

<p>Just Enough \$49 per person</p> <ul style="list-style-type: none"> • 1 - Starter Board • 3 - Canape • 0 - Appetizers • 1 - Dessert 	<p>Enough \$65 per person</p> <ul style="list-style-type: none"> • 1 -Starter Board • 3 -Canape • 2 -Appetizers • 2 - Dessert 	<p>More than Enough \$95 per person</p> <ul style="list-style-type: none"> • 2-Starter Board • 4 -Canape • 3 - Appetizers • 3 -Dessert
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Starters Board | \$28 pp

Crudite | assortment of raw vegetables served hummus + green goddess
 Cheese + Charcuterie Board | artisan cheeses, pates, sausages + cured meats accompanied w/ crackers + breads
 Nut Cheese Board *gf,v | housemade nut cheeses, fruit, crackers + breads
 Antipasto Board | artisan cheeses, sausage sec, prosciutto, grilled vegetables, olives, stuffed figs, w/ artichoke dip
 Mezze Board | crudite, 3 seasonal dips, toasted pita chips, grilled vegetables, olives + feta
 Sate Board | chicken sate w/ peanut sauce, Korean bbq beef , grilled shrimp w/ green chutney + grilled vegetable w/ harissa

Canape - room temperature | \$6 pp (2 bites per person | ie 10 guests would equal 20 pieces of one unit pp)

Vegetarian

Endive with goat cheese mousse *gf
 Balsamic Roasted Tomato with Pesto on Polenta
 Mushroom pate with Candied Walnut on Crostini *gf,v

From the Sea

Tuna Tartar on Cucumber *gf
 Spicy mango Shrimp Lollipop *gf
 Halibut Ceviche Taco with Avocado + Mango

Land

Melon, Mozzarella, Prosciutto + Basil Brochette *gf
 Baja Grilled Chicken + Pineapple Skewers *gf
 Beef Tenderloin Crostini with Horseradish Crème + Arugula

Appetizers – hot | \$8 pp (2 bites per person | ie 10 guests would equal 20 pieces of one unit pp)

Vegetarian

caramelized onion tart
 fried mac + cheese bites
 eggplant croquette *gf,v
 spinach + feta spanakopita
 fried nashville cauliflower *gf,v

From the Sea

Crab cake with chipotle crème
 Smoked Salmon on Latke with Crème Fraiche + Caviar

Land

Chicken Sate with Peanut Sauce
 Sweet + Sour Chicken Meatballs
 Mini Five Spice Duck Tacos with Roasted Tomatillo Salsa
 Mini Lamb Lollipops with Mint Pesto
 Swedish Meatballs with Loganberry Sauce
 Dates stuffed with Parmesan wrapped in Bacon

Mini Desserts | \$6 pp (2 bites per person | ie 10 guests would equal 20 pieces of one unit pp)

Cookies	Cupcakes	Chocolate	Specialty
Shortbread	Vanilla + Swiss butter creme	German chocolate tart	Lemon Tartlets
Macaroons	Chocolate + Chocolate	Chocolate Whoopie Pie	Mini Pavlova w/ Berries*gf
Classic Chocolate chip	Vanilla + seasonal compote	Classic Brownie	Mini Cheesecake

A la carte food	A la carte options *
BEX Bites \$95 (serves 12)	Staffing \$250 per staffer 5 hour min./ 1 staffer per 15 guests
Guacamole \$30 qt	
Tea sandwich Platter \$125 (serves 12)	
*Premium services and packages are available. Please inquire at 908-975-3334 for more information.	Rentals cocktail \$28 pp includes (2) 24" High Tops, Buffet, Linen, Riser, Bar, Back Bar, ice tub, ice chest, b+b plate, AP wine glass, AP goblet
	Disposable Ware \$7 pp includes 6" sugar plate, 9" sugar plate, fork knife napkin roll, plastic tumbler, serving utensils
	Beverage Service \$8 pp includes water, coke, diet coke, spindrift, ice

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.