



# APPETIZERS

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**B R I X**

FOOD • WINE • EVENTS • CATERING

# BY THE DOZEN



## LAND

VENISON bacon jam, cipollini, dark chocolate	\$45
SHORT RIB corn bread, preserved tomato, sugo	\$39
LAMB MEATBALL sherry cream sauce	\$41
CHICKEN BALLOTINE wild rice, cranberry, goat cheese	\$38
DUCK DUMPLING scallion, orange, wonton	\$34
PEPPADEW POPPER seasonal jam, brie, lardon	\$27
FRIED CHICKEN boneless thigh, fresno, teriyaki	\$32
THAI BEEF cucumber, soy, basil, lime	\$30
BEEF TARTARE egg, smoked paprika, rye, caperberry	\$42
FOIE GRAS chef's selection of seasonal foie	\$39

## SEA

CRAB SALAD spinach, ciabatta, fried garlic	\$37
SEARED TUNA pickled carrot, chili aioli, micro greens, wonton	\$32
OYSTER lime, cilantro, sake	\$37
WHITEFISH TARTINE smoked whitefish, herbs, sourdough, butternut squash, radish	\$36
OCTOPUS SPEDINI braised octopus, confit potato, harissa	\$41
SALMON MOUSSE roe, dill, marble rye, creme fraiche	\$37
GRILLED LOBSTER green goddess, tempura crisps, tobiko	\$46
SCALLOP bacon, wasabi, brown butter	\$33
SHRIMP FALAFEL cumin, black sesame tahini, parsley	\$31
ESCARGOT classic • minimum 2 dozen	\$34

## GARDEN

GRILLED CHEESE tomato soup, muenster, brioche	\$28
BAKED BRIE cranberry, ginger, candied orange, filo	\$24
MUSHROOM RANGOON cherry, fontina, herbs	\$31
ARANCINI kimchi, black rice, chive aioli	\$29
FRENCH ONION "SOUP" caramelized onion, pretzel, gruyere	\$27

\*contains gelatin\*

ROASTED CAULIFLOWER parmesan crisp, date, pickled slaw	\$28
DAUPHINOISE FRITTER potato, blue cheese, garlic, cream	\$25
PUMPKIN TART cranberry, pepitas, kale	\$21
FORAGED MUSHROOM egg, miso, puff pastry, pickled mushroom	\$27
ROASTED SQUASH raisin bread, ricotta, pepitas, rosemary	\$25

# PLATTERS

*serves 25*



*savory*

MINI SANDWICHES	\$300
turkey bacon ranch • ham and swiss • caprese • roast beef & provolone • Italian • chicken salad • tuna salad • egg salad	
• served with lettuce, tomato, and pickle on French bread •	
FLATBREADS • choice of 3 •	\$175
turkey, brie, pear • buffalo chicken, celery, pickled red onion • ham, pineapple, BBQ sauce • bacon, lettuce, tomato, ranch • black bean, avocado • pesto, shrimp, butternut squash • margarita • strawberry, ricotta, chili oil, mint • bbq pork, green chili, manchego, roasted garlic	
BRUSCHETTA • choice of 3 •	\$225
spring onion jam, sunflower butter, lime • caponata • grilled corn, crema mexicana, cilantro • caper, white bean • heirloom tomato, arugula, balsamic • truffles, mushroom, artichoke, ricotta	
MEDITERRANEAN	\$145
falafel, hummus, spanakopita, olives, pita, & grilled eggplant	
DIP & CROSTINI • choice of 3 •	\$130
smoked salmon • sweet onion • blue cheese • sunflower hummus • 7 layer taco dip • crab, peach, cashew, mint • sweet pea ginger miso & snap pea	
PRAWN PLATTER	\$205
classic cocktail, Asian hoisin & plum, Thai curry, Nayarit aioli	
SMOKED SALMON PLATTER	\$240
served with red onion, caper, tomato, lemon, pumpernickel, plain cream cheese	
“LEFTOVERS”	\$155
biscuits, roasted turkey, stuffing, cranberry sauce, & gravy	
SAUSAGE PLATTER	MRK
assorted meats, pretzels, mustard, & pimento cheese	
CHEESE & CHARCUTERIE	\$200
chef's selection of 3 artisan cheeses and 3 artisan meats served with baguettes, seasonal preserves, mustard, cornichons, and marcona almonds	
CRUDITE	\$115
seasonal raw & pickled vegetables served with rotating dips	

*sweet*

NUTS & FRUIT	\$110
cashews, almonds, roasted peanuts, dried apricot, pineapple, cherries	
SEASONAL FRUIT	\$115
a selection of the season's best fruit	
CHOCOLATE LOVERS	\$180
assorted truffles and ganache from local confectioner	
COOKIES • choice of 2 •	\$85
chocolate chip • peanut butter • rocky road • oatmeal raisin	

# STATIONS

*priced per guest*



DEILED EGG classic, crab, steak, & rockefeller	\$12
CHICAGO STYLE mini Chicago style hot dogs, Italian beef sandwich, Merkts cheddar sliders, soft pretzel and pub cheese	\$15
STEAKHOUSE steak and horseradish on toasted baguette, shrimp cocktail, chicken caesar bite, twice baked potato	\$16
SLIDERS Brix beef slider, buffalo chicken, pork belly, black bean	\$16
MAC N CHEESE classic, white, funky blue, toppings	\$13
WINGS buffalo, Korean, Santa Fe dry rub, bbq	\$13
SEAFOOD oysters on the half shell, shrimp, crab, lobster, served with cocktail sauce & mignonette	\$23
EGGROLL classic, Cuban, Philly, Reuben	\$14

# BEVERAGES

## *packages*

priced per guest

BEER & WINE includes two house wines & two domestic beers (or 1 craft beer)	\$15
PREMIUM includes two premium wines, two craft or imported beers & two batched cocktails	\$25
PLATINUM includes two premium wines, one sparkling wine, two domestic beers, two craft or imported beers, & two batched cocktails	\$35
BASIC MIXERS coke, diet coke, sprite, tonic, soda water lemons, limes, & olives	\$8
UPGRADED MIXERS orange juice, cranberry juice, ginger ale coke, diet coke, sprite, tonic, soda water cherries, oranges, lemons, limes, & olives	\$12

## *cocktails*

priced per gallon

VODKA moscow mule • dirty martini • cosmopolitan • seasonal lemonade • bloody mary	\$120
RUM mojito • daiquiri • punch	\$120
GIN aviation • pimms cup • negroni	\$135
TEQUILA margarita • paloma	\$145
WHISKEY manhattan • old fashioned • spiced cider (hot or cold)	\$160