

Off-Site Catering

*Thank you for thinking of us for your upcoming meal
+ welcome to the Brewster's family*

**Our packages are priced per person.
Our individual items are priced for group sizes.**

Sizes:

Small feeds 4-6
Medium feeds 8-12
Large feeds 16-20

Add Ons:

- High quality disposable salad and dinner plates, napkins + flatware @ \$3 per person
 - Disposable chaffing dish stand + two sternos (heat source) per stand @ \$15 each
 - Chaffing dish rental + two sternos (heat source) @ \$35 ea
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Policies:

25% deposit is required to hold your date + the full final payment is due two weeks prior to event. 6% mi sales tax + 20% service charge will be added. Brewster's happily accepts visa, mastercard, discover, but no checks or american express. The group may cancel seven days before event without incurring charge. Two week notice for any specialty orders strongly suggested. One week notice to guarantee our availability!

Other information:

Let us know if you want something you don't see; custom options are available! Gf pasta is available for an up-charge. Any other dietary restrictions? Let us create your perfect meal.

prices + menu items subject to market changes without any notice.



breakfast

Feeds (sm) 4-6, (med) 8-12, (lg) 16-20

sweet

fresh fruit bowl

the best the season has to offer
sm 40 med 60 lg 80

greek yogurt + granola

vanilla greek yogurt + classic granola
sm 40 med 60 lg 80

assorted baked goods

sold by the dozen
36

pancakes

two pancakes per person
with pure michigan maple syrup
sm 40 med 70 lg 110

berry pancakes

two of our delicious pancakes per person
with house made berry sauce
sm 55 med 85 lg 125

beverages

coffee

3.50 per person

hot tea

2.50 per person

orange juice

fresh squeezed
5 per person

bottled juices

5 per person

savory

hippie hash

our house specialty hash for our vegan friends -
onion, roasted garlic, roasted red peppers,
mushroom, spinach, potatoes & fresh herbs
finished with roasted garlic oil
sm 60 med 80 lg 100

brewster's mess

our house specialty scramble - cheddar cheese,
pancetta, onion, roasted red peppers, potatoes,
eggs, roasted garlic, sausage
sm 70 med 90 lg 110

biscuits + gravy

biscuits with sausage gravy - finished
with scallions
sm 50 med 70 lg 90

bagels + cream cheese

3 each

bacon

two slices per person
sm 15 med 40 lg 70

sausage

two patties per person
sm 15 med 40 lg 70

breakfast potatoes

fresh herb + garlic roasted red potatoes
sm 25 med 50 lg 70

biscuits

served w/ dara's home-made jam
2 each

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b

breakfast

packages priced per person

the mini

bagels + cream cheese
assorted baked goods
individual fresh fruit bowls
greek yogurt + granola
15 per person

the basic

brewster's mess or hippie hash
individual fresh fruit bowl
greek yogurt + granola
bacon or sausage
20 per person

the standard

individual fresh fruit bowl
pancakes with michigan maple syrup
biscuits + gravy
the mess or hippie hash
25 per person

the luxe

individual fresh fruit bowl
traditional or berry pancakes with michigan maple syrup
bagels + cream cheese
BYO scramble station
* chef fee *
35 per person

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hors d'oeuvre

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

fresh baked house bread

best with our house blend cheese 16 per lb

9 per loaf

bruschetta

roma tomatoes, red onion, garlic, reggiano, + basil with e.v.o.o. & balsamic reduction + crostini

sm 25 med 50 lg 90

spinach + artichoke dip

served with traditional crostini

sm 35 med 60 lg 110

charcuterie board

artisanal cured meats, cheeses, olives, peppadew peppers, dried fruits, roasted garlic + served with crostini & housemade fig jam

sm 45 med 100 lg 175

caprese salad

sliced fresh mozzarella, tomatoes, e.v.o.o. + sweet basil with a balsamic drizzle

sm 30 med 60 lg 90

caprese skewers

a bite sized + skewered well loved favorite

4 per skewer

stuffed mushrooms

stuffed w/ italian sausage, bread crumbs, cheese, roasted red peppers + spinach

3 each

garden vegetable + cheese spread

basil, gorgonzola, an array of seasonal vegetables served with traditional crostini

sm 35 med 60 lg 110

avocado mousse

a lightly spiced spread with cumin, cilantro, pureed avocado, jalepeno served with crostini

sm 20 med 40 lg 60

grazing table

tablescape filled with artfully arranged meats, cheese, crudité, seasonal fruit, + flowers

standard 15 per person | luxe 25 per person

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b

salads + sandwiches

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

brewster's salad

fresh mixed greens, croutons, pecorino + parmesan with our creamy balsamic dressing
sm 20 med 40 lg 75

chopped margherita salad

chopped lettuce, tomatoes, fresh mozzarella, olives + red onion topped with basil, reggiano, pine nuts + balsamic reduction
sm 50 med 70 lg 100

queen margherita

fresh mozzarella, roma tomatoes & olives on mixed greens topped with pine nuts, basil, reggiano & balsamic reduction
sm 45 med 65 lg 95

specialty salad

norwegian seared salmon, dried turkish apricots, slivered almonds, chevre, & cherry tomatoes on a bed of mixed greens with honey dijon vinaigrette
sm 65 med 90 lg 135

turkey

pesto, fontina, roma tomato and smoked turkey breast on sourdough
10 / each

blt

bacon, lettuce, tomato, + garlic aioli on house made tomato focaccia
10 / each

roast beef

arugula, roasted red pepper, roast beef w/ garlic aioli on a turano roll
10 / each

italian

artisanal meats + cheese with extra virgin olive oil on a turano roll
10 / each

caprese

tomato, fresh mozzarella, basil, balsamic reduction, e.v.o.o.
served on house made tomato focaccia
10 / each

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lunch

packages priced per person

the mini

house bread + cheese

brewster's salad

assorted sandwiches

assorted mini cookies

20 per person

the standard

house bread + cheese

brewster's salad

choose (2) pastas: roma, chicken asiago, primavera or meatballs

assorted mini cookies

25 per person

the luxe

house bread + cheese

house salad

choose (1) starter: caprese, bruschetta, spinach + artichoke dip

choose (2) roma, chicken asiago, primavera, lasanga, cioppino,

chicken parmesan or meatballs

assorted mini cookies

30 per person

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dinner

packages priced per person

the mini

house bread + cheese
brewster's salad
choice of (2): classics
+ assorted cookies
30 per person

the standard

house bread + cheese
brewster's salad
choose (1): bruschetta, spinach + artichoke
dip, garden vegetable + cheese spread
choice of (2) classics
+ assorted cookies
35 per person

the luxe

house bread + cheese
brewster's salad
choose (2): bruschetta, spinach + artichoke
dip, caprese
choose (2): classics or (2) features with (2) sides
+ assorted cookies
45 per person

pasta bar

includes house salad + bread / cheese

pick (2) pastas: cheese filled tortellini, herbed pappardelle, tortelle, linguini, rigatoni, or penne

pick (2) meats: chicken, beef tips, shrimp, salmon, rope sausage, mussels

pick (3) veggies: artichoke hearts, spinach, broccoli, bell peppers, zucchini, red onions,
spinach, button mushrooms, roasted red peppers, roma tomatoes

pick (2) sauces: garlic white wine sauce, extra virgin olive oil, pesto, alfredo, marinara

35 per person *chef fee could apply*

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entrées

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

features

wild mushroom risotto

button, shiitake and crimini mushrooms & toasted arborio rice cooked into a vegetable broth with parmesan
sm 30 med 50 lg 80

beef shoulder tender

seasoned, seared, + served sliced
mp

ribeye

mp

roasted pork tenderloin

with bacon + onion dried fruit chutney
mp

airline chicken

crispy skin sautéed chicken + roasted then basted
mp

cioppino

shrimp, mussels and chopped sea clams in a lemon scented fresh herb tomato & bell pepper stew with pasta
sm 50 med 75 lg 140

shrimp picatta

white shrimp sautéed in a lemon, caper butter sauce with fresh herbs & pasta
sm 50 med 75 lg 140

pan seared norwegian salmon

with lemon, garlic, + white wine
mp

fresh seafood options

changes seasonally
mp

mussels

cooked in a white wine fresh herb garlic butter sauce over pasta
sm 40 med 70 lg 110

whitefish

pan seared and topped with lemon garlic + herb butter
55 75 115

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classics

manicotti

cheese filled pasta baked in our house made marinara
sm 45 med 70 lg 105

roma

tri-colored cheese tortellini with roma tomatoes. fresh basil + garlic tossed in e.v.o.o.
+ sprinkled with reggiano
sm 45 med 70 lg 110

primavera

sauteed fresh vegetables tossed with pasta in pesto + sprinkled with reggiano
sm 50 med 70 lg 105

bolognese

a classic italian ragu of ground pork + tomato herb sauce over pasta
sm 55 med 75 lg 110

lasanga

layers of fresh basil ricotta, cheeses, italian sausage, marinara, garlic + pasta sheets
sm 55 med 75 lg 110

beef tips in marsala

pan seared beef tenderloin tips, button mushrooms, + baby spinach simmered in a classic marsala sauce tossed with pasta
sm 70 med 90 lg 130

meatballs

our house-made marinara, ground beef + pork meatballs over pasta
sm 40 med 60 lg 90

chicken marsala

pan seared sliced chicken breast, button mushrooms, + baby spinach simmered in a classic marsala sauce tossed with pasta
sm 65 med 85 lg 115

chicken parmesan

parmesan breadcrumb crusted chicken breast with melted mozzarella + marinara over pasta
sm 65 med 85 lg 115

chicken asiago

sauteed sliced chicken breast, broccoli florets + sun-dried tomatoes tossed in a flavorful asiago cream sauce over pasta
sm 65 med 85 lg 115

b

sides

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

roasted brussels sprouts

seasoned and roasted to perfection

sm 25 med 50 lg 75

broccoli

blanched and sautéed with lemon juice

sm 15 med 30 lg 45

cauliflower

lightly roasted

sm 25 med 50 lg 75

mashed potatoes

whipped until smooth with garlic butter + cream

sm 15 med 30 lg 45

sautéed wild mushrooms

sm 30 med 55 lg 70

au gratin potatoes

slices of yukon gold potatoes layered with gorgonzola cream

sauce then baked

sm 25 med 50 lg 75

asparagus

lightly blanched and roasted

sm 25 med 50 lg 75

seasonal vegetable

sm 25 med 50 lg 75

zucchini + squash medley

sm 25 med 50 lg 75

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