

BUFFET DINNER

\$45 per person, minimum of 25 guests

STARTERS

\$8.95 per person, served buffet style, please choose three

Blackened Chicken Quesadilla

Served with tomato salsa & sour cream

**Vegetarian upon request

GF Thai Chicken Skewers

Peanut sauce

Potato Skins

Cheddar, smoked bacon, crispy russet potato shell, chives & sour cream

**Vegetarian & GF upon request

GF V Cheese & Vegetable Crudité

Assorted cheeses & vegetables served with mustards & crackers

V Vegetable Spring Rolls

Spicy Thai chili sauce

V GF Warm Artichoke and Spinach Dip

Za'atar spiced pita bread (not GF), Tricolor Corn Tortilla Chips (GF)

SALADS

Dinner rolls & butter are included

Please choose one or two

Caesar Salad

romaine lettuce, croutons, asiago cheese, BSG signature caesar dressing

**GF available upon request

GF VEGAN Garden

baby field greens, cherry tomatoes, english cucumbers, balsamic vinaigrette

V Goat Cheese Salad (+\$3pp)

crumbled goat cheese, mandarin oranges, candied peanuts, baby field greens, mango vinaigrette

**GF available upon request

ENTRÉES

Please choose two, each additional entrée choice +\$5 per person

GF Chicken Marsala

wild mushrooms, marsala wine sauce

GF Chicken Scampi

pan seared chicken, lemon scampi sauce

V Vegetable Paella

wild mushrooms, baby spinach, plum tomatoes, sweet peas, saffron arborio rice, sofrito

V Three Cheese Ravioli

goat cheese, baby spinach, roasted wild mushrooms, tomato cream sauce
add sautéed chicken +\$5.95, sautéed sweet shrimp +\$6

V Lemon Burrata Ravioli

baby spinach, roasted roma tomatoes, prosecco cream

Crab Cakes (+\$5 per person)

wasabi cocktail sauce, lemon

GF Roasted Pork Loin

mustard herb crusted, caramelized onion ragout

GF North Atlantic Salmon

lemon butter sauce

GF Slow Roasted Prime Rib (+\$10 per person)

natural au jus, horseradish cream sauce & raw horseradish

GF Filet Medallions (+\$10 per person)

wild mushroom sauce

SIDE DISHES

Please choose two, each additional side choice +\$3 per person

GF V Buttermilk Whipped Potatoes

GF V Wild Rice

GF V Seasonal Vegetable Medley

GF V Sea Salt Roasted Steak Fries

DESSERTS

Not included in package pricing, Choice of both cakes +\$1.5 per person

New York Cheese Cake \$6.5pp

with strawberry sauce

Rich Chocolate Fudge Cake \$6.5pp

with warm chocolate ganache

Assorted Pastries Platter \$3.95pp

Chocolate Chip Cookies with an assortment of dessert bars

Package price includes white table linens, printed menu, soda, coffee & tea. Alcohol, applicable tax & gratuity are extra.

Cake-cutting charge \$1.5 per person. \$150 room fee will be applied to final bill. 3.25% fee applied only to credit card transactions. 540 Wellington Square, Exton PA 19341 (T)610.321.1600 www.bricksidegrille.com