

# The Café CATERING menu

**PICKUP OR DELIVERY**



## THE BROOKWOOD CAFÉ

1502 FM 1489  
BROOKSHIRE, TX 77423

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](mailto:CATERING@BROOKWOODCOMMUNITY.ORG)

## 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
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#### 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*

