

Large Platter Menu

All items are based on a minimum of 12 guests.

GRILLED VEGETABLE PLATTER

Hummus, grilled flatbread and marinated olives \$5.95
per person; minimum of 12

OVEN ROASTED BUFFALO STYLE WINGS

Smoked chile hot sauce and blue cheese \$27.95

GRILLED CHICKEN & MONTEREY JACK QUESADILLAS

Coriander and lime sour cream \$25.95

ASSORTED BAKED FLATBREADS

\$30.95

PANKO CRUSTED SESAME CHICKEN STRIPS

Spicy Thai dipping sauce \$29.95

SELECTION OF IMPORTED & DOMESTIC CHEESES

Chutney, crackers and grapes \$8.95
per person

FRESH OYSTERS

Served on crushed ice, with fresh lemon, horseradish and sauces (requires 24 hrs notice) market price

SLOW COOKED MINI RIBS

Espresso BBQ glaze \$28.95

ANTI PASTO PLATTER

Prosciutto, chorizo, preserved vegetables, olives, marinated tomatoes & cheese \$8.95
per person; minimum of 12

Enquire about our
Private Function Room

suitable for social and corporate functions
of up to 40 people. Perfect for engagement parties,
receptions, birthdays, anniversaries and showers.

Or book the entire restaurant on Sundays
for large occasions.

(Wireless internet access and multi-media
facilities available upon request)

Hors d'oeuvres

All hors d'oeuvres are a minimum of 3 dozen and are priced per dozen.

HOUSE SMOKED SALMON

Green papaya relish, Belgianendive \$29.95

CRISP CHICKEN DRUMMETTES

Smoked paprika dust, mango chili glaze \$24.95

DECONSTRUCTED BEEF WELLINGTON

Beef tenderloin, spinach, puff pastry, mustard aioli \$29.95

CARAMELIZED ONION TARTLETS

with wild mushroom and cheddar crackling \$22.95

EGGPLANT TEMPURA

Ratatouille, goat cheese \$22.95

CROSTINI-DUCK CONFIT

Caramelized apple and raisin \$24.95

VEGETABLE SPRING ROLLS

Mango sauce \$20.95

COCONUT TIGER PRAWNS

Sweet chili plum sauce \$29.95

BBQ BEEF ON A BUN

Mini egg bun, hot mustard mayo \$28.95

MARINATED MOZZARELLA SKEWER

Cherry tomato and basil \$22.95

Brix presents live entertainment Thursday, Friday & Saturday nights.

Prices subject to PST & GST. 15% gratuity applies to all large party bookings.



Brix Napa Valley Grille & Wine Bar,
230 Commerce Valley Drive East, #1,
Thornhill, Ontario L3T 7Y3
For reservations, call 905-763-BRIX (2749)
Fax: 905-889-0248
www.brixnapavalleygrille.com
info@brixnapavalleygrille.com



Visit our other location:
Nava Restaurant & Bar,
125 York Boulevard,
Richmond Hill, Ontario L4B 3B4
For reservations, call 905-709-1933
Fax: 905-709-1937
www.navarestaurantandbar.com
info@navarestaurantandbar.com



Private Function Menus

Catering, Large Platter & Hors D'Oeuvres



Menu One

STARTERS

Summer vegetable soup
with pesto and crostini

~ or ~

Assorted field greens,
carrots, cucumbers,
pumpkin seeds, and
balsamic vinaigrette

~ or ~

Hearts of romaine, grano padano,
croutons, roast garlic dressing

MAINS

Pan seared salmon, tomato confit
and salsa verde

~ or ~

Roast chicken maple and pecan glaze,
roast pepper chutney, chicken jus

*Above plates served with
roast Yukon gold's
and market vegetable*

~ or ~

*Ratatouille with pearl cous cous,
goat cheese fritter and arugula*

DESSERTS

Chocolate fondant
with vanilla ice cream

~ or ~

Seasonal fruit
with mascarpone cream,
almond biscotti

\$34.95

Menu Two

STARTERS

Summer vegetable soup with pesto and crostini

~ or ~

Assorted field greens, carrots, cucumbers,
pumpkin seeds, and balsamic vinaigrette

~ or ~

Grilled asparagus, prosciutto,
marinated mushrooms, and poached egg, truffle oil

~ or ~

Hearts of romaine, grano padano,
croutons, roast garlic dressing

MAINS

Pan seared salmon, tomato confit and salsa verde

~ or ~

Roast chicken maple and pecan glaze,
roast pepper chutney, chicken jus

~ or ~

Strip loin steak – charred corn tomato olive salsa,
chipotle butter natural jus

*Above plates served with
roast Yukon gold's
and market vegetable*

~ or ~

*Ratatouille with pearl cous cous,
goat cheese fritter and arugula*

DESSERTS

Chocolate fondant with vanilla ice cream

~ or ~

Seasonal fruit
with mascarpone cream,
almond biscotti

\$38.95

Menu Three

STARTERS

Summer vegetable soup with pesto and crostini

~ or ~

Assorted field greens, carrots, cucumbers,
pumpkin seeds, and balsamic vinaigrette

~ or ~

Vine tomatoes, feta, watermelon, soused onions,
red wine dressing

~ or ~

Hearts of romaine, grano padano,
croutons, roast garlic dressing

Penne tossed with marinated tomatoes, vodka and cream

MAINS

Pan seared salmon, tomato confit and salsa verde

~ or ~

Roast chicken maple and pecan glaze,
roast pepper chutney, chicken jus

~ or ~

Bacon wrapped fillet mignon, sticky onion marmalade,
and green peppercorn cognac cream

*Above plates served with
roast Yukon gold's
and market vegetable*

~ or ~

*Ratatouille with pearl cous cous,
goat cheese fritter and arugula*

DESSERTS

Chocolate fondant with vanilla ice cream

~ or ~

Seasonal fruit with mascarpone cream,
almond biscotti

\$45.95