

BROTHERS GROUP RESTAURANTS

catering & events



We offer full service catering for all events, we are happy to create special menus or choose from our proven delicious options.



starters

HOUSE MADE **POTATO** CHIPS

thin sliced russet potato, dry rub, herb dip [1.5]

WINGS TRADITIONAL OR BONELESS

bleu cheese buffalo, BBQ, dry rub, fire rub or maple bourbon with herb dip or bleu cheese [3]

FINE **BRUSCHETTA**

tomatoes, kalamata olives, red peppers, onion, capers, basil and Parmesan cheese [3]

COCONUT CHICKEN

fresh chicken tenders, tempura batter, coconut, pina colada sauce and Thai citrus soda sauce [4]

SMASHED **GUACAMOLE**

fresh avocado, onion, lime, cayenne, cumin, cilantro with tortilla chips [2]

STUFFED MUSHROOMS

fresh herbs, cream cheese and bread crumbs, spicy sour cream [3]

FILIPINO **EGG ROLLS**

house sausage, avocado butter, Thai citrus soda sauce and sriracha sour cream [2.5]

VEGETABLE TRAY

assorted seasonal vegetables with herb dip [2]

ASSORTED **CHEESE** PLATE

chef selected cheeses, served with garlic crostini, assorted jam, candied nuts [7]

FRESH **FRUIT** DISPLAY

assorted fresh fruit, honeyed Greek yogurt [3]

SHRIMP & ARTICHOKE DIP

hot dip, spicy shrimp, cream cheese, artichoke hearts
served with crostini [3.5]

PULLED PORK MINI SLIDERS

shredded pork, house BBQ, fresh baked buns [3]

BBQ RIBS

braised baby back pork ribs, house BBQ sauce [5]

CHICKEN LETTUCE WRAPS

sautéed chicken, cabbage, carrots, cashews and peanut
sauce, served with bibb lettuce [4]

COCONUT SHRIMP

tempura battered shrimp, coconut, served with pina
colada sauce [6]

create your style

From elegant passed appetizers to a casual buffet, we can customize our starters to fit your needs. Let us help you create your dream event.

**starters are priced per person
light appetizers: choose 3-4 options
full appetizers: choose 5-6 options*



main

CABERNET BRISKET

braised beef brisket with pan gravy [17]

HERB CRUSTED PRIME RIB

12 oz cut, fresh thyme, rosemary, au jus [25]

GORGONZOLA SIRLOIN

9 oz house cut sirloin, Gorgonzola butter [21]

BISON AND BEEF MEATLOAF

beef, dakota bison, panko, house BBQ [17]

ROASTED BEEF TENDERLOIN

medium rare, mushroom burgundy sauce [33]

BBQ PORK RIBS

tender half rack, BBQ sauce [19]

SHIITAKE PORK LOIN

roasted pork, shiitake mushroom sauce [15]

SWEET POTATO GNOCCHI

braised chicken, house made gnocchi, bacon parmesan cream sauce [16]

TRADITIONAL LASAGNA

ground beef, ricotta, Parmesan, san marzano tomato sauce [14]

BATTERED WALLEYE

house beer batter, flash fried, golden tartar [25]

HERB ROASTED SALMON

8 oz, fresh herbs, bacon jam [20]

COCONUT SHRIMP

jumbo shrimp, tempura batter, coconut, pina colada sauce [25]

CHICKEN GORGONZOLA

chicken breast, apples, pecans, Gorgonzola [15]

ITALIAN BAKED CHICKEN

bone in roasted chicken, fresh herbs [15]

CHICKEN DE CANARD

pan seared chicken breast, house bacon, mushroom cream sauce [15]

your perfect meal

Choose from our proven dishes or create your own. Most meals can be buffet style or plated and served to your guest.

**prices per person and include two chef selected sides, salad, and fresh bread
buffet style: choose 2 options
| priced at higher item |
plated: choose 2-3 options*

ROASTED ACORN SQUASH

vegan, red peppers, onions, vegetable stock, quinoa, whole acorn squash [15]

VEGETABLE CURRY

coconut milk, seasonal vegetables, sushi rice [15]

breakfast

SUNRISE WRAP

choose bacon, sausage or spinach, scrambled eggs, sautéed red bell pepper & onion, cheddar cheese, avocado & salsa verde with fresh fruit [9]

BISCUIT SANDWICH

fresh bakery made biscuit, choose bacon, sausage or spinach, egg cooked to medium, cheddar cheese with fresh fruit [8]

STEEL CUT OATS

fresh made hot oats, served with honey, berries, cinnamon and cream [6]

HOUSE MADE GRANOLA PARFAIT

Greek yogurt, honey, fresh seasonal berries [7]

FRESH MORNING BREAKFAST

scrambled eggs with cheddar cheese, hash browns and your choice of ham, bacon or sausage [9]

CONTINENTAL BREAKFAST

choose from fresh baked cinnamon or caramel rolls, served with yogurt and fresh fruit [7]

BIG BREAKFAST

scrambled eggs with cheddar cheese, hash browns, choice of ham, bacon or sausage and choice of French toast or pancakes [10]

FRESH FROM THE BAKERY

monster cookies, chocolate chip cookies, scones, muffins, bars or brownies (min order of 12) [2]

lunch

AUTHENTIC CHICKEN TACOS

shredded chicken, black beans, avocado, radish, red pepper, onion, cilantro, corn tortillas & salsa verde [9]

CUBAN SANDWICH

panini pressed pulled pork, ham, Swiss cheese, pickled onion & cucumber, mojo sauce and Dijon mayo [9]

CHICKEN SALAD SANDWICH

baked chicken, fresh greens, candied pecans, dried cranberries, Dijon mayo on our bakery made bread [9]

CIABATTA TURKEY DIP

fresh made ciabatta panini pressed, shaved turkey, cranberry mayo & chicken au jus [9]

Let us design the lunch to fit your needs

**prices per person and include one side
side options: chef made soup, fresh whole fruit,
kettle chips or fresh cut vegetables*

FRESH PEAR GRILLED CHEESE

griddled sourdough, cheddar cheese, pecan pesto and fresh crisp pear [8]

CRISP GREEN SALADS

choose from any of our delicious salads: grilled chicken & bacon, 310 Yuma, mojito chicken & apple salad and chicken salad salad [9]

**1/2 sandwich, salad and wrap options available*

happy hour

We offer full bar services with the inclusion of providing food for your event.

Signature cocktails, craft tap beer or mock-tails, we will showcase your spirits.

**choose your setup:
wine & beer bar, full bar, tap beer*

**choose your payment options:
cash bar, host covered bar, drink tickets, set tab*



the fine print

Service and bar fees are based upon your location, accessibility of your site and any additional labor incurred to provide a successful event.

**certain events require a food and beverage minimum*

**payment and final guest counts are required three business days prior to your event*

**menu prices are subject to change*