

# BANQUET OPTIONS



## SOCIALIZING ITEMS (EACH SERVES 30)

Antipasto Table · Marinated Veggies, Italian Meats & Cheeses, Toasted Ciabatta	\$150
Fine Artisanal American & European Cheese · Toast Points, Dried Fruits & Nuts	\$185
Baked Brie with Honey & Almonds · Toasted Ciabatta & Traditional Fruits	\$50
Hummus · Roasted Garlic & Red Pepper	\$75
Bubbly Spinach & Feta Dip · Crostini, Bread-crumb Gratin	\$50
Classic Deviled Eggs · Prepared with/without Bacon	\$50/\$55 (bacon)
Hot Crab & Asiago Dip · Chesapeake Crab, Herb Toast Points	\$75
Crostini Platter · All on Toasted French Bread	\$75
Tomato-Mozzarella & Basil (8) · Flank Steak & Balsamic Onions (7)	
Prosciutto & Roasted Peppers (8) · Eggplant Caponata, Olives & Tomatoes (7)	

## EVENT ITEMS (PRICE AS LISTED)

## EACH

Parm-Garlic Meatballs with Marinara, Toast bits and Sprinkled Parm	\$1.60
Tomato & Pesto Croustades	\$1.60
Mini Grilled Cheese with Rib Meat on Sourdough · Cheddar & Aged Provolone	\$1.90 (\$1.75 no Rib Meat)
Mini Mushroom Spring Rolls · Sweet Thai Chili Sauce	\$1.85
Tempura Chicken Skewers · Honey Mustard Jus lie	\$1.80
Cucumber Cups · Filled with Creamy Dill Smoked Salmon Mousse	\$2.20
Cucumber Cups · Filled with Spicy Crab Meat	\$2.40
Steamed Jumbo Shrimp Cocktail	\$2.15
Sea Scallops in Smoked Bacon	\$2.85
Mini Crab Cakes · Cayenne-Tartar Sauce	\$2.85
Sesame Gulf Shrimp Skewers · Sweet & Sour Sauce	\$2.60
Smoked Beef Tenderloin · Tomato Aioli, Capers, Crostini	\$2.25
Big Texas Sliders with Cheddar, Bacon, Braised Rib meat	\$3.75
Shrimp-Lobster Ravioli; Cream Sauce	\$3.75

## DESSERTS & SWEETS (both require min of 15 orders)

Assorted Gelato: Banana Praline, Belgian Chocolate Chip, Tiramisu, Sea Salt Caramel, Strawberry Sorbet (CONFETTI CAFE, VB, VA)	\$5.00
Assorted Cake: Strawberry Delight, Toffee Goey Butter-cake, Red Velvet Crunch Cheesecake, Chocolate Crunch Cheesecake (SWEET CRAVINGS, CHESAPEAKE, VB)	\$5.00

# BRICK ANCHOR BREW-HOUSE



## PLATED DINNER SELECTION

*entrée price includes one  
selection, one salad, & one  
dessert*



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## SALADS

- Caesar Salad** · Garlic Croutons, Romano Cheese
- Tossed Organic Salad** · Champagne Vinaigrette
- Spinach Salad** · Blue Cheese & Balsamic Vinaigrette

## ENTREES · \$35

- Herb Roasted Sirloin Steak** · Whipped Potatoes, Cabernet Reduction, Market Vegetables, Horseradish Mousse
- Grilled Free-Range Chicken** · Rosemary, Aged Cheddar Polenta, French Beans, Au Jus
- Grilled Black Angus Steak Au Poiver** · Peppercorn Crust, Fingerling Potatoes, Baby Vegetables, Red Wine, Dem: Glaze
- Sesame Roasted Salmon** · Stir-Fry Vegetables, Jasmine Rice, Ginger Peach Relish
- Spinach Ravioli** · Broccoli Florets, Shaved Manchengo Cheese
- Sautéed Mahi Mahi** · Fava Bean Risotto, Tomatoes, Basil, Lemon Herb Butter
- Chesapeake Lump Crab Cakes** · Jasmine Rice, Cilantro Corn Relish, Cajun Mustard Cream

## DESSERTS

- Fresh Seasonal Berries** · Lemon Chantilly Cream
- Seasonal Cheesecake** · Traditional NY, with Strawberries or Pumpkin\* (\*available fall-winter) with caramel