

BRENTWOOD — GRILLE —

CATERING & GROUP DINING OPTIONS



Brentwood Grille can cater parties up to 250 people!

Wedding Showers

Baby Showers

Baptisms

Corporate Functions

Rehearsal Dinners

Birthdays

Communions

Retirements

Anniversaries

Funerals

Bar/Bat Mitzvahs

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*

PASTA BOLOGNESE *A rich meat sauce, pappardelle noodles, topped with fresh parmesan*

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 *Shiitake mushrooms, red wine vinegar, burgundy sauce*

*Includes warm fresh baked dinner rolls for the table

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 tart cherries, spinach, sweet potato purée, shallot coulis*

PASTA BOLOGNESE *A rich meat sauce, pappardelle noodles, topped with fresh parmesan*

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*

BONE-IN PORK CHOP *Fingerling potatoes, mixed vegetables, rosemary maple glaze*

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

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

*Includes warm fresh baked dinner rolls for the table

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 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*

GLAZE BAKED HAM *Pineapple and sweet onion sauce*

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

Side Selections (Choice of 2)

MASHED POTATOES

MIXED SEASONAL VEGGIES

GREEN BEANS

GRILLED BROCCOLINI

Add Dessert for \$3.5 (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*

PASTA BOLOGNESE *A rich meat sauce, pappardelle noodles, topped with fresh parmesan*

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*

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

BONE-IN PORK CHOP *Fingerling potatoes, mixed vegetables, rosemary maple glaze*

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 \$3.5 (Choice of 2)

Assorted Cookies

Mini Brownies

Chocolate Covered Strawberries

Cheesecake (Add \$5)

- Both options are served with the option of House or Caesar Salad
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- Cake cutting fee of \$2 per person for outsourced desserts brought in
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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*

Burger Bar

\$30 Per Person

½ lb beef burgers

Cheese, lettuce, tomato, onion

Buns or Lettuce for GF

Assorted chips

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 Sauce	\$6
Mom's Chicken	\$6
Pasta Salad	\$6
Arancini	\$8
Shrimp & Crab Cakes	\$7
Smoked Salmon & Caviar	\$10
Ahi Tuna Tartar	\$8
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

A 2% banquet/event/room 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 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.).