



## Bryan's on 4<sup>th</sup> Catering and Event Menus

Bryan's offers these simple and direct menus to make your planning fun and easy. Every menu alternative may include a vegetarian, vegan, or gluten free plates with prior arrangement.

- RECEPTION STYLE EVENTS ON OR OFF PREMISE
  - PLATED LUNCH OR DINNER
  - BUFFET BREAKFAST, LUNCH OR DINNER
- OUR CURRENT WINE, BEVERAGE, LUNCH AND DINNER MENUS
  - EXAMPLE CONTRACT
  - POLICIES

Any menu may be tailored to your specific needs. We are always pleased to offer vegetarian, vegan, gluten free and other special dietary needs.

## RECEPTION STYLE EVENTS ON OR OFF PREMISE

The Bar may be hosted—

1. Unlimited Open Bar.
2. Drink Tickets @\$6 each. Two Tickets for top shelf. The gratuity is included in the ticket price. Some super premium brands will be 3 tickets.
3. Open Bar with a Set Limit.
4. Beer and wine only.

Domestic Keg Beer, \$300

Craft Iowa Keg, \$200 (1/6 Barrel)

The Bar may also be a cash bar with guests responsible for their own beverages—All bars are subject to a \$50 per hour bartender fee.

### Appetizer Buffet—

Designed to be served for as long as 2 hours

#### **The \$5 Per Person Buffet**

Chef's Choice of 5 Beautifully Displayed Appetizers

#### **The \$10 Per Person Buffet**

Chef's Choice of 5, with two premium appetizers added

This is a partial list of Appetizers Available—

We serve only Bryan's Kitchen Crafted Appetizers, made from the best ingredients

#### CHEF BRYAN'S SIGNATURE APPETIZERS

Black Bean Hummus or Cashew and Spinach Pesto with Peasant Bread

Roast Mini Corn Crab Cakes with Smoky Lime Mayonnaise

Baked New Potatoes with Artichoke and Spinach Filling

Or Filled with Spicy Pork Sausage

Pesto Chicken Salad on Grilled Focacia Bread

Grilled Vegetables with Dipping Sauce

Salami Coronets with Pesto Cream Cheese

Roma Tomato Medallions with Herbed Cheese

Vegetable Crudités Display with a Trio of Dipping Sauces

#### PREMIUM APPETIZERS

Gourmet Cheese Display with Hearth Bread

Chilled Fruit and Melon Display

Sautéed Mushroom Caps filled with Kalamata Olive Cream Cheese

Grilled Andouille Sausage with Cajun Dipping Sauce

Hand Made Italian Meatballs with Creamy Marinara

Rustic Pan Pizza

Chilled Grilled Shrimp Brochette

## Plated Luncheon and Dinners

Includes Home Made Bread, Spinach and Cashew Butter, Soft Drinks, Iced Tea  
Bryan's on 4<sup>th</sup> will provide ample service staff to deliver and clear at your table

### On Premise

#### \$14 CHOICE OF THREE PLATED LUNCHEONS

Guests will be able to order with no preordering necessary

The choice of three Luncheon is only available on hosted parties with one payment

Grilled Salmon Salad, Gourmet Hot Beef Sandwich, or Romano Breaded

Chicken Breast

Add Dessert \$5

Variety of Chocolate Mousse Cake and Cheese Cake

### Off Premise

#### \$14 CHOICE OF THREE PLATED LUNCHEONS

As above, with guests preordering

---

### On Premise

#### \$20 CHOICE OF THREE PLATED DINNERS

Guests will be able to order at dinner, with no preordering necessary

The choice of three dinner is only available on hosted parties with on payment

Yankee Pot Roast, Grilled Salmon, or Romano Breaded Chicken Breast

All with the Garlic Mashed Potatoes, Sauce and Vegetable

Add Appetizer—\$5

Chefs choice of appetizers, tailored to your tastes

Add House Salad—\$5

Choice of Balsamic Vinaigrette or our own Buttermilk Ranch

Add Dessert—\$5

Variety of Chocolate Mousse Cake and Cheese Cake

### On Premise

#### \$30 CHOICE OF THREE PLATED DINNERS

As above, with Filet of Beef Tenderloin substituted as the Beef Choice

---

Off premise plated dinners must be preordered

---

## Buffet Options—

All include Homemade Bread, Spinach and Cashew Garlic Butter, Coffee, Tea, and Soda  
All Off Premise Buffets are attended by Bryan's on 4<sup>th</sup> Staff, unless you prefer to serve on your own (drop off).

### Continental Breakfast Buffet—\$9

Croissants, Bagels, and Pastry with Fresh Berries and Melon. Creamery Butter and Jam.

### Economy Breakfast Buffet—\$9

Bacon, Scrambled Eggs, Breakfast Fries, Home Made Biscuits and Peppered Gravy, Grilled Hearth Bread

### Deluxe Breakfast Buffet—\$14

Sausage Links, Ham, Bacon, Scrambled Eggs, Breakfast Fries, Home Made Biscuits and Peppered Gravy, French Toast with Maple Syrup, Grilled Hearth Bread

### Add Omelet Station—\$5

### Add Eggs Benedict Bar—\$5

### Budget Buffet—\$12 Chef's Choice

One Entrée, Starch and Vegetable, Green Salad, Chef's Choice of Dessert

### Economy Buffet—\$14

Two Entrees with Starch and Vegetable, Grilled Cabbage Cole Slaw, German Potato Salad, Chef's Dessert

Typical Buffet: Romano Breaded Chicken with Pasta Bows and Creamy Marinara, and Pot Roast with Garlic Mashed Potatoes and Grilled Vegetables

### Deluxe Buffet—\$20

Add a third dish such as Grilled Salmon with Basmati Rice and Pesto Cream Sauce

### Luxury Dinner Buffet with Carving Station—\$30

On the Carving Station—Prime Rib and Pork Loin

## Themed Buffet Choices—\$18

### German Buffet—

Warm German Potato Salad, Grilled Cabbage Cole Slaw, Pork Schnitzel, Knockwurst, Bratwurst, Spaetzle with bacon and Cheese, Fresh Sour Kraut, German Mustard, and German Chocolate Cake

### Italian Buffet—

Three Cheese Lasagna with Bolognese Sauce, Giant Meatballs with Linguini and Marinara, Alfredo Bow Ties, Exceptional Pan Pizza, Chicken Parmesan, Mixed Greens with Choice of Dressings, Garlic Bread and Chocolate Cappuccino Mousse Cake

### Smokehouse Buffet—

Smoked Pulled Pork Loin, Smoked Brisket, Smoked Chicken Asian BBQ, and and Smoked Brats, with Grilled Cabbage Cole Slaw, Refried Black Beans, Roast Corn Pico, Corn Bread, Smoked Mac 'n Cheese, BBQ New Potatoes and our own Molasses Barbeque Sauce, with Jack Daniels Chocolate Bread Pudding for Dessert

### Tex Mex Buffet

Enchilada Pork Pie, Taco Bar, Quesadillas, Beef and Chicken Fajitas, Roast Corn Pico, Refried Black Beans, Mole' Sauce, Crisp corn Tortillas and Salsa, Caramel Flan for Dessert.

## Trays and Displays—

Bryan's on 4<sup>th</sup> is able to provide customized Meat, Cheese, and Fruit Trays and Displays. Also available on request at a per person fee are—

- Breakfast Pastry Breaks
- Healthy Breakfast Breaks
- Sweet Breaks
- Healthy Snack Breaks

Please reference our catering contract and policies for more information and guidelines.