



Catering Menu

*Are you looking for flavors to spice up your next meeting or event? You can trust **Brim Catering** to serve fresh food that will make a lasting impression.*

Owner and Chef, Michael Wahhab, strives to create one-of-a-kind meals influenced by traveling around the world and his Middle Eastern heritage. Mediterranean is his specialty – but it doesn't stop there, customized menus are his favorite to create!

(All orders with a star must meet a minimum of 10 per order to receive the listed price.*

Breakfast

Bagels & Cream Cheese \$2.25 per person
Selection of fresh bagels, including plain, sesame, cheddar and herbs, everything, poppy seed, wheat, and cinnamon raisin. Served with plain and garden veggie cream cheese, and strawberry and blueberry homemade jam.

Muffins \$14.95 [half dozen] \$27.95 [dozen]
Assortment of seasonal, freshly baked muffins.

Baked Scones \$14.95 [half dozen] \$27.95 [dozen]
Assortment of seasonal, freshly baked scones.

Fruit Salad \$3.55 per person
Assortment of fresh fruit depending on the time of year.

Fruit Platter* \$3.95 per person
Blend of berries, melons, red and green grapes, pineapple, and seasonal fruits.

Hot Breakfast Buffet* \$6.95 per person
Scrambled eggs with hash browns, toast, butter, strawberry and blueberry jam with your choice of bacon, sausage patties, or chorizo.



Appetizers

Mediterranean Tray \$49.95 [serves 8-10] \$89.95 [serves 15-20]
Authentic Middle Eastern hummus, babaganoush, tabbouleh salad, feta cheese, melody of olives, stuffed grape leaves, cherry tomatoes, pickled peppers, and pita chips.

Avocado Shrimp Ceviche \$3.95 per person
Wild caught shrimp, mango, avocado, lime, cilantro, and special seasoning, served with endives and crackers.

Pomegranate Bruschetta \$2.95 per person
Mozzarella cheese, diced tomato, basil, and Kalamata olives tossed in extra virgin olive oil, served with toasted fresh baguettes smothered in garlic butter.

Veggie and Cheese Skewers \$3.50 per person
Assortment of vegetables, cheddar, and mozzarella, served with imported melody of olives.

Vegetable Tray \$2.95 per person
Broccoli, cauliflower, carrots, celery, red peppers, cherry tomatoes, and additional vegetables based on season, served with special house ranch dip.

Veggie and Cheese Skewers \$3.50 per person
Assortment of vegetables, cheddar, and mozzarella, served with imported melody of olives.

Taco Dip Tray \$24.95 [serves 8-10] \$29.95 [serves 15-20]
Mildly seasoned cream cheese layered with lettuce, tomato, black olives, scallions, and cheddar cheese, served with corn tortilla chips.

Smoked Salmon Bites \$4.25 per person
Mixture of smoked salmon, seasoned cream cheese, capers, dill, and peppercorn layered on top of a toasted fresh baguette.

Brim Chicken Wings Platter \$4.50 per person
Marinated with Chef Mike's special rub and roasted on high temperature to perfection, served with special house ranch and garlic aioli.

Mini Croissants \$6.95 per person
Classic sandwich assortment freshly baked and spread with a light cream cheese spread - oven roasted turkey, ham, hard salami, mortadella, and prosciutto sandwiches.



Salads

Classic Caesar Salad \$3.50 per person
Crispy romaine lettuce, cherry tomatoes, carrots, parmesan cheese, special Brim croutons, and Caesar dressing made from scratch. Add chicken for \$1.00 additional per person.

House Garden Salad \$3.50 per person
Iceberg and romaine lettuce, cherry tomatoes, cucumbers, sweet peppers, shredded carrots, and Italian dressing made from scratch.

Fattoush Salad \$3.50 per person
Romaine lettuce, micro greens, cucumbers, tomatoes, onion, lemon juice, pita chips, and balsamic pomegranate vinaigrette.

Greek Salad \$3.50 per person
Iceberg lettuce, tomatoes, Kalamata olives, feta cheese, onion, oregano, and Greek dressing made from scratch.

Looking for seasonal salad options? Contact us [here](#).

Sandwich Platters

All platters served with chips, condiments, tableware, and pickles.

Classic Sandwich Platter \$6.95 per person
Mix of Brim favorites – ham, oven-roasted turkey, roast beef, and salami sandwiches on assorted fresh breads and rolls.

Croissanwich Platter \$7.50 per person
Mix of Brim favorites – ham, oven-roasted turkey, roast beef, and salami sandwiches on freshly baked croissants.

Cafe Wrap Platter \$7.75 per person
Assortment of popular wraps – turkey club, Thai sesame chicken, monte cristo, and tuna.

Brim Sub Platter \$7.50 per person
Assortment of popular sandwiches served on sub rolls – roast beef and ranch, hot club, American, and chicken salad.



Executive Lunch Boxes \$7.95 per person
 Bring lunch to your meeting with a lunch box that includes a sandwich of your choice below, chips, side salad, and cookie.

TURKEY ON WHEAT	ROAST BEEF ON A KAISER ROLL	ROAST BEEF SUB
HAM ON RYE	AMERICAN SUB	TURKEY SUB
TUNA ON WHEAT	CHEESY VEGGIE SUB	

Add Fresh Fruit \$1.25 per person
 Add Potato Salad or Bleu Cheese Coleslaw Salad \$1.50 per person

Entrees

All entrees are served with dinner rolls and butter.

Beef Stroganoff \$9.50 per person
 Tender beef strips with mushrooms and stroganoff sauce made from scratch served with seasonal oven-baked vegetables.

Roasted Rack of Lamb \$9.50 per person
 Slow roasted New Zealand lamb with Chef Mike’s Mediterranean rub with carrots and potatoes, served with your choice of rice pilaf or house garden salad.

Lasagna \$9.25 per person
 Traditional lasagna made with grass-fed beef, scratch tomato sauce, ricotta cheese, provolone, and fresh mozzarella cheese.

Vegetarian Lasagna made with zucchini, carrots, mushrooms, peppers, white garlic cream sauce, provolone, and parmesan cheese served with breadsticks and house garden salad.

Oven Roasted Chicken \$9.50 per person
 Quartered marinated chicken roasted to tender perfection, served with your choice of rice pilaf or house garden salad.

Fettuccini Alfredo \$9.25 per person
 Fettuccini pasta with Alfredo sauce, sautéed mushrooms, and asparagus with grilled chicken breast.



Taco Bar \$9.50 per person
Two choices of meat, chicken, steak, or pork served with rice, black beans, salsa, guacamole, sour cream, shredded cheese, lettuce, tomato, and tortilla chips.

Baked Zesty Salmon \$9.65 per person
Wild caught salmon baked with thyme, lemon, and fresh herbs served with Chef Mike’s zesty capers and butter cream sauce, rice pilaf, and roasted vegetables.

Pizza

All pizzas are prepped in 14” crust with Brim tomato sauce made from scratch and fresh ingredients.

Four Cheese \$12.95 per person
Fresh mozzarella, mild cheddar, parmesan, and provolone cheese layered on tomato sauce.

Pepperoni \$13.95 per person
Imported pepperoni, fresh mozzarella, and provolone cheese layered on tomato sauce.

Sausage \$13.95 per person
Peppered sausage, fresh mozzarella, and provolone cheese layered on tomato sauce.

Deluxe \$13.95 per person
Peppered sausage, imported pepperoni, diced tomato, onion, mushroom, peppers, fresh mozzarella cheese, and tomato sauce.

Fresh Margherita \$12.95 per person
Fresh mozzarella, basil, and diced tomato layered on tomato sauce.

Chicken Caesar \$13.95 per person
Grilled chicken breast, diced tomato, scallions, cheddar, and provolone cheese layered on creamy Caesar sauce.

Chicken Buffalo \$13.95 per person
Grilled chicken breast, bleu cheese crumble, onion, celery, and cheddar cheese layered on creamy buffalo and bleu cheese sauce.



Baked Potato \$13.95 per person
 Garlic baked potato with bacon, scallions, sour cream, cheddar, and provolone cheese layered on a garlic butter sauce.

Desserts

Fresh Baked Cookie Tray \$14.95 per dozen
 Assortment of chocolate chip, oatmeal raisin, macadamia nut, and peanut butter.

Bite Sized Delights \$24.95 [12-15 people] \$34.95 [20-25 people]
 Arrangement of mini fresh baked chocolate chip cookies and brownies.

Bars and Squares\$22.95 per dozen
 Assortment of lemon squares, chocolate raspberry tango, and pecan chocolate chunks.

Deluxe \$13.95 per person
 Peppered sausage, imported pepperoni, diced tomato, onion, mushroom, peppers, fresh mozzarella cheese, and tomato sauce.

Bite Sized Specialty Desserts \$16.95 per dozen
 Your choice of a dozen per flavor.

- Coconut Bars
- Chocolate Peanut Truffles
- Chocolate Lazy Cake
- Snicker Bars
- Chocolate Covered Pistachio Fingers
- Apricot Jam Bars

Cakes

Cake pricing provided based on number of servings requested. Customizable cakes available upon request, please contact us 48 hours prior to desired pick up time.

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| Flan Caramel | Reese’s Peanut Butter | Oreo Delight |
| Chocolate Mousse | Strawberry Cheesecake | Flan Caramel |
| Snickers | Blueberry Cheesecake | |



Beverages

Coffee Bar	\$24.95 {12} 8 Oz. Cups
Valentine coffee roasters coffee of the month served with cream, sugar, sweetener, coffee stirs, cups, and lids.	
Hot Coco Bar	\$18 [12] 8 Oz. Cups
Imported Dutch chocolate served with mini marshmallows, cups, and lids.	
Rishi Tea Bar	\$18 [12] 8 Oz. Cups
Assortment of organic rishi tea, please ask for specific flavors.	
Cranberry, Orange, or Apple Juice	\$1.50
Water Bottles	\$1.25
Soda Bottles	\$1.50
Soda Cans	\$1.75