

## PLATTERS & APPETIZERS

	<u>HALF</u>	<u>FULL</u>
<b>MEAT &amp; CHEESE</b> <i>Genoa Salami, Cheddar &amp; Provolone cheese.</i>	\$30	\$50
<b>CROSTINI PLATTER</b> <i>A simple tray of toasted Genova French rolls.</i>	\$9	\$15
<b>ANTI-PASTA PLATTER</b> <i>Marinated Kalamata olives, roasted garlic cloves, blanched vegetables, salami &amp; mozzarella.</i>	\$35	\$55
<b>CAPRESE PLATTER (seasonal)</b> <i>Layered mozzarella and tomato served with homemade basil pesto.</i>	\$20	\$34
<b>SANDWICH TRAY</b> <i>Three types of sandwiches: The Italian, Turkey &amp; Roast Beef (Full tray holds 20 half sandwiches).</i>	\$45	\$70
<b>MEATBALLS (sold by the dozen)</b> <i>Your choice of Italian or Swiss. Twelve beef meatballs simmered in homemade meat sauce or white wine cream sauce.</i>		\$35

## SALADS

<b>HOUSE SALAD</b> <i>Romaine and Iceberg lettuce topped with olives, cucumber, carrots, onions, red peppers, kidney beans, garbanzo beans &amp; Salami served with our homemade creamy Italian dressing.</i>	\$35	\$60
<b>CAESAR SALAD</b> <i>Romaine lettuce served with sides of croutons, aged parmesan &amp; creamy Caesar dressing.</i>	\$35	\$60
<b>ROTINI PASTA SALAD</b> <i>Our house salad served as a pasta! Rotini pasta tossed with our creamy Italian dressing, olives, cucumber, carrots, onions, red peppers, kidney beans, garbanzo beans &amp; Salami.</i>	\$40	\$65
<b>POTATO SALAD</b> <i>Homemade potato salad with dill pickles, red onion &amp; mayonnaise.</i>	\$40	\$65
<b>ORZO PESTO SALAD</b> <i>Orzo pasta tossed with our homemade basil Pesto, cherry tomatoes and mozzarella cheese.</i>	\$40	\$65

## PASTAS

	<u>HALF</u>	<u>FULL</u>
<b>MEAT &amp; PORCINI SAUCE LASAGNA</b> <i>Fresh homemade lasagna sheets layered with meat &amp; porcini sauce, ricotta cheese, fresh mozzarella &amp; parmesan.</i>	\$55	\$100
<b>VEGETABLE &amp; ALFREDO LASAGNA</b> <i>Fresh homemade lasagna sheets layered with Alfredo sauce, grilled zucchini, eggplant, red pepper, ricotta cheese &amp; fresh Mozzarella.</i>	\$55	\$100
<b>GENOA STYLE RAVIOLI</b> <i>Our classic! Fresh homemade ravioli's stuffed with spinach, swiss chard, pork &amp; beef. Served with your choice of meat sauce, creamy basil pesto or Alfredo.</i>	\$50	\$90
<b>THREE CHEESE RAVIOLI</b> <i>Fresh homemade ravioli stuffed with ricotta, parmesan and mascarpone cheeses. Served with your choice of meat sauce, creamy basil pesto or Alfredo.</i>	\$50	\$90
<b>GNOCCHI</b> <i>Homemade Italian potato dumplings. Served with your choice of meat sauce, creamy basil pesto or alfredo.</i>	\$50	\$90



## ENTREES

	<u>HALF</u>	<u>FULL</u>
<b>CHICKEN MARSALA</b> <i>Chicken sautéed with mushrooms, olives, garlic, stock &amp; Marsala wine.</i>	\$55	\$105
<b>CHICKEN SCALOPPINI</b> <i>Chicken sautéed with mushrooms, garlic, Tomato base, stock &amp; white wine.</i>	\$55	\$105
<b>CHICKEN PICCATA</b> <i>Chicken sautéed with lemon, capers, butter, stock &amp; white wine.</i>	\$55	\$105
<b>SCAMPI</b> <i>Large prawns sautéed in butter, garlic, stock &amp; white wine</i>	\$80	\$150
<b>TRI-TIP</b> <i>Grilled Tri-Tip sliced and topped with roasted garlic butter.</i>	\$80	\$140
<b>ITALIAN ROASTED CHICKEN</b> <i>Roasted whole chicken pieces marinated in Italian seasonings.</i>	\$60	\$110

## ACCOMPANIMENTS

<b>SAUTÉED VEGETABLES</b> <i>Selection of sautéed seasonal vegetables.</i>	\$20	\$35
<b>MASHED POTATOES</b> <i>Russet potatoes mashed with cream &amp; butter.</i>	\$50	\$80
<b>GENOVA FRENCH BREAD (sold by the loaf)</b> <i>Fresh Genova Bakery French bread.</i>		\$9
<b>GARLIC BUTTER (Sold by the 1/2 pint)</b> <i>Butter whipped with fresh parsley &amp; garlic.</i>		\$6

## DESSERTS

<b>APPLE CRISP</b> <i>Granny smith apples, cinnamon &amp; brown sugar baked with an oatmeal crisp topping.</i>	\$40	\$60
<b>ASSORTED COOKIES</b> <i>Assorted cookie tray. Assortment determined upon order placement.</i>	\$14	\$26
<b>CHEESECAKE (serves 12)</b> <i>Old fashioned cheesecake!</i>		\$26



Our catering options are offered as half orders and full orders. Half orders of items feed 10 to 12 people. Full orders of items feed 20-22 people.

## Rentals

<b>CHAFING DISHES</b>	\$20/day
<i>Stainless steel chafing dish</i>	
<b>SILVERWARE</b>	
Forks	\$.25/day
Spoons	\$.25/day
Knives	\$.25/day
<b>GLASSWARE</b>	
Water Glass	\$.60/day
Wine Glass	\$.60/day
Champagne Flute	\$.60/day
Water Pitchers (stainless steel)	\$1.00/day

## **LINENS**

*All linen come in the following colors:  
black, white, maroon, navy blue &  
forest green.*

### Napkins:

10"x10" \$.50/day

### Table Cloths:

120" Round \$7/day

108" Rectangular \$7/day

144" Rectangular \$8/day

## SERVICES

**PORTABLE BAR** \$500

*Includes delivery and set-up with all bar accessories, mixers and condiments.*

**Bartender Included** \$30/hr

*(min of 6 hrs)*

**Loaded Bar** (all call alcohol) \$6/drink

## **BEVERAGES**

*All pricing for beverages will vary depending on selection.*

### Bottled Wine

*Wine selections change seasonally. please ask our catering manager for options.*

### Bottled Beer

*Budweiser, Bud Lite, Coors Lite, Heineken, Stella, Corona, Angry Orchard.*

### Soft Drinks

*Coke, Diet Coke, 7-UP, Diet 7-UP, Bottled water (special requests accepted)*



# CATERING MENU

9027 ELK GROVE BLVD. STE 100

ELK GROVE, CA 95624

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info@brickhouse-eg.com

24 Hour Notice Required for Food Order  
Placement