



950 Cassatt Road, Berwyn, PA 19312

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www.brotherscateringcompany.com

Holiday Menu 2020

Place orders by 12/18 for Delivery- Delivered to your door OR
\$15 delivery fee to deliver 12/23 OR 12/24! Orders may also be picked up
at our kitchen in Berwyn 12/23 or 12/24

Homemade Soups

Roasted Butternut Squash Soup \$15.99 per quart

Wild Mushroom Bisque \$15.99 per quart

Feeds 4 people per quart

Charcuterie Board

Imported Italian Meats, Exceptional Cheeses, Champagne mix of Olives,
Grilled Vegetables, Roasted Red Peppers, Pepper Shooters & Homemade
Garlic Toasts Crostini

Small feeds 4-6 people \$69.99

Medium feeds 8-10 people \$109.99

Shrimp Cocktail Tray

Served with Homemade Cocktail Sauce

Small feeds 4-6 people \$69.99

Medium feeds 8-10 people \$ 109.99

Holiday Dinner Entrée Menu 2020

Dinners served with choice of three (3) sides. Additional available upon request.

Chicken Entrées

Chicken Marsala Pan-Seared Chicken Breast with Sautéed Mushrooms in a Homemade Marsala Wine Sauce

Small feeds 4-6 people \$ 150

Medium feeds 8-10 people \$ 250

Meat Entrées

Roasted Filet Mignon seasoned with Roasted Garlic and Fresh Rosemary, served with a Creamy Horseradish Sauce & Red Wine Demi Glaze Reduction

Small feeds 4-6 people \$ 299

Medium feeds 8-10 people \$ 399

Braised Short Ribs w/ a Red Wine Demi Glaze Reduction

Small feeds 4-6 people \$ 225

Medium feeds 8-10 people \$ 295

The Feast of the 7 Fishes

Chilean Sea Bass topped with Roasted Tomatoes and Sautéed Spinach in an Apple Cider broth

Seared Salmon- topped with an Artichoke Salsa with a white wine lemon sauce

Classic Crab Cakes- Lump Crab Cakes served with Homemade Cocktail Sauce

Homemade Linguini & Clams with a white wine lemon butter sauce

Fried or Baked Fluke with a white wine lemon butter sauce

Grilled Octopus with a Lemon Caper Sauce

Sauteed Shrimp with a Roasted Tomato Lemon Sauce

\$69.99 per person without side dishes

\$79.99 per person with 3 side dishes

Substitutions available upon request.

Side Dishes

Traditional Herbed Stuffing

Roasted Sweet Potatoes

Creamy Mashed Potatoes

Creamed Spinach

Roasted Butternut Squash with Honey and Sage

Roasted Brussels Sprouts

Roasted Green Beans

Traditional Green Bean Casserole

Wild Mushroom Risotto

Saffron Risotto

Homemade Linguini