Event Items Individual (\$ price as listed)

(NEW) Veggie Quesadilla triangle (V)	1.00
(NEW) Chicken Quesadilla triangle	1.50
Wings (Chili Bourbon, Hot, Teriyaki)	1.40
Mini Mushroom Spring Rolls • Sweet Thai Chili Sauce (V)	1.50
Mini Grilled Cheese on baguette with Cheddar & Provolone (V)	1.60
Mini Grilled Cheese on baguette w/Cheddar, Provolone & Braised Beef	1.90
Meatballs w/ Marinara, Toast bits, Parmesan Cheese	2.00
Pork BBQ Sliders	2.00
Steamed Jumbo Shrimp Cocktail	2.00
Scallops in Bacon	3.00
Big Texas Sliders w/ Cheddar, Bacon, Braised Beef	3.25
Crab Cake Sliders	3.50

Ask us about our

**COCKTAILS
for
BRUNCH**


event specials!





Brick Anchor Brew-House

-hors d'oeuvre's brunch & dessert selections-

Brunch Items Individual (\$ price as listed)

(NEW) Three Cheese Quiche Florentine. Gouda, Swiss & Cheddar cheeses, Spinach topped with Hollandaise 	2.25
(NEW) Thai Shrimp Quiche. Shrimp, Coconut, Thai Basil, Mozzarella Cheese w/a hint of Green Curry paste	3.75
(NEW) Chicken Rochambeau. English Muffin w/grilled Tomato, petite Chicken Breast & topped w/Marchand de Vin	4.00

Brunch Items Group (serves 20)

(NEW) South of the Border Egg bake (pan). Eggs, Cheddar Jack Cheese * Pico de Gallo	35.00
(NEW) Mediterranean Egg Bake (pan). Eggs, Spinach, Sun-dried Tomatoes & Mozzarella Cheese 	40.00
(NEW) Lorraine Egg Bake (pan). Eggs, Cheddar & Crumbled Bacon topped w/Tomato Hollandaise Sauce	45.00
(NEW) Downtown Toast & Gravy. Our twist on Chipped Cream Beef but w/Pastrami.	20 slices for 45.00
(NEW) Bananas Foster French Toast. Sliced Bananas, chopped Pecans, Caramel & Powdered Sugar 	20 slices for 55.00

Dessert Items Plated Individual (\$ price as listed)

(NEW) New York Style Cheesecake topped with macerated Berried	5.00
(NEW) Midnight Mousse Cake (three layers of Chocolate Cake topped w/Chocolate shavings)	5.00

Dessert Items hors d'oeuvre's Individual (\$ price as listed)

(NEW) Brick Berry Tiramisu (Pound Cake soaked w/Tia Maria & Arabica Coffee w/Berries, Cream & Cinnamon; serves 20	45.00
(NEW) Assorted Petite Fours (mini-cakes of: Chocolate, Raspberry, Italian Rainbow & Mousse-filled Chocolate Cups)	2.00