

THE BRICK HOTEL & RESTAURANT



Modern Food & Drink. Newtown History.

... ACTION CHEF STATION MENU...

Eat. Drink. Mingle.

~fun and interactive for your guests~

(ask our event coordinator for pricing)

CREATE YOUR OWN SALAD STATION or MADE TO ORDER SALAD

(small plate or *martini glass)

torn romaine, iceberg chopped, mixed greens

green peppers, tomatoes, mushrooms, cucumbers, olives, croutons,
crumbled bacon, feta cheese, assorted seasonal items

dressings: house made Caesar, bleu cheese, champagne vinaigrette,
balsamic vinegar & extra virgin olive oil

add: sliced grilled chicken

ROASTED TENDERLOIN OF BEEF (FILET) SLICED TO ORDER

bordelaise sauce, hollandaise, asparagus, crostini, assorted artisan rolls

MASHED POTATO BAR STATION

(small plate or *martini glass)

idaho mashed potatoes

toppings: sautéed mushrooms, fresh chopped chives, caramelized onions, sour cream,
cheddar cheese, crumbled bacon, truffle oil

RISOTTO STATION

house made risotto

wild mushrooms, cheeses, diced tomato, shallots, arugula, asparagus tips

STIR FRY STATION

chicken, shrimp, beef, stir fry vegetables, noodles, appropriate sauces

TACO BAR STATION

grilled chicken, crumbled beef, soft & hard tortillas, spanish rice,

enchiladas, diced tomatoes, cilantro, guacamole, salsa, sour cream, shredded cheese,
and jalapenos

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PASTA STATION

(small plate or *martini glass)

mini penne tossed to order

choose a signature sauce: garlic & olive oil, bolognese, pesto

toss ins: sliced grilled chicken, baby spinach, broccoli,

shaved parmesan cheese, crushed red peppers, fresh basil

add: baby shrimp

STEAK HOUSE BURGER SLIDER STATION

grilled USDA certified black angus burger on brioche slider buns

beef steak tomatoes, sliced red onions, chopped iceberg lettuce,

sautéed mushrooms, cheese: American, bleu, sharp cheddar,

special sauce, pickles, house made chips

MINI CHEESE STEAK STATION

shaved steak, cheese, fried onions, sautéed mushrooms, melted cheese, hot & sweet pepper,

mini steak rolls

SWEET CREPE STATION

assorted fresh berries, caramelized bananas, poached pears, fresh whipped cream

add: whipped chocolate mousse

- denotes station requires the rental of mini martini glasses cost determined by final guest count.

non bar beverage packages & discounted bar options available for events

private event rooms available | private parking lot | can accommodate 10 to 120 guests

PLEASE NOTE BUFFET FOOD IS FOR CONSUMPTION IN THE RESTAURANT ONLY, NO EXCEPTIONS.

(all parties are subject to 6% sales tax & 20% service charge)