

Appetizer menu items

Set up buffet style on the bar.

Hot dishes

Sesame chicken lollipops (1 per guest) 5.50 per person

Meatballs with roasted mushrooms and demi glace (3 per guest) 4.25 per person

Spicy Italian sausage and cheese filled mushrooms (3 per guest) 4.25 per person

Steak Satays with mushroom demi glace (2 per guest) 5.25 per person

Crab cakes with remoulade (1 per guest) 5.75 per person

Scampi style prawns (2 per guest) 5.75 per person

Coconut crusted shrimp with sweet Thai chili dipping sauce (2 per guest) 5.75 per person

Cold dishes

Fresh and roasted vegetables with Green Goddess 4.25 per person

Artisan cheeses with fresh berries 5.25 per person

Chilled poached prawns with horseradish cocktail (2 per guest) 5.75 per person

Chilled sliced beef tenderloin pistou (2 medallions per guest) 8.25 per person

Charcuterie

An assortment of cured meats and artisan cheeses 6.25 per guest

Appetizer menu "A"

Sesame chicken lollipops

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

25.00 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

29.25 Per person

Dinner menu one

\$44 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

Fresh Salmon Fillet

Sustainably raised Verlasso salmon fillet lightly grilled then finished with caper butter sauce

Dessert

Idaho Huckleberry Shortcake

Served warm with vanilla bean ice cream

Dinner menu two

\$52 per guest

First Course

(One per four guests, served seated)

Crab Cakes

Crisped Dungeness crab cakes presented
with caper remoulade and fresh lemon

Baked Brie

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

Second Course

Green Goddess 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

Fresh Salmon Fillet

Sustainably raised Verlasso salmon fillet lightly grilled then finished with caper butter sauce

Add a dessert for 9.00 additional

Dinner menu three

\$58.00 per guest

Appetizers

Steak potato jackets

Sesame chicken lollipops

Charcuterie

Green Goddess salad

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 whipped potatoes and charred fresh vegetables

Petite Filet

Seven ounce filet mignon simply seasoned, char grilled, rested and presented over whipped Yukon Golds, charred asparagus and baby carrot

Brickyard Chicken

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

Halibut fillet

Lightly seasoned and grilled, presented over whipped potatoes crowned with Dungeness crab butter, diver scallop and pomme frites

Dessert Selections

Idaho Huckleberry short cake

Salted caramel cookie

Served warm with vanilla bean ice cream

Dinner menu Four

Per guest 125.00 (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, whipped potatoes, fresh asparagus

Verlasso Salmon

Fresh filet grilled and presented with chargrilled wild Mexican prawns over whipped potatoes and lemon caper butter

Dessert

Idaho Huckleberry Shortcake

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

served with Caffe Darte coffee.

Dessert menu

\$10 per guest

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 compote
And presented over our butter rich shortcake. Served with vanilla bean ice cream.

Chocolate Chunk Brownie

Chef baked and finished with Colombian chocolate ganache,
crème Chantilly and 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 4.00

Tea, soda, milk 4.00

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

Dinner (5-9) 400.00

Friday, Saturday in December only 1000.00

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) available for rental. We can set for up to 24 guests with A/V. 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.

You are welcome to bring in a cake or dessert for your function. A 25.00 fee will apply. We will provide plates, utensils and an attendant if needed. _____ 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 20.00 fee per bottle (750ml) 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 200.00 for an evening function (5pm on). 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 3 hours**

_____ **Expedited service 2 hours**

If your party is booked over six months in advance there is a small chance that we will not be able to hold the quoted prices. We will do everything we can to avoid this, but some things are out of our control. You will be notified as soon as possible.

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.

Name on Card: _____

Account Number: _____

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

Cardholder's Signature: _____

Phone Number: _____

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

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

Beverage service: one check (host buys) ___

individual checks (your guests buys) _____

Please deliver by fax, email, or personal visit to

THE BRICKYARD.

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