



BRICK & EMBERS

WOOD-FIRED CATERING

MOBILE WOOD-FIRED PIZZA, GRAZING TABLES, BAR
SERVICE & MORE FOR WEDDINGS & EVENTS
ACROSS MAINE

2027 CATERING MENU

PREPARED ON-SITE. SERVED CONTINUOUSLY.
FULLY STAFFED. BUILT AROUND YOUR EVENT.



THE MAIN COURSE

UNLIMITED PIZZA BUFFET

HAND CRAFTED 10" PIZZAS PREPARED ON SITE AND SERVED
BUFFET STYLE THROUGHOUT YOUR TWO HOUR SERVICE WINDOW

SUNDAY - THURSDAY	\$35 / PERSON	\$1,500 PEAK-SEASON MINIMUM
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FRIDAY	\$38 / PERSON	\$2,500 PEAK-SEASON MINIMUM
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SATURDAY	\$42 / PERSON	\$3,500 PEAK-SEASON MINIMUM
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EVERY PACKAGE INCLUDES:

- UNLIMITED PIZZA THROUGHOUT THE SERVICE
- PLATES, NAPKINS & UTENSILS
- CHOICE OF UP TO FIVE PIZZA VARIETIES
- BUFFET TABLES WITH DECOR
- ON-SITE PREP AND REPLENISHMENT
- TWO HOURS OF STANDARD PIZZA SERVICE

SEASONAL MINIMUMS

JUNE 1-OCTOBER 31: RATES SHOWN ABOVE

NOVEMBER 1 - MAY 31: \$1,500 MINIMUM ON ALL DAYS

ELIGIBLE FOOD ADD-ONS COUNT TOWARD THE MINIMUM. BAR SERVICES DO NOT COUNT TOWARD PEAK-SEASON EVENT MINIMUMS.

ADDITIONAL SERVICE TIME: \$100 PER HOUR

MORE FOR THE TABLE



GRAZING TABLES

\$15 PER PERSON

SEASONAL MEATS, CHEESES, NUTS, DIPS, SPREADS, CRACKERS, AND ARTISAN BREADS. BEST FOR 50+ GUESTS. FULLY STAFFED AND REFILLED THROUGHOUT THE EVENT TO STAY FRESH.

CHARCUTERIE BOARDS

SMALL: \$300
SERVES UP TO 30 GUESTS
MEDIUM: \$450
SERVES UP TO 50 GUESTS
LARGE: \$650
SERVES UP TO 75 GUESTS



GRAB & GO OPTIONS

FRUIT OR VEG PLATTER: \$200
SERVES UP TO 30 GUESTS
CHARCUTERIE CUPS: \$10/PERSON
EASY AND CONVENIENT
GRAZE & GO BOXES: \$12/PERSON
LARGER OPTION FOR GUESTS



WOOD-FIRED WINGS

\$12 PER PERSON

STARTED IN THE WOOD-FIRED OVEN, FLASH FRIED IN BEEF TALLOW, THEN TOSSED IN YOUR TWO FAVORITE DRY RUBS OR SAUCES



SALADS

\$10 PER PERSON

CEASAR OR GARDEN WITH YOUR CHOICE OF TWO DRESSINGS.



SWEET FINALE

\$7 PER PERSON

WOOD-FIRED DESERT PIZZA OPTIONS TO FINISH OUT THE NIGHT. NON-PIZZA DESSERTS AVAILABLE UPON REQUEST

MOBILE BAR SERVICE

YOU SUPPLY THE ALCOHOL, WE PROVIDE FOUR HOURS OF SERVICE, PLANNING,
SET-UP, SUPPLIES, A CUSTOM SHOPPING GUIDE, AND CLEAN UP



BEER & WINE

\$10 PER PERSON

BOTTLED BEER AND WINE.
INCLUDES CUPS, NAPKINS, ICE, COOLERS
SET-UP AND BARTENDER STAFFING

\$650 MINIMUM



SIGNATURE BAR

\$14 PER PERSON

BEER & WINE PACKAGE
PLUS TWO SIGNATURE COCKTAILS,
MIXERS, & FRESH GARNISHES

\$950 MINIMUM



FULL BAR

\$18 PER PERSON

FIRST TWO PACKAGES
PLUS STANDARD MIXED DRINK SERVICE,
EXPANDED MIXERS & GARNISHES

\$1,200 MINIMUM

BAR ENHANCEMENTS

POURED CHAMPAGE TOAST \$5/ PERSON

MOBILE BAR SET-UP \$250/EVENT

HYDRATION STATION \$3 / PERSON

ADDITIONAL SIGNATURE COCKTAIL \$3 / PERSON

KEG TAP (SERVICE ONLY) \$200 / KEG

GLASSWARE RENTAL CUSTOM QUOTE

COFFEE, TEA, OR HOT CHOCOLATE \$5 / PERSON

STAFFING AND SERVICE

- ONE BARTENDER PER 65 GUESTS
- ADDITIONAL BARTENDERS: \$150 PER HOUR
- ADDITIONAL HOURS: \$150 PER HOUR
- COMPLEX MENUS OR MULTIPLE BAR LOCATIONS MAY REQUIRE MORE STAFF
- BRICK & EMBERS PROVIDES HOST-ONLY SERVICES. CASH BARS ARE AVAILABLE ONLY WHEN PERMITTED BY LAW.
- BAR SERVICE MINIMUMS ARE SEPARATE FROM PEAK-SEASON FOOD CATERING MINIMUMS.

