



CATERING MENU

Birk's serves hardwood grilled steaks, chops and seafood. The classic American cuisine served at Birk's is complimented by our chef's daily creations, which are influenced by the availability of local and seasonal produce.

BREAKFAST

Breakfast items serve approximately twelve (12) guests, unless otherwise noted

BREAKFAST BURRITO

Potatoes, bell peppers, onion, eggs, cheese
Chorizo, Impossible Meat or Vegetable 65

ASSORTMENT OF BAKED GOODS

Stuffed Danish, croissant, muffin,
scone 45

BREAKFAST SANDWICH

Egg, cheese, bacon, ham, English muffin 65

REGULAR OR DECAF COFFEE

Sugar and cream 35

SPECIALTY PLATTERS

Small platters serves 20, Large platters serves 40

FARMSTEAD ARTISAN CHEESES

Small...120 Large...230

FRUIT OR VEGETABLE

Seasonal fruit or vegetables
Small...50 Large...85

DESSERT

Chef's choice of assorted desserts
Small...120 Large...240

* Menu selections and prices are subject to change. Orders require 48-hour notice and is subject to availability. *

Direct 408.492.1714 Restaurant 408.980.6400 Fax 408.492.0609 www.birksrestaurant.com

Catering Menu

11/14/2024

SALADS BOWL

Small bowl serves 20, Large bowl serves 40

8 oz serving per person

Small... 115 Large... 230

CHOP HOUSE Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette

ORGANIC MIXED GREENS Choice of dressing

WEDGE Iceberg, tomato, blue cheese, bacon lardon, blue cheese dressing

CAESAR Garlic crouton, Romano, Parmesan
Anchovies upon request

ADD TO YOUR SALAD

Rock Shrimp (3oz) 4 PER PERSON

Grilled Chicken Breast (3oz) 3 PER PERSON

CHOICE OF DRESSING

Caesar, Ranch, Blue cheese,
Thousand Island, Red Wine Vinaigrette,
Balsamic Vinaigrette, Olive Vinaigrette,
Oil and Vinegar

COLD SANDWICH PLATTERS

8 Person Minimum 80

PESTO CHICKEN

Provolone, lettuce, tomato, onion, herb aioli, ciabatta

PRIME RIB & SWISS

Lettuce, tomato, onion, pepperoncini, horseradish cream, ciabatta

TURKEY BLT

Provolone, bacon, lettuce, tomato, onion, herb aioli, ciabatta

VEGETARIAN

Mozzarella, tomato, basil, pesto, ciabatta

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HOUSE SPECIALTIES

12 person minimum

SERVED WITH CHOICE OF SAUCE

Green Peppercorn, Satay-style Peanut Sauce, Dill Lemon Caper Beurre Blanc

GRILLED SALMON (7 oz) 16.70 PER PERSON

PORK CHOP (10 oz) 11 PER PERSON

GRILLED CHICKEN BREAST (8 oz) 6.70 PER PERSON

MARY'S CHICKEN (1 lb - half chicken) 12 PER PERSON
Butter Pan Jus

PASTA DISHES

12 person minimum

PASTA WITH POMODORO SAUCE (8 oz)
9.40 PER PERSON

PASTA WITH CREAM SAUCE AND BROCCOLI (8 oz)
9.50 PER PERSON

SEAFOOD PASTA WITH LEMON-GARLIC CREAM OR POMODORO (8 oz)
27.50 PER PERSON

CARVING STATION

Self Serve

WOOD SMOKED PRIME RIB 500
Beef Au jus and horseradish cream
18 lbs.

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SIDES TO SHARE

12 person minimum

MASHED POTATOES

3.50 PER PERSON

STEAMED VEGETABLES

7 PER PERSON

BACON-INFUSED CREAMED SPINACH

9 PER PERSON

SAUTÉED MUSHROOMS

3.50 PER PERSON

ROASTED POTATOES

4 PER PERSON

TRUFFLE MAC AND CHEESE

7.50 per person

BREAD BASKET 35

Poppy seed onion bagel and sweet rounds
(Serves 15)

WHOLE PIE AND CAKES

MASCARPONE CHEESECAKE

Strawberry compote, whipped cream 45

9" KEY LIME PIE

Graham Cracker crust 45

ASK FOR SEASONAL DESSERT

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