



Appetizer Menu

Priced per platter. Each platter has 20 pieces
30-minute reception select a minimum of 3 pieces per guest
60-minute reception select a minimum of 5 pieces per guest

Garden

Sourdough crostini with fresh chevre, seasonal vegetables \$60
Wild mushroom arancini \$60
Tomato caprese skewer* \$60

Pasture

Bacon wrapped dates stuffed with balsamic goat cheese* \$70
Steak tartare crostini with garlic aioli, capers and chives \$70
Huli Huli glazed pork belly crostini with seasonal fruit relish** \$70

Sea

Cast iron shrimp with avocado mousse* \$80
Mini dungeness crab cakes \$80
Ahi poke on house made chip with radish slaw** \$80

Stations

Priced per station. Pricing per 20 guests

Cheese \$320

A selection of artisan cheeses with
spiced nuts, dried fruit

Spreads and Dips \$280

Grilled breads, flatbreads, chips
with white bean hummus, pimento dip, seasonal inspired dip

Antipasti \$360

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

*Gluten Free

** Gluten Free upon request



Spring Garden Luncheon Menu

\$50 per person - Served family style

Asparagus Salad

with watercress, bacon lardon and sauce gribiche

Pan Roasted Mary's Chicken Breast

with spring vegetable, couscous salad, celery root, meyer lemon beurre blanc

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Assorted Miniature Desserts

(one mini per guest)

Local honey panna cotta with lavender shortbread

Carrot cake with cream cheese and walnuts

Sea salt and chocolate tarts

Salad and Entrée is served together ~ family style
Dessert Mini's are served after salad and Entrees are finished

Kelleher Family Vineyard Wine Pairing Menu

\$110 per person

(menu/vintages subject to change)

Dungeness Crab Fondue

braised artichoke, melted leeks, gruyere and brie with
crispy garlic flatbreads

2017 Kelleher Sauvignon Blanc, Block 21, Oakville

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Tempura Green Beans

with spicy mustard sauce

2016 Kelleher Chardonnay, 'Three Sisters', Green Valley

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Grilled Flatiron

with roasted garlic polenta and roasted root vegetables

2013 Kelleher Cabernet Sauvignon, 'Brix Vineyard' Oakville
and

2014 Kelleher Cabernet Sauvignon, 'Brix Vineyard' Oakville



Family Style Menu

\$75 per person

Starter

please choose one (additional choice at \$5 per person)

Baby greens salad with strawberries, herbed goat cheese, toasted walnuts, and lemon balsamic vinaigrette
Butter lettuce salad with radish, cherry tomatoes, cucumbers, pesto and aged balsamic
Chopped caesar salad with shaved parmesan and garlic croutons

Entrees

please choose two (additional choice at \$15 per person)

Brix Fried Chicken with house made hot sauce
Short Smoked Salmon with lobster butter
Garlic Rubbed Tri-Tip with bordelaise vinaigrette
Kelleher Braised Short ribs with tomato balsamic
Sesame Glazed Pork Loin
Truffle Roasted Mary's Chicken with roasted chicken jus
Forest Mushroom Risotto

Sides

please choose three (additional choice at \$10 per person)

Blue lake green beans
Grilled asparagus
Brown butter caramelized brussels sprouts
Brix garden chard
French Fries
Truffle mac and cheese
Cranberry bean stew with hobbs bacon
Potato puree

Miniature Desserts

(one mini per guest)

Local honey panna cotta with lavender shortbread
Carrot Cake with cream cheese and walnuts
Sea Salt and chocolate tarts



Plated Lunch Menu

\$55 per person

Starter

please choose one (additional choice at \$5 per person)

Baby greens salad with strawberries, herbed goat cheese, toasted walnuts, and lemon balsamic vinaigrette

Butter lettuce salad with radish, cherry tomatoes, cucumbers, pesto and aged balsamic

Chopped Caesar salad with shaved parmesan and garlic croutons

Seasonal soup of the day

Entrees

please choose one (additional choice at \$10 per person)

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

Wood grilled salmon with fregola pasta, sundried tomatoes, olives and tomato beurre blanc

Bucatini and ricotta meat balls, with marinara, chili flake and parmesan

Braised short ribs with creamy polenta, grilled asparagus and forest mushroom salad

Grilled flat iron steak with steakhouse mushroom, french fries and B13 sauce

*A vegetarian option is 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 ice cream

Chocolate molten cake with ice cream



Plated Dinner Menu

\$65 per person

Starter

please choose one (additional choice at \$5 per person)

Baby greens salad with strawberries, herbed goat cheese, toasted walnuts, and lemon balsamic vinaigrette

Butter lettuce salad with radish, cherry tomatoes, cucumbers, pesto and aged balsamic

Chopped caesar salad with shaved parmesan and garlic croutons

seasonal soup of the day

Entrees

please choose one (additional choice at \$10 per person)

Bucatini and ricotta meat balls, with marinara, chili flake and parmesan

Pan roasted halibut with dungeness crab, coconut rice and hot and sour lobster sauce

Herb roasted chicken breast with mushroom risotto, garden kale and chicken jus

Grilled filet mignon with potato puree, grilled green beans and bordelaise

Wood grilled salmon with fregola pasta, sundried tomatoes, olives and tomato beurre blanc

Prime new york steak with fingerling potatoes, bacon, mushroom and arugula salad

Cabernet braised short ribs with creamy polenta, grilled asparagus and forest mushroom salad

Snake river farms pork chop with roasted garlic polenta, cipollini onion, chard and mustard jus

*A vegetarian option is 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 ice cream

chocolate molten cake with ice cream



Brix Stand Up Reception Menu

\$50 per person - Menu includes:

5 appetizers, 2 sliders and 3 miniature desserts
beverages charged separately

Appetizers

(choose 5 different appetizers)

Sourdough crostini with fresh chevre, seasonal vegetables
Wild mushroom arancini
Tomato caprese skewer *
Bacon wrapped dates stuffed with balsamic goat cheese *
Steak tartare crostini with garlic aioli, capers and chives
Huli huli glazed pork belly crostini with seasonal fruit relish **
Cast iron shrimp with avocado mousse *
Mini dungeness crab cakes
Ahi poke on house made chip with radish slaw **

Sliders

(choose 2 different sliders)

Burger with garlic aioli, house pickle, lettuce and tomato
Fried chicken with special sauce and house pickles
Mushroom and brie with truffle aioli
Smoked salmon b.l.t. with garlic aioli

Desserts

(one miniature per guest)

Local honey panna cotta with lavender shortbread
Carrot cake with cream cheese and walnuts
Sea salt and chocolate tarts

*Gluten Free

** Gluten Free upon request