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# *Scorching Brick Catering*

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## Sample Menu List



Scorching Brick LLC.

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*Custom Menu Professionals*

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# Ala Carte Menu

## *Hors d'oeuvres*

3-dozen minimum.

Charcuterie & Cheese Platter GF - Minimum N/A

Assortment of Cured Italian Meats & Various Soft and Hard Cheese

Bourbon-Rubbed Smoked Salmon Toast Points\*

Caramelized Bacon Bits/Chive Chèvre/Extra Virgin Olive Oil/Toasted Baguette

Hazel Dell Mushrooms Tartlet

Sautéed Hazel Mushrooms/Lemon Arugula/Confit Tomato/Balsamic Reduction

Pear Shrimp & Prosciutto Skewers\* GF

Tiger Shrimp/Arugula/Lime/Balsamic-Pear Reduction

Grilled Zucchini Tomato Bites GF

Local Zucchini/Tomato/Gorgonzola/Parmigiano Reggiano

Grilled Char-Siu Tenderloin and Vegetable Skewers\*

Char-Siu Barbecue Sauce/Seared Pork Tenderloin/Bell Peppers/Onion/Zucchini

Bacon-Wrapped Almond Dates GF

Almond Stuffed Dates/Crispy Bacon/Sherry Gastrique

Fresh Mozzarella Croquettes

House-made Mozzarella/Bread Crumb Crust/Lemon-Basil Aioli

Crab Cake Bites

Lump Crab/Garlic/Onion/Pepper/Lemon-Sriracha Aioli

Baked Brie en Croute - Serves 12-15

Raspberry Jam/ Buttery Puff Pastry/ Assorted Crackers

Carved Fruit with Honey Yogurt GF

Fresh Fruit Assortment/Greek Yogurt

Dipping Trio

Baba Ganoush/Olive Tapenade/Hummus/Grilled Pita Bread

Sausage Stuffed Mushrooms and Gorgonzola Bechamel

Italian Sausage/Shallots/Bacon/Tomato/Gorgonzola Picante/Browned-Butter

Ricotta Gnudi in Browned-Butter GF

Ricotta and Parmesan Reggiano/Basil Chiffonade/Sugar Snap Peas/Citrus

Truffled Mac-N-Cheese Aurore

Heirloom Tomato/White Cheddar/Summer Truffle Oil/Bechamel

\*Smoked Salmon Potato Cakes GF

Crispy Potato/Chive Creme Fraiche/Gremolata/Dehydrated Orange

Grilled Vegetables GF

Seasonal Vegetables/Extra Virgin Olive Oil/Balsamic Dressing/Fresh Cut Garden Herbs

Spinach and Bacon Arancini

Ricotta/Crispy Pork Belly/Peas/Organic Baby Spinach

\*Mango Shrimp Ceviche

Tiger Shrimp/Mango Salsa/Orange Juice/Chili Flakes/Tortilla Chips

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# *Entrees*

Braised Beef Short Ribs

Red Wine Beef Jus/Molasses Carrots/Black Truffle Potato Puree

\*Crispy Skin Salmon Fillet GF

Crispy Atlantic Salmon/Sugar Snap Peas/Risotto Milanese/Lemon-Tarragon Aioli

\*Sugar & Spice Grilled Pork Loin GF

Seared Brussel Sprouts/Peruvian Potatoes/Chipotle-Pumpkin Sauce

Crispy Airline Chicken Breast & Orange Tarragon Butter

Braised Kale/Caramelized Onion/Toasted Rosemary Farro/Chicken Demi-Glace

Short Rib Sandwich with Apples

Braised Beef Short Rib/Onion/Lettuce/Tomato/Apples/Beef Jus/Sourdough

Baked Sole GF

Haricot Verts/Capellini/Saffron Buerre Blanc/Capers/Tomato

Garden Vegetable Cous Cous

Cous Cous Pearls/Generous Medley of Veggies/Fresh Herbs/Fontina/Balsamic-Pear Vinaigrette

Foie Gras & Fruit Medly GF

Available under specific circumstances only, ask for details.

Reverse Seared Prime Rib GF

Herb Crusted Beef Rib/Sautéed Haricot Verts/Loaded Baked Potato/Horseradish Crème

Crispy Skin Salmon Fillet\* GF

Crispy Atlantic Salmon/Steamed Snap Peas/Risotto Milanese/Lemon-Tarragon Aioli

Herb Roasted Boneless Chicken Leg & Thigh

Fresh Vegetable Salad/Peruvian Purple Potatoes/Sherry Gastrique

Shrimp & Herb Fontina Orecchiette

Seared Tiger Shrimp/Vegetable Medley/Creamy Herb Sauce

Mushroom Carbonara\*

Crispy Bacon/Peas/Garlic/Confit Tomato/Hazel Dell Mushrooms/Parmigiano Reggiano

Panko Fried Chicken & Waffles

Fresh Strawberries/Bourbon Maple Syrup/Toasted Almonds

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## *Desserts*

3-Tier Chocolate Fountain & Fresh Fruit Display GF

Assorted Fresh Fruit/Carvings/Honey Yogurt/Milk, Dark or White Chocolate

Chocolate Chip Cookies & Cream GF

Crème Anglaise/Chocolate Chip Cookie /Vanilla Bean/Ganache

Flour-less Chocolate Cake GF

Dutch Chocolate/Mango/Butter Caramel/Candied Orange

Strawberries & Cinnamon Cream Trifle GF

Fresh Strawberries/Cinnamon Pastry Cream/Chantilly Cream/Slivered Almonds

Classic Apple Cobbler

Spices/Caramel/Candied Walnuts/Chantilly Cream

Berry Turnovers in White Mousse

Fresh Berry Compote/Puff Pastry/White Chocolate Mousse/Ganache

Pot de Creme GF

Chocolate Cream/Seasonal Berries/Chantilly

Blackberry Bliss

Puff Pastry/Blackberry Pearls/Pistachio Ice Cream/Butter Caramel Raspberry Coulis

French Toast with White Chocolate Cherries

Brioche/Browned-Butter/White Chocolate/Amarena Cherries

Personal Crème Brûlée GF

Baked Crème Anglaise/Caramelized Sugar/Fresh Fruit

Tiramisu\*

Lady Fingers/Esspresso/Triple Sec/Mascarpone/Chocolate Shavings

Gluten Free Chocolate Chip Cookies - 12 each

Chocolate Chip Cookie Dough Cheesecake

Chocolate Chip Cookie Dough Baked Inside New York Cheesecake/ Strawberry Pearls

Tres Leches Island Cake with Almond

Candied Coconut/Pineapple Compote/Cayenne Caramel/Sweetened, Almond & Coconut Milk

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# *Salads*

Spring Salad GF

Baby Arugula/Cucumber/Bell Pepper/Pear/Walnuts

Classic Caesar GF WITHOUT CROUTONS

Romaine/Anchovies/Parmigiana Reggiano/Croutons

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# *Solo Dishes*

Sweet & Tangy Potato Salad GF

Marinated Olives GF

Truffle Mac-N-Cheese

Brazilian Cheese Bread

\*Smoked Salmon Gravlax Lemon and Capers & Crostini GF WITHOUT CROSTINI

Haricot Verts, Almonds and Lemon Butter GF

Roasted Red Pepper Hummus Dip and Pita

Sweet & Tangy Potato Salad GF

Sautéed Hazel Dell Mushrooms GF

Braised Short Ribs & Horseradish Crème Fraîche

Pomegranate-Ginger Tuna Tartare & Crostini\* GF WITHOUT CROSTINI

Bruschetta – Chef's Choice, Requests

Risotto Milanese GF

\*Pomegranate-Ginger Tuna Tartare & Crostini GF WITHOUT CROSTINI

Loaded Baked Potato Bites GF

Grilled Seasonal Vegetables GF

Portabella Mushroom Duxelle GF



Lemon-Basil Chicken Skewers with Mango Salsa GF

\*Beef Skewers with Romesco Sauce

Classic Shrimp Cocktail GF

Grilled Vegetables & Crispy Polenta and Sauce Mornay

\*NOTE: Consuming Raw or undercooked animal-derived foods such as meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.