

# BRENTWOOD — GRILLE —

## CATERING & GROUP DINING OPTIONS



**Brentwood Grille is capable of handling 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 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*

TORTELLINI ALLA VODKA (V) *Three cheese tortellini, micro basil, parmesan, vodka sauce*

ATLANTIC SALMON *Spinach, asparagus, mashed potatoes, fresh herbs, carbonara hollandaise*

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*

TORTELLINI ALLA VODKA (V) *Three cheese tortellini, micro basil, parmesan, vodka sauce*

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

ATLANTIC SALMON OSCAR *Spinach, lump crab, asparagus, mashed potatoes, herbs, carbonara hollandaise*

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

ROASTED INDIANA DUCKLING *Scalloped potatoes, glazed asparagus, peach mostarda, caraway sauce*

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 \$8** (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 \$1.50 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
- **No deposit is required**

# 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*

GLAZE BAKED HAM *Pineapple and sweet onion sauce*

BROILED ATLANTIC SALMON *Spinach, lump crab, asparagus, mashed potatoes, herbs, carbonara hollandaise*

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*

TORTELLINI ALLA VODKA (VG) *Three cheese tortellini, micro basil, parmesan, vodka sauce*

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*

ATLANTIC SALMON OSCAR *spinach, lump crab, asparagus, carbonara hollandaise*

BRAISED BISON BONELESS SHORT RIBS *Burgundy sauce*

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

WAGYU BAVETTE STEAK *Marinated and sliced, your choice of Brentwood's chimichurri or burgundy sauce*

HERB ROASTED FILET *Sliced tenderloin served on top of roasted vegetables.*

#### 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

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## 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

## 1/2 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*

### 1/2 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)*

### 1/2 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.).