



Evening Buffet Service

For Appetizer or Finger Food Buffets, consult our Appetizer Menu

All menu options include coffee and iced tea (please inquire about additional beverage options)

Menu can be modified, including adding vegan options

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

Minimum food order of \$600 weekdays, \$1000 weekends for FourBricks events

All prices are good for 60 days

*OUR CHEF IS PLEASED TO MEET WITH YOU TO CONSTRUCT
A CUSTOM MENU. PLEASE INQUIRE*

DINNER BUFFET #1 \$29.99 pp

Strawberry, beets, Asian slaw, goat cheese salad

Thai chicken and gingered vegetables (substitute shrimp for +\$5 pp)

Hawaiian pineapple pork

Coconut rice

Bok Choy

DINNER MENU #2 ***\$34.99 pp***

Chopped salad with artichoke and lemon
Dijon crusted lamb
Rosemary Salmon
Yukon potato mash
Seasonal Roasted Farmer's Market Vegetables

DINNER MENU #3 ***\$31.99 pp***

Cesar Salad
Vegetable Fettuccini Alfredo
Spaghetti Carbonara
Lasagna
Garlic Parmesan Bread

DINNER MENU #4 ***\$32.99 pp***

Mixed roasted pepper chopped salad
BBQ chicken thighs and wings
Citrus-spiced BBQ short Ribs
Sweet potato mash
Collard Greens

DINNER MENU #5

\$39.99 pp

Citrus and Romaine salad

Short Rib in Cabernet Glaze or Pork Belly in Kumquat glaze

Dressed Game Hens

Yukon potato purée

Carrot Medley

DINNER MENU #6

\$35.99 pp

Buttermilk Fried Chicken

Triple cheese Mac and Cheese

Seasoned Fried Wedge Potatoes

Coleslaw with Honey Jalapeno Dressing

Cornbread with Salted Caramel Butter

Collard Greens

House made pickles

Desserts \$6 pp

Strawberry and Blueberry Tarts

Apple Tart with Iced Cream (+\$6 pp for foie gras topping)

Banana Pudding with Vanilla Cookies

Carrot Cake

Chocolate Mousse with Seasonal Berries