



Bryan's on 4th 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 (served as 19 pitchers)

Craft Iowa Keg, \$200 (1/6 Barrel) (served as 8 pitchers)

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—20 ppl minimum

Designed to be served for as long as 2 hours
\$10 per person

This is the “go to” Appetizer Buffet. Items may be substituted or modified—
We serve only Bryan’s Kitchen Crafted Appetizers, made from the best ingredients

CHEF BRYAN’S SIGNATURE APPETIZERS

Black Bean Hummus, Cashew and Spinach Pesto, and Smoky Aioli with Peasant Bread
Roast Mini Corn Crab Cakes
Baked New Potatoes with Artichoke and Spinach Filling
Pesto Chicken Salad on Grilled Focacia Bread
Grilled Vegetables with Dipping Sauce
Gourmet Cheese and Salami Bowl
Chilled Fruit and Melon
Hand Made Meatballs
with Creamy Marinara, Mushroom Gravy, or Homemade Barbeque Sauce
Sautéed Mushroom Caps filled with Kalamata Olive Cream Cheese
Grilled Shrimp Salad on Romaine Heart Leaves
Savory Pasta Salad

Yep, you get all of that for \$10

Leftover food is not allowed to leave the
premise by in compliance with health code

Plated Luncheon and Dinners

Includes Home Made Bread, Spinach and Cashew Butter, Soft Drinks, Iced Tea
Bryan's on 4th 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—30 ppl minimum

All include Homemade Bread, Spinach and Cashew Garlic Butter, Coffee, Tea, and Soda
All Off Premise Buffets are attended by Bryan's on 4th 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, \$22 for the Smokehouse Buffet

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 Smoked Brats, with Grilled Cabbage Cole Slaw, Refried Black Beans, Roast Corn Pico, Corn Bread, BBQ New Potatoes and our own Molasses Barbeque Sauce, Silver Dollar Rolls 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, Crisp corn Tortillas and Salsa, Corn Bread, and Caramel Flan for Dessert.

Trays and Displays—

Bryan's on 4th 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.