



passed hors d'oeuvres

\$3.00 each

little cup of soup
tempura green beans with spicy mustard
crispy polenta frites with seasonal pesto *
sourdough crostini with fresh chevre, seasonal vegetables
caramelized onion & goat cheese tart

\$3.50 each

grilled portabella with fennel, red onions and aged balsamic *
grilled mini croque monsieur
wild mushroom arancini
beef and vegetable brochette with salsa verde *

\$4.00 each

maple glazed pork belly crostini with red onion jam
fresh oyster with classic mignonette *
cast iron shrimp with avocado mousse *
rare seared ahi tuna on house made chip with radish slaw *

\$4.50 each

mini dungeness crab cakes
steak tartare crostini with garlic aioli, capers and chives
smoked salmon roulade with dill cream cheese *

*Gluten Free

To ensure that all guests get the opportunity to enjoy our passed hors d'oeuvres we require a minimum order of one piece per guest (per appetizer selected) to be served.



food tables
(for orders of 20 or more)

cheese and fruit - \$12 pp

a selection of artisan cheeses with
spiced nuts, dried fruit, house made bread

seafood - \$18 pp

fresh shucked oysters with mignonette,
steamed shrimp with horseradish cocktail sauce,
poached chilled mussels with saffron aioli

antipasti - \$14 pp

selection of house made and local salumi and chacuterie,
selection of grilled and marinated seasonal vegetables

To ensure that all guests get the opportunity to enjoy our passed hors d'oeuvres we require a minimum order of one piece per guest (per appetizer selected) to be served.



Lunch

\$48 per person

starter

please choose one

(additional choice at \$5 per person)

baby greens salad with tea soaked cranberries, herbed goat cheese, toasted walnuts, and lemon balsamic vinaigrette

butter lettuce with pomegranate, brioche, burnt orange vinaigrette and smoked cheddar

chopped caesar salad with shaved parmesan and garlic croutons

seasonal soup of the day

entrees

please choose two

(additional choice at \$7 per person)

beef & pork bolognese with spaghetti pasta

black angus burger with tomato, red onion and salt & pepper french fries

herb roasted chicken breast with butternut squash risotto and balsamic glaze

french dip sandwich with horseradish aioli, shallot jus and pommes frites

wood grilled salmon with sautéed spinach, crispy potatoes and lobster butter

shrimp scampi with spaghetti, georgia white shrimp, garlic, fine herbs and white wine **(add \$10 per person)**

cabernet braised short ribs with cranberry bean and bacon stew, horseradish oil **(add \$10 per person)**

grilled flatiron with broccoli rabe, fingerling potatoes and bone marrow jus **(add \$10 per person)**

**vegetarian options always available the day of your event*

dessert

please choose one

(additional choice at \$5 per person)

apple and cherry crisp with vanilla ice cream

vanilla crème brûlée with shortbread cookie

brown butter almond cake with seasonal fruit and vanilla ice cream

chocolate molted cake with vanilla ice cream



Dinner

\$58 per person

starter

please choose one

(additional choice at \$5 per person)

baby greens salad with tea soaked cranberries, herbed goat cheese, toasted walnuts, and lemon balsamic vinaigrette

butter lettuce with pomegranate, brioche, burnt orange vinaigrette and smoked cheddar

chopped caesar salad with shaved parmesan and garlic croutons

seasonal soup of the day

entrees

please choose two

(additional choice at \$10 per person)

beef & pork bolognese with spaghetti pasta

pan roasted sole with potato puree, sautéed spinach, and lemon-caper beurre blanc

herb roasted chicken breast with butternut squash risotto and balsamic glaze

grilled filet mignon with potato puree, caramelized brussel sprouts and bordelaise **(add \$10 per person)**

wood grilled salmon with sautéed spinach, crispy potatoes and lobster butter

grilled rib-eye with Yukon potatoes, cremini mushrooms salad and bordelaise vinaigrette **(add \$5 per person)**

cabernet braised short ribs with cranberry bean and bacon stew, horseradish oil

snake river farms pork chop with smashed sweet potatoes, braised swiss chard and apple reduction

**vegetarian options always available the day of your event*

dessert

please choose one

(additional choice at \$5 per person)

apple and cherry crisp with vanilla ice cream

vanilla crème brûlée with shortbread cookie

brown butter almond cake with seasonal fruit and vanilla ice cream

chocolate molted cake with vanilla ice cream



sides

\$3.50 per person

Although most of our entrees are served with a starch and vegetable, you may choose to add the following:

salt and pepper french fries

roasted garlic polenta

caramelized brussel sprouts with bacon lardon

truffle and parmesan fries (**add \$2 per person**)

Do not hesitate to contact us if you have any questions.

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