

WELCOME TO BRIO

Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.



ALISON PETERS
EXECUTIVE CHEF, BRIO TUSCAN GRILLE

GUIDELINES

GUEST COUNT

Please provide final guest count three (3) business days prior to your event. For parties over 15 guests, we will provide one check for your entire party.

DEPOSITS, FEES & TAXES

At Brio, room charges & minimums vary by location for private event space. Your Brio Event Coordinator will let you know if there is a deposit to reserve your event date. Pricing does not reflect service charges or staff gratuity. Applicable state and local taxes will be added to all food & beverage charges.

CUSTOMIZED MENU CARDS

Brio is pleased to design a custom menu card for your special event when applicable.

ADDITIONAL ARRANGEMENTS

Guests must secure prior approval before bringing in any outside food and/or beverage. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Valet, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

CANCELLATION FEES

(Applies to locations with private dining rooms)

Cancellation fees vary from location to location. Please ask your Brio Event Coordinator for their specific policy.

FREE WI-FI AVAILABLE

PLANNING YOUR EVENT

Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

SELECT YOUR EVENT PACKAGES

APPETIZERS

Select one of our chef-inspired appetizers to add to your meal or your event package. If you wish to offer appetizers only, we will assist you in creating a menu.

BAR SERVICE

You can decide on specific alcoholic drinks to be served for your event or allow your guests to select drinks from our bar menu.

DESSERT

Select individual desserts to enhance your dining experience.

PLATED MENUS

(Recommended for parties of 25 or fewer guests.)

Your guests select individually plated salads and entrées.

TUSCAN-STYLE MENUS

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family style on platters for each table.

EVENT PLANNER

EVENT PLANNER

DATE OF EVENT: _____ EVENT COORDINATOR: _____
OF GUESTS FOR EVENT: _____ BRIO EMAIL ADDRESS: _____
R.S.V.P. FINAL # BY: _____ PHONE#: _____

PACKAGE SELECTION _____

APPETIZER SELECTION(S): _____

SOUP/ SALAD SELECTION(S): _____

ENTRÉE SELECTION(S): _____

DESSERT SELECTION(S): _____

BEVERAGE SELECTION(S): _____

SPECIAL REQUESTS/NEEDS FOR EVENT: _____

FREE WI-FI AVAILABLE

APPETIZERS & DESSERT

Enhance your event with one of our chef-inspired appetizers.

APPETIZERS - ADD TO ANY PACKAGE

FAMILY-STYLE APPETIZERS

Serves 10-12

Roasted Garlic, Spinach & Artichoke Dip	32
Calamari Fritto Misto	34
Tomato Caprese	28
Vegetable Crudites	28
Assorted Cheese Tray.....	39
Assorted Fruit Tray	28

APPETIZERS BY THE DOZEN

BRIO's Bruschetta Selection.....	30
Gorgonzola Crusted Lamb Chops* ...	42
Chicken Artichoke Crostini.....	20
Tomato Mozzarella Crostini.....	18
Bacon Wrapped Shrimp	40
BRIO Crab & Shrimp Cakes	40
Shrimp Cocktail.....	38
Cheese & Pesto Ravioli.....	28
Crab & Shrimp Stuffed Mushrooms...	36

DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$3.95. Your BRIO Event Coordinator is happy to assist you with your dessert choices. After dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to event.

Prices do not include tax and service charge and are subject to change.

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

BAR SERVICE

You can decide on a specific beverage package to be served for your event or allow your guests to select drinks from our bar menu.

PACKAGE DESCRIPTIONS

CASH BAR

Drinks are paid for by your guests when ordered.

HOST BAR

Drinks are priced à la carte and are tracked by the bartender throughout your event.

WINE SERVICE

Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. You will be charged for each bottle opened.

HOST BAR DRINK SELECTIONS

Bottled Domestic Beer	4.25	Premium Martini.....	10.50
Bottled Imported Beer	5.75	Rocks (House Pour).....	6.75
Non-Alcoholic Beer	4.00	Rocks - Call Drinks	8.25
Mixed Drinks (House Pour).....	6.00	Rocks - Premium.....	9.25
Call Drinks (Mixed).....	7.50	Wine by the Glass	6.95 - 12.95
Premium Drinks (Mixed).....	8.50	Soda	2.95
House Martini	8.00	Bottled Water	
Call Martini.....	9.50	- Small/Large	2.99 - 4.99

BAR PACKAGE SELECTIONS

PREMIUM PACKAGE

- Premium Liquors • Imported & Domestic Beers •
- House Wines • Sodas • Juices • Bottled Water

Two Hours.....	28
Three Hours.....	32
Four Hours.....	36

(Hour Pricing Based on a per person cost.)

STANDARD BEVERAGE PACKAGE..... 5

- Assorted Fruit Juices • Assorted Sodas •
- Lemonade • Milk • Coffee • Iced Tea

(Pricing Based on a per person cost.)

BEER & WINE PACKAGE

- Imported & Domestic Beers • House Wines •
- Sodas • Juices • Bottled Water

Two Hours.....	18
Three Hours.....	24
Four Hours.....	30

(Hour Pricing Based on a per person cost.)

CASH BAR PACKAGE

Guest have access to entire Bar Selections
*(This package requires a \$75.00 Bartender Fee.
Cash bar prices available upon request.)*

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

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LUNCH PLATED

PRANZO A

STARTERS *(Select One)*

SOUPS

Soup Of The Day
Lobster Bisque
(\$1 Extra Per Guest)

SALADS

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

ENTRÉES *(Select Three, One Entrée Per Guest)*

PASTA

Pasta BRIO
Pasta Mediterranean
Shrimp Fra Diavolo

Pasta Alla Vodka
Chicken Fra Diavolo

ENTRÉE SALADS

Romano Crusted
Chicken Salad

Strawberry Balsamic
Chicken Salad

CHEF'S SELECT & GRILLE

LT Mezza Chicken
"Under The Brick"

Mezza Lasagna
Bolognese

17.95 PER PERSON

(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)

PRANZO B

STARTERS *(Select One)*

SOUPS

Soup Of The Day
Lobster Bisque
(\$1 Extra Per Guest)

SALADS

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

ENTRÉES *(Select Three, One Entrée Per Guest)*

PASTA

Pasta BRIO
Pasta Mediterranean
Shrimp Fra Diavolo

Pasta Alla Vodka
Campanelle Carbonara

ENTRÉE SALADS

Romano Crusted
Chicken Salad

Strawberry Balsamic
Chicken Salad

Grilled Salmon Salad

CHEF'S SELECT & GRILLE

Chicken Milanese
Mezza Chicken Limone
LT Mezza Chicken
"Under The Brick"

Mezza Lasagna Bolognese
LT Crab & Shrimp Cakes
LT Grilled Salmon Fresca*

19.95 PER PERSON

(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)

Prices do not include tax and service charge and are subject to change.

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LUNCH TUSCAN-STYLE

CLASSICO

SALADS *(Select One)*

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

SIDES *(Select One)*

Tuscan Mashed Potatoes
Crispy Potatoes
Roasted Vegetables
Grilled Asparagus
Herb Pasta

PASTA ENTRÉES *(Select One)*

Pasta Bolognese
Campanelle Carbonara
Pasta Mediterranean
Pasta BRIO
Lasagna Bolognese
Chicken Fra Diavolo

CHEF'S SELECT & GRILLE *(Select One)*

Chicken Milanese
Chicken "Under The Brick" LT Grilled Salmon Fresca*

DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée
Tiramisu
Chef's Seasonal Dolchino

20.95 PER PERSON

(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)

ULTIMO

SALADS *(Select Two)*

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

SIDES *(Select Two)*

Tuscan Mashed Potatoes
Crispy Potatoes
Roasted Vegetables
Grilled Asparagus
Herb Pasta

PASTA ENTRÉES *(Select One)*

Pasta Mediterranean
Pasta Bolognese
Shrimp Fra Diavolo
Pasta BRIO
Lasagna Bolognese
Chicken Fra Diavolo
Campanelle Carbonara
Pasta Alla Vodka

CHEF'S SELECT & GRILLE *(Select One)*

Chicken Milanese
Chicken "Under The Brick"
Chicken Limone
LT Grilled Salmon Fresca*
Crab & Shrimp Cakes
5 oz. Filet Of Beef*
(\$4 Extra Per Guest)

DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée
Tiramisu
Chef's Seasonal Dolchino

22.95 PER PERSON

(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)

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DINNER PLATED

CENA A

STARTERS *(Select One)*

SOUPS

Soup Of The Day
Lobster Bisque
(\$1 Extra Per Guest)

SALADS

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

ENTRÉES *(Select Two, One Entrée Per Guest)*

PASTA

Pasta Mediterranean
Pasta Alla Vodka
Pasta BRIO
Chicken Fra Diavolo
Campanelle Carbonara

CHEF'S SELECT & GRILLE

Lasagna Bolognese
Chicken Milanese
LT Shrimp Mediterranean
Chicken
"Under The Brick"

25.95 PER PERSON

CENA B

STARTERS *(Select One)*

SOUPS

Soup Of The Day
Lobster Bisque
(\$1 Extra Per Guest)

SALADS

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

ENTRÉES *(Select Three, one entrée per guest)*

PASTA

Pasta Mediterranean
Shrimp Fra Diavolo
Pasta Alla Vodka
Campanelle Carbonara

CHEF'S SELECT

Chicken Milanese
Chicken Limone
Lasagna Bolognese
Crab & Shrimp Cakes
Lobster & Shrimp Ravioli
LT Shrimp Mediterranean

GRILLE

Chicken
"Under The Brick"
LT Grilled Salmon Fresca*
LT Tuscan Grilled
Pork Chop* - (Single)
Gorgonzola Crusted
Beef Medallions*

28.95 PER PERSON

Prices do not include tax and service charge and are subject to change.

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DINNER PLATED

CENA C

STARTERS *(Select One)*

SOUPS

Soup Of The Day
Lobster Bisque
(\$1 Extra Per Guest)

SALADS

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

ENTRÉES *(Select Three, One Entrée Per Guest)*

PASTA

Pasta Mediterranean
Pasta Bolognese
Shrimp Fra Diavolo

Chicken Fra Diavolo
Campanelle Carbonara
Pasta Alla Vodka
Pasta Brio

CHEF'S SELECT

Chicken Milanese
Chicken Limone
Lasagna Bolognese

Crab & Shrimp Cakes
Lobster & Shrimp Ravioli
LT Shrimp Mediterranean

GRILLE

Chicken
"Under The Brick"
LT Grilled Salmon Fresca*
Seasonal Fresh Fish

Tuscan Grilled
Pork Chops* - (Double)
Gorgonzola Crusted
Beef Medallions*
LT 5 oz. Filet Of Beef*

33.95 PER PERSON

CENA D

STARTERS *(Select One)*

SOUPS

Soup Of The Day
Lobster Bisque
(\$1 Extra Per Guest)

SALADS

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

ENTRÉES *(Select Three, One Entrée Per Guest)*

PASTA

Pasta Mediterranean
Pasta Alla Vodka
Shrimp Fra Diavolo

Pasta BRIO
Chicken Fra Diavolo
Campanelle Carbonara

CHEF'S SELECT

Chicken Milanese
Chicken Limone
Lasagna Bolognese

Crab & Shrimp Cakes
Lobster & Shrimp Ravioli
LT Shrimp Mediterranean

GRILLE

Chicken
"Under The Brick"
LT Grilled Salmon Fresca*
Seasonal Fresh Fish

Tuscan Grilled
Pork Chops* - (Double)
8 oz. Filet Of Beef*
14 oz. Strip Steak*

38.95 PER PERSON

Prices do not include tax and service charge and are subject to change.

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DINNER TUSCAN-STYLE

CLASSICO

SALADS *(Select One)*

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

SIDES *(Select One)*

Tuscan Mashed Potatoes
Crispy Potatoes
Roasted Vegetables
Grilled Asparagus
Herb Pasta

PASTA ENTRÉES *(Select One)*

Pasta Bolognese
Campanelle Carbonara
Pasta Mediterranean
Pasta Alla Vodka
Chicken Fra Diavolo
Pasta BRIO
Lasagna Bolognese

CHEF'S SELECT ENTRÉES *(Select One)*

Chicken Milanese
Chicken "Under The Brick"
Chicken Limone
Crab & Shrimp Cakes
LT Grilled Salmon Fresca*
Tuscan Grilled Pork Chops*

DESSERT (DOLCHINOS) *(Select One)*

Crème Brûlée
Tiramisu
Chef's Seasonal Dolchino

34.95 PER PERSON

(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)

ULTIMO

SALADS *(Select Two)*

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

SIDES *(Select Two)*

Tuscan Mashed Potatoes
Crispy Potatoes
Roasted Vegetables
Grilled Asparagus
Herb Pasta

PASTA ENTRÉES *(Select One)*

Pasta Bolognese
Campanelle Carbonara
Pasta Mediterranean
Shrimp Fra Diavolo
Pasta Alla Vodka
Chicken Fra Diavolo
Pasta BRIO
Lasagna Bolognese

CHEF'S SELECT ENTRÉES *(Select Two)*

Chicken Milanese
Chicken "Under The Brick"
Chicken Limone
LT Grilled Salmon Fresca*
Crab & Shrimp Cakes
Tuscan Grilled Pork Chops*
5 oz. Filet Of Beef*
(\$4 Extra Per Guest)
Gorgonzola Crusted Beef Medallions*

DESSERT (DOLCHINOS) *(Select Two)*

Crème Brûlée
Tiramisu
Chef's Seasonal Dolchino

39.95 PER PERSON

(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)

Prices do not include tax and service charge and are subject to change.

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BRUNCH & BREAKS

CONTINENTAL BREAKFAST

BEVERAGES

Orange Juice
Assorted Fruit Juices
Regular &
Decaffeinated Coffee
Hot Tea, Iced Tea
Milk

BREAKFAST

Bagels With
Cream Cheese
Croissants

Muffins
Seasonal
Fresh Fruit

10.95 PER PERSON

PLATED BRUNCH *(Buffet available at select locations)*

STARTERS *(Select One)*

SOUPS

Soup Of The Day
Lobster Bisque
(\$1 Extra Per Guest)

SALADS

Brio Caesar Salad
Brio Chopped Salad
Bistecca Insalata

BEVERAGES

Orange Juice
Assorted Fruit Juices
Regular &
Decaffeinated Coffee
Hot Tea, Iced Tea
Milk

ENTRÉES *(Select Three, One Entrée Per Guest)*

BRUNCH

Brio Scrambled Eggs,
Home Fries & Bacon
French Toast

PASTA

Pasta BRIO
Pasta Mediterranean
Shrimp Fra Diavolo

ENTRÉE SALADS

Romano Crusted
Chicken Salad

CHEF'S SELECT

LT Mezza Chicken
"Under The Brick"

Eggs Benedict*
Chef's Seasonal Omelette

Pasta Alla Vodka
Chicken Fra Diavolo

Strawberry Balsamic
Chicken Salad

Mezza Lasagna Bolognese

18.95 PER PERSON

(Includes Iced Tea, Soft Drinks, Coffee & Hot Tea)

AFTERNOON BREAK

SNACKS *(Select Three)*

Fresh Fruit Platter
Cookies &
Brownie Platter
Vegetable Crudites

Cheese Platter
Chips
Assorted Dolchinos

6.95 PER PERSON

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MENU ITEM DESCRIPTIONS

FAMILY-STYLE APPETIZERS

CALAMARI FRITTO MISTO

Calamari fried golden brown with peperoncini

ASSORTED FRUIT TRAY

Chef's seasonal selection of the freshest fruit

ASSORTED CHEESE TRAY

An assortment of hand-cut cheeses

ROASTED GARLIC, SPINACH & ARTICHOKE DIP

Served warm with Parmesan flatbread

TOMATO & MOZZARELLA CAPRESE

Vine-ripened tomatoes, fresh Mozzarella, field greens, extra virgin olive oil, balsamic glaze

VEGETABLE CRUDITES

Chef's selection using the freshest vegetables of the season

APPETIZERS BY THE DOZEN

BACON WRAPPED SHRIMP

Jumbo shrimp wrapped in Applewood smoked bacon and served with creamy horseradish

BRIO'S BRUSCHETTA SELECTION

Our signature Tuscan bread topped with Chef's special selection of fresh, housemade toppings

CRAB & SHRIMP CAKES

Lump crab meat and shrimp with creamy horseradish

CHICKEN ARTICHOKE CROSTINI

Toasted croutons topped with grilled chicken, artichoke hearts, red peppers and Parmesan

GORGONZOLA CRUSTED LAMB CHOPS*

Prepared medium

SHRIMP COCKTAIL

Poached jumbo shrimp chilled and served with our housemade cocktail sauce

TOMATO MOZZARELLA CROSTINI

Toasted croutons topped with Roma tomatoes, fresh Mozzarella, cilantro pesto and extra virgin olive oil

CHEESE & PESTO RAVIOLI

Housemade cheese ravioli, pesto, Alfredo

CRAB & SHRIMP STUFFED MUSHROOMS

Roasted crimini mushrooms stuffed with lump crab meat, shrimp, Fontina

SIDES

CRISPY POTATOES

Red-skinned potatoes fried golden brown and tossed with herb butter

GRILLED ASPARAGUS

Garnished with Parmesan

TUSCAN ROASTED VEGETABLES

Chef's seasonal selection

TUSCAN MASHED POTATOES

Housemade with butter and cream

HERB PASTA

With herb butter sauce and Parmesan

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MENU ITEM DESCRIPTIONS

ENTRÉES

CRAB & SHRIMP CAKES

Lump crab meat and shrimp with creamy horseradish

CHICKEN LIMONE

Traditional Piccata style with fresh lemon, white wine and capers

CHICKEN MILANESE

Romano breaded chicken topped with fresh Mozzarella and served with pomodoro sauce

CHICKEN "UNDER THE BRICK"

Grilled chicken breast with mushroom Marsala sauce

GORGONZOLA CRUSTED BEEF MEDALLIONS*

Served with mushroom Marsala sauce and prepared medium

LT SHRIMP MEDITERRANEAN

Spicy grilled jumbo shrimp, orzo, farro, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette

LT 5 OZ. FILET OF BEEF*

Center-cut, perfectly seasoned and prepared medium

8 OZ. FILET OF BEEF*

Center-cut, perfectly seasoned and prepared medium

14 OZ. STRIP STEAK*

Perfectly seasoned and prepared medium

LT GRILLED SALMON FRESCA*

Pesto vinaigrette, Feta, diced tomatoes and balsamic glaze

SEASONAL FRESH FISH*

Hand selected by our Chef using the finest and freshest ingredients

TUSCAN GRILLED PORK CHOPS*

Bone-in, center-cut, marinated in-house

PASTAS

CHICKEN FRA DIAVOLO

Campanelle, spicy tomato cream sauce, green onions

CAMPANELLE CARBONARA

Grilled chicken, bacon, Parmesan, spinach, creamy Alfredo sauce

LASAGNA BOLOGNESE AL FORNO

Authentic Bolognese meat sauce, Ricotta, Mozzarella, Alfredo

PASTA ALLA VODKA

Ricotta-filled pasta, crispy pancetta, basil, spicy tomato Parmesan cream sauce

PASTA BOLOGNESE

Authentic Bolognese meat sauce, Parmesan

SHRIMP FRA DIAVOLO

Campanelle, spicy tomato cream sauce, green onions

PASTA BRIO

Rigatoni, grilled chicken, seared mushrooms, Parmesan, creamy roasted red pepper sauce

PASTA MEDITERRANEAN

Spinach, tomatoes, mushrooms, Feta, light vegetable broth

LOBSTER & SHRIMP RAVIOLI

Spicy black pepper cream sauce, spinach, grape tomatoes

LT INDICATES MENU ITEMS THAT ARE 650 CALORIES OR LESS

GLUTEN-FREE MENU
AVAILABLE UPON REQUEST

Prices do not include tax and service charge and are subject to change.

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SOUP & SALAD

LT SOUP OF THE DAY

Chef's select soup of the day using the finest and freshest ingredients

LT LOBSTER BISQUE

Sautéed shrimp garnish

LT BISTECCA INSALATA

Lettuce wedge, Gorgonzola, bacon, tomatoes, creamy Parmesan dressing

LT BRIO CHOPPED SALAD

Chopped greens, tomato, cucumber, red onion, black olives, Feta, red wine vinaigrette

LT BRIO CAESAR SALAD

Brioche croutons

STRAWBERRY BALSAMIC CHICKEN SALAD

Mixed greens, thinly sliced grilled chicken, grapes, spicy pecans, Gorgonzola, herb vinaigrette

ROMANO CRUSTED CHICKEN SALAD

Chopped greens, crispy Romano chicken, chopped egg, bacon, tomatoes, green onions, cucumber, creamy Parmesan dressing

GRILLED SALMON SALAD*

Mixed greens, tomatoes, grilled asparagus, Feta, shoestring potatoes, balsamic vinaigrette

BREAKFAST & BRUNCH

BRIO SCRAMBLED EGGS

Classic scrambled eggs

EGGS BENEDICT*

Two poached cage free eggs, Cherrywood smoked ham, housemade biscuit, hollandaise

FRENCH TOAST

Honey, cinnamon, cream cheese stuffed, fresh berry compote, Applewood smoked bacon.

CHEF'S SEASONAL OMELETTE

Made with the finest and freshest ingredients

DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$3.95. Your BRIO Event Coordinator is happy to assist you with your dessert choices. After dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to event.

DOLCHINOS

CHEF'S SEASONAL DOLCHINO

Ask your server for the seasonal selection 3.95

TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa 3.95

CRÈME BRÛLÉE

Vanilla bean, caramelized sugar 3.95

GRANDE

TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa 6.50

BRIO CHEESECAKE

Caramelized sugar, anglaise sauce, fresh strawberry 6.95

CHOCOLATE LAYER CAKE

Decadent chocolate cake, milk and white chocolate mousse, fudge ganache frosting 6.95

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PRIVATE EVENT MENU

Birthdays

Anniversaries

Holidays

Cocktail Parties

Luncheons

Business Meetings

Bridal Luncheons
& Showers

Graduations

Family Gatherings

Bar & Bat Mitzvahs