



CATERING MENU





BRICKS ON BOUNDARY CATERING MENU

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Bricks On Boundary provides catering for a variety of events. Bricks On Boundary Owner and Executive Chef Josh has a extensive culinary background that includes Two Culinary Degree's from Le Cordon Bleu and Western Culinary Institute as well interning under renowned Chef Wolf Gang Puck at Spago in Las Vegas. Prior to opening Bricks Chef Josh was the executive Chef for Marriott Hotels in Hilton Head Island and Denver Colorado were his banquet skills were put to the test with Functions of over 5000 guests. Bricks On Boundary has currently catered multiple weddings, graduations, retirements and assorted events ranging in upwards of 1000 attendants. It is our pleasure to offer the Bricks Bomber Grill as a state of the art mobile kitchen built from a 1960 Airstream that can be added to any event to completely change a ordinary party to a visual culinary festival with live Chef action and food prepared on site.

Please use this book as a guideline in planning your next event. Any menu listed can be recreated to meet the specific needs of your event. Here are a few basic guidelines that will help in your planning process.

*Contact Bricks Catering at (843)379-5232 or by email bricksonboundary@gmail.com to start the process and confirm date and location of your event.

*All events require a final guarantee of number of guests and must be made 3 days prior to the event.

*prices shown are per person unless otherwise noted.

*All prices are subject to 8% sales and hospitality tax

*All lunch and Dinner deliveries must be given with a 48 hour notice and are subject to a delivery charge of 10%.

*There is a 15 person minimum for lunch and dinner deliveries.

*Buffet attendants may be hired at your event for \$50.00 per hour with a 4 hour minimum and a 18% gratuity on their charge.

*Credit Card fee 3.5% will be added to the final if a credit card will be used for payment

*Additional gratuities and fees may be required.

*A signed and dated contract with a 25% deposit implies acceptance of the contract.

*Deposit is nonrefundable with less than 7 days cancellation in writing.

*Payment in full before or on the scheduled delivery date.

APPETIZERS AND HORS D'EOURVES

COLD:

ROASTED VEGETABLE CRUDITE

GRILLED ASPARAGUS, BERMUDA ONION, CARROTS, CELERY, ZUCCHINI AND SQUASH WITH GOURMET OLIVES AND ASSORTMENT OF CRACKERS

\$4.50 PER PERSON

FRUIT AND CHEESE

FRESH SEASONAL SLICED MELON, GRAPES AND DOMESTIC AND IMPORTED ARTISAN CHEESES SERVED WITH ASSORTMENT OF CRACKERS

\$5.50 PER PERSON

MINI TURKEY COUNTRY SANDWICHES

ROAST TURKEY BREAST CHOPPED WITH CELERY, CARAMELIZED VIDALIA ONIONS, CRISP LETTUCE AND TOMATO WITH A TARRAGON DIJON MAYO

ON BUTTERED EGG ROLLS

50 PIECES

\$125.00

PEEL AND EAT SHRIMP COCKTAIL

31-38 PER POUND ALL AMERICAN WHITE SHRIMP SERVED WITH LEMONS, BRICK DUST AND KICKING COCKTAIL SAUCE

5 POUNDS \$175.00

DELI STYLE COLD CUT DISPLAY

SLICED BLACK FOREST HAM AND ROASTED TURKEY BREAST WITH SIDES OF DIJON AIOLI, TARRAGON MAYO, CRISP LETTUCE, SLICED TOMATOES, BERMUDA ONIONS, PICKLE SPEARS AND MINI BUTTERED BAKED BUNS

\$8.50 PER PERSON

SMOKED SALMON BOARD

WILD ALASKAN SMOKED SOCK EYE SALMON WITH WHIPPED CREAM CHEESE, CHIVES, BERMUDA ONION, CAPERS AND ASSORTED CRACKERS &

MINI BAGELS

3 LB \$300.00

BRICKS BRUSCHETTA

GARDEN FRESH ROMA TOMATOES, GRILLED VIDALIA ONIONS, FRESH BASIL, BUFFALO STYLE MOZZARELLA CHEESE ON TOASTED GARLIC

CRUSTINI'S

50 PIECES

\$75.00

CHIPS AND SALSA

BRICKS FIRE ROASTED SALSA AND FRESH PICO DE GALLO WITH TRI COLOR CHIPS

\$2.00 PER PERSON

HOT:

MINI BUFFALO AND SIRLOIN MEAT BALLS

SERVED WITH A THREE PEPPERCORN RANCH DIPPING SAUCE

50 PIECES

\$100.00

MINI VEGETABLE EGG ROLLS

SERVED WITH TERIYAKI AND HONEY MUSTARD SAUCE

50 PIECES

\$75.00

MINI SLOPPY JOSE SANDWICHES

BBQ SEASONED GROUND SIRLOIN WITH FRESH PICO DE GALLO, BELL PEPPERS
ON TOASTED SLIDER BUNS

50 PIECES

\$125.00

PULLED PORK SANDWICHES

BBQ BRICKS PULLED PORK WITH CHEDDAR CHEESE, CARAMELIZED & CRISPY
ONIONS ON TOASTED SLIDER BUNS WRAPPED IN FOIL

50 PIECES

\$175.00

LOW COUNTRY SHRIMP AND CRAB CORN DOGS

FRESH CHOPPED SHRIMP AND BLUE CRAB WITH SAUTE BELL PEPPERS AND
ONIONS BEER BATTERED AND FRIED SERVED WITH A LEMON ROASTED GARLIC
REMOULADE SAUCE

50 PIECES

\$200.00

GARLIC MOZZARELLA TOMATO BREAD

FRESH VINE RIPE TOMATOES, GRILLED VIDALIA ONIONS AND ROASTED GARLIC
ON FRENCH BREAD WEDGES AND TOPPED WITH MOZZARELLA CHEESE AND
BAKED SERVED WITH BRICKS MARINARA SAUCE

50 PIECES

\$75.00

SOUTH CAKALAKA WINGS

WITH VEGGIES AND RANCH AND BLUE CHEESE CHOICE OF HOT, MILD,
HABANERA HOT, TERIYAKI OR SAUCE ON THE SIDE

60 PIECES \$70.00, 80 PIECES \$85.00,

100 PIECES \$100.00

BRICKS JUMBO QUESADILLA ROLLS

WITH SCALLIONS, BACON, ROASTED CORN, CHIPOTLE LIME CREAM, CHIPS AND
SALSA

50 PIECE CHEESE \$40.00

50 PIECE CHICKEN \$50.00

50 SHRIMP \$75.00

SANTA FE CHIPOTLE CHICKEN NACHO'S

TRI COLOR TORTILLA CHIPS SERVED WITH HOT QUESO CHEESE, ROASTED SWEET
BELL PEPPERS, CARAMELIZED ONIONS, FRESH PICO DE GALLO, SCALLIONS,
JALAPENOS, FIRE ROASTED SALSA, CHIPOTLE CRÈME

15-20 PEOPLE \$55.00

DINNER BUFFETS

SOUTHERN GRACE

\$27.95

*SERVED WITH ARTESIAN BREADS, WHIPPED BUTTER &
FRESH SOUP OF THE DAY*

BRICKS CHOP SALAD

WITH BACON, ROMA TOMATOES, MONTEREY JACK CHEESE, CARROTS,
CUCUMBERS, BERMUDA ONIONS WITH OUR HOUSE BUTTERMILK RANCH
DRESSING

CRACK SLAW

LIMA BEAN AND BLUE CHEESE COLESLAW

BLACKSTRAP MOLASSES GLAZED MEATLOAF

TWICE BAKED MASH POTATOES

APPLEWOOD BACON, WHITE CHEDDAR CHEESE, SOUR CREAM AND
SCALLIONS
WITH SMOKE HAM GRAVY

SMOTHERED PORK CHOPS

TOPPED WITH COUNTRY GRAVY AND FRIED ONIONS

MAC DADDY

ELBOW MACARONI PASTA WITH FOUR CHEESES, BACON, TOMATOES AND
BLACK FOREST HAM

FRESH COLLARDS

CAROLINA GROWN COLLARD GREENS WITH THICK SLAB BACON, ONIONS
AND BUTTER WITH HOUSE MADE PEPPER VINEGAR

PEACH COBLER

CAROLINA PEACHES SAUTE WITH WHIPPED BUTTER, BROWN SUGAR AND
VANILLA TOPPED WITH SUGAR COOKIE DOUGH AND BAKED CRISP
SERVED WITH VANILLA ICE CREAM

FRESH SWEET ICED TEA

SANTA FE FIESTA FRESH

\$26.95

SERVED WITH
FRESH SOUP OF THE DAY

TORTILLA SALAD

WITH BACON, ROMA TOMATOES, MONTEREY JACK CHEESE, CARROTS, CUCUMBERS, BERMUDA ONIONS CRISPY TORTILLA STRIPS WITH OUR HOUSE CILANTRO RANCH DRESSING

BAJA FLOUNDER TACO'S

3 JUMBO FLOUR TORTILLA'S STUFFED WITH OUR HOUSE FRIED FLOUNDER ON TOP A CHIPOTLE SLAW GRILLED SUMMER SQUASH, FRESH PICO DE GALLO AND A LIME CRÈME

CHIPOTLE CHICKEN FAJITA BAR

TRI COLOR TORTILLA CHIPS, FLOUR TORTILLAS SERVED WITH HOT QUESO CHEESE, ROASTED SWEET BELL PEPPERS, CARAMELIZED ONIONS, FRESH PICO DE GALLO, SCALLIONS, JALAPENOS, FIRE ROASTED SALSA, CHIPOTLE CRÈME, LIMES AND GRILLED FAJITA STYLE CHICKEN BREAST

BRICKS QUESADILLA ROLLS

WITH SHREDDED JACK CHEESE, SCALLIONS, BACON, ROASTED CORN, CHIPOTLE LIME CREAM, CHIPS AND SALSA

FRIJOLES

REFRIED PINTO BEANS AND MELTED CHEESE

CHURROS ALA MODE

FRESH SWEET FRIED PASTRIES WITH POWDERED SUGAR, CINNAMON AND VANILLA ICE CREAM

SWEET SOUTHERN ICED TEA

LOW COUNTRY FROGMORE BOIL

\$29.95

***SERVED WITH BISCUITS, WHIPPED BUTTER &
FRESH SOUP OF THE DAY***

BRICK WEDGE SALAD

QUARTER WEDGES OF ICEBERG LETTUCE WITH APPLEWOOD SMOKED BACON, RED ONION, ROMA TOMATOES, BLUE CHEESE CRUMBLES AND BUTTERMILK RANCH AND BISTRO BALSAMIC DRESSINGS ON THE SIDE

MAC DADDY

ELBOW MACARONI PASTA WITH FOUR CHEESES, BACON, TOMATOES AND BLACK FOREST HAM

LOW COUNTRY SHRIMP AND CRAB FRITTERS

FRESH CHOPPED SHRIMP AND BLUE CRAB WITH SAUTE BELL PEPPERS AND ONIONS BEER BATTERED AND FRIED SERVED WITH A LEMON ROASTED GARLIC REMOULADE SAUCE AND SWEET POTATO FRIES

FROGMORE STEW

JUMBO LOCAL SHRIMP, SWEET CORN ON THE COBB, RED BLISS NEW POTATOES, "SEASONAL" LOCAL BLUE CRABS AND KIELBASA SMOKED POLISH SAUSAGES

GREEN BEAN SOUFFLÉ

GARDEN FRESH GREEN BEANS TOPPED WITH AGED WHITE CHEDDAR CHEESE SAUCE AND FRIED SWEET VIDALIA HEY

KRISPY CREAM BREAD PUDDING

SERVED WITH CARMEL SAUCES, WHIP CREAM AND VANILLA ICE CREAM

PEACH COBLER

CAROLINA PEACHES SAUTE WITH WHIPPED BUTTER, BROWN SUGAR AND VANILLA TOPPED WITH SUGAR COOKIE DOUGH AND BAKED CRISP SERVED WITH VANILLA ICE CREAM

SWEET SOUTHERN ICED TEA

AUNT LILLIE'S -Q

\$27.95

**SERVED WITH JALAPENO CORN BREAD, WHIPPED BUTTER &
FRESH SOUP OF THE DAY**

TEXAS ROAD HOUSE CHOP SALAD

CRISP GREENS, CUCUMBERS, TOMATOES, BACON, CHEDDAR CHEESE,
ROASTED CORN, BERMUDA ONION, CARROTS, CROUTONS AND
BUTTERMILK RANCH DRESSING

CRACK SLAW

LIMA BEAN AND BLUE CHEESE COLESLAW

PESTO POTATO SALAD

ROASTED POTATO SALAD WITH PESTO, PINE NUTS, BELL PEPPERS

MINI PULLED PORK SANDWICHES

BBQ PULLED PORK WITH CARAMELIZED VIDALIA'S AND FRIED ONION
STRAWS ON TOASTED SLIDER BUNS

CAROLINA PEACH GRILLED CHICKEN

MUSTARD RUBBED GRILLED CHICKEN WITH A CAROLINA PEACH BBQ
SAUCE ON A BED OF ROASTED ZUCCHINI WEDGES

MAC N CHEESE

CHEDDAR, AMERICAN AND PARMESAN MACARONI AND CHEESE PASTA
WITH GARLIC MOZZARELLA TOMATO BREAD AU GRATIN

KRISPY CREAM BREAD PUDDING

SERVED WITH CARMEL SAUCES, WHIP CREAM AND VANILLA ICE CREAM

SWEET SOUTHERN ICED TEA

TASTE OF TUSCANY

\$29.95

***SERVED WITH ARTESIAN BREADS, WHIPPED BUTTER &
FRESH SOUP OF THE DAY***

BEAUFORT CASER SALAD

CRISP ROMAINE, PARMESAN CHEESE, ROASTED CORN, GRILLED BERMUDA ONIONS, GARLIC BAGUETTE CROUTONS, CUCUMBERS, ROMA TOMATOES AND CASER DRESSING

BRICKS BRUSCHETTA

GARDEN FRESH ROMA TOMATOES, GRILLED VIDALIA ONIONS, FRESH BASIL, BUFFALO STYLE MOZZARELLA CHEESE ON TOASTED GARLIC CRUSTINI'S

ROASTED VEGETABLE AND CHEESE CRUDITE

GRILLED ASPARAGUS, BERMUDA ONION, CARROTS, CELERY, ZUCCHINI AND SQUASH WITH GOURMET OLIVES AND ASSORTMENT OF CRACKERS DOMESTIC AND IMPORTED ARTISAN CHEESES

MUSHROOM & ROASTED SHRIMP ALFREDO

FRESH BUTTON MUSHROOMS, ROASTED GARLIC AND GRILLED SHRIMP TOSSED WITH A PARMESAN CREAM SAUCE AND SERVED ON TOP OF ORECCHIETTE PASTA

CHICKEN VISUVIO

ROASTED CHICKEN BREAST'S WITH SWEET VIDALIA ONIONS, GARLIC, LEMON AND WHITE WINE WITH VISUVIO STYLE POTATO WEDGES

CHEESE CAKE

NEW YORK STYLE MILE HIGH CHEESE CAKE WITH RASPBERRY SAUCE

SWEET SOUTHERN ICED TEA

ENTRÉE BOXED DINNER DELIVERIES

**SERVED WITH A SOUP OR SALAD, BROWNIE, CONDIMENTS,
NAPKIN AND SILVERWARE**

BRICKS FRIED SHRIMP

WILD AMERICAN WHITE SHRIMP LIGHTLY TOSSED IN OUR SIGNATURE
BRICK DUST BATTER FRIED GOLDEN AND SERVED WITH FRIES
COLESLAW, LEMON AND PLENTY OF DIPS
1 POUND

ST. LOUIS BBQ GLAZED RIBS

SMOTHERED IN CITRUS HOT BBQ SAUCE
SERVED ON A TOP OF CRISPY FRIES WITH COLESLAW
FULL RACK

BLACK STRAP MOLASSES GLAZED MEAT LOAF

TOPPED WITH BACON AND SMOKED HAM HOCK GRAVY
TWICE BAKED MASH, VEGGIES AND CRISPY ONIONS

BOOM BOOM SHRIMP N CRAB CAKES

8 OZ JUMBO BLUE CRAB AND WILD SHRIMP CAKES
SPICY BOOM BOOM DRIZZLE
SIMPLE MASH AND VEGGIES
TWO CAKES

DA SCHNITZEL

HALF POUND OF HOUSE BREADED THIN POUNDED PORK LOIN
FRIED GOLDEN, SERVED WITH PARMESAN CRACK FRIES
SMOKEY PEPPER BACON MUSHROOM GRAVY
AND GRILLED SUMMER VEGETABLES

PEPPER GRILLED MUSHROOM ONION SIRLOIN

8 OZ GRILLED SIRLOIN STEAK TOPPED WITH SAUTÉED
BUTTON MUSHROOMS, CARAMELIZED ONIONS
BRICK'S BUTTER, TWICE BAKED MASH
SAUTÉED VEGGIES AND BALSAMIC REDUCTION

BOX SALAD AND SANDWICH DELIVERIES

ALL BOX SALAD & SANDWICHES INCLUDE

TRADITIONAL COLESLAW, BAG OF CHIPS, FRUIT, BROWNIE, CONDIMENTS,
NAPKIN AND SILVERWARE

BRICKYARD BURGER

CHOICE OF SWISS, CHEDDAR, THICK CUT AMERICAN OR BLUE CHEESE

CHIPOTLE BACON BRICK CHEESE BURGER

LETTUCE, TOMATO, ONION, CHEDDAR CHEESE, CHIPOTLE MAYO
JALAPENOS AND PICO DE GALLO

MUSHROOM SWISS BRICK BURGER

MUSHROOMS, SWISS, CARAMELIZED ONIONS, HOUSE SAUCE
LETTUCE, TOMATO, ONION

BRICKS BODACIOUS FRIED EGG BURGER

HALF POUND GROUND SIRLOIN BURGER GRILLED YOUR WAY
WITH 2 FRIED EGGS, CRISPY BACON, THICK CUT AMERICAN CHEESE
LETTUCE, TOMATO, ONION

BOOM BOOM SPICY LOW CARB BLUE BURGER

BURGER, ICEBERG CUP, TOMATO, ONION, BLUE CHEESE,
BALSAMIC & BOOM BOOM SAUCE, NO BUN

ZORBA THE GREEK

½ POUND MEDITERRANEAN LAMB SEASONED BEEF PATTY
ON A SESAME BUN, WITH TZATZIKI SAUCE, FETA CHEESE
GRILLED SPRING ONIONS, LETTUCE, TOMATO, ONION & FRESH
CUCUMBERS

BRICKS PULLED PORK BURGER

TENDER PULLED PORK PACKED IN TIGHT N SEARED CRISP ON THE
OUTSIDE

MELTED CHEDDAR, CARAMELIZED AND CRISPY ONIONS,
CITRUS HOT BBQ SAUCE

SHRIMP N CRAB CAKE BURGER

JUMBO CAKE STUFFED WITH CHOPPED SHRIMP AND CRAB MEAT
LETTUCE, TOMATO, ONION, LEMON, CUCUMBERS AND GARLIC LEMON
MAYO

LOW DOWN CHICKY BABY

CRISPY FRIED OR GRILLED CHICKEN BREAST
LAYERED WITH MELTED SWISS, CARAMELIZED VIDALIA'S
PESTO MAYO, LETTUCE, TOMATO, ONION

CHEESY FRIED EGG BLT ON RYE

THICK CUT TOASTED RYE, THREE FRIED EGGS, BACON, LETTUCE, TOMATO
AMERICAN CHEESE, MAYO

SALADS

HOUSE CHOP CHICKEN SALAD

CHOPPED GREENS, TOMATO, CARROTS, DICED CUCUMBER
RED ONION, BACON, TOPPED WITH SHREDDED CHEESE ROASTED CHICKEN
BREAST AND RANCH DRESSING

LOW COUNTRY CHICKEN CAESAR SALAD

CAESAR SALAD WITH GRILLED CHICKEN BREAST, BACON, CORN, TOMATO
SAUTÉED ONIONS & BELL PEPPERS

SIRLOIN K-BOB SALAD

GRILLED SIRLOIN MIXED LETTUCE, CUCUMBERS, TOMATOES, BERMUDA
ONIONS, BELL PEPPERS, PEPPERONCINIS, KALAMATA OLIVES, FETA
CHEESE, CARROTS, GRILLED PITA
AND A OREGANO FETA BALSAMIC DRESSING

SOUTH WESTERN CHICKEN TORTILLA

ROASTED CORN, TOMATO, CUCUMBER, SCALLION, RED ONIONS
BACON, JACK CHEESE, GRILLED CHICKEN, CHIPOTLE CREAM
AND CILANTRO RANCH DRESSING ALL TOGETHER IN A TORTILLA CUP
WITH CARAMELIZED ONIONS AND BELL PEPPERS

C.F.S.

8oz GROUND SIRLOIN, LIGHTLY CRUSTED
AND FRIED CRISP, TOPPED WITH SMOKED BACON GRAVY
TWICE BAKED MASH, SAUTÉED VEGGIES

AND CRISPY ONION STRAWS

STEAK AND POTATOES

16 OZ PEPPER CORN CRUSTED SIRLOIN
BRICK'S BALSAMIC STEAK BUTTER
TWICE BAKED MASH AND VEGGIES

CALVES LIVER AND ONIONS

12 OZ THINLY SLICED CALVES LIVER PAN SEARED MEDIUM
KENTUCKY BOURBON PEPPERCORN SAUCE
CREAMY MASH POTATOES
TOPPED WITH BACON AND CARAMELIZED ONIONS

POTATO CRUSTED TILAPIA

8 OZ FARM RAISED TILAPIA, LIGHTLY POTATO CRUSTED
WITH PARMESAN BUTTER, SWEET POTATO FRIES
AND TOASTED ALMOND GREEN BEANS

THE MAC DADDY

MACARONI AND CHEESE WITH
AMERICAN AND CHEDDAR CHEESE
HAM, BACON, TOMATOES, CHOPPED PARSLEY
SERVED WITH GARLIC & CHEESE BREAD

THE IMPORTANCE OF THE COTTAGE PIE

8 OZ GROUND SIRLOIN
SAUTÉED WITH FRESH GARDEN VEGGIES
AND POTATOES IN A LIGHT CREAM SAUCE
TOPPED WITH BACON, SCALLION,
CHEDDAR MASH AND BAKED GOLDEN BROWN
SERVED WITH GARLIC CHEESE BREAD

BE SURE TO CONTACT

BRICKS ON BOUNDARY FOR YOUR NEXT EVENT!

DELI TRAYS
MOBILE CONCESSIONS
GRAND OPENINGS
COMMUNITY EVENTS
BUSINESS LUNCHES
SCHOOL LUNCHES
SPORTS EVENTS
GRADUATION PARTIES
BOXED LUNCHES
HOUSE PARTIES
FUNDRAISERS
SHOWERS
THEMED PARTIES
HOLIDAY PARTIES
ECT... ECT... ECT...

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