

Barbrix Wine Bar & Restaurant
Pick Up / Drop Off Menu

***Lasagna Bolognese** – layers of beef & pork ragu, besciamella, mozzarella and fresh pasta. Served with tomato sauce and grated grana Padano on the side.

...**1/2 pan (serves 10)**\$150.00

***Spinach Lasagna** – layers of spinach, caramelized onions, ricotta and fresh pasta. Served with tomato sauce and grated grana Padano on the side.

...**1/2 pan (serves 10)**\$150.00

***Eggplant Parmesan** – lightly breaded eggplant layered with tomato sauce and mozzarella. Served with tomato sauce and grated grana Padano on the side.

...**1/2 pan (serves 10)**\$150.00

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

----**Medium (serves 8 -10)**..\$80.00**Large (serves 16-18)**..\$160.00

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

----**Medium (serves 8 -10)**..\$80.00**Large (serves 16-18)**..\$160.00

***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

----**Medium (serves 8 -10)**..\$60.00**Large (serves 16-18)**..\$120.00

***Rosemary Garlic Grilled Chicken Breast** – sliced and arranged on a platter, served with tomato-caper salsa

----**Medium (serves 8 -10)**..\$160.00**Large (serves 16-18)**..\$280.00

Chopped Caesar Salad - romaine, grana padano, garlic croutons

----(serves 10) \$60.00