

*exclusive*CHEFS

A Full Service Catering Company with Over 20 Years of Quality Service

A DIVISION OF BRUTOLE RESTAURANT



BRUTOLE
RESTAURANT

65 Newbury Street, Danvers, MA 01923

Phone 978.296.2727 | Fax 978.336.3615

www.exclusivechefs.com

Welcome to
Exclusive Chefs Corporate Catering
Now a Division of
BRUTOLE RESTAURANT

Whether you are in need of a last minute lunch for five, a hot dinner for fifty, or hors d'oeuvres for five hundred, we can accommodate all of your needs.

Brutole provides generous portions of fresh, innovative fare at reasonable prices, presented tastefully, and delivered on time.

This menu represents a sampling of our foods. Other items are available, and whenever possible we will be happy to create customized menus tailored to your event and tastes.

Brutole also offers a wide variety of daily hot specials. For this week's hot specials, call us at 978-296-2727.

Hours of Operation

We deliver breakfast, lunch and dinner.

Monday-Friday 7:00 am to 7:00 pm.

Other times and weekend deliveries may be possible with advance notice.

Notice

24 hours notice is appreciated for cold food orders. However, we will always accommodate same day orders the best of our abilities. 24-48 hours notice is required for hot food orders.

How to Order

BY PHONE: Call us at 978-296-2727 and speak to a catering representative

BY FAX: Fax us your order at 978-336-6513 or 978-336-2400.

Please call to confirm your transmission.

(Fax order forms are available upon request.)

Delivery

There is no delivery fee for orders within our delivery area. We will be happy to arrange for all other deliveries through our courier service for a nominal fee.

Presentation and Set-Up

Each order is presented with black plastic ware and includes paper products and serving utensils. Upgraded paper products and designer tablecloths are available at additional cost. At your request, we will gladly set up your order.

Payment Terms

Corporate charge accounts are welcome. Custom invoicing is available and may be organized by cost centers or purchase order numbers. Payment terms are net 30 days. *Brutole also accepts cash, corporate checks, Visa, MasterCard, American Express, Diners Club and Discover.*

Pricing and Taxes

Unless otherwise notice, prices are on a per person basis. All costs are subject to applicable Massachusetts sales tax.

Deposits

For events over \$500, a 50% deposit may be requested for confirmation.

Cancellations & Changes

We will always accommodate head count and menu changes to the best of our abilities. We will accept cancellations up until the time your food has been prepared. On rare occasion, the client may be held responsible for unrecoverable costs.

Full Service Events

In addition to providing corporate breakfast, lunch, dinner, and hors d'oeuvre catering, Brutole proudly offers full service catering. Whether you are planning a wedding reception, birthday party, anniversary celebration, or private event, we can arrange for service staff, liquor service, floral arrangements, china, and linens.

Ask your catering representative for more information.

Combination Breakfasts

(5-person minimum)

An Assortment of Freshly Baked Bagels, Muffins, Coffee Cakes, and pastries with Whipped Cream Cheese, Jams and Butter

Assorted Breakfast Juices

Dark Roast Coffee

Fresh Seasonal Fruit with Berries.....\$10.00

Add Breakfast Frittata

(10-person minimum)

A Hot Egg and Cheese Deep Dish Soufflé

Your Choice of Mixed Vegetables, Broccoli, Ham, or Bacon.....\$4.00

Add Bacon or Sausage and Homefries

(10-person minimum).....\$3.50

French Toast

(10-person minimum)

Served with Sliced Strawberries, Bananas, and Maple Syrup.....\$3.50

Smoked Salmon Platter

(5-person minimum)

Thin Slices of Smoked Salmon served with Assorted Bagels, Whipped Cream Cheese, Sliced Cucumber, Tomato, and Bermuda Onion
.....\$8.95

Add Coffee, Juice, and Sliced Fruit.....\$5.95

A La Carte Breakfast

(10-person minimum)

Jumbo Muffins.....\$2.95
Lemon Poppy Seed, Blueberry, Chocolate Chip, and Apple Cinnamon

Pastries.....\$3.50
Fresh Baked French Horns, Lemon-Raspberry Figure Eights, Danishes, Pecan Rolls, and Croissants

Turnovers.....\$3.50
Apple or Raspberry

Bagels.....\$2.50
Sesame, Poppy, Plain, Marble, Cinnamon Raisin, Served with Whipped Cream Cheese, Jams, Butter
(Flavored Cream Cheeses Available)

Sliced Fruit.....\$4.95
A Brutole Special...Hand Sliced Pineapple, Cantaloupe, Watermelon, and Honeydew, Topped with Fresh Seasonal Berries *(Available as Fruit Salad)*

Yogurt.....\$1.50
Blueberry, Strawberry, Vanilla

Cereal *(served with milk)*.....\$1.95
Granola, Raisin Bran, Wheaties

Whole Fruit.....\$0.95
Apple, Orange, Banana

Scones.....\$3.50
Blueberry, Cranberry, Almond, and Cinnamon Chip

Desserts

Jumbo Cookies.....\$1.50
Chocolate Chip, Oatmeal Raisin, M&M

Brownies and Bars.....\$2.00
Chocolate Decadent, Blondie Bars, Coconut Macaroon, and Fudge Frosted

Biscotti priced by the pound *(approx. 22 pcs)*.....\$24.00
Almond or Chocolate Dipped

Asst. Mini Pastries *(ask for selection)*.....\$36.00/dz

Asst Large Pastries *(ask for selection)*.....\$60.00/dz

Chocolate Dipped Strawberries.....\$22.00/dz

Ice Cream Sundae Bar.....\$5.50
Make Your Own Sundaes with Ice Creams, Hot Fudge, Whipped Cream, and Toppings *(50-person minimum)*

Specialty Tortes

(48-72 hours notice)

Tortes.....\$40.00

Chocolate Mouse

White Chocolate Mousse

Caramel Brownie Nut

Cappuccino Mousse

Strawberry Shortcake Torte

Lemon Heaven

Death by Chocolate

Wild Berry

Italian Cookies.....\$18.00 per pound
Assorted Tray *(Approximately 24 cookies per pound)*

Pies

Call for a Selection (feeds up to 8 people)

Whole Decorated Cakes

(Customer Designed-72 hours notice)

Half-Sheet, Single Layer *(feeds up to 35)*.....\$75.00

Half-Sheet, Filled *(feeds up to 50)*.....\$100.00

Full-Sheet, Single Layer *(feeds up to 70)*.....\$140.00

Full-Sheet, Filled *(feeds up to 120)*.....\$220.00

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Original Brick Oven Pizza

Brutole features our own hand pulled Brick Oven Pizzas

Standard Three Cheese.....\$10.00

Pepperoni with Cheese.....\$12.00

Toppings Available for \$2.00 each

*Specialty Pizzas Available upon Request

Caramelized Onions

Prosciutto

Portobello Mushrooms

Grilled Vegetables

Ricotta

Sausage

Marinated Chicken

Roasted Peppers Anchovy

Goat Cheese

Beverages

Coffee/Decaf.....\$1.50

Herbal Tea.....\$1.50

Breakfast Juice.....\$1.50

Canned Soda.....\$1.50

Ice Tea and Lemonade.....\$1.50

Spring Water.....\$1.50

Poland Springs, Specialty Beverages.....\$1.50

“Wrap and Roll” Sandwiches

Wraps are available in choice of Tomato Basil, Spinach or Whole Wheat. Wraps include choice of Bag of Chips or Pasta Salad and Dill Pickle.

Sandwiches.....\$7.95

Smoked Turkey, American Cheese, and Herbed Mayonnaise

Our Signature Chicken Salad

Grilled Chicken Caesar Salad Roll-Up

Grilled Chicken Pesto, Fire Roasted Peppers, Iceberg lettuce, Roma tomatoes, mayonnaise, Fresh mozzarella

Grilled Chicken, Vermont Cheddar, and Mango Salsa

Home-Cooked Corned Beef with Spicy Mustard

Virginia Ham and Swiss with Bartlett Pears

Oven-Roasted Roast Beef and Boursin or Horseradish

Brutole Italian: Prosciutto, Salami, Hot Cappicola, and Provolone, Prosciutto, Mozzarella, Tomato, and Basil

Chicken Tenders with Lettuce, Tomato, Bermuda Onion

Vegetarian, Mushrooms, Red Onions, Julienne Summer Squash, Broccoli, Roma Tomatoes, Mozzarella Cheese

Greek Roll-Up: Feta Cheese, Cucumbers, Tomatoes, Red Onion, Calamata Olives, Romaine Lettuce

Buffalo Chicken, Blue Cheese Dressing, Lettuce and Tomato

Cheeseburger- 8 oz. Black Angus Beef, Mozzarella Cheese, Lettuce, Tomato, Bermuda Onion

Fresh Mozzarella, Basil, Sliced Tomato, and Extra Virgin Olive Oil

Traditional Tuna Salad

**Breads are also available- French Baguette, Dark Rye, Country White or Bulkie Roll*

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Bag Lunches

(5-person minimum)

Our Sleek Individual Tote Bags, Filled with a Sandwich, Potato Chips, Jumbo Cookie, and Beverage.....\$9.50
With Pasta Salad.....add \$1.00
With Whole Fruit.....add \$1.00

Lunch Platters

(5-person minimum- 24-hour notice)

Roasted Turkey.....\$6.95
Hand-Sliced Roasted Turkey Breast with Cranberry-Orange Relish Served with Cornbread Dressing, and French Bread

Marinated Beef.....\$7.95
Thin- Sliced Marinated London Broil on a Platter of Baby Greens Served with Tomato Arugula Salad, and French Bread

Teriyaki Salmon.....\$8.50
Grilled Teriyaki Salmon Filets with Jasmine Rice Salad and Fresh Baked Breads

Cajun Chicken.....\$6.95
Cajun Seasoned Sliced Chicken Breast with a Mango Salsa and Chunky Bleu Cheese Dip Served with Celery and Carrot Sticks and Fresh Baked Breads

Thai Peanut Chicken with Oriental Noodles.....\$6.95
Boneless Tender Chicken Sautéed in Thai Spices Served with Oriental Noodles, and French Bread

Rosemary Marinated Grilled Chicken.....\$6.95
Marinated Sliced Chicken Breast on a Platter of Baby Greens Served with Dipping Sauce, and French Bread

The Salad Trio (10 person minimum).....\$6.95
A make-your-own Sandwich Platter with our Signature Chicken Salad, Albacore Tuna Salad, and Egg Salad Served with Sliced Tomatoes, Cucumbers, Onions, Pickle Spears, Lettuce Leaf, and Assorted Breads

Cold Cut Platter (10 person minimum).....\$6.95
Home-Roasted Turkey, Roast Beef, Virginia Ham, Our Signature Chicken Salad, Cheeses, Breads, and Condiments

Brutole's In House Cured Gravlax.....\$8.50
Scandinavian Peppered Salmon, Baby Leaf Spinach, Caramelized Onions, Croutons, English Cukes, Capers, Roma Tomato, Dijon Dill Vinaigrette

Brutole Classics

Baked or Fried Haddock Plate.....\$9.95
Atlantic Haddock Fillet, French Fries, Onion Rings, Tartar Sauce, Cole Slaw and Lemon Wedge

Veal Parmesan*\$9.95
Tender Veal Cutlet, Topped with Marinara Sauce and Mozzarella served over Penne Pasta

Chicken Parmesan*.....\$8.95
Boneless Chicken Cutlet topped with Marinara Sauce and Mozzarella served over Penne Pasta

Lasagna.....\$7.00
Three Cheese Lasagna, Ground Beef filled, topped with Marinara Sauce

Eggplant Parmesan*.....\$7.00
Lightly breaded Eggplant, Marinara Sauce, Mozzarella and Penne Pasta

Stuffed Roast Pork Loin.....\$7.00
Spinach, Sundried Tomato, Portuguese sweet bread stuffing, and Madeira wine reduction

Oven Roasted Chicken Breast.....\$8.00
Three Cheese Lasagna, Ground Beef filled, topped with Marinara Sauce

Grilled Steak Tips.....\$9.95
Sautéed mushrooms, Vidalia onions and Bell Peppers

Pasta Primavera.....\$6.00
Julienne of carrots, Zucchini, Summer Squash, Wilted Spinach, Penne pasta in a light bruschetta sauce

Tuscan Style Grilled Salmon.....\$8.00
Horseradish Mashed Potato, Asparagus

Filet Mignon.....\$21.95
Horseradish Potato Puree, Asparagus, Burgundy Reduction

Chicken, Broccoli and Ziti.....\$7.00

**All Parm's are available as sandwiches with bags of chips.*

Vegetable Salads Cont...

Green Bean Salad: Tender Green Beans, Red Peppers, and Grilled Portobello Mushrooms in a Country Mustard Dressing.....\$3.50

Cucumber and Tomato: Sliced English Cucumbers and Tomato Wedges, Tossed with Olive Oil, Red Wine Vinegar, and Dried Oregano

Brutole Cole Slaw: Shredded Green and Purple Cabbage, Jicama, and Carrots in a Light Vinaigrette Dressing

Tomato and Mozzarella: Sliced Tomato and Fresh Mozzarella Cheese, with Basil and Extra Virgin Olive Oil.....\$3.50

Mesculin Green Salads

.....\$3.95/pp

Optional topping of Bleu Cheese, Raspberries, and Roasted Pecans
.....Add \$1.00/pp

(Our Salad Dressing is Homemade and Served on the Side)

	Small	Med	XL	Individual
	(Serves 10.....)	15.....)	25)	
Traditional Garden.....	\$20.....	\$40.....	\$80.....	\$4.95
Classic Caesar.....	\$20.....	\$40.....	\$80.....	\$5.95
Greek w/ Feta & Olives	\$20.....	\$45.....	\$90.....	\$5.95
Spinach with Mandarin Oranges, Madeira Honey Roasted Walnuts and Goat Cheese.....	\$25.....	\$45.....	\$90.....	\$5.95
Chef with Turkey, Ham, and Cheese				
.....	\$40.....	\$60.....	\$105.....	\$6.95
Executive Chef Salad with roasted turkey, honey baked ham, cubed cheddar cheese, sun dried cranberries, Florida orange slices, julienne of carrots, green leaf lettuce, drizzled with raspberry balsamic vinaigrette, and roasted candied walnuts				
.....	\$40.....	\$60.....	\$105.....	\$6.95

Classic Caesar Entree Salads With Homemade Croutons

With Grilled Chicken.....	\$6.95
With Steak Tips.....	\$8.95
With Spicy Shrimp.....	\$9.95

**Salads Served with Pita Bread*

Hors D'oeuvres

(3 dozen minimum of each kind- priced per dozen)

48-72 hours notice please

Honey-Mustard Chicken Skewers.....	\$15.00
Thai Peanut Chicken Skewers.....	\$15.00
Smoked Salmon and Boursin Toasts.....	\$18.00
Japanese Sushi with Wasabi and Pickled Ginger.....	\$25.00
Beef Satay Skewers.....	\$18.00
Baby Lamb Chops with Rosemary Mustard Crust....	\$45.00
Sliced Tenderloin on Baguette Horseradish Cream Sauce.....	\$29.00
Wild Mushroom Tartlets.....	\$15.00
Spanokopita (<i>spinach and feta</i>).....	\$15.00
Pork and Shrimp Egg Rolls.....	\$16.00
Pan Friend Oriental Dumplings with Soy Scallion Sauce.....	\$15.00
Barbecue or Teriyaki Chicken Wings.....	\$15.00
Mini Meatballs with Pomodoro Sauce.....	\$12.00
Mushroom Caps with Spinach and Asiago.....	\$12.00
Sautéed Lobster in Pasty Cups.....	\$24.00
Scallops wrapped with Bacon.....	\$20.00
Maryland Crabcakes with Dilled Remoulade.....	\$18.00
Mini Sweet Potato Cakes with Ginger Sour Cream.....	\$12.00
New Zealand Kiwi Clams Stuffed with Corn & Cuke Salsa.....	\$18.00

Stationary Platters

(10-person minimum)

Multi-Layered Mexican Dip with Tortilla Chips

Layers of Guacamole, Refried Beans, Seasoned Sour Cream, Shredded Cheddar Jack Cheese, Chopped Tomatoes, Olives, and Scallions.....\$3.95

Imported and Domestic Cheeses with Crackers

A Selection of Sliced and Cubed Cheeses with Crackers and Cheese Sticks, Garnished with Fresh Berries.....\$3.95

Vegetable Crudités with Dips

An Array of Asparagus, Carrots, Celery, Peppers, Jicama, Broccoli Florets, Cucumber, and Seasonal Vegetables with Homemade Dips.....\$3.50

Middle Eastern Arrangement

Humus, Tabouli, and Grape Leaves Garnished with Olives, Sliced Onions, and Lemon Wedges, Served with Pita Triangles.....\$4.50

Assorted Pates

Pates with Sliced French Baguettes and Crackers, Garnished with Bermuda Onions and Cornichon.....\$4.95

Nacho Chips with Salsa and Guacamole

White and Blue Corn Chips with Spicy Salsa, Chunky Guacamole and Sour Cream.....\$3.95

Exotic Fruit Platter

Golden pineapple, Sun fried apricots, Kiwano melons, Horned melons, Cantaloupe, Honeydew, Watermelon, Strawberries, Blueberries, Raspberries, Blackberries, Red seedless grapes, Green seedless grapes, Bartlett pears, Papayas, Kiwi and Carambolas.....\$4.95
With Various Cheeses.....\$5.95

Smoked Salmon Platter

Scandinavian Salmon, Cucumbers, Capers, Bermuda Onion, Cornichons, Fresh Dill Served with Dijon Mustard and French Baguettes.....\$6.95

Homemade Soups

Soup Du Jour.....\$3.95

Clam Chowder.....\$6.95

Lobster Bisque.....\$7.95

Pasta Salads

(5-person minimum).....\$4.95

Chicken Orzo: Orzo Pasta with Roasted Chicken, Toasted Pinenuts, Cucumbers, Peas, Scallions, Feta Cheese, Olive Oil, Kalamata Olives, Tossed in a Cool Lemon-Mint Dressing

Sicilian Pasta: Baby Pasta Shells with Prosciutto, Artichoke Hearts, Black Olives, Oven Roasted Tomatoes, caramelized Onions, Roasted Red Peppers, Asiago Cheese and Baby Spinach

Oriental Noodles: Fresh Noodles in an Oriental Dressing Toasted Sesame with Broccoli, Carrots, Snow Peas, Scallions, Bell Peppers, and Bean Sprouts (*with shrimp add \$1.00*)

Pasta Primavera: Fusilli in a Basil Vinaigrette with Zucchini, Summer Squash, Tomatoes, Broccoli, Carrots, and Red Peppers

Tortellini Salad: Spinach and Cheese Tortellini with Fresh Mozzarella, Sun-Dried Tomatoes, Basil, and Olive Oil

Chicken, Broccoli, and Rigatoni: Grilled Chicken, Broccoli, and Rigatoni, Tossed with Olive Oil and Parmesan Cheese

Tuna Nicoise: Rotini Pasta in Pesto with Tuna, Green Beans, and Tomatoes, Capers, Kalamata Olives

Tricolor Rotini Pasta: Julienne of cucumber, roasted red peppers, Kalamata olives, feta cheese, Bermuda onion in a roasted shallot rose wine vinaigrette

Vegetable Salads

(5- person minimum).....\$2.95

Grilled Harvest Vegetables: Grilled Zucchini, Summer Squash, Eggplant, Onions, and Peppers in Balsamic Vinaigrette

Basil Marinated Vegetables: Broccoli, Carrots, Zucchini, Summer Squash, and Peppers in a Basil Vinaigrette

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