



Private Parties and Special Events



For inquiries regarding catering, please contact Caroline Allain directly at 310-493-9790 or Caroline@barbrix.com

Location: 2442 Hyperion Avenue., Los Angeles, Ca 90027

Phone: 323-662-2442 Fax: 323-662-0448

Website: www.barbrix.com

Capacity: Patio 55 seated, 100 reception
 Buyout 120 seated, 200 reception

Hours: Dinner: Sunday- Thursday 5:00p – 9:30p
 Friday & Saturday 5:00p – 10:00p

Food and Beverage minimums:

 Sunday - \$6000 or \$2500 (patio private)
 Monday -Thursday - \$5,000 (buyout) or \$2500 (patio private)
 Friday-Saturday - \$8,000 (buyout) or \$3000 (patio private)

Event Policies as follows:

- All parties of 20 people or more and reservation for private and semi private spaces require a set menu, deposit, signed contract.
- 50% of the food and beverage minimum is required as a deposit to secure the reservation time and date.
- Menu selections should be submitted no later than 72 hours prior to the event.
- A final guest count is due 48 hours prior to the event.
- If your group does not meet the food and beverage minimum, the difference will be added to the final bill as a room charge.
- An 20% service charge (on food and beverage) and a 9.5% sales tax will be applied to all food, beverage, room charges, flowers, and special rentals
- The deposit will be applied to the final bill at the conclusion of the event
- Final payment of any remaining balance is due at the conclusion of the event. A credit card must be kept on file that authorizes barbrix to charge any unsettled fees and costs and to secure against non-payment of costs once the event has been scheduled
- We are happy to assist with floral arrangements, photographers, entertainment, and audio visual for your special event
- Valet parking services are currently not available for you and your guests.
- Corkage not allowed for catering events

Space cancellation policy is as follows:

- 100% deposit refund if cancellation received in writing to the director of catering (21) or more days in advance. Any cancellation less than (21) days will result in a 100% forfeit of the deposit

1st Course (choose 3 items)

- ***Marinated Olives** - orange, rosemary, caperberries
- ***Saffron Arancini** – smoked mozzarella & tomato sauce
- ***Bacon-Wrapped Dates** – stuffed with gorgonzola
- ***Beef, Pork & Ricotta Meatballs** – tomato sauce & pecorino romano
- ***Garlic Bread** – herbs, grana padano & ciabatta
- ***Fried Calamari** – lemon aioli
- ***Burrata** – 18 month prosciutto di parma & grilled bread (+\$3)
- ***Fried Squash Blossoms** – stuffed with ricotta & served on tomato sauce
- ***Grilled Spanish Octopus** – mixed citrus, shaved fennel, castelvetro olives, pickled fresno chilis (+\$3)
- ***Charcuterie Board** – sopressata, coppa, mortadella – with mustard & grilled bread (+\$3)
- ***Cheese Board** – beemster xo (cow) , midnight moon (goat), shaft's blue (cow) (+\$3)
- ***Caesar Salad** – whole leaf hearts of romaine, grana padano, croutons
- ***Silverlake Salad** – radicchio, belgium endive, romaine, garlic-anchovy dressing & shaved grana Padano
- ***Shaved Brussels Sprouts Salad** – toasted almonds, blue cheese & lemon vinaigrette

2nd Course (choose 3 items)

- ***Pizza Margherita, Pizza Diavolo, Pizza Funghi**
- ***Bucatini Cacio e Pepe** – black pepper, pecorino romano & grana Padano
- ***Rigatoni** – '6 hour simmered' ragu bolognese
- ***Spaghetti & Clams** – white wine, chili-garlic butter & parsley
- ***Pappardelle** – rabbit ragu, smoked pancetta & rosemary
- ***Pici Calabrese** – rustic spaghetti with shrimp & bay scallops, 'nduja sausage, garlic, white wine & cherry tomatoes (+\$3)
- ***Corn Agnolotti** – blistered cherry tomatoes & tarragon
- ***Lasagna Bolognese** – the classic, served with tomato sauce
- ***Spinach Lasagna** – layered with ricotta, served with tomato sauce
- ***Eggplant Parmigiana** – lightly breaded, topped with tomato sauce and mozzarella
- ***Grilled Flat Iron Steak** – parsley-garlic french fries & salsa verde
- ***Chicken Milanese** – rosemary & grana padano crust, mixed green salad
- ***Crispy Duck Confit** – mashed potatoes, green beans, apricot mostarda & fig vin cotto
- ***Grilled Branzino** – crispy rosemary fingerling potatoes & scallion salsa verde
- ***Spice Rubbed Scottish Salmon** – grilled asparagus, corn-cherry tomato salad & mustard sauce

Side Dishes (choose 1)

- ***Crispy Brussels Sprouts** – honey drizzle
- ***Sicilian Style Roasted Cauliflower** – pine nuts, golden raisins, lemon & grana padano
- ***Grilled Broccolini** – calabrian chili aioli & lemon
- ***Blistered Shishito Peppers** – orange zest, za'atar spice & lemon aioli
- ***Roasted Baby Carrots** – citrus yogurt sauce & crushed pistachios
- ***Soft Polenta** – sherried mushroom ragu
- ***Curried Couscous Salad** – grilled vegetables, herb vinaigrette & dill tzatziki
- ***Garlic Green Beans & Crispy Fingerling Potatoes**
- ***Roasted Garnet Yam Wedges** – lime sour cream, pepitas & spicy honey

Dessert (choose 2)

- ***Butterscotch Budino** – maldon sea salt & caramel sauce
- ***Cannoli** – sweet ricotta crema scented with orange, chocolate chips, crushed pistachios & Nutella
- ***Tiramisu** – espresso dipped lady fingers, brandy mascarpone crema & cocoa

\$48 and up per person

(plus 20% service charge & 9.5% sales tax)

*all menus are served family style

*these menus can be used as a template

*all menu items are subject to change due to seasonal availability

Tray Passed Hors d'Oeuvres

(per hors d'oeuvre, per person, per ½ hour)

\$4 per person, per hors d'oeuvres

Hot Hors D'Oeuvres

***Pizza Margherita, Pizza Diavolo, Pizza Funghi**

***Bacon Wrapped Dates** – stuffed with gorgonzola

***Saffron Arancini** – stuffed with smoked mozzarella

***Beef, Pork & Ricotta Meatballs** – tomato sauce & pecorino romano

***Crispy Squash Blossoms** – stuffed with ricotta & marinara dip

***Grilled Flat Iron Steak Skewer** – blue cheese steak sauce

***Crispy Potato Galette** – smoked salmon, dill crème fraiche & chives

***Gambas al Ajillo** – seared shrimp, sherry, garlic chili butter & ciabatta toast

***Mushroom & Herbed Goat Cheese Empanadas**

Cold Hors D'Oeuvres

***Caprese Skewer** – marinated mozzarella, cherry tomato & basil – balsamic dip

***Belgium Endive Spears** – edamame hummus, pomegranate & sesame seeds

***Smoked Trout Rilletes** -baguette crisp, orange, dill crème fraiche

***Mini Shrimp Ceviche Tostada** – tortilla crisp, guacamole, lime, cilantro

***Roasted New Potatoes** – sour cream, salmon caviar, chives

***Deviled Egg Toast “Carbonara”** – crispy bacon, parmesan crisp & black pepper

Stationary Hors d'Oeuvres

***Chef's Selection of Charcuterie** – Prosciutto, Soppresata, Salami Calabrese arranged on a board with pickles, mustard, olives & grilled bread.

\$12 per person

***Chef's Selection of Artisanal Cheeses** – St. Andre Triple Creme, Beemster Gouda, Shaft's Blue Cheese arranged on a board with date jam, almonds & grilled bread

\$12 per person

***Seasonal Garden Vegetable Crudité** – market selection of colorful raw vegetables beautifully arranged and served with your choice of dip.....avocado hummus, almond romesco or french onion

\$9 per person