

Appetizer menu items

Set up buffet style on the bar.

Hot dishes

Sesame Chicken satays with wasabi aioli (2 per guest) 2.75 per person

Handmade meatballs with roasted wild mushrooms and demi glace (3 per guest)

2.75 per person

Spicy Italian sausage and cheese filled mushrooms (3 per guest) 2.75 per person

Steak Satays with Demi glace (2 per guest) 3.25 per person

Dungeness crab cakes with tartar vinaigrette (1 per guest) 3.75 per person

Scampi style prawns (2 per guest) 4.25 per person

Coconut crusted shrimp with sweet Thai chili dipping sauce (2 per guest) 4.25 per person

Cold dishes

Fresh and roasted vegetables with Green Goddess 2.75 per person

Assorted hummus plate with crisp pita and marinated cucumbers 2.75 per person

Artisan cheeses with fresh berries 3.25 per person

Chilled poached prawns with horseradish cocktail (2 per guest) 4.25 per person

Chilled thin sliced beef tenderloin with pistou (2 medallions per guest)

6.50 per person

Appetizer menu "A"

Sesame Chicken with wasabi aioli

Handmade meatballs with roasted wild mushrooms and demi glace

Coconut crusted shrimp with sweet Thai chili dipping sauce

Fresh and roasted vegetables with Green Goddess

Artisan cheeses with fresh berries

15.75 Per person

Appetizer menu "B"

Dungeness crab cakes with remoulade

Scampi style prawns

Chilled thin sliced beef tenderloin with pistou

Artisan cheeses with fresh berries

Fresh and roasted vegetables with Green Goddess

20.50 Per person

Dinner menu one

\$34 per guest

First Course

Caesar Salad with house baked roll and whipped butter

Entrée Course

Served with fresh vegetable and whipped Yukon Gold potatoes

New York Steak

Hand cut ten ounce Certified Angus Beef® strip steak
seasoned with kosher salt and cracked pepper.

Pork Ribeye

Thick cut bone in steak prime rib flat grilled, rested and finished with bacon apple jam

Brickyard Chicken

Naturally raised chicken oven roasted under the weight of a brick,
with whole grain mustard pan sauce

Wild Alaskan Salmon

Fresh in season fillet lightly grilled then finished with caper butter sauce

Dessert

Idaho Huckleberry Shortcake

Served warm with vanilla bean ice cream

Dinner menu two

\$39 per guest

First Course

(One per four guests, served seated)

Crab Cakes

Crisped Dungeness crab cakes presented on citrus greens
with fire roasted red pepper remoulade

Baked Brie

Phyllo wrapped brie, spiked with brown sugar, apple and toasted cashews

Second Course

Tossed Cobb salad with house baked roll and whipped butter

Third Course

Served with charred fresh asparagus spears and whipped Yukon Gold
potatoes

Petite Filet Mignon

Incredibly tender barrel cut 7oz steak simply seasoned and char grilled

The New York

Flavorful 14 oz. center cut strip loin steak prepared char seared
with kosher salt and fresh ground black pepper

Pork Prime Rib

Thick cut bone in steak nicely caramelized with rendered bacon
finished with bacon apple jam

Wild Alaskan Salmon

Fresh in season fillet lightly grilled finished with caper butter sauce

Add a dessert for 8.00 additional

Dinner menu four

\$46.00 per guest

Chef's appetizers

Tossed Cobb salad

-Or-

Potato bacon soup with pomme frites

Warm rolls and butter

Dinner selections

One pound rib eye

Hand cut Certified Angus Beef, seasoned with kosher salt and freshly cracked black pepper, char grilled, rested and presented with scalloped potatoes and charred fresh vegetables

Brickyard Chicken

Naturally raised chicken oven roasted under the weight of a brick, with whole grain mustard pan sauce

Alaskan Halibut Fillet

Over roasted corn puree, Dungeness crab succotash finished with a seared Diver scallop, bearnaise and pomme frites

Dessert Selections

Idaho Huckleberry short cake

Salted caramel cookie

Served warm with vanilla bean ice cream

Dinner menu Five

Per guest 115.00

(inclusive of tax, gratuity, menu and beverages)

Appetizers

(One per two guests, served seated)

Dungeness cakes

Crisped Dungeness crab cakes presented on citrus greens with fire roasted red pepper and caper remoulade

Steak Sticks

Char broiled tender steak cuts presented over three unique sauces, smoked blue cheese, Demi glace and béarnaise

Baked Brie

Phyllo wrapped Danish cheese with brown sugar, tart apple and toasted cashews. Served with fresh berries and toasted baguette.

Salad

Hand tossed Caesar Salad with house baked roll and whipped butter

Entrée selections

Filet Mignon

Ten ounce hand cut Certified Angus Beef tenderloin simply seasoned with kosher salt and freshly cracked pepper char broiled and rested on whipped Yukon gold potatoes and fresh asparagus spears.

Brickyard Chicken

Naturally raised chicken oven roasted under the weight of a brick, with whole grain mustard pan sauce

Pork Ribeye

Thick cut bone in steak prime rib flat grilled, rested and finished with bacon apple jam

Dessert

Blueberry white chocolate cheesecake with lemon curd served with Caffe Darte coffee.

Lunch menu Six

Available Monday through Friday 11am to 3pm
When we reopen for lunch (TBD)

Tuna Tartare

Sashimi grade Ahi paired with fresh avocado, edamame vinaigrette

and pickled ginger on a bed of seasonal greens with sesame wonton chips 13

Chopped Cobb

Romaine lettuce, bacon, avocado, pickled red onion, hard egg, gorgonzola, bleu cheese dressing, sweet tomato and char grilled chicken 14

The Brickyard Burger

Hand formed half pound ground chuck patty infused with smoked bacon, char grilled and crowned with sharp cheddar. Dressed out with crispy onions, butter leaf lettuce, sliced fresh tomato and mayonnaise on a fresh baked bun. Served with choice of potato bacon soup, green salad or hand cut russet fries 12

Beyond Burger

Plant based patty with sautéed cremini mushrooms on a toasted challah bun with melted gruyere, roasted garlic mayo, lettuce and tomato. Served with choice of potato bacon soup, green salad or hand cut russet fries 13

Wild Salmon and Chips

Beer battered wild Alaskan salmon, hand cut steak fries, charred lemon and caper remoulade 14

Roasted Strip Dip

Slow roasted New York strip well trimmed and sliced thin steeped in our French onion soup on toasted ciabatta with horseradish mayonnaise and melted Gruyere cheese. Served with choice of potato bacon soup, green salad or hand cut russet fries 12.5

Dessert menu
\$8 per guest

White Chocolate & Blueberry Cheesecake

Rich cream cheesecake spiked with fresh blueberries and morsels of white chocolate
over a shortbread cookie crust with fresh lemon curd

Salted Caramel Cookie

With vanilla bean ice cream, caramel, chocolate sauce and fresh berries

Idaho Huckleberry Shortcake

Hand picked local huckleberries mixed with Marian berry preserves
And presented over our butter rich shortcake. Served with vanilla bean ice cream.

Beverage service

**We offer a full bar with premium wines, craft beers, small batch Bourbon, single
malt Scotch and specialty cocktails, please let us know if you would like to have a
copy of our current wine and cocktail list.**

This service is available either in a hosted format or no host.

Caffe Darte "Meaning of Life" coffee 2.60

Tea, soda, milk 2.60

Room Details

Seating in the Capital room, maximum capacity 38 guests, and up to 45 for a standing / partially seated reception.

We are able to provide one long table for up to 24 guests, above that number we will provide seating at tables varying in size from eight to six.

Guest checks

We provide one check per table, however we can accept as many payments as you would like to apply to that check. We can provide separate checks for no host beverage service.

Cancellation fee

Our cancellation policy states that should you not be able to keep your reservation, we need seven days notice, so that we may attempt to rebook the room. If we are unable to rebook for your date, we would charge the credit card on file a cancellation fee of 200.00

Guaranteed guest count

To properly staff and prepare your menu we require a guaranteed guest count three days prior to your function. In the event we do not receive a guest count we will bill at a minimum the last guest count received.

Minimum purchase schedule

Lunch (11-3) 100.00

Dinner (5-9) 400.00

Friday, Saturday in December 500.00

Audio Visual

The Brickyard will provide a drop down screen and a LCD TV for your use at no charge. We have a projector (\$75) and laser pointer (\$25) available for rental. You may bring in any additional equipment needed for your function.

Room fees, service pacing

We add to your final guest check a service gratuity of 20%, this goes directly to your service team. Idaho state sales tax will also be added at the current rate of 6%. _____ please initial here to consent to the above.

**Happy hour discounting is not available in the private room.
_____ please initial here to consent to the above.**

You are welcome to bring in a cake or dessert for your function. A 10.00 fee will apply. _____ please initial here to consent to the above.

**We encourage our guests to order from our carefully selected wine list, however if you have a special wine that is not available from our list, we provide wine service and glassware, a 15.00 fee per bottle will be charged.
_____ please initial here to consent to the above.**

**We charge a room fee for the use of the Capital room. This fee is 150.00 for an evening function (5pm on) and 75.00 for a luncheon (11am-3pm). This is applied after tax and gratuity and is not included in the minimum purchase.
_____ please initial here to consent to the above.**

We sincerely want you to enjoy your dining experience without feeling rushed. If you would like to move at a faster pace please let us know at booking or anytime during your function.

Dinner service pacing

- _____ **Normal service 2-3 hours**
- _____ **Expedited service 1.5-2 hours**

Thank you for booking the Capital room at the Brickyard for your function. To have a guaranteed reservation we require a credit card on file.

Credit Card Type: ___ MC / ___ VISA / ___ AMEX ___ Discover

Name on Card: _____

Account Number: _____

Expiration Date: _____ **Security code:** _____

Billing Address: _____

Cardholder's Signature: _____

Phone Number: _____

Email: _____

Date reserved: ___/___/___ **Guests:** _____ **Time:** _____

Menu selection: Appetizer menu "A" "B" Dinner menu 1 2 3 4 5

Lunch menu 6

Beverage service: one check (hosted)___ individual checks (no host)_____

Please deliver by fax, email, or personal visit to

THE BRICKYARD.

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