



MILWAUKEE



HORS D'OEUVRES

Chicken Sumac Rolls

Pulled all-natural chicken sauteed with roasted pine nuts and almonds, onions, sumac seasoning, olive oil, garnished with Brim's specialty pomegranate sauce and parsley.

Brim Burger Sliders

Mini grilled angus beef patty, caramelized onions, pickles, Brim sauce, and mild cheddar.

Mini Italian Meatballs

2 oz. beef + pork Italian-inspired mini meatballs served with roasted garlic and basil tomato sauce in individual shooters, garnished with imported Italian parmesan cheese.

Mediterranean Mezze

ADDITIONAL \$2 PER PERSON

Muhammara, babaghanoush, and hummus served with sides of stuffed grape leaves, cherry tomatoes, Mediterranean olive medley, Arabic pickles, and pita bread.

Wisconsin Meat + Cheese Platter

ADDITIONAL \$2 PER PERSON

An assortment of local dried meats and cheeses, paired with seasonal fruits and a jam of your choice made from scratch (raspberry, strawberry, or dates).

HORS D'OEUVRES CONTINUED

Mini Kifta Meatballs

Baked ground beef + lamb mini kifta meatballs with lemon garlic tahini sauce in individual shooters, garnished in parsley.

Mac + Cheese Pops

Breaded mac and cheese balls fried and served over our house lemon-garlic chipotle aioli.

Antipasto Skewers

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

Cucumber + Hummus

Thin-sliced cucumbers topped with traditional homemade hummus, microgreens, and drizzled with extra virgin olive oil.

The Chef's Favorite

Traditional made hummus spread on mini brioche buns with a layer of thin-seared top sirloin steak, imported pickles, drizzled with an imported extra virgin olive oil, and garnished with parsley.

Pomegranate Bruschetta

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

Artichoke Puffs

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

Bacon Wrapped Dates

Soft dates stuffed with goat cheese and wrapped with smoked applewood bacon, drizzled with balsamic glaze.



venues pictured above: anodyne coffee roasters + terrace 167



SALADS

Citrus Slaw

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

Classic Caesar

Crunchy chopped hearts of romaine, grape tomatoes, and carrots, our house croutons, imported parmesan cheese, and classic Caesar dressing.

Chopped Deluxe

Blend of romaine and iceberg lettuce, black beans, cherry tomatoes, roasted corn, sliced radishes, avocado, bell peppers tossed with our house creamy chipotle sauce.

Mediterranean Fattoush

Romaine, baby arugula, thin-sliced cucumber, tomatoes, red onion, toasted pita chips, chopped fresh mint, and Middle Eastern spices tossed with our house pomegranate glaze.

Toasted Summer

Blend of baby spinach and spring melody, sliced strawberries, gorgonzola, red peppers, toasted chipotle walnuts tossed with our house raspberry balsamic vinaigrette.

Brim House Salad

Iceberg lettuce, romaine, sweet diced red peppers, red onions, parmesan cheese tossed with our white Italian vinaigrette.

Quinoa Craze

Red and white quinoa mixed with chickpeas, edamame, chopped kale, tossed in EVO and light seasoning.



PASTA + SIDES

Creamy Mac + Cheese

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

Creamy Alfredo

Alfredo sauce with garlic, mushrooms, and imported parmesan cheese.

Vegetable Primavera

Sautéed garlic, broccoli, peas, and carrots tossed in EVO topped with imported parmesan cheese.

Italian Baked Marinara

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

Ricotta Pomodoro

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



Asparagus Wrapped in Prosciutto

Beets + Carrots with Goat Cheese

Cous Cous with Chickpeas

Cumin Garlic Cauliflower

Creamy Potato Puree

Mjadara

Rice Pilaf with Peas + Almonds

Roasted Baby Red + White Potatoes

Roasted Brussel Sprouts

Roasted Vegetable Medley

Sweet Potato Puree

Wild Rice Blend



MAIN ENTREES

chicken

BBQ Grilled Chicken

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

Middle Eastern Jaj O' Batata

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

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

Chicken Fricassee

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

Chicken Marsala

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

Chicken Ala Keef

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

Buffalo Chicken Mac

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

Brim Fajita

Marinated and pan-seared strips of all-natural chicken and top sirloin steak with Brim seasoning, roasted peppers, and onions.

Carved Garlic Steak

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

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

Steak Skewers (Filet Cubes)

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

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

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

Roasted Pork

Dry rubbed and slowly cooked pork butt with your choice of BBQ or Cajun rub, pulled over oven-roasted baby potatoes.

Traditional Lasagna

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

vegetarian

Mousakaa

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

Vegetarian Lasagna

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

lamb

Roasted Leg of Lamb

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

Kifta

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

seafood

Lobster Mac

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

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

Shrimp Curry

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

Oven-baked Salmon

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

COFFEE + TEA BARS

Love is Brewing Coffee Bar

\$4

Rustic cafe style set up with local Valentine Coffee Roasters, sugar, almond milk, half and half, stirrers, disposable cups and lids.

Brim Tea Bar

\$4

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



DESSERT

Middle Eastern Delights

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

\$8

Sweet Treats

Turtle brownies, lemon bars, assortment of cheesecake bites, pistachio truffles, coconut bon-bons, and lazy cake with white dessert plates and napkins.

\$6



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WEDDING CATERING PACKAGES



ROSE BUFFET PACKAGE

BUFFET LINE WITH SERVERS

\$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 buffet food service tables

China dinner plates and disposable appetizer plates

Cutlery sets for each guest: dinner fork and dinner knife

Salt and pepper shakers on each table

Standard white or ivory napkin linens for each guest (upgraded color needs to be requested at the time of solidifying the contract)

Water glasses and dinner water service

Dinner rolls with lavender-infused honey butter



GOLD BUFFET PACKAGE

BUFFET LINE WITH SERVERS

\$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 buffet food service tables

China dinner and disposable appetizer plates

Cutlery sets for each guest: dinner fork and dinner knife

Salt and pepper shakers on each table

Standard white or ivory napkin linens for each guest (upgraded color needs to be requested at the time of solidifying the contract)

Water glasses and dinner water service

Dinner rolls with lavender-infused honey butter

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 Meals

We provide complimentary kids meals for children under the age of 3, which includes a disposable plate, utensils, and water cup. 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 are welcome to eat from the buffet line at a 50% discounted rate. The rose buffet kids meals are currently \$20 per person, and the gold buffet kids meals are \$25 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.

NEXT STEPS

Wedding Tasting

We offer a private tasting at Brim Cafe for two for \$100. This tasting includes your choice of one appetizer or salad, one side, one pasta, and two main entrees. 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.

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!

