

SIDES

2 SIDES INCLUDED IN ENTRÉE COST

(ADDITIONAL COST FOR ADDITIONAL SIDES)

BALSAMIC GLAZED GREEN BEANS

GARLIC MASHED POTATOES

LONG GRAIN WILD RICE

**FRESH MIXED VEGGIES
(SAUTÉED IN BUTTER, GARLIC,
SALT AND PEPPER & WHITE WINE)**

FRESH GARDEN SALAD

DINNER ROLLS

BAKED POTATO

**SEASONAL SPECIAL VEGGIES
(ASK EVENT COORDINATOR)**

**BISTRO POTATO
(CASSEROLED POTATOES)**

THE TWIN FALLS BRICKHOUSE HAS BEEN FAMILY OWNED AND OPERATED SINCE ITS OPENING IN 2012. AS OF APRIL 2016 THE BUILDING IS OVER 100 YEARS OLD. IN THE PAST CENTURY IT HAS HOUSED A FLOWER MILL/STOREFRONT, VARIOUS RESTAURANTS AND BARS, AS WELL AS HOUSING. WE ARE PROUD TO RESIDE IN THE HISTORIC WAREHOUSE DISTRICT OF TWIN FALLS, WEST OF THE IDAHOME FLOWER MILLS. THIS RENDERS OUR BEAUTIFUL BUILDING ON THE NATIONAL REGISTER OF THE HISTORIC PLACES, BY THE UNITED STATES DEPARTMENT OF THE INTERIOR.

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***CHEF IS OPEN TO SPECIAL REQUESTS AND DIETARY REQUIREMENTS. PLEASE SPECIFY ANY SPECIAL NEEDS TO YOUR EVENT COORDINATOR SO IT CAN BE ADDRESSED AND HANDLED IN A PROPER TIME FRAME.**

***10% AUTO GRATUITY WILL BE ADDED.**

***PRICES ARE SUBJECT TO CHANGE DUE TO SEASONAL FACTORS & AVAILABILITY. ALL QUOTES WILL BE FINALIZED BY YOUR EVENT COORDINATOR**

***ALL LINEN, PLATE WARE & SILVERWARE INCLUDED**

***35% GRATUITY FOR STAFF SERVED MEAL**
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CATERING MENU

**516 HANSEN ST. S.
TWIN FALLS, IDAHO 83301**
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**DIRECTIONS · RESERVATIONS
PHONE: 1.208.736.6264
FOR MORE INFORMATION**
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APPETIZERS

FEEDS 20-30 PEOPLE

CAJUN CRAB DIP **\$75**
SERVED WITH FRESH FRENCH BAGUETTE ROUNDS.

ANTIPESTO **\$105**
WITH SEASONAL CHEESE & FRENCH BAGUETTES.

SALMON TOPENADE **\$70**
SMOKED SALMON, SHALLOTS, CAPER BERRIES
AND ROASTED GARLIC IN A BLEND OF FRESH
HERBS & SPICES ACCOMPANIED WITH FRENCH
BAGUETTE ROUNDS.

WASABI BEEF **\$75**
GRILLED BEEF TENDERLOIN IN A TERIYAKI GLAZE
WITH WASABI MAYO AND FRENCH BAGUETTE
ROUNDS. TENDERLOIN SERVED CHILLED OR HOT
TO YOUR SPECIFICATIONS.

FRESH VEGGIE PLATTER **\$60**
AN ASSORTMENT OF FRESH MIXED BELL PEPPERS,
CREMINI MUSHROOMS, CELERY, BABY CARROTS,
BROCCOLI AND TOMATO SERVED WITH RANCH
OR BLUE CHEESE DRESSING.
ADD HUMMUS FOR \$15

BEEF SLIDERS **\$60**
MINI BURGERS WITH CONDIMENTS TO BE
SPECIFIED.

ASIAN POT STICKERS **\$65**
SPINACH POT STICKER FILLED WITH A MEDLEY OF
VEGETABLES WITH SWEET CHILI AND SOY SAUCE.

ROASTED JUMBO SHRIMP **\$85**
WITH CUCUMBERS AND AVOCADO SLICES WITH
COCKTAIL SAUCE.

SEASONAL CHEESE PLATTER **\$75**
WITH FRESH FRUIT AND FRENCH BAGUETTES.

CHICKEN TENDERS **\$75**
CHICKEN BREAST BREADED AND FRIED
ACCOMPANIED WITH BBQ SAUCE AND RANCH
DRESSING.

FRESH FRUIT **\$65**
AN ASSORTMENT OF FRESH STRAWBERRIES,
GRAPES, PINEAPPLE AND MELONS. SOME
SEASONAL FRUITS MAY BE AVAILABLE AS WELL.

BALSAMIC BRUSCHETTA **\$60**
FRESH ROMA TOMATO, CREMINI MUSHROOMS,
SHALLOTS IN A BLEND OF HERBS AND SPICES
SERVED WITH FRENCH BAGUETTE ROUNDS.

MINI CAPRESE SKEWERS **\$75**

ENTRÉE MENU

PER PERSON

STEAK OPTIONS

HAND CUT, GRILLED TO MEDIUM RARE TO MEDIUM

TRI TIP STEAK **\$14.95**
GRILLED 6 OZ. TRI TIP STEAK IN HOUSE
SEASONING.

BEEF TENDERLOIN **\$18.95**
GRILLED ANGUS TENDERLOIN OF BEEF WITH A
BLEND OF HERBS & SPICES.

RIBEYE **\$21.95**
10 OZ. PRE-SLICED ANGUS RIBEYE COOKED
MEDIUM RARE TO MEDIUM.

PRE-SLICED PRIME RIB **\$25.95**
ANGUS PRIME RIB COOKED TO A MEDIUM RARE TO
MEDIUM. EITHER OVEN ROASTED OR GRILLED TO
YOUR TEMPERATURE.

CHICKEN OPTIONS

BRUSCHETTA CHICKEN **\$14.95**
GRILLED CHICKEN IN A MUSHROOM, TOMATO,
GARLIC BUTTER AND WHITE WINE SAUCE.

CHICKEN SUPREME **\$12.95**
GRILLED CHICKEN WITH SAUTÉED MUSHROOMS &
ONION IN A GARLIC PARMESAN WHITE CRÈME
SAUCE.

HONEY MUSTARD CHICKEN **\$14.95**

FISH OPTIONS

SALMON **\$18.95**
POACHED SALMON IN A WHITE WINE DILL
BUTTER SAUCE

AHI TUNA **\$18.95**
FRESH AHI TUNA STEAKS BATHED IN SAUTÉED
MUSHROOMS, GREEN ONION AND CAPER BERRIES
IN CHARDONNAY BUTTER SAUCE

BLACKEN TILAPIA WITH MANGO SALSA **\$14.95**

DESSERT

PLATTERS

PLAIN CHEESE CAKE **\$50**
STRAWBERRY OR RASPBERRY

LEMON CAKE **\$50**

ALL AMERICAN CHOCOLATE CAKE **\$50**

PINEAPPLE UPSIDE DOWN CAKE **\$50**

SPECIAL REQUEST:

POMEGRANATE CHEESE CAKE **\$65**

CHOCOLATE CHEESECAKE **\$65**

ALMOND CAKE **\$50**

CUPCAKE ASSORTMENTS OF LOGO
(ASK FOR PRICING)