

bricklane

c a t e r i n g

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Brick Lane Catering Sample Menus



Photography courtesy of www.danacubbagephotography.com

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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

Wild Mushroom Crostini

Goat Cheese, Fried Leeks

Truffled Farro Salad Spoons

Melted Fennel, Pecorino Romano

Open Faced Pimento Cheese Biscuit

Pickled Okra, Radish Sprouts

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

Chilled Yellow Tomato Soup Shooters

Balsamic Vinegar “Caviar”, Basil Oil

Fresh Peach Shooters

Curried Yogurt, Crisp Prosciutto, Chives

“Chicken and Waffles”

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

Buttermilk Fried Chicken and Waffles Skewers

Sriracha Infused Maple Syrup, Mico-Greens

Chicken Confit Crepes

Melted Leeks, Fresh thyme Gorgonzola Cheese

Mojo Chicken Tartlets

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

Cumin Braised Chicken Tostadas

Queso Fresco, Fresh Orange, Chipotle Mayo

Fried Chicken Confit and Carolina Gold Rice Grit “Truffle”

Sweet Red Pepper Relish Coulis, Micro Greens

Chicken Confit Empanada

Cilantro, Cumin, Melted Leek, Peas

Petite Honey Cured Ham Biscuits

Buttermilk Biscuits, Roasted Pineapple Smoked Paprika Chutney

White Truffle Pulled Pork

Gorgonzola Cheese, Flour Tortilla Disc

Five Spiced Pulled Pork

Baby English Cucumber, Spicy Banana Sauce, Rice Cracker

Short Rib Stuffed New Potatoes

Fried Shallots, Balsamic Reduction

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

Grilled Lamb Lollipops

Mint Pesto, Lemon Salt

Cumin Braised Lamb Tostadas

Queso Fresco, Fresh Orange, Chipotle Mayo

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

Mouse de Foie Gras

Sauterne Gelee, Toasted Brioche

Gravlax Topped Peruvian Purple Potato “Cube”

Dill Crème Fraiche, Arugula Pesto

House Smoked Salmon

Baby English Cucumber and Mustard Dill Sauce

Shrimp Stuffed Mushrooms

Tarragon, Fontina Cheese

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 and Grits”

Pickled Shrimp, Basil Grit Cake, Smoked Paprika Cream Cheese Mousse

Local Shrimp and Sweet Corn Ceviche Shots

Fresh Lime, Roma and Yellow Tomatoes, Pickled Okra

Shrimp and Watermelon Brochette

African Blue Basil, Manchego Cheese, Kalamata Olive

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

Open Faced Tuna Spring Rolls

Wasabi Sriracha Cream, Ginger Tobiko Caviar, Wonton Triangle

Buffet Sample Menu One

Pulled BBQ Pork

Mustard BBQ Sauce, Soft Rolls

Low Country Shrimp and Grits

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

Sautéed Zucchini and Red Bell Pepper

Pernod Butter

Southern Style Baked Mac and Cheese

Blue Cheese Coleslaw

Salad of Organic Baby Greens

English Cucumbers, Pickled Green Tomatoes, Local Asparagus, Gorgonzola, White Balsamic Vinaigrette

Dessert Display

Petite Key Lime Pies

Petite Pecan Pies



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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

Fusilli Pasta

Marinara Sauce

Rosemary Roasted Fingerling Potatoes

Baby Green Bean Salad

Sweet Chili Garlic Sauce, Toasted Sesame

Saffron Basmati Rice

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 Baby Green Beans

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

Shrimp and Watermelon Brochette

African Blue Basil, Manchego Cheese, Kalamata Olive

Station One

Gourmet Mac and Cheese Station

Crumbled Bacon, Scallions, Sautéed Mushrooms, 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

Roasted Artichoke Bottoms

Melted Leeks, Gorgonzola Cheese, Red Onion, Crisp Prosciutto

Fried Green Tomato “BLT”

White Cheddar Pimento, Apple Wood Smoked Bacon, Arugula

Small Plate Station One

Buttermilk Fried Quail Breast

Apple Wood Smoked Bacon Country Gravy, Pimento Whipped Potatoes, Baby Green Beans

Small Plate Station Two

Deconstructed Shrimp and Grits

Sautéed Wild Caught Shrimp, Coarse Grained White Grit “Truffle”
Lobster Tasso Gravy, Radish Spouts

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

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 Plates -- Lowcountry

Charleston Lump Crab Cake

Tri Color Pepper Salad, Arugula Pesto, Pickled Sweet Corn

Charleston Pickled Shrimp

English Cucumber "Noodle" Salad, Marinated Grape Tomatoes, Yellow Tomato Coulis

Buttermilk Fried Quail Breast

Apple Wood Smoked Bacon Country Gravy, Pimento Whipped Potatoes, Baby Green Beans

Shrimp and Grit Bombe(Fried)

Coarse Grained White Grits, Lobster "Gravy", Roasted Red Pepper

Fried Chicken and Grits

Anson Mill's Blue Corn Grits, Red Pepper Pernod Cream Sauce, Micro Arugula

Shaved Clifty Farms Country Ham

"Hopping Jon" Salad, Arugula Coulis, Yellow Beets

Small Plates -- Fowl

Chef Attended Cumin and Lime Marinated Roasted Chicken Breast

Smoked Paprika Chorizo Rice, Red Pepper Sour Cream

French Four-Spice Rubbed Breast of Duck

Curried Quinoa Salad, Plum Sauce, Radish Sprouts

Chef Attended Chicken Pincho

Roasted Red and Yellow Pepper Qinoa Salad, Siracha Goat Cheese Cream

Buttermilk Fried Chicken and Belgian Waffle Triangle

Sausage Gravy, Sriracha Maple Syrup, Micro Greens

Roasted Breast of Duck

Balsamic French Lentils, Cherry Gastrique, Roasted Parsnip

Small Plates -- Seafood

Chef Attended Blackened Mahi-mahi Tostada

Queso Fresco, Pico de Gallo, Pickled Red Onion, White Corn Tortilla

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

Yellow Watermelon, Lump Blue Crab, Kalamata Olives, Chive Oil,

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

Smoked Paprika Meatballs

Cumin Tomato Sauce, Fresh Oregano, Red and Green Bell Pepper Polenta, Cotija Cheese

Chef Attended Thumbelina Osso Bucco

White Truffle Grits, Porcini Mushroom Sauce

Argentine Grilled Beef Tenderloin

Truffle Herb Potatoes, Chimichurri Sauce, Grilled Red Pepper

Chef Attended African Spice Rubbed Lamb

Marinated White Beans, Chick Pea Cake, Mint Pesto

Grilled Indonesian Lamb Chops

Spicy Peanut Sauce, Undon Noodle Salad, Cashew Dust

Herb Roasted Rack of Petite Veal

Parmesan Polenta, Chanterelle Mushroom Demi-Glace, Sautéed Root Vegetables

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

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

Honey Sriracha Chicken Lettuce Wrap

English Cucumber, Diakon Radish Threads, Sweet Soy

Coconut Braised Pork Lettuce Wrap

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

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

Sautéed Chickpea Cake

Fresh Lemon, Three Color Pepper Salad, Spinach Coulis

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

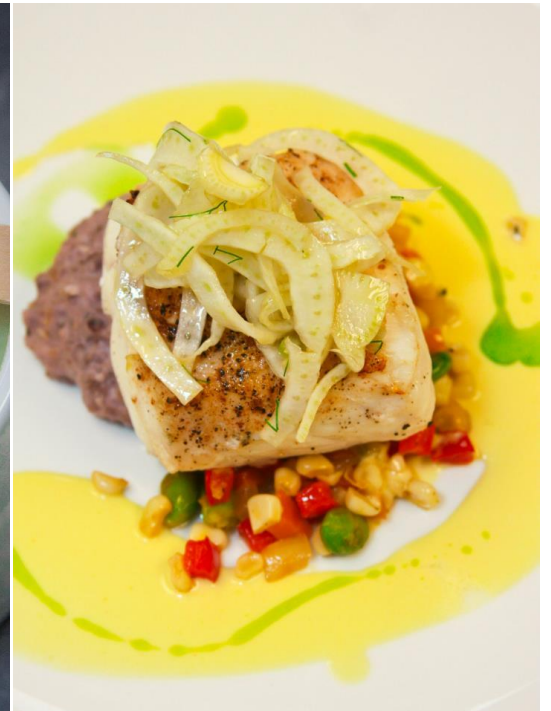
Pan Seared Tenderloin of Beef

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