

Brim's Wedding Catering Menu

APPETIZERS

Dietary Notations Key

GF = gluten-free, DF = dairy-free, VG = vegetarian, V = vegan, NF = nut-free

Chicken Sumac Rolls (DF)

Hand-rolled crispy wonton rolls stuffed to the Brim with pulled chicken sautéed with roasted pine nuts, almonds, onions, sumac seasoning, and olive oil, served with a pomegranate tahini sauce on the side for dipping, and garnished with parsley.

Burger Sliders (NF)

Grilled angus beef patty with caramelized onions, pickles, Brim sauce, and mild cheddar inside a mini brioche bun.

Italian Meatballs (NF, GF)

Tender meatballs made from a blend of ground beef and pork, seasoned with Italian herbs, served in a rich roasted garlic and basil tomato sauce, and topped with grated parmesan cheese.

Wisconsin Platter

ADDITIONAL \$2 PER PERSON

An assortment of local dried meats and cheeses, paired with grapes and crackers.

Arabic Mezze (V, VG)

ADDITIONAL \$2 PER PERSON

Authentic Middle Eastern muhammara, hummus, babaghanoush, served with sides of stuffed grape leaves, cherry tomatoes, Mediterranean olive medley, Arabic pickles, and pita bread. Please note the only non-vegan menu item is pita bread as it is made with eggs (sometimes also milk).

Pomegranate Bruschetta (VG, NF)

Toasted garlic french baguettes with fresh mozzarella, diced tomato, fresh basil, and Kalamata olives tossed in extra virgin olive oil.

Bacon Wrapped Dates (NF, GF)

Sweet dates are generously stuffed with creamy goat cheese and then wrapped in crispy bacon, offering a delightful balance of flavors and textures. This gluten-free and nut-free appetizer is perfect for any occasion.

Kifta (NF, GF, DF)

Baked ground beef + lamb Kifta meatballs with lemon garlic tahini sauce, garnished with fresh parsley.

APPETIZERS CONTINUED

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Mac + Cheese Bites (NF)

Fried breaded mac and cheese bites, served over a house lemon-garlic chipotle aioli.

Antipasto Skewers (VG, NF, GF)

Sun-dried tomatoes, Kalamata olives, artichokes, extra virgin olive oil, and fresh mozzarella, garnished with Italian herbs.

Cucumber + Hummus (V, DF, NF)

Crisp cucumber slices served with creamy, house-made hummus, perfect for a refreshing vegan, nut-free, and dairy-free snack.

Steak + Hummus Slider (NF, DF)

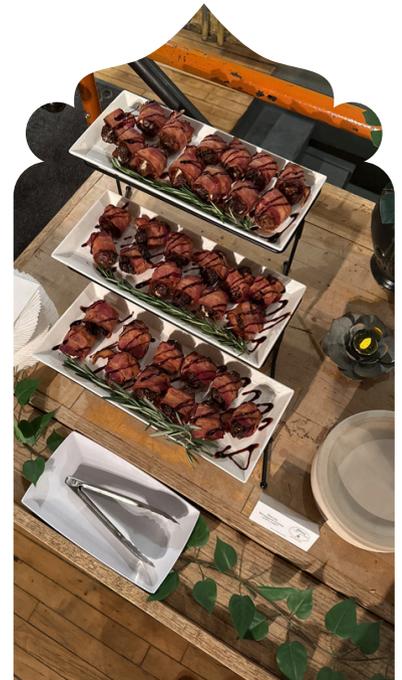
Tender top sirloin steak, perfectly grilled, paired with creamy hummus, all served on a mini slider bun. A delightful blend of savory and smooth textures in a compact bite.

Artichoke Puffs (NF, VG)

Made from scratch spinach and artichoke dip stuffed in phyllo dough, baked to perfection and topped with fresh herbs.

Strawberry Bites (VG, GF)

Fresh strawberries stuffed with creamy goat cheese and topped with crunchy walnuts, offering a delightful blend of flavors and textures.



SALAD

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Fattoush (VG)

A refreshing blend of romaine and baby arugula, combined with thin-sliced cucumber, juicy tomatoes, and red onion, topped with toasted pita chips and chopped fresh mint. Tossed with Middle Eastern spices and finished with our house pomegranate glaze.

Toasted Summer (V, GF)

A refreshing blend of baby spinach and spring melody, complemented by sliced strawberries, crumbled gorgonzola, and roasted red peppers. Finished with toasted chipotle walnuts and tossed in our house-made raspberry balsamic vinaigrette.

House Salad (V, VG, NF, GF)

A refreshing mix of crisp iceberg and romaine lettuce, juicy cherry tomatoes, crunchy cucumbers, sweet bell peppers, and shredded carrots, with a light Italian dressing.

Chopped Deluxe (VG, NF, GF)

A vibrant mix of greens, black beans, cherry tomatoes, and roasted corn, topped with sliced radishes, creamy avocado, and colorful bell peppers, all drizzled with a house-made creamy chipotle dressing.

Garden Salad (VG, NF, GF)

Crisp cucumbers, tangy feta cheese, briny kalamata olives, juicy tomatoes, and crunchy iceberg lettuce are tossed with sliced onions and a sprinkle of fragrant oregano.

Citrus Slaw (NF, DF, GF)

Green and red cabbage, roasted corn, kidney beans, red onions, hearts of palm, fresh garlic, lemon aioli, and Cajun seasoning.

Classic Caesar (VG, NF)

Crispy romaine lettuce, cherry tomatoes, carrots, parmesan cheese, special Brim croutons, and Caesar dressing made from scratch.



PASTA + SIDES

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Creamy Mac + Cheese (NF)

Macaroni mixed with a blend of velveta, white, and yellow cheddar cheeses, topped with slow cooked BBQ pulled pork.

Italian Baked Marinara (V, NF)

Slow cooked zesty marinara sauce with fresh basil, thyme, and oregano topped with mozzarella and oven baked.

Vegetable Primavera (V, NF)

Broccoli, peas, and carrots, and sautéed garlic, tossed in EVO topped with imported parmesan cheese.

Ricotta Pomodoro (V, NF)

Fresh diced roma tomatoes sautéed with EVO, garlic, fresh thyme and oregano, and topped with Italian citrus herb ricotta cheese.

Rice Pilaf (V, DF, GF)

Mjdara (V, NF, GF, DF)

Sweet Potato Puree (V, NF, GF)

Creamy Mashed Potatoes (V, NF, GF)

Roasted Vegetables (VG, V, NF, DF, GF)

Prosciutto Wrapped Asparagus (NF, DF, GF)

Mediterranean Roasted Baby Potatoes (VG, V, NF, DF, GF)

Cous Cous with Chickpeas (VG, V, NF, DF, GF)

Roasted Brussel Sprouts (VG, V, NF, DF, GF)

Wild Rice Blend (VG, V, NF, DF, GF)

Cauliflower (VG, V, NF, DF, GF)

Beets + Carrots (VG, NF, GF)

MAIN ENTREES

Chicken

BBQ Grilled Chicken (NF)

Marinated chicken breast and chicken thighs grilled slowly to perfect with our sweet and spicy BBQ sauce.

Mild Chicken & Potatoes (NF, GF, DF)

Marinated organic chicken filets baked with hearts of artichoke and crispy thin slices of potato, topped with a specialty lemon roasted garlic and chili sauce, and served with fresh pita bread. Chef's pick!

Chicken Parmesan (NF)

All-natural chicken breast baked in slow cooked zesty marinara sauce with fresh basil, thyme, and oregano topped with imported parmesan cheese.

Chicken Fricassee (NF, GF)

Pan seared all-natural chicken breast slow cooked in a cream and white wine sauce reduction with mushrooms, carrots, and scallions.

Chicken Marsala (NF)

Tender all-natural chicken breast in a marsala red wine sauce with mushrooms and seasoned with fresh black peppercorn.

Chicken Ala Keef (NF, GF)

All-natural chicken breast stuffed with imported prosciutto and goat cheese, grilled and topped with our house lemon butter sauce.

Buffalo Chicken Mac (NF)

Sliced grilled chicken breast drizzled with garlic buffalo sauce with cavatappi pasta in a creamy white cheese sauce and garnished with cheddar and parmesan cheese.

Steak

Beef Stroganoff (NF, GF)

Tender strips of ribeye steak cooked to perfection with sautéed mushrooms in a creamy, homemade stroganoff sauce, served gluten-free and nut-free.

Carved Garlic Steak (NF, GF)

ADDITIONAL \$3 PER PERSON

Prime steak carved as guests make their way through the buffet line with au jus sauce and organic herb butter on the side.

Steak Filet (NF, GF)

Thin-sliced top sirloin steak seared and baked with mushrooms, fresh garlic, and a red wine reduction sauce.

Steak Kabobs (NF, GF)

Top sirloin steak marinated with olive oil, lemon, and garlic, grilled and topped with chimichurri (parsley, onion, EVO, lemon, salt, and pepper) sauce.

MAIN ENTREES

Pork + Beef

Cajun Pulled Pork Mac (NF)

Slow-roasted Cajun pulled pork with cavatappi pasta in a creamy white cheese sauce with fresh roasted garlic and garnished with fried onions.

Char Brisket (NF, DF)

Char broiled beef brisket in our smokey BBQ sauce, thinly sliced roasted potato, caramelized onion, and baby carrots.

Pulled Pork (NF, GF)

Slow roasted pulled pork with with your choice of BBQ or Cajun, served with shredded cheese, pickles, and soft buns on the side.

Traditional Lasagna (NF)

Layers of pasta with grass-fed beef, ricotta cheese, provolone, mozzarella, and our zesty marinara sauce with fresh basil, thyme, and oregano.

Vegetarian

Mousakaa (V, VG, NF)

Roasted layers of eggplant, tomato, onion, zucchini, green peppers, garlic topped with rustic tomato sauce, and imported parmesan cheese.

Vegetarian Lasagna (VG, NF)

Layers of pasta with carrots, spinach, zucchini, broccoli, ricotta cheese, provolone, mozzarella, and a creamy white sauce.

Lamb

Roasted Leg of Lamb (NF, GF)

Oven-roasted New Zealand leg of lamb with baby carrots and baby potatoes, seasoned with Middle Eastern spices and a red wine reduction.

Kifta (NF, DF, GF)

Baked beef and lamb kifta, potato wedges, and lemon garlic tahini sauce.

Seafood

Lobster Mac (NF)

Steamed lobster meat with cavatappi pasta in a creamy white cheese sauce with fresh roasted garlic and garnished with crispy smoked applewood bacon bits.

Mediterranean Cod (NF, GF, DF)

Bake wild-caught cod seasoned in a Mediterranean marinade over roasted garlic cherry tomatoes.

Shrimp Curry (NF, GF, DF)

Shrimp prawns cooked in a creamy curry coconut sauce with bell peppers, onions, and roasted cashews.

Oven-baked Salmon (NF, GF)

Marinated in EVO, lemon, white wine, salt and pepper, grilled and served with a creamy lemon butter sauce.

COFFEE + TEA

Coffee Bar

Rustic cafe style set up with regular Bering Sea Blend Valentine coffee, sugar, almond milk, half and half, stirrers, and disposable cups and lids.

Rishi Tea Bar

Moroccan mint hot brewed tea served with lemon slices, fresh mint, sugar, honey, and disposable cups and lids.

\$4

PER PERSON

\$4

PER PERSON



\$8

PER PERSON

\$8

PER PERSON

\$4

PER PERSON



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DESSERT

Middle Eastern Delights

Assortment of baklava with pistachios, cashews, and almonds with disposable dessert plates and napkins.

Sweet Treats

Turtle brownies, lemon bars, assortment of cheesecake bites, and lazy cake with disposable dessert plates and napkins.

Sicilian Cannolis

Authentic Sicilian mini cannolis with crispy fried pastry shells with a ricotta and chocolate chip cookie filling and sides dipped in crushed pistachios with disposable dessert plates and napkins.

More dessert options available upon request

WEDDING CATERING PACKAGES

ROSE BUFFET PACKAGE

Buffet line with banquet servers to assist guests

\$40 per person

Two hors d'oeuvres (passed or stationary)
One salad, one side, one pasta
Two main entrees
Two black tablecloths for 8-ft banquet tables for food service
China dinner plates and disposable appetizer plates
Cutlery sets for each guest: dinner fork and dinner knife
Salt and pepper shakers on each table
Napkin linen for each guest (variety of colors and fold styles included)
Water glasses and dinner water service
Dinner rolls with lavender-infused honey butter
Decor to dress the food service tables
Menu signage and food tent labels to match your wedding theme



GOLD BUFFET PACKAGE

Buffet line with banquet servers to assist guests

\$50 per person

Three hors d'oeuvres (passed or stationary)
One salad, one pasta, two sides
Three main entrees
Three black tablecloths for 8-ft banquet tables for food service
China dinner and disposable appetizer plates
Cutlery sets for each guest: dinner fork and dinner knife
Salt and pepper shakers on each table
Napkin linen for each guest (variety of colors and fold styles included)
Water glasses and dinner water service
Dinner rolls with lavender-infused honey butter
Decor to dress the food service tables
Menu signage and food tent labels to match your wedding theme



TERMS + CONDITIONS

Payment Schedule

Our policies will be outlined in your proposal, customized to your event needs.

We require an initial 50% nonrefundable deposit to reserve your wedding date and time, and the final balance is due two weeks prior to your event. Please note, all catering services, menu selections, additional services (i.e., rentals) must be solidified before we accept an initial deposit. Catering services requested after the initial deposit is received is subject to availability and pricing upon the date of the request.

Kids + Vendor Meals

We provide complimentary kids meals for children under the age of 3, which includes a disposable plate and utensils. The complimentary meals must be marked on your seating chart in the final wedding details and on the wedding day itself in order to be received.

Children ages 3–12 and vendors are welcome to eat from the buffet line at a 50% discounted rate. The rose buffet kids meals are currently \$23 per person, and the gold buffet kids meals are \$28 per person.

Transparent Pricing

Please note sales tax is 8.4% and gratuity is 20%. Additional fees are entirely dependent on your venue, distance from our main cafe, your menu selections, duration of service, and additional kitchen and serving equipment needed.

If you are interested in working with us, and we have not worked with your venue before, we require a discovery consultation meeting with your venue directly before providing a proposal or scheduling a tasting in order to ensure the proposal is inclusive of all necessary services with accurate pricing in your estimate.

PLANNING DETAILS

Wedding Tasting

We offer a private tasting at \$100 for two (the wedding couple). This tasting includes your choice of one appetizer or salad, one side, one pasta, and two main entrees from the menu above. The tasting is an hour appointment served with non-alcoholic beverages, dinner rolls, and our specialty lavender-infused honey butter.

This private tasting appointment gives you the opportunity to taste our food, get to know us, and ask the event manager who will be serving you any questions you may have.

Full Service Caterer

Brim Cafe & Catering is a full-service catering company with 11+ years of experience serving Southeastern Wisconsin. We can provide set-up and tear down services for upgraded tablecloths, table runners, place setting upgrades like chargers, additional cutlery utensils (dessert forks, coffee teaspoons), additional glassware, bar service with modern wooden counters, and any other event needs you may have.

Please submit your event needs at the time of scheduling your tasting as these details need to be solidified at the time of booking so it is properly included in your contract and reserved for your special day.

Reservation Process

If you decide to schedule a tasting, your wedding date is placed on a complimentary hold for up to one week post tasting. The event manager will send you a proposal leading up to the tasting for your review.

We are honored to be considered for your special day!

