



Brother's for Breakfast

The Continental- Assortment of freshly baked Bagels, Croissants, Muffins and Danish served with Butter, Jam and Cream Cheese

\$5.95 pp

The Morning Refresher- The Continental plus seasonal Sliced Festive Fruit Tray

\$11.99 pp

Simply Bagels- Assortment of Bagels served with Butter, Jam and Cream Cheese

\$3.50 pp

The New Yorker- Nova Salmon, Red Onions, Sliced Tomatoes, Cucumbers, Capers and Lemon wedges, served with Freshly Baked Bagels & Cream Cheese

\$14.95 pp

The Garrett Ave- Scrambled Eggs (western style or traditional), Lancaster Bacon or Country Sausage and Red Bliss Home Fries. Includes Freshly Baked Bagels, Cream Cheese and Jam!

\$10.99 pp

Executive Breakfast- Duo of breakfast entrees, French chive scrambled eggs, and French Toast Casserole, Red Bliss home fries, Lancaster Bacon, Country Sausage

\$14.95

Breakfast Sandwiches- Eggs your way, toasted artisan bagel or English muffin, New Yorker American cheese, your choice of honey glazed ham, Lancaster slab bacon or country sausage

\$7.99

Breakfast Burrito- Flour tortilla Stuffed w/ scrambled eggs, jack cheese, your choice of either Lancaster Bacon or Country Sausage

\$7.99

Festive Fruit Salad- An assortment of perfectly ripened Melon, Pineapple and Fresh Berries
\$4.95 pp

Yogurt Parfait- Low-fat Vanilla yogurt, Granola, and fresh Berries
\$4.99 pp

Heart and Healthy- Low-fat yogurt, Granola, whole and sliced seasonal fruit and assorted granola bars
\$8.95

Waffle Station- Chef manned waffle station featuring cooked to order Belgium waffles accompanied by fresh strawberries, blueberries and blackberries, sweet butter, maple syrup and whipped cream
\$16.95

(Will need a chef to be on site for an additional cost of \$210.00)

Omelet Station- Chef manned omelet station featuring choice of: fresh eggs, egg whites, county ham, red peppers, chives, cheddar cheese, sweet onions, and mushrooms
Includes Country breakfast sausage, Lancaster Bacon and Red Bliss home fries with trio pepper garnish
\$16.95 pp

(Will need a chef to be on site for an additional cost of \$210.00)

Breakfast Juices 100% fresh squeezed Florida orange juice. Also 10oz bottles cranberry, apple, and Florida orange
\$2.95

Coffee Service \$2/pp

Bottled Water Service \$1.50/pp

Brother's Express Luncheons

The Employee Luncheon - Assorted Sandwiches, served with chips,
Cookies & Brownies \$ 12.99 pp

The Business Partner Luncheon - Assorted Sandwiches with your choice of one side salad,
Cookies & Brownies \$ 13.99 pp

The Guest Luncheon - Assorted Sandwiches with your choice of two side salads,
Cookies & Brownies \$ 15.99 pp

The Lunch Box - Your choice of any Signature Sandwich w/ Chips and a Cookie \$ 12.99 pp

Executive Box Lunch - Choice of any sandwich, salad, seasonal fresh fruit & cookie \$ 14.99 pp

Assorted Beverage Service - assorted sodas, bottles water, cups & ice \$2.00 per person

Brother's Sandwich Selections:

(All sandwiches available as a wrap upon request)

Brother's Italian Classic Hoagie Sharp Provolone, roasted red peppers, sweet sopressata, Genoa Salami & Cappelletti

Ham and Swiss Country ham & imported Swiss

Roasted Turkey Roasted turkey breast & Cheddar

Turkey BLT Oven roasted turkey, vine ripened tomatoes, Vermont slab bacon & romaine

Chicken Cutlet Herb crusted chicken cutlet, roasted peppers, sharp provolone Chipotle Mayo

White Albacore Tuna Salad All white fancy albacore tuna with celery, fresh lemon juice & tiny bit of mayo

Roast Beef Roast beef with sharp cheddar & horseradish mayo

Beefsteak Tomato Mozzarella Fresh mozzarella, juicy beefsteak tomatoes & basil pesto mayo

Grilled Vegetable Wrap/Sandwich Baby eggplant, garden zucchini, roasted red pepper, basil pesto

Grilled Chicken Caesar Wrap Grilled chicken breast, romaine lettuce, shaved Locatelli cheese, homemade Caesar dressing

J&A Chicken Salad Shredded Chicken w/ Diced Apples, Currants & Celery

Brother's Signature Side Salad Selection

Tossed Green Salad
Classic Caesar Salad w/ Homemade Croutons
Spring Mix w/ Gorgonzola, Walnuts and Cranberries
Homemade Potato Salad
Tortellini w/ Feta and Broccoli
Tortellini Garden Salad
Penne w/ Asparagus and Sundried Tomatoes
Orzo Salad with Cherry tomatoes, Basil & Red Wine Vinaigrette
Homemade Cole Slaw

Brother's "Combo" Lunches (see selections below)

Brother's Homemade Soup & Salad Combo \$12.99 pp

Includes Fresh Crusty Italian Bread & Butter

Add Cookies & Brownies for \$3.50 pp

Brother's Homemade Soup & Sandwich Combo

Served on Local Conshohocken Bakery Steak Rolls \$13.99 pp

Add Cookies & Brownies for \$3.50 pp

Homemade Soup Selections:

Black Bean

Roasted Butternut Squash

Fire Roasted Tomato & Basil Bisque

Cream of Broccoli

Cream of Wild Mushroom

Chicken, Vegetables & Orzo

Chili

Turkey Chili

Other seasonal selections from the chef daily!

Salad Selections:

(Dressing is served on the side)

Tossed Green Salad-Spring Mix w/ Cherry Tomatoes, Cucumbers and Carrots with a Balsamic Vinaigrette Dressing

Classic Caesar Salad-Crisp Romaine Lettuce w/ Homemade Croutons

Spring Mix Salad -w/ Gorgonzola Cheese, Walnuts & Cranberries w/ Balsamic Vinaigrette Dressing

Roasted Beet Salad- Arugula with Roasted Beets, Blue Cheese, Melted Fennel with a Balsamic Vinaigrette dressing

Greek Salad-Baby romaine, cherry tomatoes, cucumbers, red peppers, Kalamata olives, feta, oregano herbed vinaigrette

Harvest Salad-Spring Mix, Candied Pecans, Dried Cranberries & Goat Cheese tossed with Balsamic Vinaigrette

Chopped Salad-Romaine, avocado, red onion, apple smoked bacon, Maytag blue cheese, tomatoes, blue cheese dressing

Southwest Salad-Romaine, black beans, cheddar cheese, tortillas stripes, cherry tomatoes, chipotle ranch dressing

Basil Pesto Salad-Bowtie pasta tossed in a fresh basil pesto, garlic, aged Locatelli cheese and diced plum tomatoes

Orzo Pasta Salad-Orzo pasta, cherry tomatoes, fresh basil, tossed in a Red Wine Vinaigrette dressing

Pasta Station

\$15.95 pp

--Includes Choice of Pasta, Salad, Artisan Rolls & Butter

Please choose one of the following Pasta entrees

Basil Penne

Penne, Grilled Chicken tossed in a Pesto Cream Sauce

Caprese Penne

Penne, Tomatoes, Fresh Mozzarella & Basil tossed in Garlic Infused Oil

Pasta Italia

Penne Pasta with Sautéed Mushrooms & Spinach in La Rosa Sauce

Pasta Primavera

Rigatoni pasta, sautéed spring vegetables, shaved Locatelli tossed in a garlic cream sauce

Mediterranean Penne Pasta

Sautéed zucchini, red peppers, artichokes, Kalamata olives, fresh tomato basil sauce, shaved

Locatelli

Rigatoni Pasta

Roasted garlic cream, mushrooms, asparagus, sun dried tomatoes

Tri-colored Tortellini

Three cheese tortellini, baby peas, imported prosciutto, and basil pesto cream sauce

Sausage & Pepper Rigatoni Pasta

Rigatoni, Italian Sausage, & Roasted Red Peppers tossed in a Garlic Infused Oil

Bacon Rigatoni

Rigatoni, Smoke Apple Wood Bacon, Sautéed Mushroom, Baby Peas tossed in a LaRosa
Sauce

Choose one salad:

Tossed Green Salad w/ Balsamic Vinaigrette

Classic Caesar Salad w/ Homemade Croutons

Spring Mix Salad w/ Gorgonzola, Walnuts and Cranberries

Pasta Entrée Toppers

Grilled marinated chicken breast \$5.00 pp

Sautéed shrimp \$7.00 pp

Jumbo lump crabmeat \$9.00 pp

Executive Board Luncheon

\$17.95 per person

Choice of Salad, Entrée, (2) Sides and rolls and butter

Add another entrée for \$3.95

Executive Board Entrees

Mediterranean Chicken

Seared chicken, artichoke hearts, sweet red and yellow peppers, Kalamata olives, white wine reduction

Chicken Marsala

Sautéed chicken, portabella mushrooms, Marsala reduction

Chicken Saltimbocca

Pan-Seared Chicken breast topped with fresh spinach, and imported Italian prosciutto with White Wine Lemon Sauce

Chicken Parmesan

Pan fried in olive oil and topped with fresh tomato basil sauce, Parmesan and mozzarella cheese

Grilled Pork Tenderloin

Brown sugar brined pork served w/ Mango Chutney

Seared Salmon

Topped with an Artichoke Salsa

Salmon Teriyaki

Marinated & grilled and finished with a teriyaki glaze garnished with sesame seeds

Classic Crab Cakes add \$5.00 extra

Jumbo lump crab, Homemade Cocktail Sauce

Pan-Seared Chilean Sea Bass add \$7.00 extra

Topped with Sundried Tomatoes and Sautéed Spinach with a Lemon Caper Sauce

Whole roasted Beef Tenderloin add \$9.00 extra

Wild mushrooms, Caramelized onions, Creamy Horseradish Mayo Sauce

Entree Side Dishes

Starches

Cheesy Potato Au gratin w/ Melted Fennel & Onions

Roasted Potatoes w/ Garlic & Fresh Herbs

Wasabi Mashed Potatoes

Maple Whipped Sweet Potatoes

Roasted Garlic Mashed Potatoes

Wild Mushroom Risotto

Vegetables

Grilled Vegetables w/ a Balsamic Reduction

Sautéed Mixed Vegetables

Grilled or Roasted Asparagus

Sautéed Spinach w/ Garlic Infused Olive Oil

String Beans Almandine

Roasted Brussels Spouts w/ Shallots & Bacon

Salad

Tossed Green Salad w/ Balsamic Vinaigrette

Classic Caesar Salad w/ Homemade Croutons

Spring Mix Salad w/ Gorgonzola, Walnuts and Cranberries

Build Your Own Fajita

Grilled and Marinated Chicken and Flame Broiled Flank Steak

Accompanied by flour tortillas and served with sautéed trio of sweet peppers and onions, house made guacamole, aged cheddar and Monterey jack cheeses, Pico de gallo, and sour cream.

Includes Southwest Salad and Dirty Spanish rice

\$15.95

Add Chips & Salsa for an additional \$ 3.95 per person

Fresh Green Salad Luncheon

Includes Choice of Salad, Artisan Rolls & Butter & Cookie & Brownie Tray

\$16.95 per person

Tossed Green Salad-Spring Mix w/ Cherry Tomatoes, Cucumbers and Carrots with a Balsamic

Vinaigrette Dressing

Classic Caesar Salad-Crisp Romaine Lettuce w/ Homemade Croutons

Spring Mix Salad -w/ Gorgonzola Cheese, Walnuts & Cranberries w/ Balsamic

Vinaigrette Dressing

Roasted Beet Salad- Arugula with Roasted Beets, Blue Cheese, Melted Fennel with a Balsamic

Vinaigrette dressing

Greek Salad-Baby romaine, cherry tomatoes, cucumbers, red peppers, Kalamata olives, feta,

oregano herbed vinaigrette

Harvest Salad-Spring Mix, Candied Pecans, Dried Cranberries & Goat Cheese tossed with

Balsamic Vinaigrette

Chopped Salad-Romaine, avocado, red onion, apple smoked bacon, Maytag blue cheese, tomatoes,

blue cheese dressing

Southwest Salad-Romaine, black beans, cheddar cheese, tortillas stripes, cherry tomatoes, chipotle

ranch dressing

Salad Entrée Toppers

Grilled marinated chicken breast \$5.00 pp

Sautéed shrimp \$7.00 pp

Jumbo lump crabmeat \$9.00 pp

Stir Fry Luncheon

Asian Pasta Salad

Served with Snow Peas, Scallions, Napa Cabbage and Sesame Dressing

Seared Asian Vegetables

Shitake Mushrooms, Bok Choy, Broccoli, Eggplant, Snow Peas and Red Peppers

Chicken Teriyaki

Sautéed Pineapple and Green Onions, Served w/ White or Brown Rice

Vegetable Spring Rolls

Served with, Soy, Duck & Sweet Thai Chili Sauces

Sweet Thai Roast Shrimp add \$7.00 extra

Marinated & Roasted in a Sweet Thai Chili Sauce, Served w/ White or Brown Rice

\$15.95 pp

Taste of the Italian Market

Choice of 2 Sandwiches with Orders over 40 people

South Philly Cheese Steak OR Chicken Cheese Steak with Sautéed Onions & Mushroom

Italian Style Pulled Pork w/ Broccoli Rabe and Provolone Cheese

Meatball Parmesan w/ Mamma T's Homemade Meatballs

Chicken Cutlet w/ Broccoli Rabe, Roasted Peppers & Provolone Cheese

Sausage w/ Peppers & Onions

Choice of any green salad OR Choice of any pasta Salad

Cookies & Brownies

Soft Pretzels w/ Spicy Mustard

\$16.95 per person

Italian Feast Luncheon

\$21.95 pp

Buffalo Mozzarella

Fresh Buffalo Mozzarella, New Jersey Tomatoes and Garden Basil

Classic Caesar Salad-

Crisp Romaine Lettuce w/ Homemade Croutons

Pasta Italia

Penne Pasta with Sautéed Mushrooms & Spinach in La Rosa Sauce

Chicken Piccata, Chicken Marsala or Chicken Parmesan

Entrees served with your choice of vegetable, rolls and butter

Mini Italian Pastries

Cannoli's, Eclairs, Cream Puffs and Assorted Homemade Italian Cookies

Thanksgiving Luncheon

\$21.95 pp

Autumn Salad

Mixed Greens, Apples, Roasted Walnuts and Blue Cheese

Fresh Free-Range Turkey Breast

Side Dishes

Bread Stuffing

Mashed Potatoes and Gravy

Green Bean Almandine

Dinner Rolls and Corn Bread Muffins

Dessert

Choice of

Homemade Apple, Pumpkin or Pecan Pies

ORDERING INFORMATION AND POLICY

PLACING AN ORDER:

Please contact Andrew Tamaccio at (610)564-6347 or at Andrew@brotherscateringcompany.com. All of our food is made to order and requires a minimum of 24 hours notice for Express luncheons and specialized luncheon selections.

CANCELLATIONS/CHANGES:

You may cancel your order up to 24 hours prior to delivery at no charge. Because our catering is custom-prepared, cancellation within 24 hours of an event will incur a charge of 50%.

DISPOSABLES & EQUIPMENT:

Disposable plates, cups, napkins, utensils and serving pieces are provided upon request at no extra charge. Disposable chafing dishes are available for hot food items for an additional fee. Flatware, china, and linens can be ordered for an additional charge.