

MENU . . . corporate

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 Tartar 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

SALADS + BASES

Green Salad	gf, v, df, nf	Each	Per 6	Per 12
Kale Beet 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 tabouli, 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

DESSERTS

	gf, v, df, nf	Each	Per 6	Per 12
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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
<p>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.</p>	

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
<p>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.</p>	

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.