

Brix

Hors d'oeuvres

\$2.50 per piece

Zucchini and risotto fritters with basil aioli

Soup sips

Tempura green beans with hot mustard

\$3.00 per piece

Grilled cheddar and ham sandwiches

Lemongrass chicken satay with cilantro peanut sauce

Cheese puffs filled with egg salad

Grilled cheese sandwich with Taleggio cheese and mushroom bread

\$3.50 per piece

Grilled prawns with smoky paprika sauce

Spicy tuna tartar with radish sprouts and nori chips

Grilled teriyaki beef satay

Smoked salmon tartar with capers and dill

Braised pork spring rolls with sweet and sour sauce

\$4.00 per piece

Crab risotto fritters with saffron and aioli

Pizzas from our wood burning oven

\$16.00 each

Fennel sausage pizza with green olives and spinach

Margarita pizza

Duck sausage and candied bacon pizza with spinach

Mushroom and Taleggio cheese pizza with organic potatoes

Snacks

\$5.00 per bowl

Candy walnuts

Spiced almonds

Deviled peanuts

Marinated olives with citrus and thyme

Chicharrones

Spiced Kettle corn / curried popcorn / Parmesan cheese popcorn

Food Tables

Cheese and fruit

\$12.00 per person

A selection of artisan cheeses with prepared fruit accompaniments and toasted nuts
Selection of bread from our bake shop

The antipasti selection

\$14.00 per person

Sliced mortadella, salami and pates from fattened calf with marinated pepper salad,
olive puree and house made pickles.
Selection of bread from our bake shop

Seafood extravaganza

\$18.00 per person

Fresh shucked oysters and clams with mignonette
Shrimp and crab with horseradish cocktail sauce
Chilled steamed mussels salsa verde

Grilling in the back yard

\$16.00 per person includes a chef for 1 hour

\$50 per additional hours

Mini Niemen Ranch beef burgers – Lamb burgers – Tuna burgers – Chicken burgers
Cheeses – blue, cheddar and goat
Sliced tomato, red onion and lettuce
Pickles, mustard and aioli

Executive Chef • Anne Gingrass-Paik

Restaurant • Gardens • Wine Shop
www.brix.com