

MENU . . . dinner

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 Fraiche + 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

APPETIZERS | Butlered

Vegetarian	gf, v, df, nf	Each	Per 6	Per 12
Cauliflower Bites	gf, v	\$3.50	\$21.00	\$42.00
Spinach + Feta Stuffed Mushrooms	gf	\$3.50	\$21.00	\$42.00
Mac + Cheese Bites		\$3.50	\$21.00	\$42.00
Eggplant Croquette with Marinara Sauce		\$3.50	\$21.00	\$42.00

From the Sea	gf, v, df, nf	Each	Per 6	Per 12
Crab Cake with Spicy Avocado Creme		\$4.00	\$24.00	\$48.00
Oyster Rockefeller		\$4.00	\$24.00	\$48.00
Shrimp + Grits	gf	\$4.00	\$24.00	\$48.00

Land	gf, v, df, nf	Each	Per 6	Per 12
Swedish Meatballs		\$3.00	\$18.00	\$36.00
Beef Negimaki with scallions	gf	\$4.00	\$24.00	\$48.00
Lamb Lollipops with Mint Chutney	gf	\$4.00	\$24.00	\$48.00
Chicken B'Stillas with Tomato + Ginger Chutney		\$3.50	\$21.00	\$42.00

Chicken Sui Mai (dumplings)		\$4.00	\$24.00	\$48.00
Mini Beef Wellingtons		\$4.00	\$24.00	\$48.00

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		\$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

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

	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	\$56	\$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	\$72	\$140
---	-----------	-------------	-------------	--------------

MAINS

	gf, v, df, nf	Each	Per 6	Per 12
Seared Salmon with Herb Mustard Burre Blanc over French Lentils	gf	\$26	\$155	\$310
Harissa Roasted Halibut over Green Couscous		\$28	\$165	\$330
Grilled Seasonal Fish with Salsa with Whipped Potato	gf	\$28	\$165	\$330
Jamaican Jerk Chicken with Caribbean Rice	gf	\$24	\$140	\$285
Grilled Tuscan Chicken with Roasted Baby Potato	gf	\$24	\$140	\$285
Pork Tenderloin wrapped in Bacon with Cherry Ginger Chutney with Roasted Sweet Potato Brussel Sprout Hash	gf	\$26	\$155	\$310
Herb Stuffed Lamb Loin with Lamb Jus with Roasted Potatoes	gf	\$32	\$190	\$380
Grilled Hanger Steak with Chimichurri served with Roasted Baby Potato	gf	\$30	\$175	\$355
Pan Seared Hanger with Blue Butter and Caramelized Onions	gf	\$30	\$175	\$355
Bean Bourguignonne over whip potato	gf, v	\$24	\$140	\$285
Lentil Pie with Sweet Potato Whip	gf, v	\$24	\$140	\$285

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

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 insure 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 insure 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.