



Plated Dinner Service

Consult FourBricks Appetizer Menu for Cocktail Hour Appetizers or Dinner Starters

All dinners include Coffee and Iced Tea

(v) indicates the dish can be prepared in a vegan style

All dinners subject to 18% service charge and 9.5% sales tax

Minimum food order of \$600 weekdays, \$1000 weekends

All prices are good for 60 days

Starters \$5 pp (choose one)

Caramelized onion tarts with gruyere cheese and truffle oil

Prosciutto wrapped figs with balsamic glaze and orange ricotta

Wild mushroom arancini balls (v)

Salads \$6 pp (choose one)

Kale, Butternut Squash, Cranberry, Walnut, Blue Cheese (v)

Caesar

Beet, Strawberry, Arugula (v)

Compressed watermelon feta cheese mint and arugula

Plated Entrées

Parties of less than 25 – choose up to two entrees

Parties of 25-65 – choose up to three entrees

Parties of greater than 65 – choose up to four entrees

Herb Crusted Salmon \$25 pp

Roasted vegetables fingerling potatoes and Romanesco sauce

Roasted Pork Loin \$25 pp

Potato purée, braised greens and jus

12-hour Red Wine Braised Short Rib \$30 pp

Pommes purée, grilled asparagus and port wine reduction

Filet Mignon \$36 pp

Pommes purée, grilled asparagus and port wine reduction

Citrus and Rosemary Crusted Game Hen \$25 pp

Pommes purée, roasted farmers market vegetables and chicken jus

Handmade Tortellini \$24 pp (v)

Chestnut, sweet potato, sage and banjouis vinegar

Sweet corn agnolotti \$26 pp (v)

Pearl onions and black truffle

Coq au Vin Braised Chicken \$28pp

Burgundy wine, pearl onions, heirloom carrots, bacon and aromatic mushrooms

Handmade Spaghetti carbonara \$26pp

Black pepper pasta, pancetta, farm egg, Parmesan Reggiano, and mushroom

Desserts \$6 pp (choose one)

Berry Tart

Apple Tart with Iced Cream (add \$6 pp for fois gras topping)

Banana Pudding with Vanilla Cookies

Brownies

Chocolate Mousse with Seasonal Berries