



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

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

The Bar may also be a cash bar with guests responsible for their own beverages—

Appetizer Buffet—

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 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—

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—\$12

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—\$16

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 Pork Loin, Brisket, Smoked Chicken Hindquarters and Brats, with Grilled Cabbage Cole Slaw, Baked Beans, Roast Corn Pico, Corn Bread, Smoked Mac `n Cheese and our own Molasses Barbeque Sauce, with Jack Daniels Bread Pudding 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.