

MENU . . . brunch

CANAPES | Butlered

| Vegetarian | gf, v, df, nf | Each | Per 6 | Per 12 |
|--|---------------|--------|---------|---------|
| Endive with Goat Cheese Mousse | gf | \$3.00 | \$18.00 | \$36.00 |
| Balsamic Roasted Tomato with Pesto on Polenta | | \$3.50 | \$21.00 | \$42.00 |
| Mushroom + Thyme Bruschetta | v | \$3.50 | \$21.00 | \$42.00 |
| Miso glaze eggplant scallops with greens on rice cracker | gf,v | \$3.50 | \$21.00 | \$42.00 |
| Grape Tomato, Feta, Kalamata Olive Relish Cucumber Round | gf | \$3.00 | \$18.00 | \$36.00 |

| From the Sea | gf, v, df, nf | Each | Per 6 | Per 12 |
|---|---------------|--------|---------|---------|
| Tuna Tartare in Cucumber | gf | \$4.00 | \$24.00 | \$48.00 |
| Smoked Salmon on Cumin Roasted Potato with Crème Fraîche + Caviar | gf | \$4.00 | \$24.00 | \$48.00 |
| Spicy Mango Shrimp Lollipop | gf | \$4.00 | \$24.00 | \$48.00 |
| Halibut Ceviche Taco with Avocado + Mango | | \$4.00 | \$24.00 | \$48.00 |
| Smoked Trout Salad on Dark Brown Crostini | | \$4.00 | \$24.00 | \$48.00 |

| Land | gf, v, df, nf | Each | Per 6 | Per 12 |
|--|---------------|--------|---------|---------|
| Beef Carpaccio on Parmesan Biscotti | | \$4.00 | \$24.00 | \$48.00 |
| Melon, Mozzarella, Prosciutto + Basil Brochette | gf | \$3.50 | \$21.00 | \$42.00 |
| Grilled Chicken + Artichoke Kebab | gf | \$3.50 | \$21.00 | \$42.00 |
| Beef Tenderloin Crostini with Horseradish Crème + Caramelized Onions | | \$3.50 | \$21.00 | \$42.00 |
| Mini Bacon + Pimento Cheese Sandwich | | \$3.50 | \$21.00 | \$42.00 |

STARTER BOARDS

| | gf, v, df, nf | Per 6 | Per 12 |
|--|---------------|-------|--------|
| French Crudité with Hummus or Vegan Green Goddess Dressing Fresh raw carrot, celery, red bell peppers, cucumbers, broccoli, cauliflower | v, gf | \$75 | \$145 |
| Charcuterie + Cheese Board Artisan Cheeses, Pates, Sausages + Cured Meats accompanied w/ pickled vegetables, cornichons, mustards + breads | gf | \$125 | \$245 |
| Nut Cheese Board in-house nut cheeses served with fresh fruit, dried fruit + nuts | gf,v | \$145 | \$285 |
| Antipasto Board Artisan Cheeses, variety of dry Meats + Sausages, Grilled Vegetables, Olives, Stuffed Figs with Prosciutto, artichoke dip + baguettes | gf | \$125 | \$245 |
| Bruschetta Board (choice of 3-4) <ul style="list-style-type: none"> • Roasted Tomato, Ricotta + Prosciutto • Goat Cheese, Roasted Pepper + Basil • Portobello with Rosemary Aioli • Classic Tomato + Basil • Artichoke + roasted Garlic • White Bean, Tomato + Olive • Blue Cheese + Honey | | \$125 | \$245 |
| Mezze Board Crudité, Vegan Green Goddess Dressing, Baba Ghanouj + Lemon Hummus, Feta, Grilled or Roasted Vegetables, Toasted Pita + Marinated Olives | v, gf | \$125 | \$245 |
| South American + Mexican Dipping Station BEX Guacamole, Jalapeno Lime Hummus + Seasonal Salsa with Chips | v, gf | \$95 | \$185 |
| Shrimp Station Poached shrimp with green goddess dressing, Grilled Shrimp with Classic Cocktail and Roasted Lime Cilantro Shrimp with Chipotle Crème | gf | \$145 | \$285 |
| Plateau Fruit de Mer poached shrimp, east + west cost oysters on the half shell, crab claws, caviar served with cocktail sauce + mignonette | gf | \$155 | \$310 |

BRUNCH

| | gf, v, df, nf | Each | Per 6 | Per 12 |
|--|---------------|------|-------|--------|
| Frittata seasonal vegetables egg baked | gf, v | \$12 | \$70 | \$135 |
| Quiche puff pastry crust with seasonal vegetable or meat egg baked | gf, v | \$14 | \$75 | \$145 |
| Croissant French Toast croissant almond custard baked with fresh berries | gf, v | \$14 | \$80 | \$155 |
| Shakshuka tomato eggplant spinach stew with poached egg, flat bread, hummus + yogurt | gf | \$14 | \$80 | \$155 |
| Belgium Waffle homemade buttermilk waffles with choice of berries, Nutella + bananas | gf | \$14 | \$80 | \$155 |
| Sweet Potato Belgium Waffle sweet potato + oat waffles | gf, v | \$16 | \$95 | \$185 |
| Scotch Egg with Sour-dough Toast with cheese + mustard | gf, v | \$14 | \$80 | \$155 |

BRUNCH STATION or PLATTER

| *may require a staffer | gf, v, df, nf | Per person |
|--|---------------|------------|
| Egg Bake Station shakshuka, mushroom + greens + marinara with parmesan served with baguettes or grilled flat bread | gf | \$25 |
| Biscuit Station buttermilk biscuits, eggs, sausage, bacon, cheese sauce, honey, butter + jam | | \$25 |
| Waffle Station buttermilk or sweet potato waffle with bananas, berries, maple syrup, whip cream, Nutella + butter | gf, v | \$28 |
| Avocado Toast sour dough toast with avocado crème, egg, roasted tomato, bacon, smoked salmon, ham + spinach | gf, v | \$25 |
| Breakfast Burritos spinach + gruyere, bacon + cheddar, just egg, tofu, spinach + tomato served with salsa, avocado + hot sauce | v | \$22 |
| Breakfast Sandwiches taylor ham egg + cheese, bacon egg + cheddar, spinach + gruyere served with ketchup + hot sauce | v | \$24 |
| Bagel + Lox assortment of bagels, smoked salmon, cream cheese, diced red onion, diced egg + capers | | \$28 |
| Steel Cut Oats hot cereal served with choice of bananas, berries, cinnamon, maple syrup, toasted nuts and dried fruit | gf, v | \$20 |
| Bloody Mary Station tomato bloody mary + golden beet bloody mary with crispy bacon, celery, poached shrimp, olives, + lemons | gf, v | \$24 |

SOUPS

| | gf, v, df, nf | Each | Per 6 | Per 12 |
|-------------------|---------------|------|-------|--------|
| Mushroom Bisque | gf, v | \$6 | \$22 | \$44 |
| Potato Leek | gf, v | \$6 | \$22 | \$44 |
| Roasted Tomato | gf, v | \$6 | \$22 | \$44 |
| Onion Soup | gf | \$6 | \$22 | \$44 |
| Seasonal Gazpacho | gf | \$6 | \$22 | \$44 |
| Chicken Chili | gf | \$6 | \$22 | \$44 |
| Vegan Chili | gf, v | \$6 | \$22 | \$44 |

SALADS + BASES

| Green Salad | gf, v, df, nf | Each | Per 6 | Per 12 |
|-------------|---------------|------|-------|--------|
|-------------|---------------|------|-------|--------|

| | | | | |
|---|--------------|-------------|-------------|--------------|
| Kale Beef Avocado Salad vegan creamy dressing tossed with tuscan kale, roasted beets, avocado, watermelon radish + pistachios | gf, v | \$10 | \$60 | \$120 |
| Chopped Salad bibb lettuce, roasted chickpeas, cucumber, radish, tomato, toasted pumpkin seeds, capers, avocado + artichokes | gf, v | \$10 | \$60 | \$120 |
| Mache, Frisse + Radish Salad with Lemon Vinaigrette | gf, v | \$9 | \$55 | \$110 |
| Strawberry Spinach Salad baby spinach, strawberries, feta, candied walnuts + red onion with walnut vinaigrette | gf | \$10 | \$60 | \$120 |
| Antipasto Salad baby greens, artichokes, roasted red peppers, sundried tomatoes, capers, pinenuts, burrata + olives with balsamic vinaigrette | gf | \$12 | \$70 | \$140 |

| Side Salad | gf, v, df, nf | Each | Per 6 | Per 12 |
|--|----------------------|-------------|--------------|---------------|
| Mediterranean Quinoa + Lentil Salad quinoa, lentils, grape tomatoes, olives, feta, scallions + arugula | gf | \$12 | \$70 | \$140 |
| Cauliflower Pea + Radish Salad shaved cauliflower, peas, cucumber, radish, mint, scallions + vegan creamy dressing | gf, v | \$10 | \$60 | \$120 |
| Thai Noodle Salad rice noodles, snow peas, red bell peppers, carrots, red cabbage, cilantro, peanuts + spicy peanut sauce | gf, v | \$12 | \$70 | \$140 |
| Greek Pasta Salad orzo, grape tomatoes, cucumbers, chickpeas, olives, red onion, feta, parsley, mint + basil w/ oregano lemon vinaigrette | | \$10 | \$60 | \$120 |
| French Potato Salad baby potatoes with sauteed scallions, onion and garlic tossed with white wine dijon vinaigrette + finish with fresh herbs + watercress | gf, v | \$10 | \$60 | \$120 |

| Main Salad | gf, v, df, nf | Each | Per 6 | Per 12 |
|--|----------------------|-------------|--------------|---------------|
| Roasted Salmon (or Tuna) Niçoise <i>Roasted Salmon filet with boiled new potatoes, haricot verts, olives & grape tomatoes</i> | gf | \$22 | \$130 | \$255 |
| Grilled Chicken Cobb Salad <i>Grilled chicken breast, avocado, crispy pancetta, blue cheese, carrots & tomatoes</i> | gf | \$18 | \$105 | \$210 |
| Saffron Chicken + Herb Salad <i>Roasted free range chicken with oranges, fennel, basil, cilantro, garlic, ginger, chili, saffron, greens + scallions</i> | gf | \$18 | \$105 | \$210 |
| Grilled Lemongrass Beef or Chicken + Noodle Salad <i>Skirt steak slices on top of noodle salad with cucumbers, chilis, lemongrass, garlic, carrots, peppers & greens</i> | | \$20 | \$115 | \$225 |
| Grilled Shrimp + Mango grilled shrimp, julienne mango, scallions, red pepper and avocado in a lemongrass cilantro vinaigrette | gf, v | \$22 | \$115 | \$225 |

| Healthy Mains | gf, v, df, nf | Each | Per 6 | Per 12 |
|--|----------------------|-------------|--------------|---------------|
| Bali Bowl spicy peanut sauce, roasted sweet potatoes, black rice, red cabbage, julienne carrots, julienne snap peas, red cabbage, + avocado | gf, v | \$18 | \$105 | \$225 |
| Tuna or Tofu Poke Bowl Soy Ginger Tuna, cucumber, radish, carrots, black rice, sesame + edamame | gf, v | \$22 | \$130 | \$255 |
| Greek Souvlaki Bowl Lemon Oregano Grilled Portobello Mushroom with Cauliflower Rice, cucumbers, tomatoes, avocado, arugula + grilled vegetables | gf, v | \$20 | \$115 | \$210 |
| Moroccan Bowl North African Flavor Profile with Zaatar Grilled Cauliflower Steak, roasted chickpeas, millet tabbouleh, cucumber, roasted red peppers + avocado | gf, v | \$18 | \$105 | \$225 |
| Green Goddess Bowl avocado, carrots, potatoes, radish, chickpeas, asparagus, green beans, quinoa, vegan green goddess dressing | gf, v | \$18 | \$105 | \$225 |
| Seoul Bowl Korean style fried cauliflower rice with kimchi, sauteed shiitake mushrooms, steamed spinach + kale, cucumber, kimchi + sesame seeds | gf, v | \$20 | \$115 | \$210 |
| Oaxaca Bowl black beans, roasted spicy sweet potatoes, cabbage slaw, spicy pecans, avocado + cilantro vinaigrette | gf, v | \$18 | \$105 | \$225 |
| Cuban Bowl jerk spice cauliflower, black beans, roasted spicy sweet potatoes, roasted tomatoes, mango, cilantro + roasted red peppers | gf, v | \$18 | \$105 | \$225 |
| Ratatouille slow roasted eggplant, tomatoes, zucchini, yellow squash + onions, garlic, basil, parsley + spinach | gf, v | \$18 | \$105 | \$225 |

ADD A PROTEIN

| to any salad, side or healthy main | gf, v, df, nf | Each | Per 6 | Per 12 |
|------------------------------------|---------------|------|-------|--------|
| Grilled Chicken Breast | gf | \$10 | \$60 | \$120 |
| Roasted Chicken Thighs | gf | \$9 | \$55 | \$110 |
| Seared Salmon | gf | \$14 | \$80 | \$155 |
| Grilled Shrimp | gf | \$12 | \$70 | \$140 |
| Roasted Tofu | gf, v | \$10 | \$60 | \$120 |
| Poached Egg | gf | \$5 | \$30 | \$60 |

SANDWICHES

| *gf bread is available for additional charge | gf, v, df, nf | Each | Per 6 | Per 12 |
|--|---------------|------|-------|--------|
| Balsamic Roasted Portobello Mushroom, Roasted Red Peppers + Mozzarella | | \$10 | \$60 | \$120 |
| Caprese Baguette tomato, mozzarella + basil with balsamic glaze | | \$10 | \$60 | \$120 |
| Sweet Potato + Black Bean Wrap with Avocado + Pickled Onions | v | \$10 | \$60 | \$120 |
| Grilled Vegetable with Hummus on Wrap | v | \$10 | \$60 | \$120 |
| Ham + Gruyere with Dijon on Baguette | | \$12 | \$70 | \$140 |
| Prosciutto + Fig with Manchego + arugula on baguette | | \$14 | \$80 | \$155 |
| Filet Mignon with Horseradish Crème + Arugula on Baguette | | \$14 | \$80 | \$155 |
| Turkey with Apricot Chutney + Brie | | \$12 | \$70 | \$140 |
| Chicken Salad with Greens on Croissant | | \$10 | \$60 | \$120 |
| Grilled Chicken with Pesto, Parmesan, Roasted Tomato + Spinach | | \$12 | \$70 | \$140 |
| Jerk Seared Salmon with Avocado + Spinach Wrap | | \$14 | \$80 | \$155 |

TEA SANDWICHES

| *gf bread is available for additional charge | gf, v, df, nf | Each | Per 6 | Per 12 |
|---|---------------|--------|---------|---------|
| Pimento Cheese + Tomato on Brioche | | \$3.50 | \$21.00 | \$42.00 |
| Brie + Raspberry Jam on Croissant | | \$3.00 | \$18.00 | \$36.00 |
| Cucumber + Cream Cheese on White | | \$3.00 | \$18.00 | \$36.00 |
| Grilled Vegetable on Parmesan Scone with Basil Pesto | v | \$3.50 | \$21.00 | \$42.00 |
| Lobster Rolls | | \$4.00 | \$24.00 | \$48.00 |
| Smoked Salmon with Cream Cheese, Capers + Red Onion Tartine | | \$4.00 | \$24.00 | \$48.00 |
| Smoked Trout + Apple on Dark Bread | | \$4.00 | \$24.00 | \$48.00 |
| Turkey + Avocado on Cheddar Scone | | \$3.50 | \$21.00 | \$42.00 |
| Chicken Salad with Greens on Croissant | | \$3.50 | \$21.00 | \$42.00 |
| Filet Mignon + Horseradish Crème on Caramelize Onions | | \$4.00 | \$24.00 | \$48.00 |
| Ham Salad + Pineapple on Brioche | | \$3.50 | \$21.00 | \$42.00 |

MAINS

| | gf, v, df, nf | Each | Per 6 | Per 12 |
|---|---------------|------|-------|--------|
| Chicken Pillards thinly pounded chicken cutlets sauteed | gf | \$10 | \$60 | \$120 |
| Seared Salmon Filets | gf | \$14 | \$80 | \$155 |
| Served with choice of | gf | 4oz | pint | quart |
| • tomato, lemon, capers + arugula | gf, v | \$3 | \$9 | \$18 |

| | | | | |
|--|--------------|-----|-----|------|
| • Mango avocado salsa | gf, v | \$3 | \$9 | \$18 |
| • Garlic Confit + Fresh Herb Compound butter | gf, v | \$3 | \$9 | \$18 |
| • Salsa Verde | gf, v | \$3 | \$9 | \$18 |
| • Charred tomato + onion chutney | gf, v | \$3 | \$9 | \$18 |

SIDES

| | gf, v, df, nf | Each | Per 6 | Per 12 |
|---|----------------------|------|-------|--------|
| Haricot Vert + Snow Pea with orange zest + toasted almonds | gf, v | \$9 | \$52 | \$100 |
| Maple Glazed Baby Carrots with fresh herbs | gf, v | \$9 | \$52 | \$100 |
| Sauteed Broccolini with leeks + fresh herbs | gf, v | \$9 | \$52 | \$100 |
| Roasted Brussel Sprouts with Fig Balsamic Reduction | gf, v | \$10 | \$58 | \$110 |
| Sweet Potato Puree | gf, v | \$10 | \$58 | \$110 |
| Roasted Baby Potatoes with Garlic + Herbs | gf, v | \$9 | \$52 | \$100 |
| Wild Rice Pilaf | gf, v | \$10 | \$58 | \$110 |
| Caribbean Rice | gf, v | \$10 | \$58 | \$110 |
| Fruit Bowl | gf, v | \$7 | \$40 | \$75 |
| Yogurt, Fruit + Granola deconstructed Parfait | gf, v | \$9 | \$52 | \$100 |
| Breakfast Pastries assortment of scones, croissants + muffins | gf, v | - | \$55 | \$105 |
| Parker Rolls | gf, v | \$3 | \$18 | \$35 |

ADD ON

| | gf, v, df, nf | Per 12 |
|--|----------------------|--------|
| Beef Tenderloin with choice of Horseradish Crème, Bearnaise Sauce, Mushroom Cognac Sauce | gf | \$450 |
| White Wine + Herb Poached Salmon with lemon dill yogurt sauce with cucumber scales | gf | \$475 |
| Maple Mustard Glazed Spiral Ham with Dijon Mustard, Chutney + Parker Rolls | gf | \$450 |
| Lemon Thyme Roasted Chicken with Herb Gremolata + Tomato Chutney | gf | \$375 |
| Paella chorizo, shrimp + chicken with rice | gf | \$475 |

STATIONS

| | gf, v, df, nf | Per 12 |
|---|----------------------|--------|
| Taco Station choice of pulled chicken, skirt steak, shrimp, fish or grilled vegetables with cilantro rice, spicy black beans, guacamole, salsa, cheddar cheese, sour cream + scallions | gf, v | \$550 |
| Chili Station choice of chicken chili, carne chili, vegan chili served with rice, guacamole, cheddar cheese, sour cream + scallions | gf, v | \$375 |
| Pho Station choice of pulled chicken, skirt steak, shrimp, fish or braised tofu with mung bean noodles, snow peas, mushrooms, spinach, carrots, red bell pepper, red cabbage, soy sauce, ginger, scallions, sesame seeds, sprouts, chicken stock or vegan stock | gf, v | \$550 |
| Sate Station choice of chicken with thai peanut sauce, Korean bbq beef with miso sauce, grilled shrimp with green chutney or grilled vegetable with harissa | gf, v | \$525 |

DESSERTS

| | gf, v, df, nf | Each | Per 6 | Per 12 |
|---|----------------------|------|-------|--------|
| BEX Bites assortment of bars, brownies +cookies | | — | \$55 | \$105 |
| Vegan BEX Bites assortment of bars + cookies | gf, v | — | \$65 | \$125 |
| BEX Tapas Seasonal sweet bites such as tarts, parfaits, cupcakes + pastries | | — | \$75 | \$145 |

| | | | | |
|---|--------------|------|------|-------|
| Ricotta Cheesecake | | — | — | \$75 |
| Strawberry Rhubarb Crisp | gf, v | \$12 | \$65 | \$130 |
| La Bete Noire | gf | — | — | \$75 |
| Salted Honey Tart with Seasonal Berries | | — | — | \$65 |
| Lemon Tart | gf, v | — | — | \$65 |

ADDITIONAL Services

| Disposable-Ware all bio-degradable | Each | Per 6 | Per 12 |
|---|--------|--------|--------|
| Dinner Leaf Plate 8" | \$0.75 | \$4.25 | \$8.50 |
| Salad/Dessert Leaf Plate 6" | \$0.55 | \$3.25 | \$6.50 |
| B+B/Appetizer Leaf Plate 3" | \$0.45 | \$2.55 | \$5.00 |
| Sugar Fork, Knife + Napkin Set | \$0.85 | \$5.00 | \$9.75 |
| Sugar Spoon + Napkin Set | \$0.55 | \$3.25 | \$6.50 |
| Dinner Sugar Plate 9" white | \$0.45 | \$2.55 | \$5.00 |
| Salad/Dessert Plate 6" white | \$0.35 | \$2.00 | \$3.85 |
| Sugar Spoon | \$0.25 | \$1.40 | \$2.85 |
| Sugar Fork | \$0.25 | \$1.40 | \$2.85 |
| Sugar Knife | \$0.25 | \$1.40 | \$2.85 |
| Plastic Tumbler | \$0.40 | \$2.35 | \$4.75 |
| 12oz White Coffee Cup | \$0.25 | \$1.40 | \$2.85 |
| Hot Cup Lid Flat | \$0.15 | \$0.85 | \$1.75 |
| Dinner Napkin | \$0.20 | \$1.15 | \$2.25 |
| Cocktail Napkin | \$0.15 | \$0.85 | \$1.75 |
| Serving Spoon | \$0.25 | \$1.40 | \$2.85 |
| Serving Tong | \$0.25 | \$1.40 | \$2.85 |
| Serving Cake/Quiche Server | \$0.25 | \$1.40 | \$2.85 |
| Ladle | \$0.25 | \$1.40 | \$2.85 |

| Rentals pricing subject to change | \$Per Person |
|--|--------------|
| White Table Top Set dinner plate, salad/dessert plate, dinner fork, dinner knife, tea spoon, white linen napkin, AP wine glass, AP water glass | \$15 |
| Seating Set 60" round table, 120" white linen, white resin folding chair | \$12 |

BEX works with a variety of highly experienced rentals companies with a wide selection of rentals from specialty linens, farm tables, furniture, unique chairs and beautiful china, flatware + crystal. We select the rental companies based on the client's needs and budget. Please inquire with a BEX events coordinator for more information.

| Staffing will be determined by the type of event + the number of guests | \$ Per Staffer |
|--|----------------|
| Server minimum of 5 hours | \$250 |
| Kitchen minimum of 5 hours | \$300 |
| Bar Tender minimum of 5 hours | \$300 |

BEX works with a variety of highly experienced staffing agencies as well as in-house trained staff with the highest level of professionalism. All staff are covered by BEX liability insurance, workman’s comp and liquor liability insurance. We require staff to arrive 2 hours prior to guests’ arrival. This is to ensure we have ample time to unload and organize the kitchen and prepare the space for guests. Clean up is happening during the event consistently and usually only requires about an hour to be sure the space we were invited into is as clean if not cleaner before we depart. Please inquire with a BEX events coordinator for more information about our staffing options and scheduling.

| Delivery Options pricing subject to change | \$ Per Person |
|--|----------------------|
| Delivery within 20-mile radius | \$25 |
| Delivery within 40-mile radius | \$50 |
| Delivery within 60-mile radius | \$75 |
| Drop + Set within 40-mile radius (this includes setting up the table + labeling) | \$125 |
| Drop + Set within 60-mile radius (this includes setting up the table + labeling) | \$175 |

BEX works with a variety of highly experienced delivery services as well as in-house trained staff with the highest level of professionalism. All staff are covered by BEX liability insurance, workman’s comp and liquor liability insurance. We require staff to arrive 45 minutes – 1 hour prior to ready to eat or set (RTE/RTS) times. This is to ensure we have ample time to unload and organize the delivery for the client or prepare the table for RTE time. We will also breakdown, clean and reset between a breakfast delivery + a lunch delivery. Please inquire with a BEX events coordinator for more information about our delivery options.

| Additional Services | \$ Per Person |
|----------------------------|----------------------|
| Venues | TBD |
| Valet | TBD |
| Musicians | TBD |
| Décor Floral | TBD |
| Photographers | TBD |

BEX works with well-established professionals to give our client the best options for their event. Please inquire with a BEX events coordinator for more information about our additional services.

All pricing is based on market pricing and subject to change with changing market conditions.