



**MENU | June, July + August**

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

**Starters**

- seasonal gazpacho shooter \*gf, v
- bbq spaghetti squash sliders with pickled onions \*v
- corn fritter with guacamole
- roasted tomato, ricotta + basil crostini
- mozzarella, melon + prosciutto skewer with basil oil \*gf
- mini BLTs with pimento cheese
- mini hot dogs in puff pastry with dijon
- nashville fried chicken slider with hot honey + pickles on brioche
- mini lobster rolls

**Salad**

- baby spinach, strawberry, toasted almonds, feta + red onion with lemon vinaigrette \*gf
- jersey tomatoes, mozzarella, basil with balsamic glaze \*gf
- garden salad with lemon vinaigrette\*gf,v

**Main**

- bbq baby back ribs \*gf
- chipotle orange glazed grilled boneless chicken thighs \*gf
- grilled flank steak with chimichurri \*gf
- grilled zaatar cauliflower steaks with harissa \*gf, v
- seared salmon with charred corn, tomato + avocado salsa \*gf

**Side**

- french potato salad \*gf,v
- chili lime roasted sweet potato wedges \*gf,v
- greek orzo pasta salad
- black bean, corn + tomato salad with lime vinaigrette \*gf,v
- grilled summer vegetables with pesto \*gf, v

**Dessert**

- Salted caramel brownie a la mode
- Peach crispy with vanilla ice cream
- Blueberry tart with whip cream

A la carte   food	A la carte   options *
antipasto board   \$250 (serves 12)	<b>Staffing</b>   \$300 per staffer 5 hour min./ 1 staffer per 15 guests
cheese + charcuterie board   \$275 (serves 12)	
crudité + dip   \$135 (serves 12)	<b>Rentals Table Top</b> \$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	
corn bread + lime chili butter   \$8 pp	<b>Disposable Ware</b> \$4 pp   includes 6" sugar plate, 9" sugar plate, fork knife napkin roll, plastic tumbler, serving utensils
guacamole   \$30 qt	
pimiento cheese   \$25 qt	
chocolate chip cookie   \$4 pp	<b>Beverage Service</b> \$8 pp   includes water, coke, diet coke, spindrift, ice
BEX Bites   \$95 (serves 12)	

**\*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.