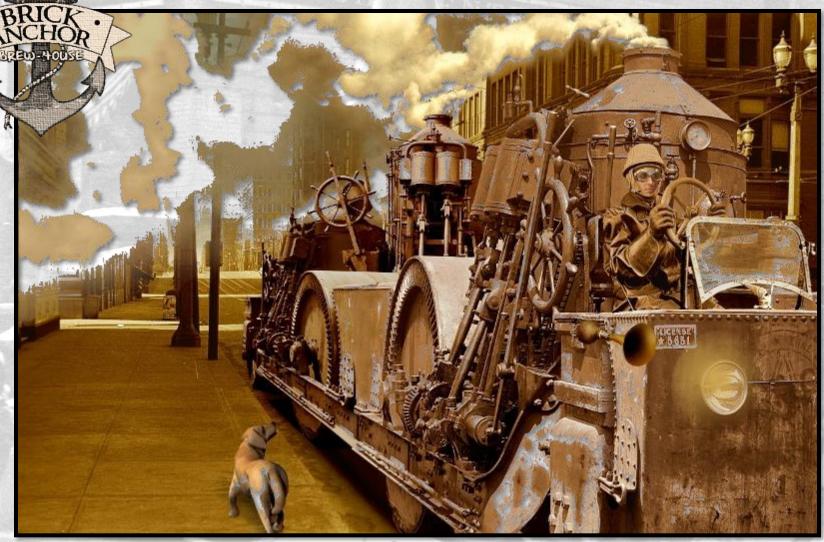
# BRICK ANCHOR BREW-HOUSE





PLEASE NOTE THAT BUFFETS ARE <u>NOT</u> UNLIMITED. WE WILL PREPARE A ROBUST PORTION SIZE PER PAID GUEST

### VON ZEPPELIN PLATE

-\$32.50-

CAESAR SALAD ® -or-

GARDEN SALAD ®

(RANCH & ITALIAN DRESSING)

-PLUS-

CHOOSE ONE:

#### **HUNTERS CHICKEN**

BREAST SAUTÉED WITH WHITE WINE, TOMATOES & SLICED MUSHROOMS



CREAMY CAJUN ALFREDO SAUCE, W/LINGUINE & GRILLED CHICKEN OR SHRIMP (CHOICE)

### PASTA PRIMAVERA ®

NOODLES IN A GARLIC CREAM SAUCE WITH SNAP PEAS, BELL PEPPERS, CARROTS & BROCCOLI TOPPED WITH GOAT CHEESE

#### SPAGHETTI & MEATBALLS

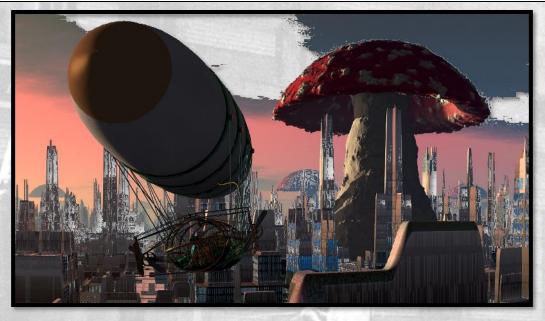
LINGUINE WITH MARINARA, MOZZARELLA, PARMESAN; ALL-BEEF MEATBALLS

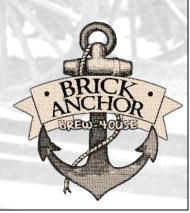
-OR- SEE ADD-ON'S FOR VEGETARIAN OPTION (V

-PLUS-(V)

BUTTERED RED POTATOES -OR- MASHED POTATOES

-AND- ASSORTED BREAD & BUTTER ®





# AIRSHIP PLATE -\$37.50-

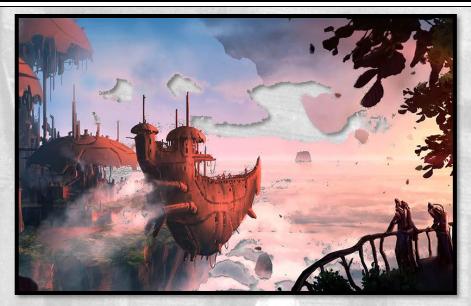


CAESAR SALAD ® -OR-

GARDEN SALAD (RANCH & ITALIAN DRESSING)

-PLUS-

CHOOSE TWO:



-ANY ENTRÉE'S FROM VON ZEPPELIN MENU, OR:

### CHICKEN PICATTA

BROWNED BREAST SAUTEED IN WHITE WINE SAUCE & LEMON BUTTER OVER PASTA

#### HAWAIIAN CHICKEN

GRILLED CHICKEN MARINATED IN PINEAPPLE JUICE, SOY & GINGER; SERVED ON A MASHED SWEET POTATO BED WITH PINEAPPLE & RED PEPPERS

#### HONEY-GLAZED PINEAPPLE HAM

MARINATED IN SOY, PINEAPPLE JUICE & GINGER; SERVED ON A BED OF RICE PILAF

#### GRILLED ROCKFISH FILLET

GRILLED ROCKFISH W/A GINGER-SOY GLAZE; SERVED ON A BED OF RICE PILAF

-OR SEE ADD-ON SHEET FOR VEGETARIAN OPTIONS  ${f f V}$ 

-PLUS-

BUTTERED RED POTATOES -OR- CANDIED YAMS -OR- MASHED POTATOES

-AND- W ASSORTED BREADS & BUTTER

## STEAMPUNK PLATE

-\$42.50-

MIXED GREENS ® -OR-

CAESAR SALAD V -OR-

GARDEN SALAD (\*)
(RANCH & ITALIAN DRESSING)

-PLUS-

CHOOSE TWO:



-ANY ENTRÉE'S FROM PREVIOUS MENUS (VON ZEPPELIN OR AIRSHIP), OR:

# **SCALLOPS**

SEARED SCALLOPS WITH LEMON-BUTTER SAUCE

## ROSEMARY PORKETTA

SLOW COOKED W/GARLIC & ROSEMARY RUB; MASHED POTATOES & FRIED APPLES

#### LAMB

SLOW ROASTED W/HOUSE DEMI-GLACE; SCALLOPED POTATOES & LEMON-GARLIC ROASTED ASPARAGUS

#### STEAK

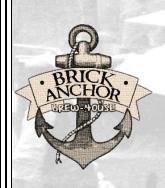
HERB-CRUSTED SIRLOIN; MASHED POTATOES & GARLIC-BUTTER MUSHROOMS

-OR SEE ADD-ON SHEET FOR ADDITIONAL VEGETARIAN OPTIONS  $\heartsuit$ 

-PLUS- GARLIC MASHED -OR- BUTTERED RED POTATOES -OR- CANDIED YAMS

-AND- W GREEN BEANS -OR- GINGER CARROTS -OR- VEG.MEDLEY

-AND- SORTED BREAD & BUTTER





### ADD-ONS

-AS PRICED PER GUEST-

#### SALADS

ADD SIDE HOUSE OR CAESER SALAD \$5- 9

# DESSERTS V

NEW YORK STYLE CHEESECAKE TOPPED WITH STRAWBERRY GLAZE \$6-MIDNIGHT MOUSSE CAKE \$6-

#### **PLATES**

ADD A SECOND ENTRÉE TO THE *VON ZEPPELIN PLATE*: \$12-ADD A THIRD ENTRÉE TO THE *AIRSHIP PLATE*: \$12-ADD A THIRD ENTRÉE TO THE *STEAMPUNK PLATE*: \$12-



VEGETARIAN OPTIONS © REPLACE ANY ENTRÉE WITH THE FOLLOWING AT NO EXTRA CHARGE:
-ROASTED TOMATO, MUSHROOM, BELL PEPPERS & ONIONS ATOP NOODLES W/TOM.BASIL CREAM
-ZUCCHINI, ROASTED TOMATOES & BASIL OVER PASTA & A LEMON BEURRE BLANC (WHITE BUTTER SAUCE)

#### BEVERAGES

ADD UNLIMITED SODA/TEA (ICED OR HOT)/COFFEE TO ANY PLATE: \$1.75- PER GUEST