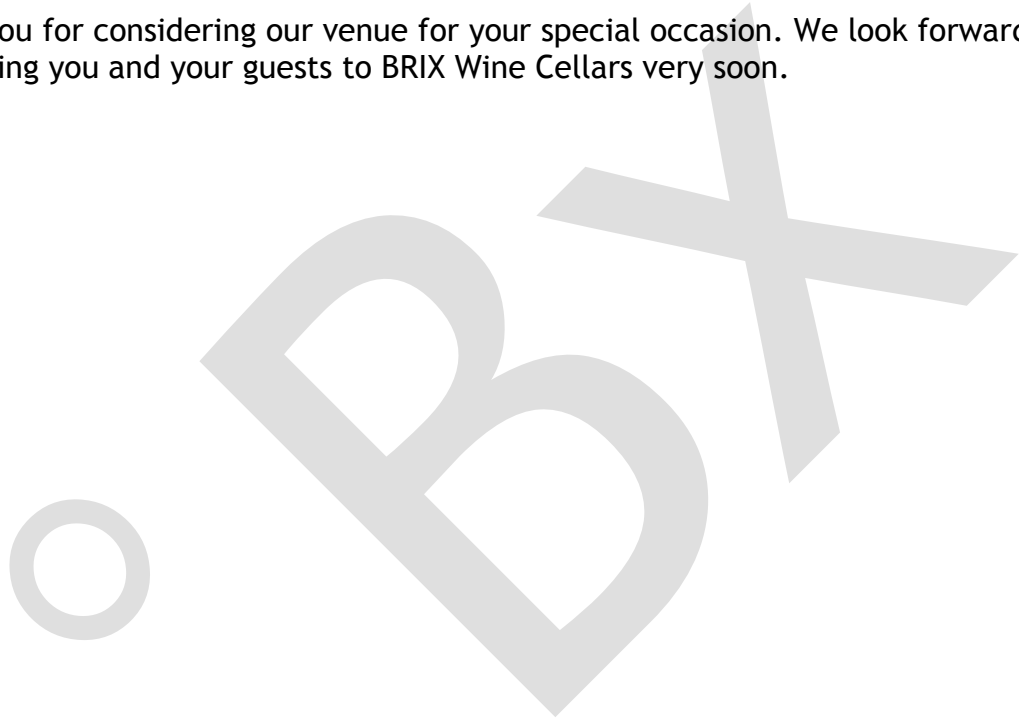




BRIX is a warm and friendly place to enjoy a glass of wine with family, friends and colleagues. The private room, with its stunning vaulted ceiling, is the perfect place to host your next private event, meeting, birthday party or friendly get together. The room can accommodate 24-28 people. Your entire group can enjoy the beautiful ambiance in privacy by closing the two cellar doors.

Our extensive wine list, gourmet foods and upscale environment make BRIX the right choice for your special event. Because each event is special and unique in its own way, BRIX has several options to meet your needs. After reviewing the choices please contact us at 281-374-6100 or email us at events@brixcellars.com to book your event.

Thank you for considering our venue for your special occasion. We look forward to welcoming you and your guests to BRIX Wine Cellars very soon.





BRIX will help you select the perfect wines for your event. Selections will be based on number of guests, duration and special wine requests and will be made at the time of booking. Wine is not included in the following pricing.

A 20% gratuity and sales tax will be added for the event.

BRIX will gladly slice and serve a dessert or cake you provide for \$1/person.

HORS D'ŒUVRES SELECTIONS

Price is per piece. Minimum order of 12 pieces.

- ___ Tomato and basil bruschetta \$1.00
- ___ Korean pork wontons with spicy Thai aioli \$1.25
- ___ Smoked salmon crostini with crème fraiche \$1.50
- ___ Pork skewers with spicy peanut sauce \$1.50
- ___ Mini griddled gruyere and prosciutto \$1.75
- ___ Chorizo puff pastry bites \$1.75
- ___ Fried wonton with shrimp and cream cheese with dipping sauce \$2.00
- ___ Panko-crusted shrimp with spicy habañero salsa \$2.00
- ___ Shrimp nacho \$2.00
- ___ Skewered sushi-style tuna bites with soy dipping sauce \$2.50
- ___ Beef slider with bacon and cheddar \$5.00
- ___ Chicken slider with pancetta, butterkase, arugula, balsamic \$5.00

Item selection(s) must be made at least 72 hours prior to event.

CHEESE AND MEAT PLATES FOR 10 PEOPLE

Artisan cheese	\$48
A selection of domestic and imported cheeses with candied nuts, Castelvetro olives, fruit puree and baguettes	
Charcuterie	\$48
Cured artisan meats, pates, cornichons, olives, olive tapenade, crème fraîche, mustard and baguettes	



BUFFET LUNCHEONS

Available 11am-4pm

Perfect for business meetings, showers and ladies' functions

\$20 per person

Seasonal vegetable soup

Choose one salad

- Arugula, apple, spiced pecans, blue cheese and balsamic vinaigrette
- Organic greens, citrus vinaigrette, goat cheese croutons and olive tapenade

Choose one sandwich

- Griddled ham and gruyere
- Chicken, arugula, butterkase, balsamic vinaigrette and pancetta
- Mini burger with Grafton Cheddar and crisp prosciutto

Sweets

House Made Truffle Assortment

Items from each menu selection must be made at least 72 hours prior to event.

PRIX FIXE DINNER MENU

Available after 5:00

Perfect for business dinners

\$49/person

1st Course

Salad

Shaved reggiano, mushroom, asparagus, summer peas, fennel, arugula & herb goat cheese crouton

2nd Course - Choose One Entrée

Pan-seared steelhead salmon

Served over shrimp risotto w/ lemon oil & herb salad

Brix Burger

8-oz burger, cooked medium rare & topped w/ pancetta, caramelized onion & cambozola cheese served on a pretzel bun w/ hand-cut truffle fries

Filet of 100% Angus beef tenderloin

7-oz filet served w/ wilted greens, Jeanne potatoes & a red wine shallot reduction

Orecchiette pasta

Sun-dried tomato chipotle pesto, greens & shrimp topped w/ cotija cheese

3rd Course - Choose One Dessert

Assorted Truffles • Summer fruit bread pudding

Crème brûlée • Chocolate fondant w/ Vietnamese coffee ice cream