BRENTWOOD
GRILLE

Catering & Group Dining Options





Brentwood Grille can handle all your business and social occasions!

Anniversaries	**Barbecues**	**Corporate Functions**	**Retirement Dinners**
Baby Showers	**Birthdays**	**Funerals**	**Wedding Showers**
Bar & Bat Mitzvahs	**Cocktail Parties**	**Rehearsal Dinners**	**Presentations**

Thank you for choosing Brentwood Grille for your catering & group dining needs!

Brentwood Grille can cater for any number of people up to 250 in our restaurant.
We use exceptional care to ensure that your guests are provided with superior service and hospitality.

BRENTWOOD GRILLE

Group Dining – Plated

Brentwood Standard Menu - $40 Per Person

Entrée Selections (Choice of 3)

ROAST ACORN SQUASH *(VG or V) Basmati, lentils, almonds, dried cherries, spinach, sweet potato purée, shallot coulis*

LINGUINI *in a garlic-Parmesan cream sauce, sautéed spinach, peas and prosciutto*

ATLANTIC SALMON *Topped with colorful corn, cucumber and tomato succotash, basmati rice, finished with a rich lemon basil compound butter, white balsamic vinaigrette*

CHICKEN MARSALA *Seared chicken breast, wild mushroom marsala sauce, Swiss cheese, whipped potatoes, broccolini*

BEEF TENDERLOIN TIPS SAUTE *Wild mushrooms, onions, whipped potatoes, mixed vegetables, Burgundy or zip sauce*

Brentwood Premium Menu - $50 Per Person

Entrée Selections (Choice of 4; Parties of 35 or more must choose up to 3)

ROAST ACORN SQUASH *(VG or V) Basmati, lentils, almonds, dried cherries, spinach, sweet potato purée, shallot coulis*

LINGUINI *in a garlic-Parmesan cream sauce, sautéed spinach, peas and prosciutto*

WALLEYE ALA MEUNIERE *Mashed potatoes, green beans, capers, tomatoes, fine herbs, beurre blanc*

ATLANTIC SALMON *Topped with colorful corn, cucumber and tomato succotash, basmati rice, finished with a rich lemon basil compound butter, white balsamic vinaigrette*

CHICKEN MARSALA *Seared chicken breast, wild mushroom marsala sauce, Swiss cheese, whipped potatoes, broccolini*

MARCONA ALMOND CRUSTED LAMB CHOPS *Goat cheese, Marcona almonds, panko, herbs, fingerling potatoes, green beans, honey Dijon, apple cider reduction*

BEEF TENDERLOIN TIPS SAUTE *Wild mushrooms, onions, whipped potatoes, mixed vegetables, Burgundy or zip sauce*

GRILLED FILET MIGNON *Mashed potatoes, green vegetables, Burgundy sauce*

Add dessert for $10 (Choice of 1)
Crème brulee, Chocolate Bon Bon, Cheesecake

Group Dining Fees & Policies

- *Both options are served with the option of* ***House or Caesar Salad***
- Final guest counts and any changes for large groups be given no later than 1 week prior to the event
- Soft Beverages are $3.75 per person and include soda, iced tea, hot tea and coffee
- Cake cutting fee of $2.00 per person for outsourced desserts brought in
- Wine corkage fee of $20 per bottle for outsourced wine brought in
- Additional fees include a 2% surcharge on the subtotal of the bill for the space required for a large party, 20% auto gratuity, and sales tax

BRENTWOOD GRILLE

Group Dining - Buffet

Brentwood Standard Menu - $35 Per Person

Entrée Selections (Choice of 2)

ROAST ACORN SQUASH (VG or V) *Basmati, lentils, almonds, dried cherries, spinach, sweet potato puree, shallot coulis*

BRENTWOOD MAC & CHEESE *Cavatappi, smoked gouda, gruyere, garlic herb breadcrumbs*

CHICKEN MARSALA OR PICATTA *Chicken scallopini with the choice of our marsala wine sauce with mushrooms or lemon/butter sauce with capers*

BRENTWOOD MOM'S CHICKEN *Fried chicken tenders lightly breaded with an in-house recipe*

ATLANTIC SALMON *Topped with colorful corn, cucumber and tomato succotash, basmati rice, finished with a rich lemon basil compound butter, white balsamic vinaigrette*

BEEF TENDERLOIN TIPS *Shiitake mushrooms, red wine vinegar, burgundy sauce*

Side Selections (Choice of 2)

MASHED POTATOES

MIXED SEASONAL VEGGIES

GREEN BEANS

GRILLED BROCCOLINI

Add Dessert for $3.50 (Choice of 2)

Assorted Cookies
Chocolate Covered Strawberries
Assorted Brownies
Cheesecake (Add $5)

Brentwood Premium Menu - $45 Per Person

Entrée Selections (Choice of 2)

ROAST ACORN SQUASH (VG or V) *Basmati, lentils, almonds, dried* cherries, spinach, sweet potato puree, shallot coulis

LINGUINI *in a garlic-Parmesan cream sauce, sautéed spinach, peas and prosciutto*

WALLEYE ALA MEUNIERE *Mashed potatoes, green beans, capers, tomatoes, fine herbs, beurre blanc*

CHICKEN MARSALA OR PICATTA *Chicken scallopini with the choice of our marsala wine sauce with mushrooms or lemon/butter sauce, capers*

SESAME CHICKEN *Glazed in house-made ginger sauce*

GRILLED ATLANTIC SALMON *Topped with corn, cucumber & tomato succotash, basmati rice, finished with a rich lemon basil compound butter, white balsamic vinaigrette*

LOLLIPOP LAMB CHOPS *Goat cheese, Marcona almonds, panko, honey Dijon, apple cider reduction*

HERB ROASTED FILET *Sliced tenderloin served on top of roasted veggies, Brentwood garlic herb sauce*

Pasta (Choice of 1) (Add $6)

BRENTWOOD MAC & CHEESE *Cavatappi, smoked gouda, gruyere, garlic herb breadcrumbs*

TUSCAN FETTUCINE *Tomato and basil, sun dried tomatoes, mushrooms, spinach, garlic cream sauce*

MOSTACCIOLI *Meat sauce, ricotta and mozzarella*

PENNE PASTA & VEGGIES *Choice of marinara or alfredo sauce*

Side Selections (Choice of 2)

MASHED POTATOES
SCALLOPED POTATOES
FINGERLING POTATOES
GLAZED ASPARAGUS
MIXED SEASONAL VEGGIES
GREEN BEANS
GRILLED BROCCOLINI
BRUSSELS SPROUTS

Add Dessert for $3.50 (Choice of 2)

Assorted Cookies
Mini Brownies
Chocolate Covered Strawberries
Cheesecake (Add $5)

Group Dining Fees & Policies

- *Both options are served with the option of House or Caesar Salad*
- Final guest counts and any changes for large groups be given no later than 1 week prior
- Soft Beverages are $3.75 per person and include soda, iced tea, hot tea and coffee
- Cake cutting fee of $1.75 per person for outsourced desserts brought in
- Wine corkage fee of $20 per bottle for outsourced wine brought in
- Additional fees include a 2% surcharge on the subtotal of the bill for the space required for a large party, 20% auto gratuity, and sales tax

Platters & Bars

Luncheon Special – Sandwich Platter
$25 Per Person
Roast Beef, Smoked Ham, Chicken Breast, Salami, Turkey, Breads & Accompaniments
Includes: House Salad, Veggie Pasta Salad, and assorted cookies or brownies

Taco Bar
$25 Per Person
Your choice of protein: chicken or beef
Soft Tortillas, Lettuce for GF
Shredded cheeses
Lettuce
Tomatoes
Sour Cream
Hot Sauces
Nacho Cheese & Chips

Pasta Bar
$37.50 Per Person
Your Choice of (3) pastas:
BRENTWOOD MAC & CHEESE *Cavatappi, smoked gouda, gruyere, garlic herb breadcrumbs*
TUSCAN FETTUCINE *Tomato and basil, sun dried tomatoes, shiitake mushrooms, spinach, garlic cream sauce*
MOSTACCIOLI *Meat sauce, ricotta and mozzarella*
PENNE PASTA & VEGGIES *Your choice of marinara or alfredo sauce*
FETTUCINE SCAMPI STYLE *Lemon, butter, light cream, capers, tomatoes*

Mimosa/Bloody Mary Bar Package
$17 Per Person
Mimosa Bar
Sparkling Wine w/ assortment of juices/ purees
Bloody Mary Bar
Jimmy Luv's Bloody Mary Mix
Vodka, Tequila, and Whiskey
Assortment of garnishes & hot sauces

Hors d'oeuvres

A la Carte – Pricing is Per Person

Assorted Cheese Platter	$6
Pimento Cheese Dip	$6
Raw Vegetable Platter	$4
Assorted Fruit Platter	$5
Caprese Skewers	$7
Veggie Spring Rolls w/Sauce	$6
Mom's Chicken	$6
Pasta Salad	$6
Arancini	$8
Shrimp & Crab Cakes	$7
Smoked Salmon & Caviar	$10
Ahi Tuna Tartar	$
Shrimp Cocktail w/ Sauce	$7
Pulled Pork Sliders	$6
Beef Tenderloin Tips	$7

½ Pans & Full Pans

Full Pan Entrée: feeds 18-20 People
$195
Protein Choices: Salmon, Walleye, Chicken, Short Rib (Add $35), Sliced NY Strip (Add $35)

Full Pan Pasta: feeds 15-18 People
$150
Pasta Choices: Brentwood Mac & Cheese, Tuscan Fettucine, Mostaccioli, Penne Pasta Marinara, Penne Pasta Alfredo

½ Pan Side: feeds 10-12 People
$35
Side Choices: Mashed Potatoes, Green Beans, Mixed Seasonal Veggies, Broccolini, Asparagus (Add $10), Brussels Sprouts (Add $10), Scalloped Potatoes (Add $12)

½ Pan Salad: feeds 8-10 People
$35
Salad Choices: House, Caesar, or Spinach Salad (Add $10)
Dressing options: Honey Mustard Vinaigrette, Ranch or Bleu Cheese

BRENTWOOD GRILLE

So no details are missed!

Deadline for final guest count & menu confirmation:
1 week prior to scheduled event.

No Hidden Fees (In House Only)

A 2% banquet/event surcharge on subtotal.

Automatic 20% gratuity.

Sales tax of 6%.

Parties booked outside normal operating hours are assessed a $100 rental fee.

Soft Beverages are $3.75 per person; includes sodas, coffee, iced tea.

Outsourced desserts are assessed a $2.00 cake cutting fee per person.

Outsourced wines are assessed a $20 corkage fee per bottle.

Equipment Rental & Delivery

- Chafing Set w/ Sterno(s) - $15 per set
- Delivery Fee - $75-$100 (within 10 miles of Restaurant's location)
  - Over 10miles, negotiable
- Service - $125/hr per server
- Station set up Fee - $50
- Station Breakdown/Pickup Fee - $75

We need from you:

- Date, time, type of event, and estimated guest count.
- Preferred dining style (buffet or plated).
- Special dietary requests (allergies, vegetarian, etc.).