

**IF YOU AREN'T
PARTYING
YOU'RE DOING IT WRONG**

GROUP & EVENTS MENU



Menu options are available at all Brick House Tavern + Tap locations with the same pricing.

Seated Dinner options are valid for a minimum of 15 guests and Buffet Options are valid for a minimum of 30 guests. Reservations are required based on availability. Per person prices include food items listed and a fountain beverage. Prices do not include banquet fee, applicable sales tax or suggested gratuity.



APPETIZERS

Available for any group package.

SNACKS

DEVILED EGGS / 20

Thirty hard boiled eggs, smoky bacon, hint of jalapeño & paprika.

HOUSE BAKED SOFT PRETZELS / 30

Twenty salted pretzels with white queso, yellow mustard & sriracha ranch.

TAVERN WINGS / 40

5 lbs. of wings with your choice of buffalo or brick sauce served with ranch, bleu cheese or sriracha ranch.

MEATBALLS

DRUNKEN PORK MEATBALLS / 30

Twenty hand rolled pork meatballs combine with bacon, buttermilk and Tabasco® with whiskey bbq glaze, jalapeño cornbread & fried shallots.

BUFFALO CHICKEN MEATBALLS / 30

Twenty chicken meatballs tossed in Frank's® hot sauce, topped with bleu cheese crumbles. Served with celery sticks and bleu cheese dressing.

PIZZAS

PEPPERONI / 10

Hand cut pepperoni, mozzarella, & brick cheeses.

WILD MUSHROOM / 10

Shiitake, portabello, cremini, mozzarella, brick cheese, roasted garlic, oregano infused oil, baby arugula & goat cheese cream.

KOBE BRICK / 10

Marinara, wagyu beef, brick cheese, caramelized onions, oven roasted tomatoes, crispy bacon & arugula.

HOUSEMADE DESSERTS / 20

Half dozen of our chocolate bourbon cake or apple crumble both served with vanilla ice cream.

STANDARD OFFERING

Each person receives choice of one entrée.

Option includes fries or tots & a Caesar or house salad.

HOUSE CHEESEBURGER

Choice of cheddar, swiss, smoked provolone or American cheese.

PHILLY CHEESE STEAK

Sliced sirloin and American cheese with or without onions & peppers. Served with house pickles.

GRILLED CHICKEN SANDWICH

Grilled cajun chicken breast, bacon, provolone, lettuce, tomato, red onion, pickles & spicy sriracha mayo.

CHOICE OF PIZZA

Pepperoni or Wild Mushroom Pizza.

CHOICE OF SALAD

Thai Chicken Salad or Chopped Chicken Salad.

\$14
/PERSON

PREMIUM OFFERING

Each person receives choice of one entrée.

Option includes either a Caesar or house salad.

CHICKEN & WAFFLES

Two homemade Belgian waffles, crisp fried chicken tenders & syrup.

CHICKEN POT PIE

Pulled chicken, red potatoes, peas and thyme topped with flaky puff pastry. Baked daily.

FISH & CHIPS

Beer battered wild caught white fish with malt vinegar, tartar sauce & fries.

THE KOBE

Wagyu beef patty, sautéed onions, roasted tomatoes, spring mix, brie & roasted red pepper aioli.

CHOICE OF SALAD

Thai Chicken Salad or Chopped Chicken Salad.

\$20
/PERSON

TOP SHELF OFFERING

Each person receives choice of one entrée.

Option includes Caesar or house salad and House Made Soft Pretzels (served sharing style)

GRILLED MAHI MAHI*

Grilled or blackened wild caught Mahi, roasted garlic butter, jasmine rice & choice of side.

DRUNKEN CHOPS

Two house brined center cut pork chops, whiskey bbq glaze, topped with onion strings & served with cheddar mashed potatoes.

SIRLOIN STEAK TIPS*

Sirloin marinated for 24 hours, with mushrooms & onion gravy, crispy shallots & choice of side.

PROSCIUTTO WRAPPED MEATLOAF

Made with ground chuck, veal & Italian sausage, with sweet chili ketchup, mushroom gravy & choice of side.

CHOICE OF SALAD

Thai Chicken Salad, Chopped Chicken Salad or Filet Mignon Salad.

\$27
/PERSON

*NOTICE: Before placing your order please inform the Group Sales Manager if a person in your party has a food allergy. These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked animal foods (such as: meats, poultry, seafood, shellfish, or eggs) may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Please ask your server about menu items that are cooked to order or served raw.

**All meat selections are served between medium and medium well. No customized temperatures for the group menu.

333268 - 10/17

BUFFET OPTIONS

Seated Dinner options are valid for a minimum of 15 guests and Buffet Options are valid for a minimum of 30 guests. Reservations are required based on availability. Per person prices include food items listed and a fountain beverage. Prices are based on 1 ½ hours of food service and do not include banquet fee, applicable sales tax or suggested gratuity.

STANDARD BUFFET

\$18
/PERSON

Choose one or choose two and build your own.
Includes fries or tots and either a Caesar or house salad.
Served with lettuce, pickles, tomatoes, onions and bacon.

BRICK BURGER • GRILLED CHICKEN SANDWICH • PHILLY CHEESE STEAK

APPETIZERS

Available for any group package.

SNACKS

DEVILED EGGS / 20

Thirty hard boiled eggs, smoky bacon, hint of jalapeño & paprika.

HOUSE BAKED SOFT PRETZELS / 30

Twenty salted pretzels with white queso, yellow mustard & sriracha ranch.

TAVERN WINGS / 40

5 lbs. of wings with your choice of buffalo or brick sauce served with ranch, bleu cheese or sriracha ranch.

MEATBALLS

DRUNKEN PORK MEATBALLS / 30

Twenty hand rolled pork meatballs combine with bacon, buttermilk and Tabasco® with whiskey bbq glaze, jalapeño cornbread & fried shallots.

BUFFALO CHICKEN MEATBALLS / 30

Twenty chicken meatballs tossed in Frank's® hot sauce, topped with bleu cheese crumbles. Served with celery sticks and bleu cheese dressing.

PIZZAS

PEPPERONI / 10

Hand cut pepperoni, mozzarella, & brick cheeses.

WILD MUSHROOM / 10

Shiitake, portabello, cremini, mozzarella, brick cheese, roasted garlic, oregano infused oil, baby arugula & goat cheese cream.

KOBE BRICK / 10

Marinara, wagyu beef, brick cheese, caramelized onions, oven roasted tomatoes, crispy bacon & arugula.

HOUSEMADE DESSERTS / 20

Half dozen of our chocolate bourbon cake or apple crumble both served with vanilla ice cream.

PREMIUM BUFFET

\$24
/PERSON

Choose 2 entrées and 2 sides.
Includes choice of Caesar or house salad.

FISH & CHIPS

Beer battered wild caught white fish with malt vinegar, tartar sauce.

KOBE BRICK PIZZA

Marinara, wagyu beef, brick cheese, caramelized onions, over roasted tomatoes, crispy bacon & arugula.

CHICKEN TENDERS

Hand battered crispy fried tenders with honey mustard.

PROSCIUTTO WRAPPED MEATLOAF

Scratch made meatloaf with ground chunk, veal and Italian sausage wrapped in prosciutto, topped with sweet chili ketchup, served with mushroom gravy.

TOP SHELF BUFFET

\$34
/PERSON

Includes choice of Caesar or house salad
and tray passed classic meatballs.

GRILLED MAHI MAHI *

Grilled or blackened wild caught Mahi, roasted garlic butter, jasmine rice & choice of side.

DRUNKEN CHOPS

Two house brined center cut pork chops, whiskey bbq glaze, topped with onion strings.

SIRLOIN *

House cut sirloin marinated for 24 hours, scratch made wild mushrooms and onion gravy & crispy shallots.

CHICKEN & WAFFLES

Homemade Belgian waffles, crisp fried chicken tenders & syrup.

SIDES

JASMINE RICE

CHEDDAR MASHED POTATOES

FRESH STEAMED BROCCOLI

FRIES OR TOTS

DESSERTS

\$8
/PERSON

Add mini assortment of desserts to any package.

CHOCOLATE BOURBON CAKE

House baked Woodford Reserve® bourbon soaked chocolate cake, house made caramel sauce.

APPLE CRUMBLE

Granny smith apples, house made caramel sauce.

ULTIMATE BROWNIE

Warm chocolate walnut brownie.

Ice cream is available upon request of the guest during the event.

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333268 - 10/17

TRAVELING TRAYS

SNACKS

DEVILED EGGS / 20

Thirty hard boiled eggs, smoky bacon, hint of jalapeño & paprika.

HOUSE BAKED SOFT PRETZELS / 30

Twenty salted pretzels with white queso, yellow mustard & sriracha ranch.

TAVERN WINGS / 40

5 lbs. of wings with your choice of buffalo or brick sauce served with ranch, bleu cheese or sriracha ranch.

MEATBALLS

DRUNKEN PORK MEATBALLS

Twenty hand rolled pork meatballs combine with bacon, buttermilk and Tabasco® with whiskey bbq glaze, jalapeño cornbread & fried shallots.

BUFFALO CHICKEN MEATBALLS

Twenty chicken meatballs tossed in Frank's® hot sauce, topped with bleu cheese crumbles. Served with celery sticks and bleu cheese dressing.

\$30
EACH

PIZZAS

Choose any of our three hand rolled pizzas.

PEPPERONI

Hand cut pepperoni, mozzarella, & brick cheeses.

WILD MUSHROOM

Shiitake, portabello, cremini, mozzarella, brick cheese, roasted garlic, oregano infused oil, baby arugula & goat cheese cream.

KOBE BRICK

Marinara, wagyu beef, brick cheese, caramelized onions, oven roasted tomatoes, crispy bacon & arugula.

\$10
EACH

HOUSEMADE DESSERTS

Half dozen of our chocolate bourbon cake or apple crumble both served with vanilla ice cream.

\$20

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BOOKING DETAILS

At Brick House Tavern + Tap, we've got you covered for any group party or special events. Whether it's a corporate event, rehearsal dinner, birthday celebration or just friends getting together, we have the perfect venue to entertain your employees, clients, family or friends. We have a robust made from scratch menu that offer both seated and buffet style options.

Ask our Sales & Events Manager about Exclusive Buy-out Events and Semi-Private Events.

For more information on your next Group Party or Special Event contact us today!

BHTTGROUPSALES@LDRY.COM