

<p>Just Enough \$49 per person</p> <ul style="list-style-type: none"> • No appetizers • 1 Salad \$10 • 1 Main \$25 • 1 Side \$10 • 1 Dessert \$10 	<p>Enough \$62 per person</p> <ul style="list-style-type: none"> • 1 appetizer \$5 • 1 Salad \$10 • 1 Main \$25 • 2 Sides \$20 • 1 Dessert \$10
<p>More than Enough \$93 per person</p> <ul style="list-style-type: none"> • 3 appetizer \$15 • 1 Salad \$10 • 2 Main \$50 • 2 Sides \$20 • 1 Dessert \$10 	<p>Plenty \$142 per person</p> <ul style="list-style-type: none"> • 5 appetizer \$25 • 1 Salad \$10 • 3 Main \$75 • 3 Sides \$30 • 2 Dessert \$20

Starters | \$5 pp (2 bites per person | ie 10 guests would equal 20 pieces of one unit pp)

cream of tomato soup *v with mini grilled cheese
 mushroom pate with candied walnuts + caramelized onions on sour dough crostini *v
 pea + mint croquettes *v, gf
 spinach + feta spanakopita
 crab cake with chipotle aioli
 chicken sui mai with ginger soy sauce
 dates stuffed with parmesan wrapped in bacon *gf
 swedish meatballs with logan berry sauce
 mini hot dogs in puff pastry with dijon

Salad or Soup

spinach, pea, fennel, radish + goat cheese salad with lemon vinaigrette *gf
 simple arugula salad with parmesan, pinenuts + lemon vinaigrette *gf
 garden salad with lemon vinaigrette *gf, v
 potato leek soup

Main

herb stuffed lamb loin with lamb jus *gf
 chicken pillards with asparagus, scallions + tarragon parsley citrus gremolata *gf
 steak Diane with mushroom cognac cream sauce *gf
 wild rice cake with vegetable ragu + fresh herbs *gf, v
 seared salmon with truffle spring pea sauce + sauteed shiitakes *gf

Side

roasted baby potatoes with garlic + herbs *gf, v
 roasted asparagus + baby carrots with gremolata *gf, v
 beet, kale, farro + pistachio salad *v
 spring tabouli salad | peas, asparagus, snow peas, spinach, dill, lemon, almonds, feta + quinoa *gf, v
 wild rice pilaf *gf, v

Dessert

german chocolate tart | chocolate pate brisee filled with pecan + coconut caramel + chocolate ganache
 hummingbird cake or cupcake | banana pineapple spice cake with cream cheese frosting
 strawberry rhubarb crisp *gf, v

A la carte food	A la carte options *
antipasto board \$250 (serves 12)	Staffing \$250 per staffer 5 hour min./ 1 staffer per 15 guests
cheese + charcuterie board \$275 (serves 12)	
crudité + dip \$135 (serves 12)	Rentals Table Top \$20 pp includes dinner plate, salad/dessert plate, b+b plate, dinner fork, dinner knife, teaspoon, linen napkin, AP wine glass, AP goblet
grazin' + dipin' board \$175 (serves 12)	
shrimp cocktail \$15 pp	
Assortment of artisan breads with butter \$8 pp	Disposable Ware \$7 pp includes 6" sugar plate, 9" sugar plate, fork knife napkin roll, plastic tumbler, serving utensils
guacamole \$30 qt	
BEX Bites \$95 (serves 12)	
chocolate chip cookie \$4 pp	Beverage Service \$8 pp includes water, coke, diet coke, spindrift, ice

***Premium services and packages are available. Please inquire at 908-975-3334 for more information.**

delivery | dropping prepared food in organize labeled boxes with instructions for client to set up based on distance + time from 52 main street Califon
 15 miles | Basking Ridge-Bernardsville | \$55
 25 miles | Summit-Princeton | \$95
 40 miles | Jersey City-Hoboken | \$195
 50 miles | Rumson-Asbury Park | \$225
 50 miles | Manhattan-Brooklyn-West Chester | \$250

set up | additional \$150 for approximately 1 hour to set kraft paper, labels, risers, unwrap platters, set up chafers with water + sternos, set out utensils and have all food ready to eat (RTE) for guests

bex is fulling insured + carries liquor liability insurance.