

## PARTY PLATTERS & HORS D'OEUVRES

### WINGS & TENDERS

24 pc | 42 48 pc | 84 96 pc | 168 200 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 | 350 210 pc | 690

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 60 | lg 120

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 135 | lg 250

chilled grilled shrimp served with dipping sauces.

VEG | GF

VEG | GF

VEG

DF | GF

## MAIN PLATTERS

### STEAK SLAW sm 120 | lg 235

skirt steak, cabbage, carrot, bell pepper, glass 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

### VEGETABLE UNION sm 60 | lg 120

balsamic portobello, charred seasonal veg, herby hummus, feta, sprouts, lavash wrap

### SMOKEHOUSE sm 90 | lg 195

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 240

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

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

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, quinoa, almond, cranberry, honey-cumin viniagrette

VEG | DF | GF

### SALAD

#### ADD-ONS:

GRILLED CHICKEN sm 45 | lg 90

AVOCADO sm 50 | lg 100

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 [brickyardsf.com/catering](http://brickyardsf.com/catering) or email [catering@brickyardsf.com](mailto:catering@brickyardsf.com)

To have your party at The Brick Yard, please visit [brickyardsf.com/events](http://brickyardsf.com/events)

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

[brickyardsf.com](http://brickyardsf.com) | [catering@brickyardsf.com](mailto:catering@brickyardsf.com) | 415.400.4712