

Buffets require minimum of 35 Guests

Please note if the event is under the 40 adult minimum, there will be charge of \$12.00++/ea for the difference.

Buffet # 1 \$22.99/person

Rolls and Butter

Regular/Decaffeinated Coffee, and Tea

Choice of: Two Salads

Three Entrées

Two Accompaniments

One Dessert

Buffet # 2 \$24.99/ea

Soup du Jour

Rolls and Butter

Regular/Decaffeinated Coffee, and Tea

Choice of: Two Salads

Three Entrées

Three Accompaniments

One Dessert

Buffet # 3 \$27.99/ea

Soup du Jour

Rolls and Butter

Regular/Decaffeinated Coffee, and Tea

Choice of: Two Salads

Four Entrées (One to be a carved item)

Three Accompaniments

One Dessert

Buffet # 4 \$34.99/ea

One Hour of Hot & Cold Hors d'oeuvres

(Displayed and Butler passed, choose from group #1 & 2)

Rolls and Butter

Regular/Decaffeinated Coffee, and Tea

Choice of: Three Salads

Four Entrées (One to be a carved item)

Three Accompaniments

One Dessert

Soup Choices

Minestrone

Beef Vegetable

Chicken & Roasted Red Pepper Bisque

Cream of Broccoli

Salad Choices

Mixed Greens

Coleslaw

Pasta Salad

Antipasto Salad

Caesar Salad

Pasta Salad

Potato Salad

Fruit Salad

Entrée Choices

Herb Stuffed Chicken

Eggplant Parmesan

Chicken Piccata

Chicken Marsala

Chicken Cordon Bleu

Pork Loin Berlin

Sausage & Peppers

Poached Salmon with Herb Cream

Broiled Scrod with Lemon Butter

Chicken Parmesan

Beef Stroganoff

Yankee Pot Roast

Manna's Lasagna

Baked Ziti-Meat Sauce

Stuffed Shells Parmesan

Accompaniment Choices

Mashed Potatoes

Herb Bliss Potatoes

Buttered Broccoli

Penne Marinara

Green Beans Almondine

Ginger Carrots with Dill

Rice Pilaf

Vegetable Medley

Dessert

Apple Pie

Chocolate Mousse

Carrot Cake

Chocolate Torte

Cheese Cake with Fruit

Strawberry Whip Cream Cake

(Alternate Dessert Selections available for additional charge)

Carved Items

Roast Beef

Glazed Ham

Beef Tenderloin (+ \$4.99 / person)

Roast Pork Loin

Roast Turkey Breast

Brickyard Tavern And Grill

CATERING DINNER MENUS 2014

**70 Milton Ave
Ballston Spa, New York 12020**

Phone: 518/884-2570

Fax: 518/885-7017

Private Dining

All prices are subject to a 20% taxable service charge for in-house events **or** for **Off property** catered events a 25% taxable service charge and 7% sales tax

When catering off premise additional Rental fees and charges may apply. Please ask for details.

Credit Card Payment Fee 5%

A \$500.00 deposit is required to Secure your Event.

Personal checks are accepted for Deposit payments only.

Deposits will be applied to the final bill and are **not** refundable.

Final Counts and Dinner Selection Counts are due at least 5 days Prior the event.

Brickyard Banquet Locations Available for Events:

- **Brickyard Tavern**
- **Town of Milton Community Center**
- **Saratoga Knights of Columbus**
- **Any Location/Venue of Your Choice**

Hors d'oeuvres

Thank you for considering The Brickyard Tavern & Grill for your special event. If you have a special request or personal favorite not listed on these menus, please let us know.

* We recommend six (6) pieces per guest per hour for planning purposes. The following selections may be Butler Passed or Chaffing Displayed*

Group One

PRICE PER FIFTY PIECES \$65.00

Assorted Mini Empanadas Jalapeno Poppers
Franks in a Blanket Cheddar Cheese Toast

Cocktail Meatballs {your choice of Italian or Swedish},
Golden chicken Fingers with Honey Mustard Sauce;
Oriental Pork Pot Stickers with Honey Mustard Sauce.

Group Two

PRICE PER FIFTY PIECES \$85.00

Assorted Mini Quiches
Assorted Puff Pastries
Cheese and Spinach Phyllo

Group Three

PRICE PER FIFTY PIECES \$100.00

Shrimp Cocktail – Cocktail Sauce
Scallops and Bacon, Asparagus wrapped in Phyllo
Jumbo Mushrooms Stuffed with Sweet Sausage
Melon Wrapped with Prosciutto

Cheese, Vegetable & Pepperoni Display

SERVED WITH CRACKERS AND DIP \$3.99 per guest

Chef's Selection

\$10.99 per guest/hour

A display of Cheese, Pepperoni & Vegetables **and** a Tasty Assortment of Hot Hors d' oeuvres
Butler Passed & Displayed.

Dinner

(Choice of Three Entrées)

Entree Selections Include:

Linen Napkins

Choice of Salad with Dressing

Choice of Potato, Rice or Pasta

Chef's Choice of Vegetables

Rolls and Butter

Choice of One Dessert & Coffee Service

Appetizers (available at an additional charge)

Cup of Soup du Jour \$2.99
Cup of Shrimp Bisque \$4.99
Fresh Fruit Cup \$3.50
Cheese Filled Tortellini Alfredo \$3.99
Jumbo Shrimp with Cocktail Sauce \$7.99

Salads

Mixed Salad Greens
Served with our House Balsamic Dressing

Caesar Salad
Tossed in a creamy Caesar Dressing with Croutons

Desserts

Ice Cream or Sherbet Chocolate Mouse
Apple Pie Carrot Cake
Cheesecake with Strawberries Chocolate Cake
Strawberry Whip Cream Cake

(Alternate Dessert Selections available for additional charge)

Potato and Rice Selections

Italian Oven Roasted Potatoes
Garlic Mashed Potatoes
Herb Bliss Potatoes
Zita with Sauce
Rice Pilaf

Entrée Selections

Chicken Piccatta with a Lemon
Butter Sauce \$22.99

Chicken Parmesan \$22.99

Chicken Cordon Bleu \$22.99

Roast Prime Rib of Beef Au Jus
16 oz. \$29.99 12 oz \$25.99

Six Ounce Filet Mignon with a
Mushroom Demi Glace \$26.99

Herb Stuffed Chicken Breast with
Our Mushroom Demi Glace \$22.99

Poached Fillet of Salmon with a
Ginger Scallion Cream Sauce \$24.99

Baked Scrod with a Cracker Crust \$22.99

Duet Plate with a Petite Filet Mignon
and Grilled Breast of Chicken
Served With Mushroom Demi Glace \$29.99

Duet Plate with Petite Filet Mignon
And Shrimp Scampi \$30.99

Duet Plate with a Petite Filet Mignon
and Poached Salmon with a Herb
Scallion Cream Sauce \$31.99

Duet Plate with a Grilled Breast of
Chicken and Shrimp Scampi \$25.99

The Brickyard Tavern & Grill

70 Milton Ave, Ballston Spa, NY 12020

518-884-2570

Contact: Ron Manna 365-8278

BANQUET BAR MENU OPTIONS

Cash Bar

Guests pay for whatever beverage they order.

Bartender Fee for Cash Bars: \$75.00 per Bartender – Bartender Fees applies to Off - Premise Events Only

Caterer reserves the right to determine how many Bartenders are necessary for your Event.

Tab Bar

A Gratuity of 18% and NY State Sales Tax are added to all Tab Bar charges.

All beverages are kept track of and billed to the Host at the end of the event or whatever period of time agreed upon.

A dollar amount can be set up prior to the event in order meet the hosts' budget.

Open Bar Options

Open Bar is priced per person and by the hour as listed below. A Service Charge of 20% and NY State Sales Tax are added to all Open Bar charges.

❖ Option 1 (Beer, House Wine and Soda)

One Hour: \$12/person ~ Two Hours: \$16/person ~ Three Hours: \$20/person ~ Four Hours \$22/person

Pitchers of Soda: Diet Cola, Regular Cola and Sierra Mist

Bottled Beer: Your choice of 3 Domestic & 2 Premium flavors

House Wines: Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon, Merlot

❖ Option 2 (Liquor, Beer, House Wine, Mixers and Soda)

One Hour: \$15/person ~ Two Hours: \$20/person ~ Three Hours: \$24/person ~ Four Hours \$28/person

Soda: Diet Cola, Regular Cola and Sierra Mist

Bottled Beer: Your choice of 3 Domestic & 2 Premium flavors

House Wines: Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon, Merlot

***Shots are NOT included in Open Bar pricing ***

Liquor Included: Smirnoff Vodka, Three Olives Orange Vodka, Three Olives Berry Vodka, Tanqueray Gin, Dewar's Scotch, Jose Cuervo Tequila,

Jim Beam, Jack Daniels, Seagrams7, Bacardi Rum, Coconut Jack Rum, Captain Morgan Spiced Rum, Kahlua, and Baileys.

- ❖ ***Premium Brand Liquors are available for an additional charge. Please inquire.***
- ❖ ***Bar Menu options and pricing include plastic wares. If Glassware and Stemware are required there will be additional rental costs and fees.***
- ❖ ***For off-premise catering venues /Events there is a \$50 fee for the cost of the New York State Liquor Permit.***
- ❖ ***A \$500.00 deposit is required to secure your Event. Personal checks are accepted for Deposit payments only.***
- ❖ ***Deposits will be applied to the final bill and are not refundable.***
- ❖ ***Please Note- By Law, Management & Bartenders reserve the right to refuse service to any visually intoxicated person.***