

# bricklane

c a t e r i n g

PO BOX 22691 CHARLESTON, SC 29413 TEL 843 323 2696 EMAIL [INFO@bricklanecatering.com](mailto:INFO@bricklanecatering.com)

## Brick Lane Catering Sample Menus



*Photography courtesy of [www.danacubbagephotography.com](http://www.danacubbagephotography.com)*

# brick lane

c a t e r i n g

PO BOX 22691 CHARLESTON, SC 29413 TEL 843 323 2696 EMAIL [INFO@bricklanecatering.com](mailto:INFO@bricklanecatering.com)

In today's abundant catering market Brick Lane Catering is a dynamic catering company that stands out from the rest by specializing in hand crafted custom menus that offer world culinary styles & flavors to our cliental. As an elite caterer in a competitive market we strive to set ourselves apart from the typical catering offerings by delivering memorable, flavorful and appealing cuisine hosted in the utmost professional environment by highly trained professional staff. Whether planning a small cocktail party, a large gala, or anything in between our personalized and detailed consulting services will help you customize your event.

Owner and Executive Chef Charlie Giordano brings years of experience to the Charleston catering market. His 30 years of experience as a Chef, has allowed him to impress clients in Charleston for 14 years. Before he joined Brick Lane Catering, he spent 5 years as the Executive Chef at Duvall Catering and Event Design, Charleston's largest full service catering company. Charlie strives to create memorable dishes that will "wow" your guests. He spends countless hours creating unique, custom and new menu items that are sure to please.

Christy Roper fell in love with the food and beverage scene at what began as a college side job with catering and restaurant group Crew Carolina. After 8 years in the business as a Catering Director and then Wedding Planner, Christy joined the Brick Lane Catering team in 2011 as their Catering Sales Manager. Her vast experience in the event business is sure to bring your event to life.

Brick Lane Catering invites you to let us create your next unforgettable event.



*Brick Lane Catering specializes in creating custom menus for all of our clients. These menus are meant to show you a glimpse in to some of our past event menus that pleased. However, these are just samples and we will work with you to build your customized menu based around your specific details.*

**Passed Bites**

**Pistachio Dusted Goat Cheese Lollipops**

Honey Peach Coulis, Turbinado Sugar

**Open Faced Triple Cream Brie “PBJ”**

Buttermilk Biscuit, Blackberry Preserves, Triple Cream Brie-Peanut Brittle Dust, Fresh Strawberry

**Local Grape Tomato Caprese Pipette**

Fresh Mozzarella Ciliengine, Fresh Basil, Extra-Virgin Olive Oil and Balsamic Vinegar filled Pipette

**Deviled Egg Cube**

Brick Lane topping Salt

**Wild Mushroom Crostini**

Goat Cheese, Fried Leeks

**Truffled Farro Salad Spoons**

Melted Fennel, Pecorino Romano

**Open Faced Pimento Cheese Biscuit**

Pickled Okra, Radish Sprouts

**Onion and Gruyere Tartlet**

Lemon Salt

**Artichoke Tartlet**

Goat Cheese, Artichoke, Crisp Prosciutto

**Fried Green Tomato Bites**

Red Pepper Goat Cheese

**Fried Green Tomato “BLT”**

White Cheddar Pimento, Apple Wood Smoked Bacon, Arugula

**Charleston She Crab Bisque**

Dry sherry Drizzle

**Demitasse Service of Chilled Local Asparagus Soup**

Smoked Paprika Oil, Country Ham Dust

**Peruvian Purple Potato Vichissoise (Chilled Potato & Leak Soup)**

White Truffle Oil

**Strawberry Champagne Shooter**

Chocolate Covered Pop Rocks

**Chilled Yellow Tomato Soup Shooters**

Balsamic Vinegar “Caviar”, Basil Oil

**Fresh Peach Shooters**

Curried Yogurt, Crisp Prosciutto, Chives  
*Available July-October*

**“Chicken and Waffles”**

Mini Sweet Waffle Cone, Buttermilk Fried Chicken Breast, Sweet Chili Garlic Sauce, Micro Greens

**Chicken Confit Crepes**

Melted Leeks, Fresh Thyme Gorgonzola Cheese

**Chicken Confit & Black Eyed Pea Tartlet**

Pickled Okra, Smoked Gorgonzola

**Mojo Chicken Tartlets**

Flour Tortilla Cup, English Pea Puree, Extra-Sharp Cheddar Cheese

**Petite Honey Cured Ham Biscuits**

Buttermilk Biscuits, Roasted Pineapple Smoked Paprika Chutney OR Lavender Mustard

**White Truffle Pulled Pork**

Gorgonzola Cheese, Flour Tortilla Disc

**Spanish “Pigs in a Blanket”**

Chorizo, Puff Pastry, Smoked Paprika Mustard, Pickled Scallions

**Beef Bulgogi Stuffed New Potatoes**

Fried Shallots, Korean Fermented Chili Paste

**Mini Korean Barbeque Tacos**

Cucumber Kim Chee, Micro Kale, Cotija Cheese, Chipotle Crema

**Open Faced Slow Roasted Beef Shoulder Tenderloin Biscuit**

Garlic Horseradish Aioli, White Truffle Soy Glazed Onions, Radish Sprouts

**Grilled Beef Roulade**

Radish Sprouts, Toasted Sesame Soy Emulsion, Sweet Chili Garlic Sauce

**Lulu Kebobs**

Iranian Style Minced Lamb Kebobs, Pomegranate Molasses, Mint Yogurt

**Chinese Five-Spice Roasted Breast of Duck**

Wonton Triangle, Asian Napa Cabbage Slaw, Sweet Indonesian Soy

**Roasted Breast of Duck**

Turkish Apricot Salsa, Lavosh Crisp, Radish Sprouts

**Country Style Pork Terrine Crostini**

Turkish Apricot, Pistachio, Petite French Crouton, Lavender Mustard, Pickled Red Onion

**House Smoked Salmon**

Baby English Cucumber and Mustard Dill Sauce

**Charleston Pickled Shrimp**

Fresh Lemon, Capers, Red Onion, Extra-Virgin Olive Oil

**Grilled Shrimp and Chorizo Skewers**

Sweet Red Pepper Coulis

**Shrimp and Grit Truffle**

Pesto Mayonnaise

**Shrimp & Grits**

Geechie Boy Grit Cake, Wild Caught Shrimp, Tasso Jam, Micro Greens

**Buttermilk Fried Oyster Crostini**

Edemame Puree, Apple Wood Smoked Bacon, Sweet Indonesian Soy

**Charleston Lump Crab “Bon Bons”**

Boursin Mousse, Chives

**Smoked Mahi-Mahi “BLT”**

Heirloom Tomato Marmalade, Seaweed Salad, Arugula Mayo

**Smoked Local Mahi-Mahi Brandade**

Sweet Tomato Marmalade, Micro Arugula, Savory Micro-Cone

**Wonton Crisps with Ahi Tuna**

Oyster Sauce, Toasted Sesame and Scallions

**Yellow Fin Tuna Poke Salad**

Crunchy Seaweed, Ginger Tobiko Caviar, Sweet Indonesian Soy

Small Plate Stations have become extremely popular over the past year. They offer guests the beautiful plate of a sit down dinner and the availability to mingle like a station style reception. These stations are Chef Attended and consist of a 2-5 bite size portion of the menu item with the plate composed by the Chef and displayed for your guests to grab and go.

*\*\*\*any of these small plates can be adjusted for a sit down\*\*\**

### Small Plate -- Vegetarian

#### **Chef Attended Grilled Baby Eggplant Disks and Quinoa Salad**

Sautéed Vegetable Ribbons, Roma Tomato Caper Relish

#### **Blue Corn Grit “Truffle”**

Edemame Bean Succotash, Radish Sprouts, Sweet Red Pepper Sauce

#### **Thai Curry Vegetables**

Coconut Milk, Lemongrass, Cilantro

#### **Spaghetti and Meatballs**

Watermelon Spheres OR Cherry Tomatoes, Feta Cheese, Smoked Heriloom Tomato Coulis

#### **Sautéed Chickpea Cake**

Fresh Lemon, Three Color Pepper Salad, Spinach Coulis

### Small Plates -- Lowcountry

#### **Charleston Lump Crab Cake**

Tri Color Pepper Salad, Arugula Pesto, Pickled Sweet Corn

#### **Charleston Pickled Shrimp**

Local Grape Tomato, Pickled Sweet Corn & Arugula Salad with Lemon & Olive Oil

#### **Shrimp and Grit Bombe(Fried)**

Coarse Grained White Grits, Lobster “Gravy”, Roasted Red Pepper

#### **Shaved Clifty Farms Country Ham**

“Hopping Jon” Salad, Arugula Coulis, Yellow Beets

### **This and Grits**

#### Choose One:

- Geechie Boy Blue Corn Grits
- Geechie Boy Pimento White Grits
- Byrd Mill Coarse Grain Yellow Grits
- Carolina Gold Rice Grit “Middlins”

#### Choose One “Topping”:

- Buttermilk Fried Chicken Bites with Red Pepper Pernod Cream Sauce
- Buttermilk Fried Quail with Applewood Smoked Country Gravy
- Sauteed Shrimp with Lobster Tasso Gravy (Traditional Shrimp and Grits)

### **Mac & Cheese**

#### Choose One:

- Gruyere and White Truffle Mac & Cheese
- 4 Cheese Mac & Cheese

#### Choose 1 “topping”

- Pulled BBQ Beef Brisket
- Pulled BBQ Pork
- Buttermilk Fried Chicken Bites w/ Leek Cream Sauce
- Buttermilk Fried Quail Breast with Applewood Smoked Country Gravy

Small Plates -- Fowl

**Chicken Confit**

Coarse Grained White Grits, Bacon Leek and Sweet Corn Sauce

**Herb Roasted Roulade of All Natural Chicken**

Black Eyed Pea Succotash, Sweet Red Pepper Thyme Cream Sauce

OR

Gold Rice Middlins Hoppin and John, Red Pepper Relish Coulis

**Chef Attended Cumin and Lime Marinated Roasted Chicken Breast**

Smoked Paprika Chorizo Rice, Red Pepper Sour Cream

**Chef Attended Chicken Pincho**

Roasted Red and Yellow Pepper Quinoa Salad, Sriracha Goat Cheese Cream

**Buttermilk Fried Chicken and Belgian Waffle Triangle**

Sausage Gravy, Sriracha Maple Syrup, Micro Greens

**French Four-Spice Rubbed Breast of Duck**

Curried Quinoa Salad, Plum Sauce, Radish Sprouts

**Roasted Breast of Duck**

Balsamic French Lentils, Cherry Gastrique, Roasted Parsnip

Small Plates -- Seafood

**Pan Seared Cold Smoked Local Mahi-Mahi**

Local Grape Tomato, Pickled Sweet Corn & Arugula Salad with Lemon & Olive Oil

OR

Black Eyed Pea Succotash, Sweet Red Pepper Thyme Coulis

**Paprika Grilled Octopus**

Fingerling Potatoes, Garlic Caper Cream Sauce, Artichoke Heart

**Pan Seared Yellow Fin Tuna**

Fennel Slaw, Wasabi Tobiko Caviar, Lotus Root Chips

**Yellow Fin Tuna Poke Salad**

Crunchy Seaweed Salad, Malanga Chips, Ginger Infused Tobiko Caviar

**Local Shrimp and Sweet Corn Ceviche**

Fresh Lime, Roma and Yellow Tomatoes, Pickled Okra

**Marinate Calamari Salad**

Roasted Red and Yellow Peppers, Kalamata Olives, Capers, Extra-Virgin Olive Oil

Small Plate – Red Meat

**Chef Attended Carved Roasted Shoulder Tenderloin of Beef Au Poivre**

Gorgonzola Whipped Potatoes, Black Pepper Cognac Cream Sauce, Roasted Asparagus

**Argentine Grilled Beef Tenderloin**

Truffle Herb Potatoes, Chimichurri Sauce, Grilled Red Pepper

**Chef Attended Thumbelina Osso Bucco**

White Truffle Grits, Porcini Mushroom Sauce

**Grilled Indonesian Lamb Chops**

Spicy Peanut Sauce, Undon Noodle Salad, Cashew Dust

Small Plate -- Open Faced Taco & Wraps Station

**Chef Attended Cumin Seared Local Mahi-mahi**

Flour Tortilla, Pickled Red Onions, Ginger Braised Red Cabbage, Mango Salsa

**Chicken Mojo**

Flour Tortilla, Yellow Tomato Pico de Gallo, Cotija Cheese, Cucumber Kim Chee

**Chef Attended Grilled Carolina Shrimp**

Flour Tortilla, Asian Slaw, Spicy Banana Sauce, Micro-Cilantro

**Chef Attended Grilled Beef Shoulder Tenderloin**

Flour Tortilla, Caramelized Vidalia Onions, Gorgonzola Cheese, Sweet Chili Garlic Sauce, Baby Bok Choy

**Slow Cooked Braised Pork**

Flour Tortilla, Roasted Corn Black Bean Salsa, Manchego Cheese, Napa Cabbage Slaw

**Beef Bulgogi**

Korean Chili Carrots, Napa Slaw, Gorgonzola, Soy Glazed Leeks

**Rioja Braised Beef**

Flour Tortilla, Caramelized Vidalia Onions, Kalamata Olives, Balsamic Lentils

**Hoisin Glazed Salmon**

Flour Tortilla, Pickled Shitake Mushrooms, Spicy Carrot Kim Chee, Curried Quinoa

**Coconut Braised Pork Lettuce Wrap**

Boston Bib, Diakon Radish Threads, Pickled Carrot, Sweet Soy



## Lowcountry BBQ Menu

### **Pulled BBQ Pork**

Mustard BBQ Sauce, Soft Rolls

### **Roasted Herb Potato Salad**

White Balsamic, Olive Oil, Roasted Red Peppers

### **Blue Cheese Coleslaw**

### **Salad of Organic Baby Greens**

English Cucumbers, Roma Tomatoes, Feta Cheese  
White Balsamic Vinaigrette & Black Peppercorn Buttermilk

### **Apple Cobbler**

Cinnamon Whipped Cream



Photography courtesy of [www.timwillphoto.com](http://www.timwillphoto.com)

## Buffet Sample Menu Two

### **Salad of Organic Baby Greens**

Local Watermelon, Feta Cheese, Kalamata Olives,  
Smoked Local Tomato Vinaigrette, Lemon Peppercorn Vinaigrette

### **Grilled Jamaican Style All-Natural Jerked Chicken**

Major Greys Mango Chutney

### **Shrimp and Grits**

“Geechee Boy” Grits, Lobster Tasso Gravy

### **Rosemary Roasted Fingerling Potatoes**

### **Sautéed Baby Green Beans**

### **Fresh Baked Rolls**

Whipped Butter

### **Southern Style Strawberry Short Cake**

Bourbon Marinated Strawberries, Buttermilk Biscuits, Fresh Whipped Cream,  
Chocolate Covered Pop Rocks



## Sample Buffet Menu Three

### Passed

#### **Fresh Mozzarella and Grape Tomato Pipettes**

Fresh Basil, Extra-Virgin Olive Oil, Balsamic Vinegar

#### **Open Face Beef Tenderloin Biscuit**

Garlic Horseradish Aioli, White Truffle Soy Glazed Onions, Radish Sprouts

#### **Smoked Trout Mousse**

Lavosh Crisp, Micro Arugula, Tomato Marmalade

### Buffet

#### **Organic Baby Greens**

Candied Pecans, Roma Tomatoes, Watermelon Radish, Feta Cheese, Sweet Red Pepper Vinaigrette

#### **Roasted Tilapia**

Yellow Tomato Fennel Ragout

#### **Pan Seared Breast of All-Natural Chicken**

Coarse Grained Mustard Cream Sauce

#### **Slow Roasted Tenderloin of Beef**

Porcini Mushroom Demi-Glace

#### **Sautéed Spring Vegetables**

Sea Salt, Pernod Butter

#### **Saffron Whipped Potatoes**

#### **Fusilli Pasta**

Local Asparagus Cream Sauce, Artichoke Hearts, Roasted Red Pepper, Pecorino Romano

#### **Chocolate Peanut Butter Bread Pudding**

Honey Crème Faiche

## Station Style Menu One

### Passed

#### **Pistachio Dusted Goat Cheese Lollipops**

Honey Peach Coulis, Turbinado Sugar

#### **White Truffle Pulled Pork**

Crumbled Gorgonzola Cheese, Flour Tortilla Disc

#### **Smoked Mahi-Mahi “BLT”**

Heirloom Tomato Marmalade, Seaweed Salad, Arugula Mayo

### Station One

#### **Gruyere and White Truffle Mac & Cheese**

Toppings: Crumbled Bacon, Scallions, White Truffle Soy Glazed Onions, Smoked Gouda

#### **“Saladtinis”**

Salad Baby Spinach, Sun Dried Cranberries, Spiced Pecans, Crumbled Goat Cheese,  
White Balsamic Vinaigrette

### Station Two

#### **Low Country Shrimp and Grits**

Wild Caught Shrimp, Coarse Grained White Grits, Lobster Tasso Gravy

### Station Three

#### **Chef Attended Hand Carved Slow Roasted Steamship Round of All Natural Pork**

Rosemary Dijon Cream Sauce, Seasonal Vegetables, Soft Rolls



## Station Style Menu Two

### Passed

#### **Charleston Lump Crab “Bon Bons”**

Boursin Mousse, Chives

#### **Petite Honey Cured Ham Biscuits**

Buttermilk Biscuits, Roasted Pineapple Smoked Paprika Chutney OR Lavender Mustard

#### **Fried Green Tomato “BLT”**

White Cheddar Pimento, Apple Wood Smoked Bacon, Arugula

### Small Plate Station One

#### **Buttermilk Fried Quail Breast OR Buttermilk Fried Chicken**

Pimento White Grits, Apple Wood Smoked Bacon Country Gravy

### Small Plate Fish Station

#### **Pan Seared Cold Smoked Local Mahi-Mahi**

Local Grape Tomato, Pickled Sweet Corn & Arugula Salad with Lemon & Olive Oil

### Carving Station

#### **Chef Attended Carving Station Southern Style Steak au Poivre**

Slow Roasted Shoulder Tenderloin of Beef, Gorgonzola Mashed Potatoes,  
Black Pepper Bourbon Cream Sauce

#### **Deconstructed Caesar Salad in Martini Glass**

Hearts of Romaine, Garlic Bread Sticks, Baby Carrots, Cucumbers, Red and Yellow Peppers,  
House Made Caesar Dressing

### Late Night

#### **“Chicken and Waffles”**

Mini Sweet Waffle Cone, Buttermilk Fried Chicken Breast, Sweet Chili Garlic Sauce, Micro Greens

## Seated Served Sample Dinner One

### Passed Items

#### **Triple Cream “PBJ”**

Buttermilk Biscuit, Blackberry Preserves, Fresh Strawberries, Peanut Brittle Dust

#### **Charleston Lump Crab “Bon Bons”**

Boursin Cheese Mousse, Chives

#### **Grilled Shrimp and Chorizo Skewers**

Sweet Red Pepper Coulis

### Course One

#### **Salad of Baby Arugula**

Riesling Poached Pear, Crisp Prosciutto, Gorgonzola Cheese, Candied Pecans,  
Black Pepper Raspberry Vinaigrette

### Course Two

*Guests choose on RSVP*

#### **Slow Cooked Filet Mignon**

Porcini Mushroom Whipped Potatoes, Sautéed Vegetable Fettuccini, Merlot Demi-Glace

#### **Pan Seared Local Grouper**

Porcini Mushrooms Risotto Croquette, Sauteed Baby Vegetables, Tomato Fennel Broth

#### **Herbs de Provence Roasted Airline Breast of Chicken**

Porcini Mushroom Whipped Potatoes, Sautéed Vegetable Fettuccini, Praline Sauce

#### **Dinner Rolls with Whipped Butter**



## Seated Served Sample Dinner Two

### First Course

#### **Chilled Yellow Tomato Bisque**

Grape Tomato, Fresh Mozzarella Ciliengini, Basil Oil, Balsamic “Caviar”

### Second Course

#### **Pan Seared Wild Caught Shrimp**

Blue Corn Grit Cake, Apple Wood Smoked Bacon, Sweet Corn Cream

### Third Course

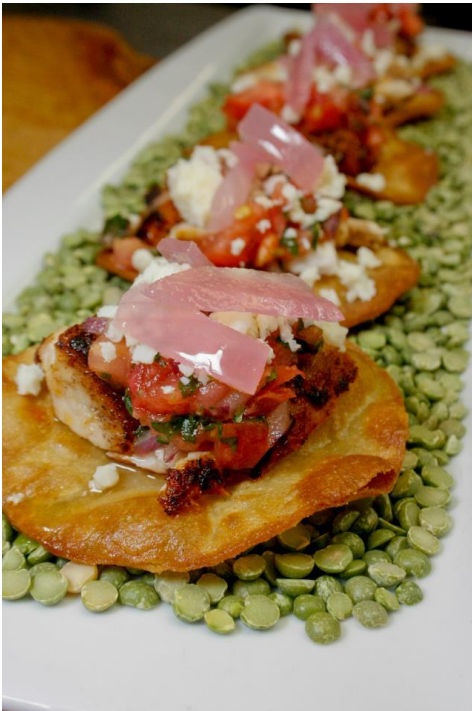
#### **Pan Seared Tenderloin of Beef**

Fresh Thyme Madeira Demi-Glace, Gorgonzola Whipped Potatoes, Sautéed Baby Zucchini

### Fourth Course

#### **Chocolate Pot du Crème**

Spiced Rum Caramel, Pistachio Tuile, Mandarin Orange Gelee



## Seated Served Sample Dinner Three

### Passed Bites

#### **Pistachio Dusted Goat Cheese “Lollipops”**

Curried Peach Coulis Turbinado Sugar

#### **Strawberry Champagne Shooter**

Chocolate Covered Pop Rocks

#### **Indonesian Pulled Pork**

English Cucumber, Rice Cracker, Spicy Banana Sauce, Peanuts

### First Course

#### **Curried Pumpkin Bisque**

Toasted Pumpkin Seed Oil, Crème Fraiche

#### **Salad of Baby Arugula**

Sweet Red Pepper Vinaigrette, Caramelized Onions, Candied Pecans, Smoked Gouda Cheese

### Second Course

#### **Charleston Shrimp and Grits**

Coarse Grained White Grits, Lobster Tasso Gravy, Sweet Corn, Chives

### Third Course

#### **Shoulder Tenderloin of Beef**

Gorgonzola Whipped Sweet potato, Black Pepper Cognac Demi-Glace, Caramelized Brussel Sprouts

### Sweets Display

#### **Petite Banana Pudding Spoons**

with Red Velvet Dust

#### **Deconstructed Crème Brule**





Passed Items

**House Smoked Salmon**

Baby English Cucumber and Mustard Dill Sauce

**Grilled Lamb Lollipops**

Mint Pesto, Lemon Salt

**Local Grape Tomato Caprese Pipette**

Fresh Mozzarella Ciliengine, Fresh Basil, Extra-Virgin Olive Oil and Balsamic Vinegar filled Pipette

Course One

**Curried Butternut Squash Bisque,**

Pumpkin Seed Oil, Fried Sage

**Salad of Organic Baby Greens**

Granny Smith Apple, Sun Dried Cranberries, Gorgonzola, Coarse Grained Mustard Maple Vinaigrette

Course Two

**Pan Seared Yellow Fin Tuna**

Fennel Slaw, Wasabi Tobiko, Lotus Chips

Course Three

**Pan Seared Wild Caught Shrimp**

Blue Corn Grit Cake, Apple Wood Smoked Bacon, Sweet Corn Cream

Make Grit Cake a bit smaller than what was at tasting

Course Four

**Thumbelina Veal Osso Bucco**

Caramelized Onion, Chinese Five-Spice, White Truffle Polenta, Collard Greens, Mint Gremolata

Dessert Display

**Southern Style Banana Pudding Asian Spoons**

Vanilla Wafer Dust, Caramelized Bananas

**Chocolate Pate Terrine**

Raspberry Coulis, Crème Anglaise

**Individual Tiramisu Verines**

Chocolate Covered Pop Rocks