



LET US CATER TO YOU!

The classic and historic interior of The Brick provides a unique setting for any event, be it corporate lunches, meetings, birthdays, anniversaries, galas, or other special celebrations. We also are a premier venue for intimate weddings & wedding receptions for which you will find information in our separate Wedding Package.

The Brick's environment is enhanced by our straight forward American cuisine and our staff's unprecedented hospitality. At *The Brick*, our offerings are a celebration of local farmers, fisherman, and other local businesses. We strive to offer you the freshest and most innovative cuisine, while still maintaining a sense of history.

This Banquet Packet will be helpful as you work through the details and get your planning in place. It includes our most popular Private Dining & Special Event Menus, and other related information. If you have any questions, please don't hesitate to contact us.

Thank you for considering *The Brick* for your upcoming event! We truly look forward to working with you.

The Brick Staff

Lynn Lester, Owner

Mark Buchanan, Chef Kelly Sharp, Restaurant Manager

The Brick Hotel On The Circle, commonly referred to as “The Brick”, offers complete event planning and catering services staffed by our professional servers, bartenders and culinary experts. Regardless of the type of celebration you are planning, our menus can be customized to your specific needs.

EVENT PLANNING

From weddings to dinner parties to backyard BBQs, we will work with you and your budget to plan every aspect of your event.

FULL SERVICE CATERING

Relax, enjoy your event and let us do the all the work. We will provide trained, professional servers, bartenders and chefs. Be it butlered hors d'oeuvres, seated lunch or dinner packages or buffet style meals, we will take care of your every need.

OFFSITE ~ WITH OR WITHOUT SERVICE

We'll help you develop your menu and then your options are many. We'll do as much as you'd like us to do -- from delivery, setup, serving and cleanup, to simply delivering so that you can take it from there. Or if you'd prefer to simply pick your menu up, that's an option too!

OUR MENU

You will enjoy working directly with our management team to determine and/or modify the menu that will work best for you. We pride ourselves in being able to offer something for everyone, so are always willing to customize menus and accommodate dietary restrictions. Our theory is that you know your guests better than we do, so we want to make sure that your menu reflects food choices that you and your guests enjoy.

In order to provide our patrons with the freshest of product, the menus herein are subject to change due to product availability.

ALCOHOLIC BEVERAGES & BAR SET-UP

Your initial decision is whether or not to provide your guests with alcoholic beverages. Should you choose to do so, we will work with you to offer what is most appropriate, and the options are pretty open-ended. A bartender may be required for all private events of 30 or more guests.

- 1) **Open Bar:** We are more than happy to provide a totally open-ended bar, but we do recommend that a bar budget be established. Our staff then tracks the sales and when the

limit is close to being reached, you or your designee makes the decision to continue or discontinue bar service. This totally eliminates any surprises at the end of the event. *It is possible to place restrictions on open bar offerings, i.e., beer & wine only, beer, wine & rail liquors, etc.*

- 2) **Cash Bar:** When you are not offering alcoholic beverages to your guests, please include on your invitations a cash bar notation. You don't want your guests to be surprised or upset when they receive a bill for the alcoholic beverages they have enjoyed (and assumed you were paying for). For private events of 30 or more people, an event bartender may be required, the fee for which is \$100. We recommend one (1) bartender for up to 80 people; more than that requires at least two (2) bartenders.

GUARANTEE

A final guaranteed guest count will be required for all events, and the client will be charged based upon that number. If the client does not submit a final guest count either via phone or in writing, client will be responsible for the highest number shown on the Event Contract. If the party exceeds the guaranteed number and is greater than 10%, every effort will be made to accommodate the guests. We cannot, however, guarantee the availability of seating and/or menu items. The final charge will be based on the guaranteed number, the highest number on the Event Contract, or the actual number of attendees, whichever is greater.

DEPOSIT & PAYMENT

An Event Contract must be signed and returned as confirmation of the venue rental. Reservations are not final until this contract and the room rental fee are received.

- The venue rental fee is payable in full at the time of booking.
- A 25% catering deposit is due prior to the event on the date specified in the Contract.
- The balance will be due immediately upon conclusion of the event.

The Brick can provide separate bills for beverages and for food, but cannot provide any additional separate checks. Payments can be by cash, check or credit card. All major credit cards are accepted, with preference for other than American Express.

SERVICE CHARGE

For all group events, a 20% Gratuity/Service Charge will be added to the final bill or to individual checks, as appropriate.

LODGING DISCOUNTS

A 10% lodging discount is extended to all guests who are part of or attend events at *The Brick*. (Discounts may not be applicable on holidays or special event dates, and may not be combined with other offers.) Event lodging discounts must be arranged for in advance.

PRIVATE DINING & SPECIAL EVENT VENUE RENTALS

When exclusivity is requested or required, the following rental fees are applicable. *The Brick* will, however, consider adjusting or waiving fees depending upon the type of function, event date and/or the number of guaranteed guests.

| Event Space | Minimum Rental (up to 4 hours) | Full Day |
|-----------------------------|-----------------------------------|----------|
| The Union (25) | \$150 | \$300 |
| The Garrett (10) | \$100 | \$200 |
| The Public Square (30) | \$150 | \$300 |
| The Main (80) | \$210 | \$420 |
| Rooftop Garden Terrace (80) | \$250 | \$500 |
| Circle Side Garden (100) | \$150 | \$300 |

- ≈ Capacity () is based on sit-down functions; a larger number can be accommodated for cocktail style with limited seating
- ≈ Full Day Room Rental Fees are required for all weddings and wedding receptions. *The Brick* reserves the right to require full-day rentals for other events.
- ≈ Event Rental fees will be waived with the booking of 10 or more guest rooms (not applicable for weddings/wedding receptions.
- ≈ LCD Projector \$50; Projector Screen No Charge

BREAKFASTS/BRUNCHES

Except for Sundays from 9 am – 1 pm, we are not open for breakfast, but are happy to offer classic breakfast fare for morning events and activities with a minimum guarantee of 30 guests. Menu selections are to be made in advance and communicated prior to the event date at the date specified in the contract. All breakfast packages include non-alcoholic beverages; 20% gratuity will be automatically added to all checks.

Continental Breakfast \$12

Assorted Breakfast Muffins, Scones, Seasonal Fruit Selection
Coffee, Assorted Teas & Chilled Juices

Chef's Breakfast Table \$15

Buffet Or Plated

Seasonal Fruit Selection
Scrambled Eggs
Brioche French Toast
Sausage & Bacon
Sausage Gravy & Biscuits
Potatoes Sautéed with Onion, Tomato & Parsley
Assorted Breakfast Muffins, Scones

Coffee, Assorted Teas & Chilled Juices

SAMPLE BRUNCH MENUS

20% Gratuity additional

~ Buffets require a minimum guarantee of 30 people ~

BUFFETS

\$16/person

Pancakes with Syrup and
Fruit-Syrup Topping
Scrambled Eggs
Bacon & Sausage
Finger Sandwiches (assortment)
Chicken Salad, Tuna, Egg Salad
Assorted Juices, Ice Tea, Water, Coffee,
Hot Tea

\$20/person

Frittata (vegetable)
French Toast
Assorted Sandwiches
Bacon, Sausage
Fresh Fruit Salad
Roasted Potatoes
Fresh Baked Pastries/Muffins
Assorted Juices, Ice Tea, Water, Coffee,
Hot Tea

PLATED

(Guest Pre-Order)

\$14/person

Quiche du Jour with Green Salad, Blackberries &
Sweet Mustard Dressing
Brandy-Cinnamon French Toast with Sausage & Bacon
Chicken Salad Sandwich on Panini Bread
Tavern Turkey Club with Bacon, Swiss, Cranberry Mayo on Wheatberry
Spinach Salad with Seasonal Fruit, Candied Walnuts, Vinaigrette Dressing

Sandwiches are served with choice of Side Salad or Tavern Fries

Add Crab Cake Sandwich +\$3/person

Bloody Marys, Mimosas \$4 each

Mojitos with Mint fresh from our Garden (seasonal) \$5

LUNCHEONS

Our most popular luncheon items create a sophisticated yet easy lunch for our guests. With groups of more than 15, we do require that menu selections be made in advance and communicated by the date specified in the Contract. There is no price adjustment when dessert is provided by the group. The selections below are samples as our selections do change our menus seasonally, so be sure to confirm that you have the most current menu offerings!

Package prices are per person, and include non-alcoholic beverages and 20% Gratuity

LUNCH MENU 1 ~ \$18

Entrée Selections

The Tavern Turkey Club ~ Roasted Turkey with Bacon, Swiss, Cranberry Mayo

*Brick Chicken Salad ~ On Rustic Italian Bread or as a Salad

Classic BLT ~ Rustic White Bread, Bacon, Lettuce, Tomato and Mayo

Grilled Romaine Salad with Roasted Chicken, Roasted Garlic Vinaigrette, Pecorino, Skillet Polenta Crouton

Caprese Sandwich ~ Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Reduction on Focaccia Bread

Combo Plate: Cup of Cream of Crab Soup and ½ Sandwich or Salad (Chicken Salad or Tavern Turkey)

Vegetarian Selection

Sandwiches come with choice of Simple Salad, Tavern Fries or Sweet Potato Fries; Combo Plate does not come with a side

Chef's Seasonal Dessert Selection

LUNCH MENU 2 ~ \$23

Lunch Menu 1 **plus** your choice of a starter (soup du jour or house salad), and additional sandwich choices of our Classic Burger and Maryland Crab Cake Sandwich

LUNCH MENU 3 ~ \$24

(Also available as a buffet with 2 protein choices)

Includes *either* Starter or Chef's Choice Dessert (specify one for group)

Starters ~ Soup du Jour, Caesar or House Salad

Entrée Selections

Pan Seared Salmon, Balsamic Glaze, Rice Pilaf, Chef's Choice Vegetable

Chicken Alfredo over Gemilli Pasta, Chef's Choice Vegetable

Boneless Beef Short Ribs, Baked Potato, Chef's Choice

Menu ~ 7

*Menu items and preparations are subject to change depending on market availability.
Water, Coffee, Sodas & Ice Tea are included in all packages*

LUNCH BUFFET

This luncheon buffet is simple, yet sophisticated with The Brick's special twists! Minimum guarantee of 30 persons required.

Standard Buffet Luncheon ~ \$22

Assorted Sandwiches

Pasta Salad

Greens Salad tossed in Chef's Vinaigrette

Fresh Seasonal Fruit

Chef's Choice Dessert

Add Soup + \$3 per person + gratuity

Also available as Boxed Lunch for Offsite Delivery

Dinners

Our most popular plated dinner items create a sophisticated and enjoyable dining experience for our guests. With groups of 20 or more, we may request that menu selections be made in advance and communicated by the date specified in the Contract. While there is no price adjustment for foregoing dessert, guests are welcome to bring in celebratory cakes/desserts for their party.

We prefer providing our guests with plated dinner service, but can also provide customized buffet options as well. *Buffets do require a minimum guarantee of 30 guests.*

Plated Dinners

We can accommodate groups of 15 or less that would like to order off our regular menus, but do require that selections be limited and happily will customize these menus. But we also recognize that a fixed price menu sometimes works best for larger groups. The 3-course options below include a salad, entrée and dessert, and are representative of current menus and menu choices which, when possible, can be customized to meet the group's needs. Preparation will be consistent with the regular menu in place at the time of the event, but also may be customized. These options also include all non-alcoholic beverages.

Dinner Option I: \$28

Entrée Choices: Chicken, Market Fish, Pasta, Beef

Dinner Option II: \$39

*Entrée Choices: All of the above, plus
Maryland Crab Cakes, Filet Mignon*

Lobster Tail can be added to any entrée \$15



Buffet Dinner Samples

One Entrée Choice: Chicken or Pasta* ~ \$20

Choice of Two Entrees: Chicken, Fish or Pasta ~ \$25

Choice of 3 Entrees: Chicken, Fish and Pasta ~ \$30

***Substitutions: Beef Tenderloin \$7; Crab Cake \$10**

Buffets include salad, 2 seasonal vegetables, one starch, rolls, and Chef's choice dessert(s).

Vegetable Examples (seasonal): Haricot Verts, Sweet Glazed Carrots, Grilled Asparagus, Sautéed Zucchini/Squash

Starch Examples: Garlic & Chive Mashed Potatoes, Roasted Fingerling Potatoes, Tavern Fries, Risotto

**Pasta Buffet includes two pasta sauces (Red with or without meat, Alfredo), Salad, Rolls, and Chef's Choice Dessert*

Non-Alcoholic Beverages included (Ice Tea, Hot Tea, Coffee, Water) which, at The Brick's discretion, may be served or set as a station.

Buffets can also be constructed from our Hors D'oeuvres Reception Menu, which might include a meat carving station and/or pasta station, salad station, 2 seasonal vegetables, one starch, rolls and assorted desserts

As stated previously, buffets require a minimum guarantee of 30 persons. In order to accommodate buffet setup, private venue rental may be required.

Cocktail Reception

For those who want to promote movement among and interaction with the guests, a Cocktail Reception may be a good option. With these receptions, there is limited seating as determined for the event, and our professional staff butlers many of the hors d'oeuvres. This simply means that we pass them among the guests (rather than setting them out) which serves two purposes. First, it insures that the items being served remain hot and fresh, and secondly, we can monitor the food intake so that the menu choices, perhaps, may last longer.

It is a misconception that providing hors d'oeuvres versus a dinner will be a less expensive option. In fact, generally the cost will be around the same price points as our dinner packages. So, before dismissing providing a plated dinner for your guests, be sure to look at both.

We customize each and every Cocktail Reception; therefore there is no fixed price sample. We will work with you to develop a menu that will meet the group's needs, and will include food types that your guests will enjoy!

Customized Your Celebration!

Be it a breakfast, lunch, dinner or cocktail reception, we have a long list of delicious menu items that can be chosen for a customized menu. Since each menu is unique, simply let us know what you are interested in and we'll be happy to price your package for you!

THE STANDARDS... With a Twist!

Sample Displays – Serve 35 guests

Fresh Fruit – A colorful arrangement of golden pineapple, honeydew, cantaloupe, grapes and seasonal berries, presented with a cream cheese yogurt dip. 90

Vegetable Crudite – Our fresh vegetable display offers a bountiful array of raw and blanched seasonal vegetables including carrots, broccoli, cauliflower, cucumbers, pepper strips and more, with a choice of bleu cheese, honey mustard or ranch dip 85

Assorted Cheeses – Our cheese display includes, but is not limited to, sharp cheddar, Swiss, Havarti dill, smoked gouda and sharp provolone; served with gourmet crackers and Dijon mustard 110



Antipasto – Each platter is a unique piece of art. Marinated mozzarella, a variety of imported cheeses, marinated roasted red peppers, and artichoke hearts are displayed with prosciutto and other cured meats, specialty olives and peppadew peppers accompanied by crostinis and sliced French baguettes 130

Hors D'oeuvres Sampling/Pricing per piece

| ITEM DESCRIPTION | PER PIECE |
|--|--------------|
| <i>Margarita Shrimp & Andouille Sausage Skewers</i> | 2.50 |
| <i>Artichoke, Roasted Red Pepper & Mozzarella Cheese Skewers</i> | 1.75 |
| <i>Grape Tomatoes, Prosciutto & Sharp Provolone Skewers</i> | 2.00 |
| <i>Fresh Fruit Skewers</i> | 1.75 |
| <i>Thinly sliced prosciutto wrapped around fresh arugula and red onion, seasoned with imported olive oil</i> | 2.00 |
| <i>Grilled asparagus and goat cheese wrapped with thinly sliced prosciutto</i> | 2.25 |
| <i>Fresh Honeydew melon or cantaloupe wrapped with thinly sliced prosciutto</i> | 2.00 |
| <i>Jumbo Shrimp Cocktail – A wonderful display of large gulf shrimp accompanied by zesty cocktail sauce and lemon wedges.</i> | 2.50 |
| <i>Grilled Shrimp Trio – Our version of shrimp cocktail with a twist – marinated and fire-grilled gulf shrimp in 3 flavors -- Margarita, Blackened and plain Grilled shrimp; served with cocktail sauce and sweet pepper dipping sauces.</i> | 2.75 |
| <i>Oysters On The Half Shell – Sweet and salty Chesapeake oysters served with Tabasco - Market Price</i> | 2.00 |
| <i>Cocktail Crab Claws – Served with a Caper Remoulade - Market Price</i> | 2.50 |
| <i>Mini Crab Cakes (House Recipe) Served with tartar sauce</i> | 2.50 |
| <i>Bacon Wrapped Shrimp – Plump juicy shrimp wrapped in apple wood smoked bacon</i> | 2.50 |
| <i>Bacon Wrapped Scallops – Large sea scallops wrapped in apple wood smoked bacon</i> | 2.50 |
| <i>Mushroom Caps – Silver dollar mushroom caps overstuffed with Seasoned Jumbo Lump Crab</i> | 2.75 |
| <i>Raw Bar ~ A nice combination of whatever fresh seafood we can get - Market Price</i> | 8.00 |
| <i>Chicken Chunks or Satay with Peanut Sauce or Blueberry Honey Glaze</i> | 1.75 |
| <i>Traditional Chicken Salad Tartlets ~ our house chicken salad</i> | 1.75 |
| <i>Bruschetta - Vegetarian</i> | 1.50 |
| <i>Mini Beef Wellington –Tender beef filet and mushroom duxelle wrapped in flaky pastry</i> | 2.50 |
| <i>Cocktail Meatballs – Our homemade hand rolled petite meatballs – Sweet & Spicy</i> | 1.75 |
| <i>Cocktail Meatballs – Our homemade hand rolled petite meatballs – Traditional Marinara</i> | 1.75 |

| ITEM DESCRIPTION | PER PIECE |
|--|----------------------|
| <i>Cocktail Meatballs – Our homemade hand rolled petite meatballs – Swedish in a savory creamy bechamel sauce</i> | 1.75 |
| <i>Mushroom Caps – Silver dollar mushroom caps overstuffed with Sage Sausage with Fontina Cheese</i> | 2.25 |
| <i>Grilled Quesadillas – Hand stretched tortillas filled with Mexican cheese; Chicken Beef or Grilled Vegetables</i> | 1.75 |
| <i>Grilled Quesadillas – Hand stretched tortillas filled with Mexican cheese and Seafood</i> | 2.50 |
| <i>Wings – Your choice of Buffalo, hot, mild or our Bee Sting sauce; Served with celery and bleu cheese</i> | 1.50 |
| <i>Assorted Desserts</i> | 2.00 |

MIX & MATCH DINNER BUFFET OPTIONS

(Minimum Guarantee 30)

Our standard buffet pricing (per person) includes a house salad, 2 seasonal vegetables, one starch, rolls, chef's choice desserts, and non-alcoholic beverages. Gratuity is additional.

One Entrée: Chicken or Pasta \$20

Two Entrees: Chicken, Fish or Pasta \$25

Three Entrees: Chicken, Fish and Pasta \$30

Substitutions: Beef Tenderloin +\$7; Crab Cake +\$10

We, of course, always aim to please and are happy to help you construct your own dinner buffet. The options are pretty much endless, but what follows are some options for adding your own special twist to the menu!

Salads & Accompaniments

Simple Tossed Green Salad – Baby greens with tomato wedges, shredded carrots, cucumber slices and red onion; served with your choice of dressing

Grilled Romaine Salad – Roasted Garlic Vinaigrette, Pecorino, Skillet Polenta Crouton

Entrees

Station Presentations ~ Add a special touch to your event with a carving or pasta action station!

Prime Rib of Beef – Renowned for its tenderness our prime rib is slow roasted with a seasoned crust accompanied by au jus and horseradish cream sauce.

Top Round of Beef – Oven roasted round of beef accompanied by au jus and horseradish dill sauce.

Menu ~ 13

Pasta

Pasta Action Stations ~ Provide your guests with entertainment and delicious options featuring multiple pastas and accompanying sauces cooked to order by our chef

Other Entrée Samples

Chicken Marsala – Flour dipped and pan sautéed chicken breast served with a velvety marsala mushroom sauce

Chicken Piccata – Tender chicken breast, delicately pan sautéed in white wine lemon sauce with capers

Stuffed Chicken Breast – stuffed with jumbo lump crab meat topped with old bay cream sauce

Italian Stuffed Chicken Breast – Beautifully stuffed with thinly sliced prosciutto and sharp provolone topped with asparagus cream sauce

Roasted Top Round of Beef Au Jus – Slow Roasted in Rosemary Au Jus

Dijon Herb Crusted Pork Loin – Center cut pork loin encrusted with fresh herbs, spices, Dijon mustard

Lamb Lollipops – Pan seared and roasted to perfection, served with mint jelly

Veal Oscar – Pan seared veal crowned with jumbo lump crab and laced with Hollandaise

Veal Piccata – Pan seared veal laced with a lemon white wine reduction

Fresh Fish – These are some of our favorites: Salmon, Tuna, Halibut, Mahi Mahi

Crab Cakes – The Brick's signature recipe crab cakes served with our housemade tartar sauce

Scallops – Pan seared sea scallops topped with honey

Shrimp & Lobster Ravioli – Ravioli stuffed with baby shrimp and creamy polenta served with our shrimp blush sauce

Eastern Shore Fettuccini – Fettuccini tossed with grilled shrimp and crab in marinara or vodka blush sauce

Brick Lasagna -- Your choice of:

Italian – Layered with Bolognese sauce, Italian sausage and a trio of cheeses

Seafood – Layered with shrimp, scallops Alfredo sauce and layers of cheese

Vegetarian – Layered with grilled vegetables, cheese and marinara sauce

Don't see what you are looking for? Be sure to let us know. As indicated early, this packet represents a quick sampling of all that we can offer.