

# CORPORATE CATERING MENU

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**B R I X**

FOOD • WINE • EVENTS • CATERING

# BREAKFAST

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## CLASSIC BREAKFAST

\$12/person

served with maple syrup, butter, hot sauce, ketchup, napkins & utensils

scrambled eggs	a la carte \$25
bacon (pork or turkey)	\$35
sausage (pork or turkey)	\$35
breakfast potatoes	\$25
mixed fruit	\$25
pancakes	\$25

\*sold by half pan - serves 15\*

## EGG FRITTATAS

serves 15

\$40

serves 30

\$75

ham & swiss  
meat lovers  
pork & green chili  
asparagus & aged parmesan  
tomato & basil  
roasted peppers & goat cheese  
spinach & mushroom

## BAGELS & SCHMEAR

\$27

1 dozen assorted bagels with plain & vegetable cream cheese

## SANDWICHES

\$6/ea

ham, egg, cheese  
bacon, egg, pepper-jack  
margarita, egg

## BURRITOS

\$6/ea

green chili, ham  
eggplant, mushroom, feta  
chorizo, potato, peppers

## FRUIT & YOGURT

\$60

*serves 15*

seasonal fruit served with vanilla yogurt, house-made granola with raisins, cinnamon, rolled oats, & dried fruits

## INDIVIDUAL PARFAITS

\$5

## INDIVIDUAL FRUIT CUP

\$4

# APPETIZERS

## BY THE DOZEN



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## LAND

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

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## SEA

CRAB SALAD spinach, Ciabatta, fried garlic	\$37
SEARED TUNA pickled carrot, chili aioli, micro greens, wonton	\$32
SALMON MOUSSE roe, dill, marble rye, creme fraiche	\$37
SCALLOP bacon, wasabi, brown butter	\$33
SHRIMP FALAFEL cumin, black sesame tahini, parsley	\$31

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## GARDEN

BAKED BRIE cranberry, ginger, candied orange, filo	\$24
ARANCINI kimchi, black rice, chive aioli	\$29
PUMPKIN TART cranberry, pepitas, kale	\$21
FORAGED MUSHROOM egg, miso, puff pastry, pickled mushroom	\$27

# PLATTERS *serve 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 • eggplant & mint • 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 onion, caper, tomato, lemon, rye bread, 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 jam cornichons, and marcona almonds	
CRUDITE	\$115
pickled vegetables, snap peas, radish, cauliflower, and other seasonal vegetables served with rotating seasonal 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*



DEVILED EGG <small>*staff required*</small> classic, crab, steak, & rockefeller	\$12
CHICAGO STYLE mini Chicago style hot dogs, Italian beef sandwich, Mercks 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 slider, buffalo chicken slider, pork belly, black bean	\$16
MAC N CHEESE classic, white, funky blue, & toppings	\$13
WINGS buffalo, Korean, Santa Fe dry rub, bbq	\$13
SEAFOOD <small>*staff required*</small> 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

# \$15

## LUNCH PACKAGES

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TURKEY BURGERS - gf, df

BEEF BURGERS - gf, df

VEGGIE BURGERS - v, gf, df

served with fresh buns, lettuce, tomato, red onion, pickles, cheddar, swiss, & bbq sauce

CORN ON THE COB - v, gf, df  
with butter & chili salt on the side

GRILLED SWEET POTATOES - v, gf, df

HOUSE SALAD - v, gf, df  
mixed greens, tomato, cucumber, carrot, croutons, tomato vinaigrette

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ITALIAN BEEF - gf, df

ITALIAN SAUSAGE - gf, df

GRILLED "SAUSAGE" - v, gf, df

served with fresh rolls, peppers, onions, & giardiniera on side - v, gf, df

ROASTED POTATO WEDGES - v, gf, df

GREEN BEANS - v, gf, df

ITALIAN SALAD - v, gf, df  
romaine, arugula, olives, pepperoncini, cucumber, tomato, red onion Italian vinaigrette

GRILLED BBQ SALMON - gf, df

GRILLED TERIYAKI CHICKEN - gf, df

GRILLED CITRUS TOFU - v, gf, df

RICE PILAF - v, gf, df

CORN & EDAMAME SUCCOTASH - v, gf, df

KALE SALAD - v, gf, df  
chopped kale, cucumber, strawberry, goat cheese, balsamic vinaigrette

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ANCHO CHILI CHICKEN - gf, df

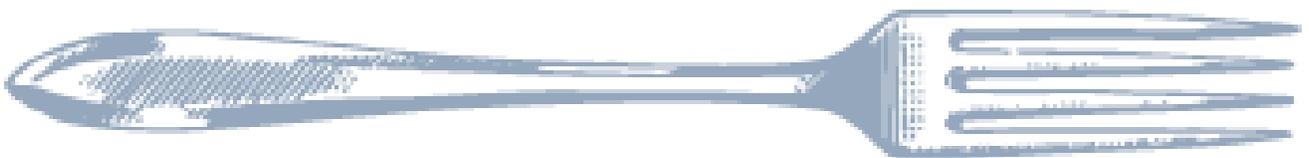
FLANK STEAK - gf, df  
with salsa verde

TEQUILA LIME TOFU - v, gf, df

TOMATO RICE & BEANS - v, gf, df

SOUTHWEST CORN SALAD - v, gf, df

SOUTHWEST SALAD - v, gf, df  
romaine, arugula, corn, black beans, bell peppers, red onion, tortilla strips, on side jalapeño-lime vinaigrette



# \$16

## LUNCH PACKAGES

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TACOS AL PASTOR - gf, df  
with pineapple & onions

SHREDDED CHIPOTLE CHICKEN TACOS  
gf, df

served with corn & flour tortillas, pablano,

BLACK BEAN & RICE BURRITOS - v, df

CHIPOTLE ROASTED POTATOES - v, gf, df

CHILI LIME ZUCCHINI- v, gf, df

TEX-MEX SALAD - v, gf, df  
romaine, arugula, radish, corn, black beans,  
corn, tomato, cilantro lime vinaigrette

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PENNE WITH MARINARA- v, df

ITALIAN SAUSAGE - df

CHICKEN PARMESAN

VEGAN MEATBALLS v, gf, df

served with parmesan & chili flakes on side

ROASTED BROCCOLI & CAULIFLOWER - v, gf, df

GARLIC BREAD

ITALIAN SALAD - v, gf, df  
romaine, tomato, red onion, olive, pepperoncini,  
marinated tomato vinaigrette

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DE-CONSTRUCTED CHICKEN  
& VEGETABLE KEBABS

GRILLED FLANK STEAK  
With chimichurrin

STUFFED PEPPERS

SPICY ROASTED POTATOES

GRILLED CORN

HOUSE SALAD  
mixed greens, carrots, cucumber, tomato  
balsamic vinaigrette

GRILLED CHICKEN - gf, df  
rosemary & apple cider

ROASTED SALMON - gf, df  
lemon & dill

BUTTERNUT SQUASH QUINOA CAKES - v, gf, df

ROASTED WINTER VEGETABLE - v, gf, df

HERBED CITRUS FARRO - v, df

GARDEN SALAD - v, gf, df  
mixed greens, tomato, cucumber, green beans,  
radish, & red onion lemon-dill vinaigrette

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CHICKEN - gf, df  
spinach & artichoke tapenade

PORK CUTLET - gf, df  
balsamic tomatoes & onions

SPINACH & ARTICHOKE STUFFED PEPPERS  
v, gf, df

MASHED SWEET POTATOES - v, gf

CARAMELIZED BRUSSEL SPROUTS - v, gf, df

HOUSE SALAD - v, gf, df  
mixed greens, carrot, cucumber, tomato,  
croûton on side buttermilk ranch

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ROASTED WHITEFISH - gf, df  
green coconut curry

THAI GRILLED CHICKEN- gf, df  
peanuts & cilantro

GRILLED TOFU - v, gf, df  
red coconut curry

BROWN RICE - v, gf, df

GRILLED BOK CHOY - v, gf, df

CABBAGE & ICEBERG SALAD - v, gf, df  
cucumber, papaya, carrot, crispy noodle,  
miso-ginger dressing

# A LA CARTE



*full pans - serves 30*

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## *salad*

HOUSE SALAD \$85  
mixed greens, carrot, cucumber, tomato,  
croûton on side buttermilk ranch

PROTEIN SALAD \$115  
brussel sprouts, kale, blueberries,  
cranberries, almonds, citrus vinaigrette

CHOP SALAD \$145

COBB SALAD \$125

*add protein*

CHICKEN \$110

STEAK \$205

## *entree*

GRILLED CHICKEN \$195  
rosemary & apple cider

ROASTED SALMON \$225  
lemon & dill

FLANK STEAK \$275  
with salsa verde

GRILLED TOFU \$195  
red coconut curry

STUFFED PEPPERS \$185

## *sides*

ROASTED WINTER VEG \$90

ROASTED POTATO WEDGES \$60

GREEN BEANS \$80