

Brasserie Beck Private Dining – Cocktail Reception

Passed Hors d'Oeuvres

(Minimum Order of Twenty of Each Selected Item, Priced Per Piece)

Vegetarian

- French Fry Cone, Harissa Aioli \$3
- Fennel Seed Hummus, Cucumber, Feta, Olive Oil \$4
- Avocado Toast, Cilantro, Radish, Baguette, Olive Oil \$4
- Crispy Arancini, Lemon & Parmesan \$4
- Pommes Dauphine (crisp potato puffs) \$4
- Artichoke Barigoule, Crostini, Pipe Dreams Goat Cheese \$4
- Niçoise Tartlets \$4
- Ratatouille Tarts \$4
- Gougères (gruyère cheese puff) \$4
- Caramelized Onion and Blue Cheese Tarts \$4
- Truffle Mushroom Duxelle, Crostini \$4
- Crispy Artichokes, Romesco \$4
- Fromage Fort Crostini, Seasonal Marmalade \$4
- Crêpe, Pipe Dreams Cheese, Salt-Roasted Beets \$4
- Mini Tarte Tatins, Shallots, Blue Cheese \$4
- Brie De Meaux en Croûte \$4

Seafood

- Maine Lobster Bisque Shooter, Brandy, Tarragon, Celery \$4
- Tempura Shrimp, Red Curry, Citrus Aioli \$4
- Chilled Citrus & Garlic Marinated Shrimp, Aji Amarillo Sauce \$4
- Tuna Tartar on Pommes Gaufrettes, Sesame & Sea Salt \$4
- Freshly Shucked Oysters on the ½ Shell, Lime & Green Apple Mignonette \$4
- Shrimp Cocktail, Classic Horseradish, Cocktail Sauce \$4
- Pissaladière Onion and Anchovy (Tarts) \$4
- Brandade (cod) , Crostini, Tomato Provençal \$4
- Smoked Salmon Croque Monsieur (salmon and cheese mini sandwich) \$4
- Lobster Pomme Dauphine (lobster & gruyère cheese puff) \$6

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- Oyster Rockefeller \$4.5
- Bacon Wrapped Shrimp Sticks, Sauce Gribiche \$4
- Harissa Shrimp Sticks, Aioli \$4
- Smoked Salmon Blini, Crème Fraiche, Caviar, Chives \$4
- Jumbo Lump Crab Cakes, Sauce Gribiche \$5
- Angels on Horseback, Lemon (oysters wrapped in bacon) \$4

Meat

- Grilled Chicken Satay, Curry Spice, Peanut Sauce \$4
- Petit Lamb Chop, Rosemary Roasted Garlic \$5.5
- Pork Rillettes, Crostini, Cornichon \$4
- Pâté de Campagne (bacon & port sauce) \$4
- Chicken Liver Pate, Crostini, Seasonal Marmalade \$4
- Steak Tartare, Brioche, Fine Herbs, Dijon \$4
- General Tso's Sweetbreads \$4.5
- Mini Croque-Monsieur (grilled ham & cheese mini sandwich) \$4
- Foie Gras Mousse, Brioche, Seasonal Marmalade \$5
- French Dip, Parker Rolls, Gruyère (mini cheese steak) \$4
- Truffle Deviled Eggs, Caviar \$4
- Charcuterie, Melon, Fromage, Skewers \$4

Platters & Menu Additions

Charcuterie Board -\$5.5 per ounce

- Selection of in-house Prosciutto, Salami Calabrese
- Coppa, Chorizo, Soppressata
- Baguette, Mustards, Pickles, Cipollini Onions

Cheese Board-\$6 per ounce

- Selection of Six Imported & Regional Artisan Cheeses
- Baguette, Honey, Apricot Cake, Fig Spread

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Crudité Platter- \$5 per person

Seasonal Variety of Raw Vegetables
Herb Dip, Roasted Red Pepper Dip

Petit Fours

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\$4 per piece

Key Lime Meringue Tartlets
Almond Berry Frangipane
Chocolate Coffee Macaroons
Chocolate Mint Squares
Mini Banana Cream Pie
Chocolate Truffles

Cookies: \$18 per dozen (minimum one dozen per type of cookie)
Chocolate Chip, Gingersnap, Chocolate Macaroons, Oatmeal Raisin
Snicker Doodles, Peanut Butter

Chef Manned Stations (for partial and full restaurant buyouts only)

3 stations – two hours \$80 per person

4 stations – two hours \$95 per person

Risotto Station

Duo of Creamy Arborio Rice finished with Sweet Butter & Rocca Parmesan served
in a parmesan wheel with Confit of Duck, Green Peas & Scallion
& Kennet Square Mushrooms, and Chile & Basil

(\$500 to be served in parmesan wheel or no additional cost served in chaffing dishes)

Savory Beer Batter Belgian Crêpes

Wild Mushroom with Truffle
Fall Squash and Brussels Sprouts

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Brie and Seasonal Marmalade

Whole Roasted Fish – Carved Table Side

Salt Baked Seasonal Market Fish (Rockfish)

Salmon Coulibiac

Cod Brandade

Country Bread, Nicoise Olive Tapenade

Roasted Steamship of Beef

Horseradish Cream, Pommery Mustard Sauce

Onion Marmalade, Au Jus

Boeuf en Croûte

Puff Pastry, Mushroom Filling, Red Wine Reduction

Ghent Chicken Waterzooi

Multi-Colored Heirloom Carrots, Leeks, Kale, Gremolata, Potato

Assortment of Artisan Breads

Select One

Brasserie Beck Chopped Salad

Classic Caesar Salad

Endive Salad, Apple, Candied Walnuts, Blue Cheese Banyuls Vinaigrette

Salad of Little Gem Lettuce, Torn Croutons, Hard Boiled Egg, Fines Herbes

Sherry Vinaigrette

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Select Two

Potato Boulangère
Ratatouille
Rosemary Roasted Root Vegetables
Savoyard Potatoes
Asparagus, Sauce Hollandaise
Crispy Brussel Sprouts with Prosciutto, Roasted D'anjou Pear
Smoked Bacon & Honey Mustard
Belgian Frites with Mayonnaise Trio
Stompe (Purée of Root Vegetables & Butter)
Sauté of Julienne Vegetables
Sweet Potato and Ginger Purée

Dessert

Buttermilk Waffle, Mascarpone, Strawberry Crémeux, Strawberry Coulis

Milk Chocolate Peanut Butter Crunch Tart, Chocolate Shortbread Crust with
Peanut Butter Cream, Chocolate Streusel, Whipped Cream

Belgian Chocolate & Cherry Brioche Bread Pudding, Kriek Beer, Soaked Cherries,
Crème Anglaise, Crème Fraîche Ice Cream

Vanilla Crème Brûlée Chocolate Feuilletine, Chantilly Cream, Berries

Fruit Gateau, Hazelnut Dacquoise, Mousse, Fresh Fruits

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BRASSERIE BECK PRIVATE DINING

Brasserie Beck can accommodate many different environments to suit your needs. From a sit-down dinner party for 10 guests at our showcase table to a cocktail reception for 400 guests, and we can assist in making your event a unique and enjoyable experience.

Private Dining Spaces:

Brabo

The space is 100% private and features built in audio visual accommodating up to 18 guests at one long table or 28 comfortably/32 max. at round tables. The space can also be setup reception style accommodating 35 standing. Our Brabo is located towards the back of the restaurant for optimal privacy. The food and beverage minimum is \$500 at lunch, \$1,500 Sunday-Thursday dinner & \$2,000 Friday-Saturday dinner. Pricing is exclusive of 10% tax, 20% gratuity and a \$100 room rental fee.

Waterloo

The space is 100% private and features built in audio visual accommodating up to 18 guests at one long table or 28 comfortably/32 max. at round tables. The space can also be setup reception style accommodating 30 standing. The Waterloo room displays a floor to ceiling glassed in wine cellar and a curtain that can be placed up to make you feel part of the main dining room or left down for complete privacy. The food and beverage minimum is \$500 at lunch, \$1,500 Sunday-Thursday dinner & \$2,000 Friday-Saturday dinner. Pricing is exclusive of 10% tax, 20% gratuity and a \$100 room rental fee.

Brabo & Waterloo Combine

Our Waterloo & Brabo rooms can be combine via a retractable wall which allows the two spaces to be combine into one larger room. The space is 100% private

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and features built in audio visual and accommodates up to 64 guests seated and 80 standing. The food and beverage minimum is \$1,000 at lunch, \$3,000 Sunday-Thursday dinner & \$4,000 Friday-Saturday dinner. Pricing is exclusive of 10% tax, 20% gratuity and a \$100 room rental fee.

Chef's Tasting Table

The Chef's Table at Brasserie Beck offers an intimate look at Chefs Brian McBride and Andrew Cleverdon's incomparable styles. For the ultimate culinary experience, booking the chef's table promises excitement and a multitude of seasonal tastes.

Preparations begin the day of as our culinary team assesses recent deliveries of the freshest ingredients available from our regional purveyors. Ideas are turned into creations with a goal of leaving our guests with an unforgettable culinary experience. The Chef's Table sits directly across from our open display kitchen allowing guests an up close view. The massive table seats up to 10 guests and is available for lunch or dinner seven days per week. Served family-style the Chef offers a four course \$75 per person and five course \$90 per person

Table Minimum \$500 Sunday-Thursday & \$800 Friday-Saturday.

Buyout

Go Belgian for the night with customized menus from Chefs' Wiedmaier & McBride & Cleverdon. Brasserie Beck accommodates up to 200 seated affair and 400 for a cocktail reception. Depending on the time of year our patio can be enjoyed with a Belgian beer & cigar!

BEVERAGE SERVICE

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Beverages are kept on a consumption tab or a below beverage package can be added.

The Basic - Wine, Beer, Soda & Juice @ \$12.00 per person per ½ hour.

The Premium - Mixed Drinks, Wine, Beer, Soda & Juice @ \$15.00 per person per ½ hour.

Coffee, Tea, and Bottled water are not included.

\$100 room rental applies to all private events except buyouts.

Room rental fee does not apply to the Chef's Tasting Table

\$5 Cake Cutting Fee, \$35 per bottle corkage maximum two bottles

All events must be paid for in full on the event date

No more than (5) credit cards may be used to pay for an event

**Please contact Julie Albert
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