



Brick Anchor Brew-House

- lunch & dinner hors d'oeuvre's selections-

Socializing Items Group (serves 20-25)

Hummus • Roasted Garlic w/ Tortilla Chips (Substitute baguette bread for \$5) 🍷	30
Baked Brie with Honey & Almonds • Toasted Ciabatta 🍷	50
Spinach Dip • Crostini, Bread-crumb Gratin 🍷	55
Classic Deviled Eggs 🍷	55
Crostini Platter • Toasted Garlic Baguette with Olive Tapenade 🍷	60
(NEW) Soy Ginger Lettuce Wraps • Sauteed Mushroom, Peppers, Onion, Sweet Soy & Ginger Sauce 🍷	60
Fresh Fruit Display. Seasonal Fruit 🍷	60
(NEW) Smoked Salmon Toast • Toast Points, Smoked Salmon, Herb Cream Cheese, Dill	65
Grilled Veggie Tray. Zucchini, Squash, Carrot, Mushrooms w/Balsamic reduction 🍷	65
Hot Crab & Asiago Dip • Chesapeake Crab, Naan points	90
Charcuterie Platter Display • Marinated Veggies, Italian Meats & Cheeses, Toasted Naan points	150

Event Items Individual (\$ price as listed)

Veggie Quesadilla triangle 🍷	1.25
Chicken Quesadilla triangle	1.60
Mini Mushroom Spring Rolls • Sweet Thai Chili Sauce 🍷	1.50
Mini Grilled Cheese on Texas Toast with Cheddar & Provolone 🍷	1.60
Mini Grilled Cheese on Texas Toast w/Cheddar, Provolone & Braised Beef	2.00
Wings (Chili Bourbon, Hot, Teriyaki)	1.75
(NEW) Caprese Skewers • Fresh Tomato & Basil, Mozzarella, Balsamic Glaze 🍷	2.25
Meatballs w/ Marinara, Toast bits, Parmesan Cheese	2.25
(NEW) Cilantro-Lime Shrimp • Fresh Cucumber, Avocado Puree, Grilled Shrimp, Cilantro	2.25
Pork BBQ Sliders	2.25
Steamed Jumbo Shrimp Cocktail	2.25
(NEW) Stuffed Portabella Mushroom Caps 🍷	3.25
Big Texas Sliders w/ Cheddar, Bacon, Braised Beef	3.25
Crab Cake Sliders	3.75

Ask us about our

**COCKTAILS
for
BRUNCH**

event specials!



Brick Anchor Brew-House

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

Brunch Items Individual (\$ price as listed)

Three Cheese Quiche Florentine. Gouda, Swiss & Cheddar cheeses, Spinach topped with Hollandaise	🌱	3.50
Thai Shrimp Quiche. Shrimp, Coconut, Thai Basil, Mozzarella Cheese w/a hint of Green Curry paste		5.00
Chicken Rochambeau. English Muffin w/grilled Tomato, petite Chicken Breast & topped w/Marchand de Vin		6.00

Brunch Items Group (serves 20)

South of the Border Egg bake (pan). Eggs, Cheddar Jack Cheese * Pico de Gallo		60.00
Mediterranean Egg Bake (pan). Eggs, Spinach, Sun-dried Tomatoes & Mozzarella Cheese	🌱	65.00
Lorraine Egg Bake (pan). Eggs, Cheddar & Crumbled Bacon topped w/Tomato Hollandaise Sauce		70.00
Downtown Toast & Gravy. Our twist on Chipped Cream Beef but w/Pastrami.		20 slices for 70.00
Bananas Foster French Toast. Sliced Bananas, chopped Pecans, Caramel & Powdered Sugar	🌱	20 slices for 75.00

Dessert Items Individual (\$ price as listed)

Assorted Petite Fours (flavored mini-cakes)	3.00
Brick Tiramisu	5.00
New York Style Cheesecake topped with macerated Berries	6.00
Midnight Mousse Cake (three layers of Chocolate Cake topped w/Chocolate shavings)	6.00

