



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
- Six 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 a warm pomodoro sauce

Brickyard Pretzels

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

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
Serves 20-25 people*

Wing Tray +\$65

*BH fried wings with your choice of flavor & dipping sauces
Serves 20-25 people*

Farm Fry Tray +\$30

*Our delicious fries served fresh!
Serves 15-20 people*

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 SIX 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

PRICING & FEES

\$24 per person. 20% catering gratuity, 8% sales tax

Dietary restrictions? Ask about our GF or vegan options!

