



It's all here... Are You?

Brion's Grille Catering

Once it's in our hands, it's out of yours!
Brion's Grille has just what you are looking for.
Take a look at our uniquely wonderful selections
and make your occasion unforgettable.



Finger Choices

Asian Vegetable Spring Rolls- Asian style rolls filled with cabbage, sprouts, water chestnuts, and onions
\$2 Per Piece (min. 25 pieces)

Chicken Fingers- Hand battered chicken tenderloins lightly fried golden brown served with honey mustard dressing
\$1.25 Per Piece (min. 25 pieces)

Chicken Quesadilla Corucopias- chicken, cheese, jalapeños, peppers, onions wrapped in a tortilla shell. Served with salsa and sour cream
\$2 Per Piece (min. 50 pieces)

Cheese Board Display- International and domestic cheese with crackers served on large mirror \$250

Fresh Fruit Display- Only the freshest seasonal fruits, watermelon, pineapple, honey dew, cantaloupe, oranges, strawberries, blueberries, and grapes served on large mirror \$250

Southwestern Egg Rolls- Black bean, corn, spinach, chicken, jack cheese, and jalapeños served with ranch dressing.
\$3 per piece (Min 25 pieces)

Chicken Vegetable Potsticker- Chicken, celery and green onion served with sweet chili sauce
\$1.50 per piece (min. 50 pieces)

Meatballs- Seasoned beef meatballs served in a zesty marinara sauce
\$0.75 Per Piece (min. 80 pieces)

Shrimp Cocktail- Jumbo chilled shrimp with cocktail sauce and lemon \$2 Per Piece (min. 50 pieces)

Buffalo Chicken Dip- Homemade creamy buffalo chicken dip with warm tortilla chips
\$10 Per serving (serves 3-4 people, min. 8 servings)

Vegetable Crudités Display- Fresh vegetables including carrots, celery, cherry tomatoes, red & yellow Bell peppers, broccoli, and served with a chive ranch dip
\$150

Buffalo Wings- Brion's signature wings tossed in a spicy buffalo sauce with blue cheese dressing.
\$1.50 Per piece (Min. 50 pieces)

BBQ Style

Baby Back Ribs- Brion's signature imported pork ribs slow roasted, grilled, and slathered with Barbeque sauce
\$20 Per Rack (min. 10 racks)

BBQ Pork- Slow roasted, hand pulled and mixed with a tangy BBQ sauce. Served with buns \$12 per Pound (serves 2-3 per pound, min. 15 pounds)

Fried Chicken- Our famous golden fried chicken legs, breasts, thighs, & wings \$1.50 Per Piece
(8 piece increments, that's how we cut up the chicken, sorry cannot specify only 1 type of piece.)

BBQ Grilled Chicken - boneless chicken breast grilled, and slathered with a tangy BBQ sauce and buns.
\$11 Per Piece (min. 12 pieces)

Corn Dogs- Battered and fried
\$2 per piece (min 12 pieces)

Cheeseburgers- Black Angus burgers, American cheese and buns. Lettuce, tomato, onions, mayonnaise, and mustard will be served on the side
\$12 Per Piece (min. 12 pieces)

Hot Dogs- Quarter-pound plump, juicy all beef hot dogs and buns.
\$4 Per Piece (min. 36)

Chips- potato chips.
\$1 Per Bag

Lighter Options

Blackened Chicken Wrap- Grilled blackened chicken, chopped romaine, creamy ranch dressing, tomatoes, and cheddar cheese wrapped in a tortilla.
\$10 (min. 15)

Buffalo Chicken Wrap
Tangy Buffalo chicken strips, crisp romaine and cheddar cheese with ranch in a cheddar tortilla. \$10 (min. 15)

Frisco Chicken Wrap
Grilled chicken, red onions, mesclun mix, asiago cheese, and sunflower seeds with basil vinaigrette in a cheddar tortilla. \$10 (min. 15)

Grilled Vegetable Wrap
Grilled zucchini, red and yellow pepper, portobello mushroom, blue cheese, mesclun mix, onions, basil dressing, in a cheddar tortilla. \$10 (min. 15)

Gourmet Sandwich Platter- Ham, turkey, chicken with American, Swiss, and Monterey Jack cheeses...Served on assorted bread with baby greens and tomatoes. Mayonnaise and mustard served on the side. \$250

Heavier Options

Beef tenderloin - Beef tenderloin with rustic dinner rolls, horseradish sauce, and Dijon mustard sauce.
\$25.00 per pound (serves 2-3 people, min. 20 pounds)

Omelette Bar- Your own personal chef cooking omelets with all the fixings: shrimp, ham, green peppers, onions, tomatoes, mushrooms, salsa, and cheese \$100 chef fee +
\$15 Per Person (min. 50 people)

Pasta Bar- Your own personal chef cooking pastas with all the fixings: shrimp, chicken, ham, green peppers, onions, tomatoes, mushrooms, garlic, Parmesan. \$100 chef fee + \$15 Per Person (min. 50 people)

Smoked Salmon Platter - An elegant display served with dill crème sauce, red onions, capers, hard boiled eggs and assorted flatbreads on a silver platter.
\$250

Chicken Risotto- 9 Grilled chicken, spinach risotto, zucchini, portobello mushrooms, bell peppers. \$90 (serves 9)

Lasagna- Vegetable or beef with bread (serves 9)
\$80

Mardi Gras Chicken- 9 Grilled blackened chicken over angel hair pasta in a Cajun cream sauce, with bread. (serves 9) \$90

Ala Carte

Flavored Risottos- Spinach, grilled vegetables, or Portobello mushroom
\$6 per pound

Broccoli Salad- Fresh broccoli, raisins, cheddar cheese, bacon, sweet red onions, and Chef Terry's broccoli dressing.
\$6 Per Pound

Corn on the Cob- Grilled and served in halves.
\$1 Per Piece (1 Ear is 2 pieces)

Garden Salad- Romaine, tomatoes, cucumbers, and croutons with your choice of dressing. \$5 per person

Vegetable Medley- broccoli and carrots sautéed in garlic butter. \$6 Per Pound

Mashed Potatoes- Homemade creamy potatoes
\$6 Per Pound

Potato Salad- Mama's homemade potato salad.
\$6 Per Pound

Pasta Salad- Penne pasta with fresh spinach, tomatoes, zucchini and ranch.
\$6 Per Pound.

Dessert

Dessert Display- A decadent assortment including cheesecake tartlets, assorted cakes, fudge brownies, chocolate chip cookies, strawberries and grapes served on large mirror. (Serves 50)
\$250

Cookies & Brownies- chocolate chip cookies, fudge brownies, grapes & strawberries. (serves 50)
\$100

Grandma's Chocolate Chip Cookies- Individually wrapped. \$1

Beverages

Off Site Refreshment Service: Coffee, tea, bottled water, and soft drinks. \$6/person*

Soda and Water \$1 each

In House Beer and Wine Bar: Brion's Red, Miller Lite, Bluemoon as well as House red and white wine. \$25/person*
Prices based on 2 hour increments

Odds 'n' Ends

Off Site Standard Plates and Cutlery: Chinet plates and cutlery kits. \$1.00/person

Off Site Premium Plates and Cutlery: Premium "looks like a plate" plastic and bundled first-rate plastic ware. \$3.50/person

Off Site Attendant Fees: We will deliver, set-up, maintain, and clean-up your event. Brion's Grille requires a minimum of one attendant for every party and 2 attendants for 50 people and/or when beverages are included. \$125/attendant

In House Service Staff will be provided for an 18% gratuity fee.

Delivery Fee: If you simply would like your meal dropped off, we would be happy to bring it to your door. \$50 minimum charge (price based on quantity and location).

In House

Of course you can always take advantage of our lunch buffets, Sunday brunch or restaurant menu if you can bring your party to us. There may be a room charge depending on day and time.

Mini Gourmet Salad Bar- Mesculan mix, romaine, cucumbers, tomatoes, croutons, carrots, and red onions. Pick 5 salads- mixed fruit, watermelon, waldorf, potato, caprese, texas cavier, pesto pasta, or broccoli salad.
Dressings- ranch, blue cheese, honey mustard, basil vinaigrette. \$6 per person (minimum 35 people)

Hot Buffet Bar- Pick 3 entrees- Spaghetti, Mardi Gras, Grilled Chicken, Fried Chicken, Sausage and Peppers, Beef Stroganoff, Chicken Rose, Pasta Marinara. Pick 4 sides- Mashed Potatoes & Gravy, French Fries, Vegetables, Soup, Bread & Butter, Spinach Risotto, Garden Salad with 1 dressing. \$14 per person (minimum 35 people)

Our chef's are able to customize your menu if you require special items or recipes.
Prices subject to change.