

Built around traditional practices, BrookBerry Catering has been serving bold flavors for over 5 years. Our inspired cuisine caters to all occasions: from weddings & reunions to business conferences & luncheons.



BrookBerry

Catering

simple . signature . cuisine

BrookBerry prides itself on homestyle made-from-scratch classic favorites. Among our classic dishes, including: *chicken tarragon with fettucine finished with our famous mushroom sauce* or *signature BrookBerries covered in decadent chocolate*. We also offer the finest Hors D'oeuvres: *oysters rockefeller, crab au gratin and stuffed mushroom caps*.

Ask for our full service option! BrookBerry can supply the tables, linens, china, decorations and venue. Our Conference Center features the latest state-of-the-art audio and visual equipment: surround sound, high definition projector, and a retractable screen seen from all angles. Our beautiful 116 acre campus is known for providing "picture perfect" moments in a natural setting.

At BrookBerry, we want to make your dreams a reality. Let us shape your special event into everything you imagined and more...

Contact Sherry Hicks to schedule a tasting for your next event!
937.833.1955 • Email: info@brookberrycafeandcatering.com

Hors D'Oeuvres

Hot

Stuffed Mushroom Caps Serves 50 for 85.00 or 100 for 150.00
Large mushrooms stuffed with our signature sausage or real crab meat.

Mud Slide Serves 40-50 for 135.00 or 90-100 for 215.00
Tender roast beef, caramelized onions and a mild horseradish sauce on a miniature baguette.

Rumake 5.95 per person
Marinated chicken with crisp water chestnuts, wrapped in bacon and broiled.

Oysters Rockefeller 8.95 per person
Six delicately baked oysters, topped with spinach, cheese and garnished with bacon crumbles.

Crab Au Gratin 8.95 per person
Snow crab complimented by a trio of cheeses, buttered crumb topping and toasted Melba.

Cold

Shrimp Cocktail 6.95 per person
Five succulent jumbo shrimp, chilled and served with cocktail sauce.

Gourmet Cheese Board Serves 40-50 for 125.00 or 90-100 for 235.00
A world renowned cheese variety served with crackers and bread.

Gourmet Cheese Board with Fresh Fruit
Serves 40-50 for 215.00 or 90-100 for 300.00

Cucumber Sandwiches Serves 40-50 for 65.00 or 90-100 for 110.00
Cool crisp cucumber atop party rye bread and spread with a delicious cream cheese mixture.

Gourmet Finger Sandwiches
Serves 40-50 for 135.00 or 90-100 for 210.00
Fresh shrimp or crab meat salad on a miniature croissant.

Chocolate Covered BrookBerries
Sold by the dozen; Pricing based on the season
Fresh strawberries in silky chocolate.

Appetizers

Hot

Meatballs Serves 50 for 75.00 or 100 for 140.00
Your choice of savory or a mild spicy sauce.

Meatball Sliders Serves 40-50 for 110.00 or 90-100 for 160.00
A meatball with a rich tomato sauce and mozzarella cheese served on a slider.

Chicken Wings Serves 50 for 110.00 or 100 for 165.00
Served with blue cheese and celery, these jumbo wings can be drenched in barbecue, mild spicy Singapore sauce or hot Napalm sauce.

South of the Border Dip Serves 40-50 for 85.00 or 90-100 for 160.00
A delicious blend of white meat chicken and Mexican spices, served with tortilla chips or in a taco shell.

Cocktail Franks Serves 50 for 45.00 or 100 for 85.00
Mini franks simmering in a mild barbecue sauce.

Pigs in a Blanket Serves 50 for 70.00 or 100 for 125.00
Mini franks wrapped in a puff pastry, baked light & crisp, served with a spicy mustard sauce.

Cheesy Artichoke Dip Serves 50 for 75.00 or 100 for 140.00
A creamy dip served hot and bubbly with crisp tortilla chips.

Appetizers

Cold

Cheese Ball Serves 50 for 50.00 or 100 for 85.00
Choose from either a ham & olive cream cheese ball or a bacon cheddar cheese ball, both served with an assortment of crisp crackers.

Tea Sandwiches Serves 40-50 for 110.00 or 90-100 for 160.00
Traditional chicken, tuna or egg salad on mini croissants.

Party Spirals Serves 40-50 for 110.00 or 90-100 for 160.00
Turkey, roast beef or ham rolled with a variety of vegetables on a flour tortilla.

Cold Cut Platter Serves 40-50 for 145.00 or 90-100 for 185.00
Fresh sliced ham, turkey, roast beef, Swiss cheese, American cheese, lettuce and tomato with an assortment of breads.

BrookBerry Fruit Serves 40-50 or 90-100; price based on the season
Fresh strawberries, blueberries, pineapple, banana, honeydew and cantaloupe served with a cream cheese dip.

Vegetable Platter & Dip Serves 40-50 for 85.00 or 90-100 for 135.00
Fresh broccoli, cauliflower, celery, baby carrots and grape tomatoes served with ranch dressing.

Salads

Served with a BrookBerry muffin or roll, apple and beverage.

Garden Salad
6.95 per person
Mixed greens topped with fresh vegetables and croutons with your choice of dressing.

BrookBerry Walnut Chicken Salad
7.95 per person
Mixed greens topped with grilled chicken, candied walnuts, sweetened dried cranberries, blue cheese crumbles, grape tomatoes and raspberry vinaigrette dressing.

Chef Salad
7.95 per person
Mixed greens topped with roasted turkey breast strips, baked ham, shredded cheddar cheese, hard boiled egg, bell peppers, onion, tomato and croutons with your choice of dressing.

Antipasto Salad
7.95 per person
Mixed greens topped with pepperoni, shredded mozzarella, onions and banana peppers all served with an Italian breadstick.

Dressings: Ranch, Honey Mustard, Blue Cheese, Poppyseed, Raspberry Vinaigrette & Italian.

Homemade Soups

Soups from scratch, the old fashioned way.
\$90.00 a Tureen (serves 40)

Our Selection Includes:

Cream of Potato Bacon, Chili • Italian Chili, Ham and Bean • 15 Bean Chicken Noodle • Beef Noodle • Cream of Broccoli • Corn Chowder
Minestrone • Chicken Tortilla • Crab Bisque, Tomato Florentine
Vegetable Beef • Cream of Mushroom

Others may be available upon request.

Dinner Entrées

All Entrées include two house sides, yeast roll or BrookBerry muffin with butter

Chicken Tarragon with Fettuccine 9.95 per person
A sautéed chicken breast, topped with a mushroom tarragon sauce.

Grilled Atlantic Salmon 13.95 per person
Served in a lemon dill sauce or our house glaze.

Crab Cakes 14.50 per person
Authentic crab meat crab cakes, served with a rémoulade sauce.

Grilled Tilapia 12.95 per person
A mild flaky white fish, grilled and accented with fresh lemon.

Shrimp Scampi 11.95 per person
Delicate shrimp sautéed in a garlic sauce over linguine.

London Broil 13.95
Marinated beef broiled to perfection.

Chopped Sirloin 9.95 per person
Select beef served with grilled mushrooms and onions.

Chicken Cordon Bleu 13.95 per person
A traditional favorite, juicy chicken breast stuffed with ham and Swiss cheese.

Mixed Grill 15.95 per person
Tender white meat chicken, sirloin steak and shrimp.

Grilled BrookBerry Pork Chop 11.95 per person
A thick center cut pork chop grilled plain or in our own BrookBerry sauce.

Dinner and Lunch Buffets

All buffet selections include coffee and iced tea, yeast rolls or BrookBerry muffins with butter, two house sides, homemade bread pudding or freshly baked brownies or cookies.

Minimum of fifteen guests preferred

Two entrées for \$13.95 per person

One entrée and one signature selection for \$14.95 per person

One entrée and Prime Rib for \$18.95 per person

Entrées

Roast Beef Slow roasted and served in its own juices

Baked Lasagna Rich and cheesy

Roast Turkey Slow roasted and hand carved

Chicken Tarragon Sautéed chicken breast topped with mushroom tarragon sauce

London Broil Marinated beef broiled to perfection

Baked Ham In a maple and orange glaze

Meatloaf Homemade and delicious

Signature Selections

Grilled Atlantic Salmon Served in a lemon dill sauce or our house glaze.

Grilled Tilapia A mild flaky white fish, grilled and accented with fresh lemon.

Crab Cakes Authentic crab meat crab cakes, served with a rémoulade sauce.

Chicken Cordon Bleu A traditional favorite, juicy chicken breast stuffed with ham and Swiss cheese.

Pork Chop A thick center cut pork chop grilled plain or in our own BrookBerry sauce.

Prime Rib USDA prime rib seasoned and slow cooked to medium rare.

Homestyle Meals

Each item served with two sides, yeast roll or BrookBerry muffin with butter, coffee and iced tea.

\$9.95 per person with a minimum of twelve people preferred

Entrées

**Meatloaf • Ham Loaf with Orange-Pineapple Glaze
Baked Ham • Baked Lasagna • Spaghetti Marinara
Chicken and Dumplings • Chicken and Noodles
Fried Chicken • Beef and Noodles • Salisbury Steak
Pot Roast • Roasted Chicken • Roasted Turkey**

House Sides:

Mashed Potatoes and Gravy • Garlic Herb Mashed Potatoes • Twice Baked Potato
Roasted Red Potatoes • Au Gratin Potatoes
Baked Sweet Potato with Cinnamon Brown Sugar and Honey Butter
Country Green Beans • Steamed Asparagus with Herb Butter
Country Macaroni Salad • Steamed Broccoli with or without Cheese Sauce
Glazed Carrots • Steamed Cauliflower with or without Cheese Sauce • Tossed Salad
Pasta Salad • Potato Salad • Coleslaw

Boxed Lunches

All boxed lunches include a house side, choice of chips or pretzels, an apple, a beverage or bottled water, and a homemade cookie or brownie

\$7.95 per person

Cold

Ham and Swiss Deli ham and baby Swiss cheese with lettuce and tomato, served on your choice of whole wheat, white or rye bread and finished with mayonnaise or honey mustard.

Turkey and Swiss Turkey breast and baby Swiss cheese with lettuce and tomato, served on your choice of whole wheat or white bread and finished with mayonnaise or honey mustard.

Chicken Salad or Tuna Salad Delectable homemade chicken or tuna salad with lettuce and tomato served on a croissant.

Roast Beef and Provolone Tender slices of deli roast beef topped with provolone cheese, lettuce and tomato finished with mayonnaise or mustard all on a gourmet pretzel roll.

Wraps Available in turkey, roast beef or ham.

Hot

Barbecued Beef Shredded beef in a zesty barbecue sauce, served on a Kaiser bun.

Meatball Sub Italian style meatballs in a rich tomato sauce, topped with melted mozzarella and served on a hoagy bun.

Shredded Chicken Shredded white meat chicken served in its own juices with lettuce and tomato, finished with mayonnaise or honey mustard on a Kaiser bun.

Pulled Pork A pulled pork sandwich in a zesty barbecue sauce, served on a Kaiser bun.

House Sides for Lunch:

Potato Salad • Pasta Salad • Country Macaroni Salad • Coleslaw

Desserts

Homemade Bread Pudding 3.50 per person

Homemade Chocolate Chip Cookies 6.00 a dozen

Homemade Brownies 6.00 a dozen

Homemade Pies 16.00 per pie (Serves 8)

Chocolate, Peanut Butter, Cherry, Apple, Pumpkin, Pecan, Kentucky Derby and Banana.

Chocolate Raspberry Cake

3.50 a slice with a minimum of 12 slices preferred

A rich dark chocolate cake with a creamy filling inside and laced with fresh red raspberries.

Mississippi Mud 3.50 a slice, minimum of 12 slices preferred

A decadent signature creation of cream cheese and chocolate on a nut crust.

BrookBerry Parfait 3.95 per person

Light and luscious fresh blueberries, strawberries and raspberries layered with yogurt and topped with whipped cream and granola or nuts.

BrookBerry Cheese Ball Serves 50 for 50.00 or 100 for 85.00

A rich and creamy cheese ball made with fresh strawberries and pineapple, served with shortbread cookies as a dessert or an appetizer.

Chocolate Chip Cheese Ball Serves 50 for 60.00 or 100 for 95.00

A creamy delicious dessert cheese ball loaded with premium chocolate chips and served with graham cracker sticks.

Chocolate Covered BrookBerries

Sold by the dozen, pricing is based on the season

Fresh strawberries in silky chocolate.

BrookBerry Cobbler 3.50 or ala mode 3.95 per person

A delicious homemade blackberry cobbler.

Breakfast Buffets

Minimum of fifteen guests preferred

The Continental

8.95 per person

Fresh fruit, pastries & bagels with cream cheese, coffee and assorted juices.

The European

9.95 per person

Your choice of ham & cheese quiche or quiche lorraine, warm croissants served with assorted jams and jellies, fresh fruit, coffee and assorted juices.

The All American

11.95 per person

Scrambled eggs, bacon, hash brown casserole, fresh fruit, pastries, coffee and assorted juices.

The Field Hand

14.95 per person

Scrambled eggs with ham, bacon, sausage gravy & biscuits, hash brown casserole, pancakes, fresh fruit, pastries, coffee and assorted juices.