

BRICKYARD HOLLOW FOOD TRUCK



LET BRICKYARD HOLLOW BE THE LIFE OF YOUR PARTY

Let us cater your special occasion with the signature food and drinks you love from Brickyard Hollow. From office lunches, to family gatherings, we'll help make your event unforgettable.

Our classic catering package includes:

- Two appetizers of your choice
- One salad of your choice
- Four of our signature craft pizzas

Check out our full menu of options inside and start planning today!

CONTACT US:

INFO@BRICKYARDHOLLOW.COM
BRICKYARDHOLLOW.COM



STEP ONE — CHOOSE TWO APPETIZERS

Cheese Breadsticks

Four cheese blend, served with warm pomodoro sauce.

Brickyard Pretzels

Soft pretzel sticks topped with garlic butter, salt & pepper. Served with warm Pratt's Brook Pilsner beer cheese sauce

Crispy Brussels Sprouts

Flash-fried and tossed in sweet Thai Chili sauce, finished with sesame seeds

Bacon Beer Cheese Fries

Topped with house-made beer cheese, crispy bacon & chives

Teriyaki Chicken Pot Stickers

Served with a sweet Thai Chili dipping sauce

BH Wings

Served with your choice of house-made ranch or blue cheese

Choice of two sauces: Buffalo, BBQ, Thai Chili, or Teriyaki

STEP TWO — CHOOSE A SALAD

House Salad

Fresh spring greens, cucumbers, red onion, shredded carrots, tomato, and croutons.

Caesar Salad

Chopped romaine, croutons, cracked black pepper and shaved Parmesan cheese

Choose two dressing options: House-made Ranch, Blue Cheese, Red Wine Vinaigrette & Creamy Maple.

A LA CARTE OPTIONS

Chicken Tender Tray +\$80

Tray of fried chicken tenders, comes with assorted dipping sauces

Wing Tray +\$65

BH Fried Wings with your choice of flavor & dipping sauces

Farm Fry Tray +\$30

Our delicious fries served fresh!

UPGRADES

Add A Third Appetizer +\$5/per person

Upgrade Your Salad +\$4/per person

Maine Maple Harvest Salad

Greens topped with apple, goat cheese, crispy capicola & candied pecans.

Cobb Salad

Romaine with avocado, crispy bacon, gorgonzola & tomato.

Greek Salad

Greens with tomatoes, red onions, cucumbers, Kalamata & feta cheese.

STEP THREE — CHOOSE FOUR PIZZAS

MEAT

'CUP & CHAR' PEPPERONI

Red Sauce

THE BUTCHER BLOCK

Meatball, Bacon, Pepperoni Sausage, Red Sauce

BUFFALO CHICKEN

Buffalo Sauce, Red Onion, Gorgonzola

CAPICOLA PINEAPPLE

Hot Honey Drizzle, White Base

CHICKEN BACON RANCH

House-Made Ranch Drizzle, White Base

PORK MAC & CHEESE

Pulled Pork, Jalapeño, Gouda, Cornbread, White Base

MASHED POTATO & BACON

Roasted Shallot, Sour Cream & Chive, White Base

CHICKEN PESTO

Roasted Chicken, Basil Pesto (Nut Free)

SAUSAGE MUSHROOM

Red Onion, Roasted Mushroom, Red Sauce

SMOKED BBQ PORK

Red Onion, Fuji Apple, BBQ Sauce

SAUSAGE FETA

Banana Pepper, White Base

VEGGIE

CHEESE

Red Sauce

MEDITERRANEAN VEGGIE

Bell Pepper, Mushroom, Onion, Kalamata, Red Sauce

MAINE BLUEBERRY

Blueberry, Shallot, Lemon-Rosemary Ricotta, White Base

PEACH GOAT CHEESE

Diced Peach, Basil, Balsamic Reduction, White Base

MARGHERITA

Mozzarella, Basil, Tomato, Balsamic, White Base

MUSHROOM ROASTED GARLIC

Gorgonzola Crumble, Side Buffalo Sauce, White Base

SWEET POTATO

Sweet Potato, Goat Cheese, Honey, White Base

SPINACH & TOMATO

Goat Cheese, Red Sauce

SPINACH RICOTTA

Roasted Garlic, Red Sauce

Dietary restrictions? Ask about our GF or vegan options!

DRINKS

Add \$3/per person to include an assortment of canned soda and bottled water. Ask us about adding four packs of BH beer or our mobile beer truck!

SERVICE

Includes one cook and one server, single-use flatware, silverware, napkins, serving spoons and tongs. Food is served buffet style outside the truck.

DELIVERY

There is no additional charge if your event is within 30 miles of our New Gloucester location (\$1500 event minimum)

If your event is more than 30 miles from our New Gloucester location, there is an additional \$3 per mile + \$75 per hour of travel (\$2500 event minimum)

PRICING & FEES

\$45 per person, 18% catering gratuity, 8% sales tax. Up to 150 guests.