

The Café menu



STARTERS	BROOKWOOD CLASSICS	
SPINACH ARTICHOKE DIP Creamy spinach and artichokes with savory cheeses, baked and served with warm, crispy chips for dipping <i>\$12</i>	CHICKEN & WAFFLES Crispy, golden fried chicken served atop a warm, fluffy waffle, finished with a drizzle of rich maple syrup <i>\$15</i>	
CHEESE RAVIOLI Cheese-filled, lightly fried ravioli with homemade marinara sauce <i>\$10</i>	PESTO FRITTATA Egg with spinach, mushrooms, and mozzarella topped with a white wine pesto sauce <i>\$14</i>	
SALADS & SOUPS	LEMON CHICKEN Lightly breaded chicken breast, lemon butter sauce, sautéed vegetables, with roasted garlic mashed potatoes <i>\$18</i>	
BROOKWOOD'S SIGNATURE MESIBOV SALAD A tender mix of field greens topped with Red Delicious apples, crumbled bleu cheese, and homemade candied pecans: served with Brookwood's Mesibov Dressing <i>\$18</i> <i>TAKE HOME A BOTTLE FOR \$6.95</i>	CHICKEN CREPES Chicken and mushroom crepes, toasted almonds, creamy Mornay sauce, broccoli, roasted asparagus, and sautéed sweet peppers <i>\$22</i>	
STRAWBERRY FIELDS SALAD A tender mix of field greens topped with fresh strawberries, red onion, and crumbled feta cheese: served with Brookwood's Honey Lime Dressing <i>\$18</i>	SIMPLE GRILLED CHICKEN Herb grilled chicken breast with rice pilaf, sautéed green beans sprinkled with Texas goat cheese <i>\$17</i>	
VIVIAN'S SALAD A tender mix of field greens topped with bacon, avocado, and chopped turkey meat: served with your choice of dressing <i>\$18</i>	CRISP EGGPLANT served with spinach and ricotta cannelloni, marinara, pesto, and spiced tomato jam <i>\$18</i>	
BEET & MANDARIN SALAD Mixed field greens with beets, red onion, mandarin oranges, topped with almonds: served with Brookwood's Honey Lime Dressing <i>\$17</i>	SPAGHETTI & MEATBALLS with your choice of marinara or meat sauce <i>\$17</i>	
WATERMELON FETA SALAD Fresh watermelon and cucumbers tossed with a light vinaigrette and a zesty dusting of Tajín <i>\$17</i>	GRILLED SALMON with roasted asparagus sautéed with basil tomatoes and roasted tarragon potatoes <i>\$24</i>	
ADD CHICKEN Herb grilled or Crusted <i>\$4</i>	SHRIMP 'N GRITS Sautéed gulf shrimp, grilled andouille sausage, jalapeño cheddar grits, sautéed grape tomatoes, and basil butter sauce <i>\$22</i>	
ADD SHRIMP Herb grilled <i>\$6</i>	CRAB CAKES with chipotle sauce, roasted asparagus, and roasted potatoes with hollandaise sauce <i>\$24</i>	
SOUP OF THE DAY Ask your server Chef's Selection <i>\$5</i>	FRIED SHRIMP PLATTER with Sweet Chili Sauce served with crispy fries <i>\$22</i>	
SIDE SALAD Choose between Brookwood's Mesibov side salad, dinner side salad, Wedge, or Caesar <i>\$7</i>	FISH & CHIPS Two pieces of fried codfish with homemade garlic fries <i>\$22</i>	
SOUP & SALAD Soup of the day and side salad <i>\$12</i>	FILET MIGNON with demi-glaze sauce, garlic mashed potatoes, and grilled asparagus <i>\$28</i>	
LUNCH TRIO Soup of the day, side salad, and a scoop of chicken salad <i>\$14</i>	HANDHELDS	
<i>DRESSINGS:</i> Brookwood's Mesibov, Brookwood's Balsamic Vinaigrette, Brookwood's Honey Lime Dressing, Brookwood's Roasted Garlic Dressing, Caesar, Bleu Cheese, Honey Mustard Ranch, or Cilantro Ranch	BROOKWOOD CHEESEBURGER Seasoned beef patty, cheddar or bleu cheese, crispy fried onions, leaf lettuce, tomato, and pickles on a Sheila Partin sweet sourdough bun <i>\$17</i>	
KID'S MENU	BROOKWOOD'S CLASSIC CHICKEN SALAD Poached chicken breast mixed with mayo, celery, greens, celery salt, with choice of a buttery croissant, house-made white, or wheat bread <i>\$16</i>	
CHICKEN ALFREDO Fettuccine with or without herb grilled chicken and creamy Alfredo sauce <i>\$7</i>	SMOKED TURKEY AVOCADO CLUB Smoked turkey, bacon, herb cream cheese, lemon aioli, avocado, and tender greens on toasted Sheila Partin jalapeño cheddar bread <i>\$18</i>	
CHICKEN STRIPS Two crispy chicken strips served with French fries <i>\$6</i>	TEXAS GOLD SANDWICH Herb grilled chicken and melted brie with house-made candied jalapeños on toasted ciabatta <i>\$16</i>	
BURGER SLIDERS All-beef mini burgers served on soft, toasted buns. Plain or topped with cheese <i>ONE SLIDER \$7</i> <i>TWO SLIDERS \$10</i>	PRIME RIB SANDWICH Tender prime rib, grilled onions, Swiss cheese on ciabatta served with au jus for dipping and homemade garlic fries <i>\$18</i>	
SIDES	SUBSTITUTE A SIDE <i>CHOOSE ONE:</i> Brookwood's Mesibov side salad, dinner side salad, a cup of soup, or from our <i>SIDES</i> list <i>\$5</i>	
FRENCH GREEN BEANS, GARLIC FRENCH FRIES, ROASTED ASPARAGUS, ROASTED GARLIC MASHED POTATOES, SAUTÉED SPINACH, SEASONAL VEGETABLES, STEAMED BROCCOLI, & SWEET POTATO FRIES	BEVERAGES	DESSERT
VEGGIE PLATE - CHOOSE THREE <i>\$12</i>	ICED TEA & HOT TEA Regular or Tropical <i>\$4</i>	DESSERT CART <i>\$10</i>
	BROOKWOOD'S APPLE MINT TEA Fresh mint, lime juice, and sugar, garnished with mint and Red Delicious apple <i>\$4</i>	GELATO SUNDAE <i>\$12</i>
	COFFEE Regular or Decaf <i>\$4</i>	GELATO CUP <i>\$5</i>
	FOUNTAIN DRINKS <i>\$3</i>	
	VARIETY OF BEER — GLASS <i>\$7</i>	
	VARIETY OF WINE — GLASS <i>\$10</i>	



TO GO

THE BROOKWOOD COMMUNITY™

The Café menu



THE BROOKWOOD CAFÉ

1502 FM 1489
BROOKSHIRE, TX 77423

RESERVATIONS AT
OPEN TABLE



TO GO ORDERS
281-375-2400



CHANGING THE WAY THE WORLD THINKS
ABOUT ADULTS WITH DISABILITIES

TO GO BOX LUNCHES

PICKUP 11:00^{AM}-2:00^{PM}
MONDAY-SATURDAY

HALF SANDWICH WITH CHIPS (VARIETY) \$12
WHOLE SANDWICH WITH CHIPS (VARIETY) \$16

CHOOSE YOUR SANDWICH

BROOKWOOD'S CLASSIC CHICKEN SALAD

Poached chicken breast mixed with mayo, celery, greens, celery salt, with choice of a buttery croissant, house-made white, or wheat bread

SMOKED TURKEY AVOCADO CLUB Smoked turkey, bacon, herb cream cheese, lemon aioli, avocado, and greens on toasted Sheila Partin jalapeño cheddar bread

TEXAS GOLD SANDWICH Herb grilled chicken and melted brie with house-made candied jalapeños on toasted ciabatta

VEGGIE WRAP Spinach, fresh lettuce, cucumbers, artichokes, olives, and feta cheese wrapped in a soft tortilla

DRINKS & ADD-ONS

CANNED DRINK \$3
DESSERT SLICE \$10
HALF DOZEN ROLLS \$5
with brookwood's citrus butter
GALLON OF ICE TEA \$12
GALLON OF BROOKWOOD'S APPLE MINT TEA \$15

CATERING & PRIVATE DINING

PLEASE CONTACT OUR *CATERING TEAM*
FOR MORE INFORMATION ON PRICING AND
CREATING A CUSTOM MENU.

CALL *CATERING* AT 281-375-2181
OR EMAIL
CATERING@BROOKWOODCOMMUNITY.ORG

FROZEN CASSEROLES

CASSEROLES SERVE 4-6

HEATING INSTRUCTIONS INCLUDED

BEEF & SPINACH LASAGNA CASSEROLE

Seasoned beef with ricotta and mozzarella cheeses, spinach, tomatoes, basil, and pasta sheets \$35

FIESTA CHICKEN ENCHILADA CASSEROLE

Layered corn tortillas with roasted chicken, blended cheeses, Latin-style red sauce, sweet corn and peppers, black beans, and queso fresco \$35

KING RANCH CHICKEN Roasted chicken, sweet corn, black beans, queso fresco, Latin-style red sauce, and cheese between layers of corn tortillas. \$35

FROZEN SOUPS

HEATING INSTRUCTIONS INCLUDED

TOMATO BASIL \$15
ROASTED CORN POBLANO \$15
CHICKEN TORTELLINI \$15



STARTERS

SPINACH ARTICHOKE DIP Creamy spinach and artichokes with savory cheeses, baked and served with warm, crispy chips for dipping \$12

CHEESE RAVIOLI Cheese-filled, lightly fried ravioli with homemade marinara sauce \$10

SALADS & SOUPS

BROOKWOOD'S SIGNATURE MESIBOV SALAD
A tender mix of field greens topped with Red Delicious apples, crumbled bleu cheese, and homemade candied pecans: Brookwood's Mesibov Dressing \$18

STRAWBERRY FIELDS SALAD A tender mix of field greens topped with fresh strawberries, red onion, and crumbled feta cheese: Honey Lime Dressing \$18

VIVIAN'S SALAD A tender mix of field greens topped with bacon, avocado, and chopped turkey meat: served with your choice of dressing \$18

BEET & MANDARIN SALAD Mixed field greens with beets, red onion, mandarin oranges, topped with almonds: Honey Lime Dressing \$17

WATERMELON FETA SALAD Fresh watermelon and cucumbers tossed with a light vinaigrette and a zesty dusting of Tajín \$17

ADD CHICKEN Herb grilled or Crusted \$4

ADD SHRIMP Herb grilled \$6

SOUP OF THE DAY Ask your server Chef's Selection \$5

SIDE SALAD Choose between Brookwood's Mesibov side salad, dinner side salad, Wedge, or Caesar \$7

SOUP & SALAD Soup of the day and side salad \$12

LUNCH TRIO Soup of the day, side salad, and a scoop of chicken salad \$14

DRESSINGS: Brookwood's Mesibov, Brookwood's Balsamic Vinaigrette, Brookwood's Honey Lime Dressing, Brookwood's Roasted Garlic Dressing, Caesar, Bleu Cheese, Honey Mustard Ranch, or Cilantro Ranch

DESSERT

DESSERT CART \$10

BROOKWOOD CLASSICS

CHICKEN & WAFFLES Crispy, golden fried chicken served atop a warm, fluffy waffle, finished with a drizzle of rich maple syrup \$15

PESTO FRITTATA Egg with spinach, mushrooms, and mozzarella topped with a white wine pesto sauce \$14

LEMON CHICKEN Lightly breaded chicken breast, lemon butter sauce, sautéed vegetables, with roasted garlic mashed potatoes \$18

CHICKEN CREPES Chicken and mushroom crepes, toasted almonds, creamy Mornay sauce, broccoli, roasted asparagus, and sautéed sweet peppers \$22

SIMPLE GRILLED CHICKEN Herb grilled chicken breast with rice pilaf, sautéed green beans sprinkled with Texas goat cheese \$17

CRISP EGGPLANT served with spinach and ricotta cannelloni, marinara, pesto, and spiced tomato jam \$18

SPAGHETTI & MEATBALLS with your choice of marinara or meat sauce \$17

GRILLED SALMON with roasted asparagus sautéed with basil tomatoes and roasted tarragon potatoes \$24

SHRIMP 'N GRITS Sautéed gulf shrimp, grilled andouille sausage, jalapeño cheddar grits, sautéed grape tomatoes, and basil butter sauce \$22

CRAB CAKES with chipotle sauce, roasted asparagus, and roasted potatoes with hollandaise sauce \$24

FRIED SHRIMP PLATTER with Sweet Chili Sauce served with crispy fries \$22

FISH & CHIPS Two pieces of fried codfish with homemade garlic fries \$22

FILET MIGNON with demi-glaze sauce, garlic mashed potatoes, and grilled asparagus \$28

SIDES \$4

FRENCH GREEN BEANS, GARLIC FRENCH FRIES, ROASTED ASPARAGUS, ROASTED GARLIC MASHED POTATOES, SAUTÉED SPINACH, SEASONAL VEGETABLES, STEAMED BROCCOLI, & SWEET POTATO FRIES

VEGGIE PLATE - CHOOSE THREE \$12

HANDHELDS

BROOKWOOD CHEESEBURGER Seasoned beef patty, cheddar or bleu cheese, crispy fried onions, leaf lettuce, tomato, and pickles on a Sheila Partin sweet sourdough bun \$17

BROOKWOOD'S CLASSIC CHICKEN SALAD
Poached chicken breast mixed with mayo, celery, greens, celery salt, with choice of a buttery croissant, house-made white, or wheat bread \$16

SMOKED TURKEY AVOCADO CLUB Smoked turkey, bacon, herb cream cheese, lemon aioli, avocado, and greens on toasted Sheila Partin jalapeño cheddar bread \$18

TEXAS GOLD SANDWICH Herb grilled chicken and melted brie with house-made candied jalapeños on toasted ciabatta \$16

PRIME RIB SANDWICH Tender prime rib, grilled onions, Swiss cheese on ciabatta served with au jus for dipping and homemade garlic fries \$18

SUBSTITUTE A SIDE CHOOSE ONE: Brookwood's Mesibov side salad, dinner side salad, a cup of soup, or from our *SIDES* list \$5

KID'S MENU

CHICKEN ALFREDO Fettuccine with or without herb grilled chicken and creamy Alfredo sauce \$7

CHICKEN STRIPS Two crispy chicken strips served with French fries \$6

BURGER SLIDERS All-beef mini burgers served on soft, toasted buns. Plain or topped with cheese
ONE SLIDER \$7
TWO SLIDERS \$10

BEVERAGES

ICED TEA & HOT TEA Regular or Tropical \$4

BROOKWOOD'S APPLE MINT TEA \$4
Fresh mint, lime juice, and sugar, garnished with mint and Red Delicious apple

COFFEE Regular or Decaf \$4

FOUNTAIN DRINKS \$3

VARIETY OF BEER — GLASS \$7

VARIETY OF WINE — GLASS \$10

The Café CATERING menu

PICKUP OR DELIVERY



THE BROOKWOOD CAFÉ

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BROOKSHIRE, TX 77423

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CAFÉ EVENT SPACE

**HOST YOUR NEXT EVENT WITH A PURPOSE AT
*THE BROOKWOOD CAFÉ***

BOARD ROOM

Up To 30 Guests • \$250 For 4 Hours

FIRE SIDE DINING ROOM

Up To 75 Guests • \$500-4 Hours

GARDEN SIDE DINING ROOM

Up To 150 Guests • \$750 For 4 Hours

BROOKWOOD CAFÉ

Up To 225 Guests • \$1250 For 4 Hours

ALL PRIVATE DINING INCLUDES:

- Table/Chairs Provided
- Podium/Microphone
- TV Screen/Wireless Projector
- Display Easel
- White Board Easel
- Sound System
- Wet/Dry Bar for Snacks/Drinks
- Texas/US Flags



CORPORATE EVENT SPACE

WORSHIP CENTER

Up to 300 Guests • Full A/V Capabilities



STREIT BUILDING

HAMILL CONFERENCE ROOM Up to 100 Guests
MANNING CONFERENCE ROOM Up to 50 Guests

ALL CORPORATE EVENT SPACES INCLUDE:

- Table/Chairs Provided
- Podium/Microphone
- TV Screen/Wireless Projector
- Display Easel
- White Board Easel
- Sound System
- Wet/Dry Bar for Snacks/Drinks
- Texas/US Flags



RESERVATIONS AT

OPEN TABLE

TO GO ORDERS

281-375-2400



HORS D'OEUVRES

SUN-DRIED TOMATO & TEXAS GOAT CHEESE TART *\$38 PER DOZEN*

In crisp phyllo with pesto

MEDITERRANEAN BRUSCHETTA *\$36 PER DOZEN*

Diced tomato, green onion, Greek olives, extra virgin olive oil, fresh garlic, and basil on crostini or in crisp phyllo

CORN & POTATO PANCAKE *\$36 PER DOZEN*

Sweet corn, Yukon gold potatoes, toasted breadcrumbs, garnished with sour cream and chives

ASIAN CHICKEN TENDERS *\$30 PER DOZEN*

Sesame crusted chicken breast, chili garlic sauce, and cilantro

CHICKEN DIABLO SKEWERS *\$36 PER DOZEN*

Chicken breast stuffed with fresh jalapeño, wrapped in bacon, with sweet pepper garlic glaze, and cilantro

CHILLED HERB-GRILLED SHRIMP *\$36 PER DOZEN*

Gulf shrimp marinated in basil, parsley, chives, and dill, grilled, chilled, with spicy tomato horseradish sauce

SALAD ENTRÉES

SIGNATURE MESIBOV SALAD *FOR 10 - \$75*

A tender mix of field greens topped with Red Delicious apples, crumbled bleu cheese, and homemade candied pecans: served with Brookwood's Mesibov Dressing

STRAWBERRY FIELDS SALAD *FOR 10 - \$75*

A tender mix of field greens topped with fresh strawberries, red onion, and crumbled feta cheese: served with Brookwood's Honey Lime Dressing

ADD CHICKEN Herb grilled or Crusted *\$40*

ADD SHRIMP Herb grilled *\$60*



ENTRÉES

LEMON CHICKEN *FOR 10 - \$160*

Lightly breaded chicken breast, lemon butter sauce, sautéed vegetables, with roasted garlic mashed potatoes



CHICKEN CREPES *FOR 10 - \$180*

Chicken and mushroom crepes, toasted almonds, creamy Mornay sauce, broccoli, roasted asparagus, and sautéed sweet peppers



CHICKEN KABOBS *FOR 10 - \$160*

Lightly seasoned and grilled chicken breast, pineapple pico, sweet chili garlic sauce, with broccoli and rice pilaf

BEEF KABOBS *FOR 10 - \$250*

Lightly seasoned and grilled tenderloin, sweet peppers, and button mushrooms, with broccoli and rice pilaf

TRAYS

DOMESTIC CHEESE & FRUIT TRAY *FOR 20 - \$60*

Cheddar, Swiss, Pepper Jack, and seasonal fresh fruit *FOR 40 - \$120*



VEGETABLE TRAY *FOR 20 - \$50*

Carrots, celery, grape tomatoes, cauliflower, bell peppers, cucumbers, yellow squash, and zucchini, with seasonal dip *FOR 40 - \$100*

FINGER SANDWICHES *FOR 20 - \$100*

Two per person - Cucumber dill, classic chicken salad, ham and cheddar, turkey and Swiss *FOR 40 - \$200*

