

# Brimont Catering Corporation

## Catering Menu

7 West Main Street - Webster, NY 14580 | (585) 872-3170  
Catering & Take Out | Monday - Saturday 10:30am - 7:30pm



### Hor D'oeuvres

- Poached Pear, Gorgonzola Cheese and Bacon in a Puff Pastry
- Roast Beef Crostini with a Dijon Cream Sauce
- Smoked Salmon with Chive Creme Fraiche
- Zucchini and Crab Crostini
- Tuna Tartare on Diakon Disks
- Fresh Plum Tomato, Basil and Balsamic Crostini
- Jerk Chicken Tortilla Cups
- Stuffed Wontons with Apricot Sauce
- Chevre Tarts with Tomato, Parmesan Cheese and Pesto
- Beef Tenderloin Skewer with Chipitole Dipping Sauce
- Wild Mushroom Risotto Bombs with Chopped Chive and Truffle Oil
- Shrimp Trout Canapés
- Duck Galantine Canapé with Cranberry Chutney

### Soups

- Lobster Bisque
- Cream of Mushroom
- White Bean and Rosemary
- Clam Chowder
- Truffled Potato and Leek
- Roast Garlic Bisque
- Roast Eggplant and Pepper
- Gazpacho
- Black Bean and Cilantro
- Carrot Ginger Soup
- Ham and Lentil
- Chicken Velvet
- Mexican Corn Chowder
- Butternut Squash
- Cheddar Ale
- Chicken Noodle
- Cream of Broccoli
- Beef and Vegetable

### Salads

- *Greek Pasta Salad*: Penne Kalamata Olive, Tomato, Feta, Cucumber, Artichoke Hearts, Peppers, Fresh Dill
- *Seasonal Greens Salad*: Iceberg, Romaine, Mesclun, Tomato, Cucumber, Onion
- *Caesar Salad*: Herb Croutons, Romaine, Crisp Bacon
- *Squid and Arugula Salad*: Squid, Arugula, Sweet Peppers, Garlic, Onion, Mint, Sesame
- *Celeriac and Escarole Salad with Apple*: Onion, Dijon Mustard and Bacon
- *Smoked Trout and Radicchio Salad*: Onion Coconut, Croutons, Walnut, Grapefruit, Garlic
- *Thai Noodle Salad*: Pasta, Honey, Peppers, Nuts, Sesame, Cilantro, Soy
- *Farfalle Pasta with Roasted Red Peppers and Leeks*: Basil, Parmesan, Asiago, Roasted Garlic and Dijon Vinaigrette
- *Tortellini Pasta Salad with Artichokes and Goat Cheese*: Spinach, Onion, Rosemary, Peppers, Shallot Vinaigrette
- *Lemon Herb Carrot Salad*: Tarragon, Parsley, Chive, Mustard
- *Gingered Fruit Salad*: Grapes, Pineapple, Honeydew, Cantaloupe, Berries

### ***Dips, Antipasto and Crudités***

- Vegetable Crudités Platter
- Clam Dip with Flatbread Crackers
- Hummus with Pita Bread Quarters
- Guacamole with Purple and White Corn Tortilla Chips
- Grilled Vegetable Antipasto with Roasted Garlic Oil and Basil
- Roasted Eggplant Dip with Country Style Bread
- Fresh Mozzarella and Vine Ripened Tomato with Fresh Basil, Garlic Oil and Cracked Black Pepper
- Cheese Varietal Tray (choice of type and brand)
- Spinach and Artichoke Dip with French Bread Crostini
- Grilled Asparagus with Toasted Almonds, Roasted Red Peppers with Lemon and Tarragon Aioli
- Fresh Fruit Tray (choice of fruits)
- Smoked Salmon Side with Fresh Chive and Caper Aioli

### ***Buffet Potatoes, Grains and Legumes***

- Rosemary Roasted Red Potatoes
- Wild Rice Pilaf
- White Rice Pilaf
- Herb Risotto
- Basmati Rice
- Jasmine Rice
- Israeli Couscous
- Black Beans with Tomato and Cilantro
- White Beans with Fresh Rosemary
- Potato Chive Cakes
- Roasted Red Pepper and Parmesan Risotto Cakes
- Portabella Mushroom Risotto Cakes

### ***Buffet Dinners***

- Carved Pork Loin
- Carved Leg of Lamb
- Carved Prime Rib Au Jus
- Chicken French
- Grilled Atlantic Salmon with Mango Salsa
- Teriyaki Marinated Pork Loin Chops
- NY Strip Steak with a Burgundy Demi Glace
- Grilled Chicken Breast with Lemon Thyme Jus
- Shrimp and Scallop Scampi
- Cornish Hen with a Fennel Tomato Sauce
- Seafood Provencal
- Grilled Beef Tenderloin with Porcini Mushroom Demi Glace
- Pan Seared Chicken Breast with Sun-dried Tomato and Basil Cream Sauce
- Grilled Swordfish with Tomato and Black Bean Lemon Salsa
- Sauteed Sliced Duck Breast with Carmelized Shallot Sauce
- Chicken Cacciatore
- Pork Tenderloin with Cranberry Chutney
- Medallions of Veal with Herb Marsala Sauce
- Penne Vodka with Grilled Chicken Breast and Concasse Tomato
- Wild Mushroom Penne Pasta with Herb Cream Sauce and Gruyere Cheese
- Grilled Vegetables with Pasta in a Wine Herb Sauce
- Grilled Chicken, Roasted Vegetables and Bow Tie Pasta in Herb Wine Parmesan Sauce

### **Plated Dinners**

- Beef Tenderloin with Burgundy Demi Glace
- Grilled Salmon with Mango Salsa
- Chicken French
- NY Strip Steak
- Osso Buco
- Grilled Chicken Breast with Lemon Thyme Jus
- Fresh Swordfish with a Shallot Fresh Dill Sauce
- Shrimp Scampi
- Veal Chops with Herb Marsala Sauce
- Seasoned Skirt Steak with Orange Beef Glaze
- Chicken Breast with Wild Mushrooms in a Sherry Herb Sauce
- Scampi Grilled Fresh Maine Half Lobster

### **Prepared Food Items**

- Herb Roasted Cornish Hens with Wild Rice Pilaf
- Beef Tenderloin, Trimmed and Cleaned, Marinated in Orange Teriyaki with Roasted Red Potatoes
- Baked Salmon with Fresh Lemon, White Wine Herb Sauce and White Rice
- Cornmeal Crusted Catfish with Cajun Seasoned Rice and Brown Butter
- Grilled Chicken Breast with Lemon Thyme Jus and Herb Rice
- Pork Chops, choice of Teriyaki or Dijon Cream, with Basmati Rice
- Grilled Salmon with Mango Salsa with choice of Rice or Potato
- Stuffed Chicken Breast, Corn, Roasted Red Pepper and Artichoke Hearts with choice of Rice or Potato
- Shrimp and Scallop Scampi with Rice
- Beef Wellington with Parsley Potato
- Veal Osso Buco with White Rice
- Veal Chops with Wild Mushroom Sauce with choice of Rice or Potato
- Prime Rib, Dressed, full or half size
- Pork Loin, Cleaned and Cut
- Leg of Lamb with an Herb Rub
- Whole Chicken Trussed and Seasoned
- Pork Tenderloin, Cleaned
- Beef Tenderloin, Cleaned and Cut

### **Desserts**

- Sacher Torte
- Carrot Cake with Cream Cheese Frosting
- NY Cheesecake
- Flourless Chocolate Cake
- Chocolate Peanut Butter Torte
- Lemon Pound Cake
- Crème Brule
- Raspberry Mousse Cake
- Drunken Cherry Chocolate Custard Tart

*\*All menu items can be modified.\**

*Requests for items not on menu are always welcome.*

*24 hour notice needed for prepared food items.*

*Due to fluctuating costs of ingredients used in our cuisine,  
all pricing is done on an order to order basis.*