

PARTY PLATTERS & HORS D'OEUVRES

WINGS & TENDERS

24 pc | 42 48 pc | 84 96 pc | 68 200 pc | 350

choose style: wings / grilled tenders/ fried tenders

choose sauce: sweet terriyaki / BBQ / Buffalo | also available naked w all sauces on side |

SLIDERS

21 pc | 90 42 pc | 180 96 pc | 270 210 pc | 540

IPA-Braised pulled Pig: BBQ sauce, Slaw | Buffalo Chicken: jalapeno, cilantro slaw, ranch
Black Bean: house made patty, roast pepper, greens (no mix and match)

NACHO BAR

SM | 80 LG | 120

house-cut tortilla chips, queso dip, black beans, jalapenos, pico de gallo, guacamole, crema
ADD CHICKEN sm 45 | lg 80 / ADD PORK sm 45 | lg 80

ARTISINAL CHEESE PLATE sm 50 | lg 90

selection of artisinal cheeses served with traditional accoutrements & crackers

SEASONAL CRUDITE sm 50 | lg 90

seasonal veggies, house buttermilk ranch for dipping.

CHIPS AND DIP sm 35 | lg 60

house-cut sweet potato chips + cilantro party dip or herby hummus

SHRIMP COCKTAIL sm 35 | lg 60

chilled grilled shrimp served with dipping sauces.

VEG | GF

VEG | GF

VEG

DF | GF

MAIN PLATTERS

STEAK SLAW sm 70 | lg 140

skirt steak, cabbage, carrot, bell pepper, rice noodle, scallion, sesame-ginger sauce

GRILLED VEGETABLE sm 45 | lg 85

charred seasonal vegetables, chimichurri sauce

NAKED BIRD sm 120 | lg 230

garlic-rosemary brined grilled chicken

DF | GF

VEG | DF | GF

DF | GF

SIDES

MACARONI & CHEESE sm 50 | lg 90

elbow macaroni, gruyere cheese blend, breadcrumb

YARD MASH sm 40 | lg 70

mashed potato, cream, butter, herbs

BRAISED GREENS sm 40 | lg 70

seasonal greens, vinegar, brown sugar

VEG

VEG | GF

VEG | DF | GF

SANDWICHES

**gf bread available : +\$25 sm \$40 lg

GRILLED VEGETABLE sm 40 | lg 80

balsamic portobello, charred seasonal veg, herby hummus, feta in a wrap

SMOKEHOUSE sm 90 | lg 175

grilled chicken, gruyere, bacon, caramelized onion, bbq, jalapeno remoulade, dutch crunch

TURKEY BLAT sm 90 | lg 175

thick-sliced roast turkey, bacon, lettuce, tomato, avocado, mayo, dutch crunch

SF CHEESESTEAK sm 120 | lg 235

skirt steak, gorgonzola, portobello mushrooms, caramelized onion, pickled jalapenos, rosemary focaccia

VEG

SALADS

MIXED GREENS sm 40 | lg 70

mixed greens, seasonal raw vegetables, sherry viniagrette

VEG | DF | GF

MARINATED KALE sm 40 | lg 70

kale, roasted cauliflower, seasonal veg, toasty almond, dry cranberry, honey-cumin viniagrette

VEG | DF | GF

SALAD

ADD-ONS:

GRILLED CHICKEN sm 45 | lg 90

AVOCADO sm 25 | lg 50

GRILLED SHRIMP sm 45 | lg 90

BILLIONAIRE'S BACON sm 40 | lg 70

GOAT CHEESE sm 10 | lg 20

DESSERT

ASSORTED COOKIES sm 35 | lg 65

FRESH FRUIT PLATE sm 60 | lg 120

BEVERAGES

ASSORTED BEV (can) \$2/ea

PERRIER (can) \$2/ea

UTENSILS, NAPKINS, & PLATES \$20 | \$40

- Small serves 12-15 guests -

- Large serves 25-30 guests -

|delivery : \$40|

We are available to staff your in-home / in-office event

We are also able to bring the bar to you, staffed & stocked. Inquire for more information.

Order online at brickyardssf.com/catering or email catering@brickyardssf.com

To have your party at The Brick Yard, please visit brickyardssf.com/events

check out our happy hour, daily specials, and guest bartending opportunities

brickyardssf.com | catering@brickyardssf.com | 415.400.4172