



BRICK ALLEY PUB

SPECIAL EVENTS MENU PACKAGE

Thank You for considering us for your special event.

The Brick Alley Pub & Restaurant is located in the heart of Newport's downtown waterfront shopping district. We have consistently been named "Best Newport Restaurant" by the readers of Newport Life Magazine. For over thirty years it has been our privilege to serve our guests. We look forward to serving you.

Tom Desmond
General Manager

Susan Sperling
Special Events Coordinator

Newport Life Magazine:
"Best Rehearsal Dinner Venue"



RI Monthly Readers Poll:
"Best Rhode Island Restaurant"



BRICK ALLEY PUB

SPECIAL EVENTS

Top o' the Brick

HORS D'OEUVRES STATIONS

Per Piece Minimum 75

Classic Jumbo Shrimp Cocktail	3
Oysters on the 1/2 shell	2
 Littleneck Clams on the 1/2 shell	1
Ahi Tuna Sliders Pepper and herb crusted, pan seared <i>RARE</i> , chilled and thinly sliced. Served with soy sauce, pickled ginger and wasabi on crispy wontons with wasabi cream cheese. (Market Availability)	3
Coconut Shrimp With orange horseradish sauce.	3.5
George's Bank Sea Scallops Wrapped in bacon.	2.5
Clams Casino	2.5
Baked Stuffed Clams A la Portugese	3
Oysters Newport Freshly shucked local oysters on the half shell baked with spinach, artichokes, chopped tomatoes and crumbled bacon. Finished with hollandaise sauce.	3
Pan Seared Cajun Sea Scallops With bistro sauce.	2.5
Fried Fresh Calamari Fresh, hand-cut breaded calamari rings and tentacles, deep-fried then tossed in melted garlic butter with lemon and sliced hot cherry peppers. Served with warm marinara.	2
Portuguese Littlenecks Steamed littlenecks with white wine, green peppers, onions, garlic, olive oil and chourico.	7



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HORS D'OEUVRES STATIONS

Per Piece Minimum 75

Smoked Turkey

With cranberry mayo on toasted mini rye.

1.5

Petite Tenderloin Sliders

Chilled medium rare on a crispy wonton with caramelized onion

3

Fruit Skewers

Bamboo skewers of strawberry, pineapple, honeydew and canteloupe.

2

Thai Veggie Spring Rolls

Thai sweet chile and peanut sauces.

2

Chicken Saté (Skewers)

With sweet chili peanut sauce.

2

Sriracha Honey Fish Sauce Wings

1.5

Salt & Pepper Garlic Wings

Fried wings tossed in garlic butter with salt and pepper.

1.5

Old Bay Wings

Fried wings tossed in classic Old Bay seasoning.

1.5

Rhode Island Red Hot Chicken Wings

Spicy chicken wings, served with celery sticks and a side of tangy bleu cheese dressing.

1.5

Boneless Fried Chicken Tenders

With your choice of traditional buffalo, 24k honey mustard or smokey barbeque.

3



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HORS D'OEUVRES STATIONS

Per Piece Minimum 75

Roasted New Zealand "Lollipop" Rack of Lamb

With Aquidneck honey/mint dipping sauce.

3

Chicken Quesadilla

With guacamole, sour cream and pico de gallo.

2.5

Thin Crust Gourmet Pizzas

2

Breaded Mozzarella Wedges

Mozzarella cheese wedges with Italian seasoned breading.
Served with a side of marinara.

2

California Quinoa Patty Sliders

On a toasted croissant topped with housemade guacamole and pico de gallo

3

Pulled Pork Sliders

With caramelized onion on a brioche roll with a side of classic slaw.

3

Per Guest

Spinach and Artichoke Dip

Topped with crisp crumbled bacon and chopped tomatoes.
Served with fresh, crisp house-made tortilla chips.

2

Artisan Cheese Display

Local and European cheeses garnished with fresh fruit
and served with assorted crackers and thin sliced garlic crostini.

4.5

Crudit 

An array of fresh crisp garden vegetables served with bleu cheese or ranch.

2.5

House-made Corn Tortilla Chips

Served with fresh guacamole, pico de gallo and salsa.

3



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SALAD STATIONS

Per Person Minimum 50

Greek Salad

Traditional Greek salad with tomatoes, cucumber, Kalamata olives, red onion, green peppers, pepperoncini, feta cheese and Greek dressing

7

Harvest Salad

Spring mix, Great Hill Bleu cheese, crisp sliced apples and walnuts with balsamic vinaigrette.

7

Tomatoes, Basil, Fresh Mozzarella and Field Greens

Bermuda onion on request.

7

Add Cajun Chicken

5

Add Cajun Shrimp (100 pieces)

6

Add Cajun Scallops (100 pieces)

8



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TACO STATION

Per Person Minimum 50

"Build Your Own" Taco Bar

Chicken, beef, Machaca beef, mixed vegetables, shredded lettuce, pico de gallo, sour cream, guacamoli, chopped tomatoes, chopped onion, shredded cheddar Jack cheese, salsa and fresh sliced jalapeños. Served with hard corn and soft flour tortillas. 15

SOUP STATIONS

Per Person Minimum 50

Our Famous Creamy New England Clam Chowder & Fritters 8

Newport Lobster Bisque 7

Albondigas Soup 5.5

Portuguese Kale 5.5

Butternut Squash Bisque 5.5



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CARVING STATIONS

Per Person Minimum 50

Roasted Angus Beef Tenderloin

18

Served with traditional bearnaise, wild mushroom demi-glace and coarse ground horseradish.

Also served with snowflake rolls.

Roasted Turkey Breast

15

Served with whole berry cranberry sauce, mayo, Dijon aioli and snowflake rolls.

Pork Loin

15

Slow roasted tender pork with house made gravy and fresh apple sauce.

PASTA STATIONS

Per Person Minimum 50

Pan Seared Jumbo Shrimp and Native Sea Scallops in a Cajun Cream Sauce

14

Choice of pastas: angel hair, crushed red pepper rigatoni (spicy!) or penne.

Frank's Penne Al Pomodoro

8

Fresh basil, sun-dried tomatoes, chopped tomatoes, garlic, black pepper and parmesan.

Triple Hot! Hot! Hot! Buffalo Pasta

8

An aged cayenne red pepper cream sauce on fresh crushed red pepper rigatoni.

This very spicy pasta dish is garnished with chopped tomatoes and fresh chopped spinach. *No Crybabies. No Wimps.*

Add Chicken 5

Add Fresh Vegetables 4



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– Minimum 50 persons –

PRESIDENT'S BUFFET

– **Soup Station** –

Choice of One:

Clam Chowder

Lobster Bisque

Portuguese Kale

Butternut Squash Bisque

– **Salad Station** –

Choice of One:

Harvest

Classic Caesar

– **Buffet** –

Garlic Smashed Potatoes

Green Beans Almondine

Penne al Pomodoro

Roasted Butternut Squash

Beets with Gorgonzola

Baked Stuffed Jumbo Shrimp

Chef Carved Prime Rib of Beef

49.00

Substitute

Sliced Tenderloin and Lobster Newburg

for

Baked Stuffed Jumbo Shrimp and

Chef Carved Prime Rib of Beef

64.00

GOVERNOR'S BUFFET

– **Soup Station** –

Portuguese Kale

Butternut Squash Bisque

– **Salad Station** –

Choice of One:

Harvest

Classic Caesar

– **Buffet** –

Garlic Smashed Potatoes

Green Beans Almondine

Roasted Butternut Squash

Beets with Gorgonzola

Penne al Pomodoro

Choice of one:

Baked Stuffed Gourmet Chicken

Chicken Parmigiana

Chicken Piccata

and

Poached Atlantic Salmon

in a Dill Caper Cream Sauce

44.00



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BUFFET LUNCHEON MENU

LUNCHEON STATIONS

Includes Coffee, Soda or Ice Tea

– Soup –

Choice of:

Soup du Jour

New England Clam Chowder add 3.00

Lobster Bisque add 3.00

– Cold Station –

Turkey

Chicken Salad

Ham

American & Swiss Cheese

Rolls

Lettuce & Tomato

Pickles & Olives

Mayo & Dijon Mustard

Caesar Salad

Potato Salad

Cole Slaw

– Hot Station –

Penne Marinara with Meatballs

Assorted Gourmet Pizzas

Pan Bronzed Cajun Chicken Breast

– Dessert –

House Made Triple Chocolate Brownies

80 - 120 24.00 pp

70 - 79 26.00 pp

60 - 69 28.00 pp



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POST WEDDING BREAKFAST BUFFET MENU

Eggs Benedict
Scrambled Eggs
Fresh Fruit
Sausage
Crisp Bacon
Breakfast Pizza
Assorted Mini Muffins
Strawberry Yogurt with Granola
Stuffed French Toast
Home Fried Potato Cakes
Bagels & Cream Cheese
Wicked Joe Organic Fair Trade Coffee
De-Caf
Tea
Assorted Juices 3 pp
Bloody Mary / Mimosa 12 pp

80 - 120 27.95 pp

HOURS:

Any two hour window between 9:00 AM and 1:00 PM



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BANQUET DESSERTS

(minimum 20 slices)

Brownie Sundae 6

New York Cheesecake 6
w/Strawberries 7

Warm Apple Crisp A La Mode 6

Warm Kentucky Derby Chocolate Chip Cookie Pie A La Mode 6

Fresh Berries & House Made Whipped Cream 8

Fruit Skewers

Bamboo skewers of strawberry, pineapple, honeydew and canteloupe. 2 pp (minimum 50 skewers)

Chocolate Mousse Cups 100 pieces 100



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