



<b>HOLIDAY MENU</b>		
<b>Please place all orders by Tuesday, December 19<sup>th</sup>, 2023</b>		
Call   908-975-3334 or email   <a href="mailto:inquires@bexkitchen.com">inquires@bexkitchen.com</a> to place orders		
<b>Appetizers</b>		<b>Per 12</b>
<b>crab cake</b>   lump crab w/ parsley, scallions, celery, lemon served with lemon aioli		\$60
<b>dates + bacon *gf</b>   parmesan stuffed dates wrapped in bacon all+ baked		\$50
<b>stuffed mushroom</b>   sausage, onion, garlic, parsley + parmesan stuffed mushroom		\$50
<b>Swedish meatballs</b>   hand-rolled meatballs in an allspice-infused gravy w/ loganberry		\$50
<b>eggplant croquette</b>   eggplant, potato, feta, parsley fried bites served w/marinara sauce		\$50
<b>Moroccan b'stilla</b>   pulled roasted chicken, onions, garlic, and tomato in phyllo baked		\$50
<b>pumpkin sage arancini*gf, v</b>   pumpkin sage rice balls		\$50
<b>Starter Boards</b>   not included with package		<b>Serves 6</b>
<b>cheese + charcuterie</b>   assortment of cheeses, sausage sec, fruit, savory bites, olives, fig jam, crackers + baguette		\$155
<b>crudité + dips *v,gf</b>   assortment of raw vegetable sticks + hummus		\$95
<b>shrimp cocktail</b>   perfectly poached shrimp with classic cocktail sauce		<b>\$155</b>
<b>Soup + Gravy + Cranberry Sauce</b>		<b>Quart</b>
<b>lobster bisque *gf</b>   lobster puree with fish stock, cream + cognac		\$55
<b>roasted cauliflower bisque *v,gf</b>   roasted cauliflower with vegan stock		\$25
<b>turkey gravy</b>   made from roasted turkey giblets + turkey broth		\$30
<b>fig + cranberry sauce *v,gf</b>   fig, cranberry with port wine, reduced to sauce		\$25
<b>Salad</b>		<b>Serves 6</b>
<b>classic caesar *gf</b>   romaine lettuce, caesar dressing, parmesan + croutons		\$90
<b>pear + cranberry *gf</b>   mixed greens with crispy pear, dried cranberries, parmesan ribbons, toasted cashews + red onion with pear vinaigrette		\$90
<b>Mains</b>		<b>Serves 6</b>
<b>turkey roulade</b>   turkey breast stuffing with sausage, dried fruit stuffing + roasted		\$225
<b>beef tenderloin*gf</b>   encrusted in porcini mushrooms + served with roasted shallot sauce		\$250
<b>roasted cod *gf</b>   cod roasted with tomatoes, garlic, capers + olives		\$210
<b>butternut squash lasagna</b>   squash + lasagna noodles w/ parmesan in a rosemary cream sauce		\$175
<b>stuffed autumn squash*gf</b>   wild rice stuffing with dried fruit + nuts w/ onion gravy		\$195
<b>all turkey dishes come with 1 quart of gravy</b>	<b>Serves 8-10</b>	<b>server 12-16</b>
<b>roasted turkey*gf</b>   brined for 24 hours + roasted in butter, white wine + herbs	\$250	\$295
<b>spiral ham</b>   mustard maple + brown sugar glazed spiral ham	\$250	\$295
<b>Sides</b>		<b>Serves 6</b>
<b>mashed potatoes*gf</b>   Yukon Gold potatoes, butter, milk, salt + pepper		\$85
<b>potato leek gratin</b>   layered Yukon Gold potatoes, leeks, parmesan + gruyere baked		\$90



<b>sweet potato casserole*gf</b>   whipped sweet potatoes topped w/ homemade marshmallow		\$90
<b>sausage stuffing</b>   Italian sweet sausage, onions, celery, fresh herbs, bread + egg		\$90
<b>haricot vert almondine*gf</b>   sautéed beans with toasted almonds		\$85
<b>roasted vegetables*gf,v</b>   seasonal vegetables roasted w/ olive oil + finished w/ truffle oil		\$90
<b>roasted baby carrots *gf, v</b>   maple orange glaze with garlic confit		\$85
<b>parker rolls</b>   soft buttery dinner rolls		\$25
<b>Desserts</b>		<b>Serves 6</b>
<b>cranberry almond tart *v,gf</b>   oat + rice flour crust with cranberry jam + almond crumble		\$55
<b>french apple tart</b>   granny smith apples baked in puff pastry finished w/ a glaze		\$55
<b>le bete noire</b>   flourless chocolate cake with raspberries		\$65
<b>gingerbread + caramel trifle</b>   homemade gingerbread with custard + salted caramel		\$65
<b>BEX holiday cookie tray</b>   5-7 assortment of holiday favorites		\$95
<b>BEX holiday mini tapas desserts</b>   3-5 assortment of holiday favorite dessert minis		\$125
<b>BEX bites</b>   assortment of bars, brownies + cookies		\$75
<b>Brunch</b>		
<b>quiche</b>   choice of bacon + cheddar, spinach + gruyere or tomato + parm		\$65
<b>french toast bake</b>   almond filled croissants soaked in custard + served with berries		\$75
<b>frittata *gf</b>   sundried tomato, sausage + parmesan or spinach + gruyere		\$65
<b>bagels + lox</b>   assortment of bagels, cream cheese, lox, capers, onions + eggs		\$95
<b>croissants</b>   ham + gruyere, chocolate croissants or regular croissants		\$42
<b>scones</b>   cranberry orange, butter pecan or chocolate chip		\$30
<b>muffins</b>   pumpkin, morning glory + banana		\$30
<b>quinoa bar *gf,df</b>   gluten-free flours, carrots, pineapple, coconut, pecans		\$36
<b>vegan breakfast pastry platter *gf,v</b>   oat + almond flour base pastries		\$95
<b>breakfast pastry platter</b>   assortment of mini croissants, scones + muffins		\$75
<b>fruit *gf,v</b>   cantaloupe, honeydew, watermelon, pineapple + other seasonal fruits		\$45
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