

BUFFET LUNCH

\$27.95 PER PERSON, MINIMUM OF 25 GUESTS

SERVED WITH PICKLES, COLE SLAW & MEDITERRANEAN GARDEN PASTA SALAD

CHOICE OF SALAD

PLEASE CHOOSE ONE OR TWO

Caesar Salad

romaine lettuce, croutons, asiago cheese,
homemade caesar dressing

Garden Salad

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

Goat Cheese Salad (+\$3pp)

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

**GF available upon request

ENTRÉE CHOICES

PLEASE CHOOSE THREE, ADDITIONAL ENTRÉE CHOICE +\$5 PER PERSON

Blackened Chicken Wrap

homemade tomato salsa, Cajun ranch, mixed
greens, pepper jack cheese, jalapeño cheddar
wrap

California Turkey Croissant

Sliced turkey, lettuce, tomatoes, avocado
purée, sno pea shoots, croissant

Chicken Salad B.L.T.

peppered bacon, lettuce, tomato, New York
rye

Mediterranean Veggie Wrap

feta cheese, artichoke hearts, kalamata olives,
red peppers, red onions, mixed greens, greek
dressing, sun-dried tomato wrap

Pit Ham Sandwich

pub cheddar cheese, dijon bacon sauce, roma
tomatoes, sourdough baguette

Stone Hearth Pizzas (Choice of three)

Cheese, Pepperoni, Mediterranean,
Margherita, Wild Mushroom
GF available upon request (+\$3 per pizza)

Hot Prime Rib Sandwich +\$5pp

natural gravy, provolone cheese, horseradish
cream sauce & raw horseradish, brioche roll

Three Cheese Ravioli

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

Lemon Burrata Ravioli

baby spinach, roasted roma tomatoes,
prosecco cream

ADDITIONS

Mini Lump Crab Cakes (25 pcs) \$99

side citrus aioli, wasabi cocktail sauce &
lemon

Baked Shrimp (25 pcs) \$85

prosciutto wrapped, horseradish sauce

Shrimp Cocktail (25 pcs) \$75

jumbo shrimp, wasabi cocktail sauce

Shucked Oysters (25 pcs) \$50

East coast oysters, wasabi cocktail,
mignonette

Coconut Shrimp (25 pcs) \$85

spicy mango dipping sauce

Fresh Fruit Platter \$3.95 pp

assorted melons, grapes
add seasonal berries +\$3pp

Buffalo Chicken Eggrolls (25 pcs) \$75

hot sauce, blue cheese dressing

Cheesesteak Eggrolls (25 pcs) \$75

steakhouse aioli & ketchup

Assorted Cheese Crudite \$4.5 pp

mixed cheeses, Dijon & whole grain
mustards, crackers

Mixed Vegetable Crudite \$3.5 pp

celery, carrots, broccoli, heirloom cherry
tomatoes, cucumber

Ranch & Blue Cheese Dressings

Mediterranean Meat, Cheese and Grilled Vegetables \$7.95 pp

genoa, provolone cheese, asparagus, roasted
red peppers, zucchini, olives, hummus,
za'atar spiced pita bread

DESSERT

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. \$150 ROOM FEE WILL BE APPLIED
TO THE FINAL BILL. CAKE-CUTTING CHARGE \$1.5 PER PERSON IF BRINGING YOUR OWN
CAKE. 3.25% FEE APPLIED ONLY TO CREDIT CARD TRANSACTIONS. 540 WELLINGTON
SQUARE, EXTON PA 19341 (T)610.321.1600 WWW.BRICKSIDEGRILLE.COM