



MENU

CATERING & EVENTS

2138 Darby Rd,
Havertown, PA 19083

www.bricknbrewpub.com



brickandbrewevents



bricknbrewevents

APPETIZERS

HUMMUS PLATTER	\$60
<i>House Made Chickpea Hummus, Vegetable Crudite, Mixed Olives, Walnut-Rosemary Flatbread</i>	
CHARCUTERIE	\$100
<i>Imported Artisanal Cheeses and Cured Meats, Marinated Mushrooms, Olives, Sliced Baguette</i>	

FOLLOWING SELECTIONS INCLUDE 25 PIECES

WINGS	\$75	CHICKEN PINWHEELS	\$50
<i>Dry Rub, Chimichurri Style, or Original B&B Hot Sauce, Gorgonzola Dressing</i>		<i>Flour Tortilla Stuffed with Brick & Brew Shredded Chicken Salad, Lettuce, Roasted Red Pepper, Herb Dressing</i>	
B&B EGG ROLLS		MEATBALL CROSTINI	\$60
<i>Buffalo Chicken or Cheesesteak</i>	\$75	<i>Italian Meatball, Rustic Tuscan Loaf, Fresh Basil, Homemade Ragu, Sharp Provolone</i>	
<i>Vegetable</i>	\$60	PORK DUMPLING	\$60
CRAB CAKE BITES	\$100	<i>Steamed with Fresh Cilantro, Served with Roasted Garlic Thai Chili Glaze</i>	
<i>Served with Black Garlic Tartar Sauce</i>		MINI REUBEN	\$75
CAPRESE TOAST	\$50	<i>Shaved Corn Beef, Sauerkraut, Thousand Island Dressing, Gouda, Served on Cocktail Pumpernickel</i>	
<i>Fresh Mozzarella, Roma Tomato, Herbed Balsamic Reduction, Fresh Basil</i>			
GF SHRIMP WRAPPED IN BACON	\$100		
<i>Jumbo Gulf Shrimp, Applewood Smoked Bacon, Creamy Horseradish</i>			

FLATBREAD

PEPPERONI	
<i>Homemade Ragu, Mozzarella, Fresh Oregano</i>	
WILD MUSHROOM	
<i>Portobello, Cremini, Shitake, Goat Cheese, Pesto, Mozzarella</i>	
MARGARITA	
<i>Homemade Ragu, Fior di Latte, Basil, EVOO</i>	
FIG, WALNUT & FETA	
<i>Feta Crumbles, Ricotta, Candied Walnut, Turkish Fig Jam, Mozzarella, Arugula, Herbed Balsamic Glaze Drizzle</i>	

ALL FLATBREADS \$10

*FOR DARBY ROAD ONLY,
NOT AVAILABLE FOR MOBILE EVENTS

SLIDERS

VEGGIE PATTY	\$4
<i>Baby Arugula, Tomato, Lemon Garlic Sauce</i>	
CRISPY CHICKEN	\$5
<i>Rainbow Slaw, House Pickle, Garlic Chili Aoli</i>	
HOUSE SMOKED BRISKET	\$6
<i>Crispy Tobacco Onion, Creamy Horseradish</i>	
GRILLED SHIITAKE MUSHROOM	\$4
<i>Baby Arugula, Roasted Pepper</i>	
SALMON CAKE	\$6
<i>Spicy Avocado Spread, Shredded Lettuce, Tomato</i>	
PULLED PORK	\$5
<i>Pineapple Cucumber Slaw, DELCO BBQ Sauce</i>	

TACOS

CRISPY CHICKEN	\$5
<i>Shredded Lettuce, Pico de Gallo, Crumbled Queso Blanco, Cherry Pepper Spread</i>	
BARBACOA	\$5
<i>Salsa Roja, Manchego cheese, Micro Greens</i>	
MAHI MAHI	\$6
<i>Cucumber Pineapple Slaw, Avocado Salsa, Chipotle-Lime Mayo</i>	
AL PASTOR PORK	\$5
<i>Cucumber, Cotija Cheese, Salsa Verde</i>	
AHI TUNA	\$7
<i>Wasabi Crème, Pickled Red Onion, Arugula</i>	

*ALL SLIDERS & TACOS PRICED PER PIECE
& COME WITH HOUSE-MADE CHIPS



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SWEETS

DESSERT SHOOTERS

MINIMUM OF 10 EACH FLAVOR \$4

Coconut Cream

Pecan Pie

Peanut Butter Torte

Raspberry Chocolate Cannoli

Vanilla Bean Berry

COOKIE & BROWNIE TRAY

FOLLOWING SERVES 10-12 \$25

Chocolate Chip

White Chocolate Macadamia

Sugar

Brownies

Blondies

Products may contain Dairy, Nuts, Wheat

MORE SWEETS

FOLLOWING SERVES 10-12

V/GF Fruit Salad \$35

Cannoli's with Chocolate Chip Ricotta Filling \$38

Cheesecake Bites Topped with Fresh Strawberries \$45

MADE WITH LOVE

Brick & Brew Havertown is our flagship restaurant, proudly serving our community for the past 8 years. Since the opening, the restaurant has grown in popularity and size. We now have 3 restaurant locations. Including openings in Media in 2016, Malvern in 2019, and launching Brick & Brew Events and Catering in 2020. Our Havertown restaurant re-located up the street to 31 Eagle Road in January 2021.

In addition to offering Mobile Events with our Whiskey Wagon and off-site Catering, we transformed our original restaurant on Darby Road into a private events space. The ambiance, beautifully crafted décor, and unique menu options will amaze and delight you and your guests with an unforgettable experience.

Inspired by a mouse. TK

BRICK & BREW

Contact Leigh Keithley
Events & Catering Director
Catering@bricknbrewpub.com | 610-446-2919

B&B
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BEER BOTTLES & CANS

Coors Light
Corona Light
Miller Lite
White Claw Hard Seltzer,
Black Cherry or Mango
Troegs Perpetual, IPA
Bells 2 Hearted, IPA
Sierra Nevada Hazy Little Thing, IPA
Allagash White, Wheat Beer

BAR PACKAGES

Choice of 3 Handcrafted Cocktails,
Well Spirits
Choice of 2 Red and 2 White Wines
Choice of 3 Bottled or Canned Beers
and/or Canned Seltzer

Includes: House-Made Mixers & Juices,
Soft Drinks, Fresh Cut Fruit

WINE

RED

Cabernet Sauvignon
Pinot Noir

WHITE

Chardonnay
Pinot Grigio
Sauvignon Blanc

PREMIUM BAR

3 Hour Open Bar - \$40.00 Per Person
Option to Extend Bar - \$13.00 Per Person/Hour
Extra Hour Bartender Charge - \$50.00/Hour

CASH/CONSUMPTION BAR

Extra Hour Bartender Charge - \$50.00/Hour



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HAND-CRAFTED COCKTAILS

WHISKEY SOUR

Blood Orange Rooibos Tea-Infused Basil
Hayden's Kentucky Straight Bourbon, Our
Signature Sour Mix, Hand-Cured Cherry,
Lemon Peel

MANHATTAN

Knob Creek Rye Whiskey, Carpano Antica
Formula Vermouth, House-Made Orange &
Wild Cherry Bitters, House-Cured Cherry,
Fresh Citrus Peel

CLASSIC MARGARITA

Sauza Hornitos Plata Tequila, Fresh
Lime Juice, Agave Nectar

DARBY ROAD

Orange & Pomegranate Liqueurs, Prosecco

OLD FASHIONED

Knob Creek Rye Whiskey, Simple Syrup,
House-Made Orange and Wild Cherry Bitters,
House Cured Cherry, Fresh Citrus Peel

PINEAPPLE MARGARITA

Pineapple Infused Tequila, House-Made Sour Mix,
Orange Liqueur, Topped with Club Soda

CAPONE

Pineapple, Blood Orange, Habanero-
Infused Tequila, House-Made Sour Mix,
Orange Liqueurs, Topped with Club Soda

SPEAKEASY

Smithworks Vodka, House-Made Wildflower
Honey & Hibiscus Infused Lemonade,
Fresh Basil Leaf, Club Soda

TOM COLLINS

Bluecoat Gin, House-Made Sour Mix, Club
Soda, House-Cured Cherry, Orange Peel

SAZERAC

Bulleit Rye Whiskey, Vieux Carré Absinthe,
Simple Syrup, Herbal Bitters

MARILYN MONROE

Sauza Hornitos Plata Tequila, Agave
Nectar, Fresh Lime Juice, English
Cucumber & Jalapeno