



Located at the Brick Hotel On The Circle in historic Georgetown, Delaware

SAMPLE CATERING MENUS

(Pricing includes non-alcoholic beverages; 20% gratuity will be added to all checks)

The following menus are provided as samples of various catering menus. Any event menu can be customized to meet our clients' needs, so keep in mind that the possibilities are endless!

Continental Breakfast\$8.50

Fresh-baked pastries, bagels, cream cheeses, fresh fruit, yogurts & toppings, juices, coffee, water

Breakfast Buffet..... \$13

Assortment of French toast, pancakes, waffles (with toppings), meats (sausage, bacon, scrapple), chipped beef, fresh fruit & pastries

Brunch \$18

Fresh pastries and fruits, Omelet Station, Artisan cheeses, Baked Strata, Milton Sausage, Smoked Bacon, Chef's Soup choice, Gala Apple Salad, Assorted Sandwiches (chicken salad on baguette, roasted beef with caramelized onions, turkey cobb on baguette)

Plated Sit-Down Lunches\$16/\$20

1) Choice of Roasted Turkey Cobb, Corned Beef Reuben, The Classic All Natural Beef Burger or Chicken Salad on Mixed Greens, Seasonal Dessert Selection

2) Starter of Chef's Soup of the Day or Caesar Salad, Choice of Eastern Shore Crab Cake, Lobster & Shrimp Wrap, Chef's Catch of the Day, or The Tavern Signature Burger, Seasonal Dessert Selection

Meeting Break Snacks\$6.50

*Fresh Fruit & Mint Salad with Raspberry Yogurt, Bruschetta on a Crostini, Assorted Cookies,
OR Vegetable Crudites, Endive with bleu cheese whip, Mouse-filled Chocolate Tortes,*

Hors D'oeuvres..... \$16

Endive with whipped bleu cheese & toasted walnuts, Heirloom tomato, olive oil, red onion, basil on garlic rubbed grilled bread, Western Carolina pulled pork BBQ sliders, Roasted mushrooms with sausage stuffing, Cast-iron charred scallops with country jam, rosemary oil and bacon, and Assorted desserts (i.e., mini crème brulee's, chocolate-covered strawberries)

Plated Sit-Down Dinners..... \$26/35

*Starter choice of Tavern Salad or Caramelized Onion Soup, Entrée choice of Grilled Pork Porterhouse, Catch of the Day, Herb Roasted Chicken Breast, or Spring Garden Croquettes and Seasonal Dessert Selection;
Starter choice of Gardener's Salad or Fried Green Tomato, Entrée choice of Eastern Shore Crab Cakes, Natural Beef Tenderloin, Free-Range Lamb Strip Loin, Sussex Fisherman's Muddle, Hudson Valley Duck and Seasonal Dessert Selection*

RENTAL FEES ARE CHARGED FOR PRIVATE ROOM ACCOMMODATIONS,
AND ARE NOT INCLUDED IN THIS PRICING.