



CATERING DROP OFF MENU

Food will be dropped off in disposable containers. Disposable plates, napkins, cutlery & serving utensils can be available upon request. \$120 minimum. 10% service charge. We require a 15 minute delivery window. Any cooked food should be eaten with 30 minutes of drop off. Limited hours – inquire ahead.

LUNCH/DINNER 11:00am-5:00pm

SANDWICH PLATTER 10 PRE-WRAPPED SANDWICHES – \$100 PER PLATTER

**All Meats are roasted in-house. Sandwiches served at room temperature. Gluten-free Roll for \$3 extra. The house will select an assortment of the sandwiches below with 20% vegetarian.*

CHICKEN BRIE Red Onions & Basil Pesto on Focaccia

CORNED BEEF BRISKET House Kraut & Swiss on Rye

HONEY CHIPOTLE PULLED PORK White Cheddar & Red Slaw on Artisan Roll

TURKEY COBB Appled Smoked Bacon, Hard Boiled Egg, White Cheddar, Avocado, Blue Cheese, Mixed Greens & Black Peppr on Artisan Roll

GRILLED VEGGIE White Cheddar, Tomato, Mushrooms, Roasted Bell Pepper, Caramelized Onion, Avocado, Arugula & Basil Pesto on Artisan Roll

ROAST BEEF White Cheddar, Caramelized Onion, Arugula & Horseradish on Artisan Roll

SELF-SERVE TACO BAR \$10 PER PERSON - 15 PERSON MINIMUM

**Gluten-free *This self-serve buffet can be plated as a Vegetarian option*

CHOICE OF GRILLED CHICKEN OR PULLED PORK

Black Beans, Guacomole, Red Slaw, Pico De Gallo, Queso Fresco, Corn Tortillas

SELF-SERVE BURGER BAR \$15 PER PERSON - 15 PERSON MINIMUM

**This self-serve buffet can be plated as a Vegetarian option *Gluten-free buns available for \$3 extra*

Choose from a selection of burger patties. Tell us how many you would like of each:

8OZ ANGUS BEEF PATTIES

GROUND TURKEY PATTIES

GRILLED CHICKEN BREAST

HOUSE MADE VEGGIE PATTIES

Assorted Cheese, Bacon, Caramelized Onions, Mushrooms, Avocado, Tomato, Lettuce, Onions, Pickles, Bbq Sauce, Ketchup, Mayo, Yellow Mustard, Artisan Brioche Buns

GROUP SIDES \$20 PER SIDE – SERVES UP TO 10 / \$40 PER SIDE – SERVES UP TO 20

FRENCH FRIES Served with Chipotle Aioli

GARLIC FRIES Served with Chipotle Aioli

SWEET POTATO FRIES Served with Chipotle Aioli

BEER BATTERED ONION RINGS Served with Ranch

HOUSE FRIED POTATO CHIPS with Freshly Fried Herbs

GROUP SALADS SMALL \$50 – SERVES UP TO 10 / LARGE \$95 – SERVES UP TO 20

**Add Chicken - Small \$20 / Large \$50 *Add Grilled Wild Salmon - Small \$40 / Large \$100*

CAESAR SALAD Romaine Hearts, Parmesan, Garlic Crostini Croutons

CHOP SALAD Romaine, Salami, Provolone, Bell Peppers, Red Onion, Chickpeas, Kalamata Olives & Pepperoncini with Feta Vinaigrette **Gluten-free*

SOUTHWEST SALAD Romaine, Pico De Gallo, Avocado, Black Beans and House Fried Tortilla Chips with Lime-Cilantro Vinaigrette **Gluten-free*

CONTACT KIM 415.517.7076

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FINGER FOOD 3:00pm-5:00pm

BITS & PIECES \$24 PER PLATTER - 1 DOZEN PIECES EACH

HOUSE MADE TURKEY MEATBALLS Tomato Basil Puree

BEEF EMPANADAS Fire Roasted Tomato Sauce, Queso Fresco

WILD SALMON EMPANADAS with Basil Pesto Filling

TRUFFLE FRIED POLENTA BRICKS Tomato Basil Puree **Veggie & Gluten-free*

SOUTHWEST CRAB CAKES Chipotle Aioli

SOUTHWEST SALMON CAKES Chipotle Aioli

PICANTE CHICKEN WINGS Blue Cheese Sauce

BACON WRAPPED PRAWNS **Gluten-free*

DIPS & DRIPS \$45 PER DIP – SERVES UP TO 20 (APPETIZER PORTIONS)

GUACAMOLE & PICO DE GALLO House Fried Tortilla Chips **Veggie & Gluten-free*

JALAPENO CRAB DIP Focaccia Toast Bites

MEDITERRANEAN CRUDITE Hummus, Pita, Assorted Raw Vegetables **Vegetarian*

DESSERTS Anytime

ASSORTED COOKIES \$2 each

BREAD PUDDING BITES Ghiradelli's Caramel Sauce \$2 each

BREAKFAST 8:00am-11:00am

ON THE GO BURRITOS \$9 EACH

BREAKFAST BURRITO Eggs, Chorizo, Pepper Jack, Potato, Pico De Gallo, Sour Cream

AVOCADO BREAKFAST BURRITO Eggs, Pepper Jack Cheese, Roasted Potato, Pico de Gallo, Sour Cream **Vegetarian*

FRESH FRUIT SALAD SMALL \$40 – SERVES UP TO 10 / LARGE \$85 – SERVES UP TO 20 SIDE PORTIONS

Best of Season with Fresh Lime, Honey, Mint

ROASTED POTATOES SMALL \$20 – SERVES UP TO 10 / LARGE \$40 – SERVES UP TO 20

YOGURT PARFAITS \$7 EACH Greek Yogurt, Steel Cut Granola, Fresh Fruit Salad

SELF-SERVE BREAKFAST BUFFETS \$10 PER PERSON - 15 PERSON MINIMUM

**Both self-serve buffets can be plated as Vegetarian and Gluten-free options*

WAKY WAKY EGGS & BAKEY BUFFET Cheesy Scrambled Eggs, Apple Smoked Bacon, “Aidells” Apple Chicken Sausage, Breakfast Sausage, Roasted Potatoes, Fresh Fruit Salad, Toast, Ketchup, Butter & Jelly

BUENOS DIAS BUFFET Cheesy Scrambled Eggs, Corn Tortillas, Chorizo, Black Beans, Guacamole, Sour Cream, Pico De Gallo, Jalapenos, Roasted Potatoes, Tapatio, Ketchup

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