

APPETIZER RECEPTION PACKAGE

\$17.00 per person (minimum 25 guests)

CHOOSE FOUR SELECTIONS:

(additional selections, \$3.00pp)

- Deviled Eggs, *cholula, chopped bacon, green onion*
- Boneless Chicken Tenders, *assorted sauces and dips, celery sticks*
- Fried Mozzarella Wedges, *marinara sauce*
- Mac n' Cheese Bites, *sambal aioli*
- Chicken Sate', *peanut sauce, scallions*
- Loaded Potato Skins, *sour cream, salsa*
- Veggie Spring Rolls, *teriyaki sauce*
- Steak and Cheese Eggroll, *sriracha cream*
- Caprese Skewers, *fresh mozzarella, tomato, basil, balsamic glaze, + \$1.00pp*
- Chicken Quesadilla, *sour cream, salsa, + \$1.00pp*
- Jumbo Wings, *assorted sauces and dips, celery sticks, + \$1.00pp*
- Sausage Roll, *honey mustard dip, + \$1.00pp*
- Pulled Chicken Empanadas, *chipotle lime sauce, + \$2.00pp*
- Cheeseburger Sliders, *brioche, fixins', + \$2.00pp*
- Chili & Cheddar Pastillo, *sour cream, BBQ sauce, + \$2.00pp*
- Buffalo Shrimp, *bleu cheese dressing, celery, cucumber, + \$3.00pp*

APPETIZER ADD ONS - KETTLES

- Clam Chowder, *oyster crackers-* \$95.00
- Homemade Chili, *tortilla chips, nacho cheese, hot sauce-* \$95.00

CASUAL LUNCHEON PACKAGE

\$16.00 per person (minimum 25 guests)

STARTERS

Choose one starter selection

(additional selections, \$1.00pp)

- Caesar Salad, *croutons, Parmesan*
- Garden Salad, *tomato, cucumber, carrots, Big Boy's House Vinaigrette*
- Clam Chowder, *oyster crackers + \$1.00pp*
- Homemade Chili, *tortilla chips, nacho cheese, hot sauces + \$1.00pp*
- Spinach Salad, *smoked bacon, egg, red onion, apple, vinaigrette + \$2.00pp*
- Fresh Mozzarella and Tomato, *balsamic glaze + \$2.00pp*

WRAPS, SAMMIES & PIZZA

Served with Potato Chips & House Slaw

Choice of three -(additional selections, \$3.00pp)

- Sliders, *Burger Sliders, Cheddar Burger Sliders, brioche buns, fixin's*
- Chicken Parm Grinder, *grilled or fried chicken, red sauce, mozzarella*
- Sausage & Pepper Sub, *fennel sausage, toasty sub roll*
- Crispy Chicken Wrap, *crunchy chicken tenders, tomato, romaine, honey mustard*
- Buffalo Chicken Caesar Wrap, *Buffalo tenders, romaine, Caesar dressing, crumbled bleu cheese*
- Turkey Roll-Up, *avocado, cucumber, tomato, lettuce, cheddar, mayo*
- Roasted Turkey Club, *bacon, lettuce, tomato, mayo, wheat toast, + \$1.00pp*
- Classic Cheese Pizza, *red sauce, mozzarella, Parmesan*
- Pepperoni Pizza, *classic with pepperoni*
- Vegetable Pizza, *red sauce, mozzarella, brussel sprouts, broccoli, peppers, onions, + \$1.00pp*
- Buffalo Chicken Pizza, *fried buffalo chicken, crumbled bleu cheese, red onion, + \$1.00pp*
- Baja Haddock Sliders, *fried haddock, American cheese, lettuce, tomato, tartar sauce, + \$2.00pp*

LUNCHEON RECEPTION PACKAGE

\$16.00 per person (minimum 25 guests)

STARTERS

Choose one starter selection

(additional selections, \$1.00pp)

- Caesar Salad, *croutons, Parmesan*
- Garden Salad, *tomato, cucumber, carrots, Big Boy's House Vinaigrette*
- Clam Chowder, *oyster crackers + \$1.00pp*
- Homemade Chili, *tortilla chips, nacho cheese, hot sauces + \$1.00pp*
- Spinach Salad, *smoked bacon, egg, red onion, apple, vinaigrette + \$2.00pp*
- Fresh Mozzarella and Tomato, *balsamic glaze + \$2.00pp*

MAINS

Choose three main selections

(additional selections, \$3.00pp)

- Sweet Fennel Sausage, *peppers, onion, garlic toast*
- Three Cheese Lasagne, *ricotta, Parmesan, mozzarella, basil, marinara*
- Roasted Rosemary Chicken, *spinach, mushrooms*
- Chicken & Bacon Mac N' Cheese, *(available vegetarian)*
- Chicken, Broccoli and Penne Alfredo
- Roast Turkey, *stuffing, gravy, cranberry sauce, + \$1.00pp*

LUNCHEON RECEPTION- MAINS CONT

- Baked Tilapia, *baby spinach, roasted corn salsa, + \$1.00pp*
- Chicken Picatta, *lemon caper sauce, +\$1.00pp*
- Chicken Parmesan, *garlic toast, + \$1.00pp*
- Shrimp, Broccoli & Penne Alfredo, *+ \$2.00pp*
- Baked Haddock, *buttery Ritz crunch, lemon, tartar sauce, + \$3.00pp*
- Grilled Steak Tips, *house marinade, + \$4.00pp*

SIDES

Choose side selection. (Additional selections + \$1.00pp)

- Sauteed Broccolini
- Green Beans
- Honey Glazed Carrots
- Sweet Buttered Corn
- Jasmine Rice
- Olive Oil Roasted Potatoes
- Mashed Red Bliss Potatoes

DINNER RECEPTION PACKAGE

\$24.00 per person (minimum 25 guests)

STARTERS

Choose one starter selection

(additional selections, \$1.00pp)

- Caesar Salad, *croutons, Parmesan*
- Garden Salad, *tomato, cucumber, carrots, Big Boy's House Vinaigrette*
- Clam Chowder, *oyster crackers*
- Homemade Chili, *tortilla chips, nacho cheese, hot sauces + \$1.00pp*
- Spinach Salad, *smoked bacon, egg, red onion, apple, vinaigrette, + \$1.00pp*
- Fresh Mozzarella and Tomato, *balsamic glaze, + \$1.00pp*

MAINS

Choose three main selections

(additional selections, \$3.00pp)

- Sweet Fennel Sausage, *peppers, onion, garlic toast*
- Lasagna Bolognese, *beef and pork, ricotta, Parmesan, Marinara*
- Roasted Rosemary Chicken, *spinach, mushrooms*
- Chicken & Bacon Mac N' Cheese, *(available vegetarian)*
- Roast Turkey, *stuffing, gravy, cranberry sauce*
- Chicken Picatta, *lemon caper sauce, +\$1.00pp*
- Baked Tilapia, *baby spinach, roasted corn salsa*
- Chicken Parmesan, *garlic toast, + \$1.00pp*
- Grilled Steak Tips, *house marinade, + \$3.00pp*
- Shrimp, Broccoli & Penne Alfredo, *+ \$2.00pp*
- Baked Haddock, *buttery Ritz crunch, lemon, tartar sauce, + \$2.00pp*

ADD-ON- CARVING STATION

- Pepper Crusted Pork Loin, *cinnamon apple compote*- \$4.00pp
- Roasted Turkey Breast, *cranberry sauce*- \$4.00pp
- Brown Sugar Cured Corned Beef, *spicy brown mustard*- \$5.00pp
- Roast Prime Rib or Beef, *horseradish cream*- \$6.00pp

SIDES

Choose two side selections
(additional selections, \$1.00pp)

- Sautéed Broccolini
- Green Beans
- Honey Glazed Carrots
- Sweet Buttered Corn
- Jasmine Rice
- Olive Oil Roasted Potatoes
- Mashed Red Bliss Potatoes

ADD-ON HORS D'OEUVRES

(priced per dozen, two dozen minimum)

- Deviled Eggs, *cholula, chopped bacon, green onion*- \$27.00
- Boneless Chicken Tenders, *assorted sauces and dips, celery sticks*- \$28.00
- Jumbo Wings, *assorted sauces and dips, celery sticks*- \$30.00
- Fried Mozzarella Wedges, *marinara sauce*- \$30.00
- Mac N' Cheese Bites, *sambal aioli*- \$30.00
- Chicken Sate', *peanut sauce, scallions*- \$30.00
- Loaded Potato Skins, *sour cream, salsa*- \$30.00
- Veggie Spring Rolls, *teriyaki sauce*- \$36.00
- Steak & Cheese Egg Rolls, *sriracha cream*- \$36.00
- Caprese Skewers, *fresh mozzarella, pear tomato, basil, balsamic glaze*- \$36.00
- Chicken Quesadilla, *sour cream, salsa*- \$36.00
- Sausage Roll, *honey mustard dip*- \$36.00
- Pulled Chicken Empanadas, *spicy chipotle BBQ*- \$36.00
- Cheeseburger Sliders, *brioche, fixin's*- \$36.00
- Chili & Cheddar Pastillo, *sour cream, BBQ sauce*- \$36.00
- Buffalo Shrimp, *blue cheese dressing, celery, cucumber*- \$39.00
(Four dozen minimum)

ALL FUNCTION ADD-ONS

(serves approximately 30)

- Tri Color Corn Chips, *sour cream, salsa*- \$25.00
- Imported & Domestic Cheeses, *crackers*- \$85.00
- Fresh Vegetable Crudite, *hummus, ranch*- \$80.00

DESSERT PLATTERS

- Fresh Fruit, chocolate & caramel dip, marshmallows, graham crackers- \$90.00
- Fresh Baked Cookie Platter, *sugar, chocolate chip, oatmeal raisin cookies*
- Chocolate Fudge Brownies & Strawberries, *mint*- \$90.00
- Hoodsie Cups, 3 dozen, wooden spoons- \$40.00

BRUNCH AT THE BROOK

Available before 2:00

\$19.00 per person (minimum 25 guests)

STARTERS

All Brunches Include:

- Fresh Fruit Platter
- Garden Salad, *tomato, cucumber, carrots, Big Boy's house vinaigrette*
- Croissants, *plain and chocolate*
- Muffins, *assorted*

MAINS

All Brunches Include:

- Scrambled Eggs
- French Toast, *maple syrup*
- Home Fries, *bell peppers, Spanish onion*
- Applewood Smoked Bacon
- Maple Sausage
- Jasmine Rice
- Green Beans

Choose Two Main Selections

(additional selections \$3.00pp)

- Sweet Fennel Sausage, *peppers, onion, garlic toast*
- Three Cheese Lasagna, *mozzarella, ricotta, Parmesan, marinara*
- Roasted Rosemary Chicken, *spinach, mushrooms*
- Roast Turkey, *stuffing, gravy, cranberry sauce*
- Chicken and Bacon Mac n' Cheese (*available vegetarian*)
- Chicken Picatta, *lemon caper sauce, +\$1.00pp*
- Baked Tilapia, *baby spinach, roasted corn salsa*
- Chicken Parmesan, *garlic toast +\$1.00pp*
- Grilled Steak Tips, *house marinade +\$3.00pp*
- Shrimp, Broccoli and Penne Alfredo *+\$2.00pp*
- Baked Haddock, *buttery Ritz crunch, lemon, tartar sauce +\$2.00pp*

DESSERT PLATTERS

- Fresh Baked Cookie Platter, *sugar, chocolate chip, oatmeal raisin cookies*

BEVERAGE SERVICE

(Alcohol sold separately)

- Orange Juice & Coffee Service, *+\$2.00pp*
- Bloody Mary Station, *celery, olives, scallion, bacon, lemons, worcestershire, tabasco, blue cheese + \$2.00pp*
- Mimosa Station, *fresh berries, OJ, mango/peach/pear puree + \$3.00pp*

BRUNCH ADD ONS - KETTLES

- Clam Chowder, *oyster crackers*- \$95.00
- Homemade Chili, *tortilla chips, nacho cheese, hot sauce*- \$95.00



FUNCTION



MENU

781-767-2528

200 S. FRANKLIN ST
HOLBROOK, MA, 02343



WWW.BROOKKITCHENANDTAP.COM