

CATERING

Easter MENU

bex

Mains

ROASTED LEG OF LAMB

rosemary, garlic + lavender encrusted leg of lamb served with shallot date chutney (NF) (DF) (GF)

\$42 pp | \$250 per 6

APRICOT BRAISED BRISKET

slow-braised brisket with onions, apricots + prunes with pan gravy (NF) (DF) (GF)

\$40 pp | \$240 per 6

ROASTED CHICKEN

lemon garlic brined chicken breast + thighs roasted with artichokes, leeks + spinach (NF) (DF) (GF)

\$36 pp | \$210 per 6

SEARED SALMON

seared salmon finished with tomato garlic compote and topped olive, caper + lemon salsa (NF) (DF) (GF)

\$40 pp | \$240 per 6

ASPARAGUS LASAGNA

lasagna noodles layered with lemon garlic bechamel, ricotta, parmesan, peas + spinach + toasted almonds

\$32 pp | \$195 per 6

SPIRAL HAM

maple-mustard, brown sugar glazed spiral ham only available in half or full sizes (NF) (DF) (GF)

\$195 half | \$390 full

Brunch

BEX QUICHE DU JOUR

BEX signature quiche with choice of spinach + gruyere or bacon + cheddar (NF)

\$14 pp | \$95 per 8

SCOTCH EGG

hard-boiled egg wrapped in sausage deep fried and served with dijon, toast + cheeses (NF)

\$21 pp | \$125 per 6

SHAKSHUKA

eggplant, bell pepper, onion + house-made harissa stew topped with spinach + poached egg (GF) (NF)

\$21 pp | \$125 per 6

POTATO HAM EGG BAKE

layers of sliced potatoes, ham + gruyere covered in egg custard and baked (GF) (NF)

\$15 pp | \$110 per 8

FRENCH TOAST BAKE

croissants split + filled with almond creme + baked with egg custard + served with seasonal fruit

\$16 pp | \$125 per 8

BRUNCH

Sides

MAPLE GLAZED BACON

crispy bacon hit with a maple glaze before finishing

\$12 pp | \$70 per 6

BREAKFAST POTATOES

baby potatoes roasted + tossed with sauteed onions + red peppers, garlic + paprika

\$12 pp | \$70 per 6

BREAKFAST PASTRIES

assortment of mini muffins, scones + croissants

\$10 pp | \$55 per 6

Sides

HARICOT VERT + SNOW PEAS

sauteed haricot vert + snow peas with sauteed shallot, garlic, orange zest + toasted almonds (GF) (V)

\$12 pp | \$70 per 6

ASPARAGUS + CARROTS

roasted asparagus + carrots with sauteed leeks, garlic and herb gremolata (V) (GF) (NF)

\$12 pp | \$70 per 6

POTATO LEEK GRATIN (GF) (NF)

yukon gold potatoes thinly sliced and layered with sauteed leeks, parmesan, thyme + garlic infused cream

\$14 pp | \$80 per 6

POTATO ROSTI

grated potato, onion, chives + egg fried until crispy (GF) (NF)

\$14 pp | \$80 per 6

(GF) gluten free (NF) nut free (DF) dairy free (V) vegan

deadline for orders

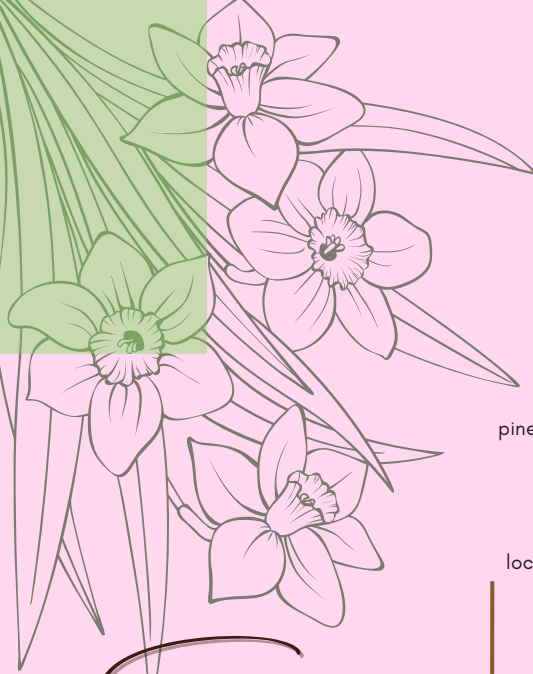
3/26/2024

INQUIRIES@BEXKITCHEN.COM

908.975.3334

CATERING MENU

Easter



Salads

SIMPLE ARUGULA (GF)

arugula tossed with lemon vinaigrette with
parmesan + toasted pine nuts
\$12 pp | \$70 per 6

SPINACH + BEET SALAD (GF)

baby spinach, pickled beets, goat cheese, toasted
pistachios, red onion + lemon vinaigrette
\$14 pp | \$80 per 6

LENTIL + CELERY (GF)

black lentils, celery, red onion, almonds,
parmesan, dates + parsley in lemon vinaigrette
\$12 pp | \$70 per 6

CAULIFLOWER + PEA (NF V GF)

shaved cauliflower, peas, cucumber, radish, mint,
scallions tossed with coconut yogurt dressing
\$12 pp | \$70 per 6

Bakery

MUFFINS

morning glory, banana or dejour
\$5 pp | \$28 per 6

SCONES

butter pecan, blueberry ginger or dejour
\$5 pp | \$28 per 6

CROISSANT

plain or chocolate
\$5 pp | \$28 per 6

SAVORY CROISSANT

ham + gruyere or dejour
\$7 pp | \$40 per 6

QUINOA BAR (GF DF)

quinoa flake, sorghum, tapioca flour, carrot,
raisins, coconut + molasses
\$6 pp | \$35 per 6

bex

Desserts

CARROT CAKE

our special southern inspired carrot cake with
pineapple, raisins and pecans + cream cheese frosting
\$6 cupcake | \$55 per 8

RICOTTA CHEESECAKE (NF)

local ricotta mixed with cream cheese, eggs, sugar +
orange zest topped with berry compote
\$10 pp | \$75 per 8

LEMON PAVLOVA (GF NF)

fluffy + chewy meringue topped with lemon curd +
fresh berries + whip cream
\$9 pp | \$70 per 8

LE BÊTE NOIRE (GF NF)

flourless chocolate cake served with whip cream
+ berries
\$12 pp | \$75 per 10

BEX BITES

assortment of mini sweet bites including bars,
brownies, cookies + dejour offerings
\$10 pp | \$75 per 8

Food for Thought

CHEESE + CHARCUTERIE

assortment of cheeses, sausage sec, fruit, dried
fruit, bread + crackers
\$20 pp | \$120 per 6

CRUDITE + HUMMUS

assortment of seasonal raw vegetables
sticks with hummus
\$14 pp | \$80 per 6

BAGELS + LOX

bagels, lox, cream cheese, red onion, eggs,
capers + tomatoes
\$15 pp | \$85 per 6

PARKER ROLLS

soft classic dinner rolls
\$15 per 6 | \$30 per 12

The Package

1/2 SPIRAL HAM,
SIMPLE ARUGULA SALAD, POTATO LEEK
GRATIN, ASPARAGUS + CARROTS
CARROT CAKE

\$400 per 6