

**Brick & Fire**  
1621 S. Orange Ave  
Orlando, FL. 32806  
407-426-8922  
www.brickandfire.com



## BRICK & FIRE CATERING MENU

All Catering Items include a freshly made 22oz. Brick & Fire Cheese Bread with Marinara (One Bread Per Catered Item)  
Extra Cheese Breads are \$12 each.  
Paper Plates, Napkins, Silverware, Serving Spoons and Tongs available upon request.

### **SALADS** (*Catering Bowl, Serves 6 to 10 people. Add Chicken, Shrimp or Steak for \$12*)

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**Caesar Salad** \$29

Caesar Dressing, Pumpernickel Croutons and Parmesan Cheese

**House Salad** \$29

Baby Greens, Tomatoes, Pepperoncini, Red Onion & a choice of Dressing

**Baby Arugula** \$39

Tender Baby Arugula, Raspberry Vinaigrette, Gorgonzola Cheese, Burgundy Poached Pears and Candied Pecans

**Greek Salad** \$36

Mixed Baby Greens, Red Onion, Kalamata Olives, Feta Cheese, Roma Tomatoes, Pepperoncini and Lemon Caper Vinaigrette

**Spinach Salad** \$38

Baby Spinach, Goat Cheese, Sun-dried Cranberries, Candied Pecans and Lemon Caper Vinaigrette

### **BRUSCHETTAS** (*Trays of 12*)

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**Goat Cheese** - Goat Cheese, Roast Red Peppers, Balsamic Roast Onions, and Artichoke \$46

**Tomato & Mozzarella** - Tomato, Fresh Mozzarella Cheese, Garlic, Shallots, Capers, Olive Oil, and Basil \$36

**Prosciutto & Gorgonzola** - Sliced Prosciutto, Gorgonzola Cheese, Tomato, Garlic and Arugula \$46

### **APPETIZERS** (*Serves 6 to 10 people*)

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**One Dozen Handmade ¼ Pound Beef and Pork Meatballs** \$48

In Marinara and Parmesan Cream

**Antipasto** \$60

Sliced Genoa Salami, Provolone Cheese, Pesto Marinated Artichokes, Kalamata Olives, Roast Zucchini, Eggplant and Red Bell Peppers

**Tomato Caprese** \$35

Sliced Ripe Tomato, Basil Pesto, Fresh Mozzarella and Balsamic Syrup

**Marinated Olives & Feta Cheese** \$55

Green Nocellara, Nostraline, Black, and Kalamata Olives, with Feta Cheese in Virgin Olive Oil, Garlic, Roasted Red Peppers and Herbs

### **PASTAS** (*Four Entrée Size Portions Per Tray, Feeds Four to Eight People*)

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**Chicken Alfredo** \$52

Carved Roast Chicken Breast, Garlic, Shallots, and Linguini in Parmesan Cream

**Linguine Carbonara** \$56

Sautéed Bacon, Mushrooms, and Green Peas, finished with Cream and Parmesan

**Cheese Tortellini** \$64

Cheese Stuffed Egg Pasta with Prosciutto, Arugula, Gorgonzola Cream, and Chianti Wine Reduction

**Spaghetti and Meatballs** \$48

Spaghetti in Marinara Sauce with Eight Quarter Pound Cadri Master Sausage Handmade Meatballs and Parmesan

**Lobster Ravioli Pomodoro** \$76

Butter, Garlic, Shallots, Tomatoes, Basil, and Goat Cheese

**Black Truffle & Mushroom Ravioli & Gruyere Cream** \$72

Truffle and Mushrooms Stuffed Pasta tossed with Garlic, Shallots, Fresh Thyme, Tomatoes and Gruyere Swiss Cream drizzled with Truffle Oil

**Shrimp Piccata** \$64

Linguini with Sautéed Shrimp, Garlic, Shallots, Tomato, Baby Spinach, Capers, and Chardonnay Butter Sauce

**Baked Penne** \$56

Penne tossed with Cured Italian Sausage Meat Sauce, Baked with Mozzarella, Ricotta, and Parmesan Cheeses

**Blue Crab Ravioli** \$76

Egg Pasta Stuffed with Crab, Ricotta, Red Peppers and Scallions in Parmesan Cream with Basil Pesto

**Penne Marinara** \$40

Penne tossed with Marinara Sauce, finished with Parmesan Cheese

**Penne Bolognese** \$48

Penne tossed with Cured Italian Sausage Meat Sauce, finished with Parmesan Cheese