

EVENTS

MENUS



Small Bites

COCKTAIL
HOUR



• POULTRY •

BUTTERMILK SILVER DOLLAR
Hot Fried Chicken, Blue Cheese, Aioli

PULLED DUCK TACO
Red Mole, Black Sesame, Cilantro

CHIPOTLE SHREDDED CHICKEN EMPANADA
Spicy Aioli

SWISS CHARD WRAPPED CHICKEN SAUSAGE
Brown Butter

• BEEF •

CLASSIC SHORT RIB SLIDERS
Cheddar Cheese, Pickle, House Sauce

HOUSE PASTRAMI SUMMER ROLL
Tarragon Sour Cream, Crispy Shallots

MINI BEEF WELLINGTON
Puff Pastry, Shiitake, Peppercorn Sauce

AGED BEEF TARTARE YORKSHIRE PUDDING
Sichuan Oil, Pickles

• SEAFOOD •

LIME DUSTED COCONUT SHRIMP
Pineapple Tartar Sauce

CURED SCALLOPS CRUDO
Apple, Celery Root, Sunflower Shoots

FISH & CHIPS TOSTADA
Avocado, Malt Vinegar, Micro Radish

CRAB SALAD MADELINE
Tarragon Brown Butter, Pickle, Herb Salad

• PORK •

DEVILED EGG
Smoked Bacon Crisp, Salmon Roe, Dill

CHORIZO MOUSSE FILLED “PIGS IN A BLANKET”
Apricot Jam, Micro Greens

TARO CROQUETTE
Heritage Pork, Woodear, Onion Jam

SHIITAKE JASMINE RICE ARANCINI
Chorizo Aioli

PORK BELLY BAO
Sweet Plum Hoisin, Scallion Apple Slaw, Black Sesame



• VEGETARIAN •

BROWN BUTTER FINANCIER

Whipped Fermented Honey, Jalapeno

KOJI RICE CHIP

Sesame Jam, Radish Salad

PORCINI TRUFFLE RISOTTO BALL

BURRATA GARLIC BREAD

Olive Oil, Peppercorn

CHARRED AVOCADO CROSTINI

Olive Oil, Cotija Cheese, Fresh Basil

SEASONAL SOUP SHOOTER

Marcona Almond, Smoked Olive Oil

TEA EGG IN A NEST

Fermented Black Bean Crema, Pea Shoots

SHIITAKE MUSHROOM DUMPLING

Chili Caramel, Soy Dashi, Scallion

MAC & CHESE KATSU SANDO

KALE CAESAR SALAD ROLL

Rice Wrap, Parmesan Crisp

• STATIONARY •

VEGETABLE CRUDITE & DIPS TRIO

Baba Ganoush Dip, White Bean Hummus, Spinach Dip, House Za'atar Spiced Pita Chips

ARISANAL CHEESE & CHARCUTERIE

Imported & Local Cheese, Fruit Garnish, Chef Selection of Cured Meats, Marinated Olives, Cornichons, Crostini, Seasonal Breads

RAW BAR

Chilled Oysters and Clams on the Half Shell, Shrimp Cocktail, Traditional Sauces & Garnishes

BAR SNACKS

Rosemary Sea Salt Kettle Chips

Brown Butter Popcorn

5-Spiced Mixed Nuts



2

Choice of:

Salad, Two Mains, One Vegetable Side,
One Grain Side

FAMILY
STYLE
or
BUFFET
DINNER



• FIRST COURSE •

LITTLE GEM

Pomegranate, Parmesan Cheese, Mustard Vinaigrette

BURRATA

Beets, Celery, Carrot, Radicchio, Yuzu Dressing

TUSCAN KALE CAESAR

Charred Corn, Shaved Carrots, Brioche Crouton

GEM LETTUCE

Endive, Cucumbers, Shaved Pecorino, Brioche Crouton Crumble, Light, Buttermilk Dressing

• SILENT VEGETARIAN •

STUFFED CHARRED EGGPLANT

Tofu Chorizo Crumble, Miso Butter, Romesco, Orzo, Micro Wasabi

SWISS CHARD WRAPPED LENTILS

Beet Chutney, Baby Carrots, Kibbeh Whey Sauce

SWEET POTATO GNOCCHI

Mushroom, Fried Sage

• MAINS •

OLIVE OIL POACHED COD

Tomato Saffron Jus, Parsley

LAMB SHOULDER

Pomegranate Molasses, Vadouvan, Chicory

CHICKEN

Preserved Lemon, Caper Brown Butter Jus

AGED SHORT RIB

Pickled Scallion, Black Pepper Jus

CHARRED SPOTTED PRAWN

Pickled Garlic Puree, Chili Vegetarian Xo Sauce, Garden Herbs

BARRAMUNDI BASS FISH

Daikon, Ginger Scallion Relish, Mustard Greens

• VEGETABLE SIDES •

HONEY NUT SQUASH & CRANBERRY BEANS

Carrot Vinaigrette, Celery Leaf

HEIRLOOM CARROT

Chile Tahini, Cold Press Black Sesame, Za'atar

CAULIFLOWER

Romanesco, Ricotta, Capers Herb Dressing

BROCCOLI

Romesco, Candied Walnut

BLACK GARLIC LONG BEANS

Crispy Shallots

SNAP PEA SHOOTS

Arugula Puree, Lemon Nori Oil, Cured Duck Yolks

• GRAIN SIDES •

COUSCOUS

Brown Butter, Preserved Lemon, Raisin

CHARRED RICE CASSEROLE

Golden Raisins, Scallion, Celery Leaves

QUINOA w/ CHARRED AVOCADO & ONION SLAW

Preserved Lemon, Crema, Chipotle, Cilantro

SEASONAL VEGETABLE & ISRAELI COUSCOUS

Dandelion Greens



Choice of:

First Course, Second Course Choice Of 3

2
PLATED



• FIRST COURSE •

LETTUCE HEART SALAD

Radish, Cucumber, Shaved Pecorino, Brioche Crumble,
Buttermilk Dressing

BURRATA SALAD

Baby Beets, Endive, Chive Oil, Carrot Vinaigrette, Candied
Pepitas

• SECOND COURSE •

BRAISED ARTIC CHAR

Celery Root Puree, Sweet Potato Chip, Cilantro Oil, Marigold

SNAPPER

Spiced Carrot Puree, Potato Cake, Saffron, Dijonaise Sauce,
Nasturtium

CHICKEN ROULADE

Apple Puree, Zucchini Mushroom Noodle, Potato Cake,
Arugula, Za'atar Spice

DRY AGED STEAK

Broccoli Puree, Sunchoke en Crème, Maitake Mushroom, Jus

ZUCCHINI MUSHROOM NOODLE

Maitake Mushroom, Pea Shoots, Cured Yolk, Carrot Jus



• PASSED DESSERT •

MINI S'MORE

KEY LIME MERINGUE TART

STRAWBERRY CREAM PUFF

JALAPENO CHURRO BALL

CHOCOLATE CHIP MINT CHEESECAKE TART

APPLE BRIOCHE

Cinnamon Glaze

MINI BOURBON WHISKY CAKE

Salted Egg Yolk Custard

• PLATED DESSERT •

PANNA COTTA

Green Tea Pistachio Financier Crumble

FLOURLESS CHOCOLATE CAKE

Wild Berries

HONEY BRIOCHE CAKE

Fresh Comb, Pistachio Streusel, Yuzu Crema

MACERATED PEACH CRUMBLE

Basil, Mint, Brown Butter Crumble

DESSERT

FOOD

SMALL BITES Selection of 5 seasonal bites	Starting at \$25.00/pp (for 1 hour)
FAMILY STYLE & BUFFET Two main dishes, Two side dishes, Optional silent vegetarian dish	Starting at \$65.00/pp
PLATED Choice of three mains including one vegetarian	Starting at \$85.00/pp
CHEF TASTING MENUS	Starting at \$125.00/pp
FLOATING LIGHT DINNER 5 Passed Small Bites, 3 Small Plates, 2 Desserts	Starting at \$60.00/pp
PASSED DESSERT BITES Selection of two	\$9.00/pp

STATIONS

GRAZING STATION Crisp Vegetables, Assorted Dips, Imported & Local Cheese, Fruit Garnish, Crostini, Chef Selection of Cured Meats, Marinated Olives & Cornichons	\$14.00/pp
RAW BAR	\$25.00/pp
SPECIALTY STATIONS: TACO, FLATBREAD, DIM SUM	Starting at \$18.00/pp

DRINKS

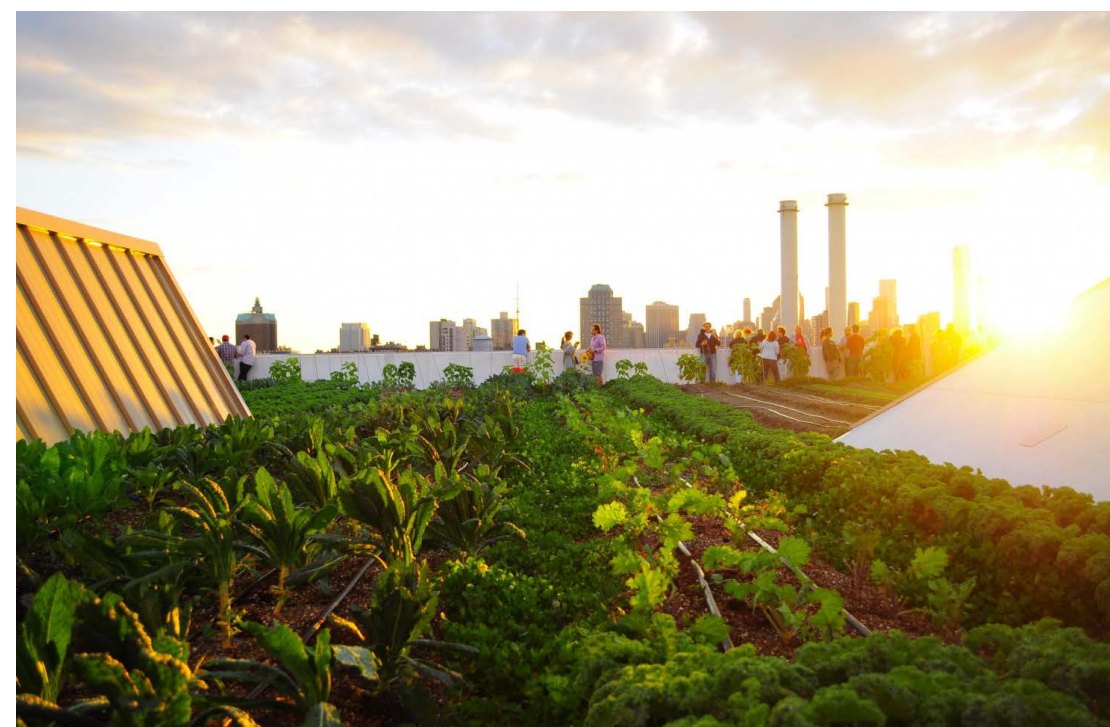
BEER, WINE, AND BUBBLY BAR	\$23.00/pp for 2 hours, +\$7.00/pp for each additional hour
FULL PREMIUM BAR	\$27.00/pp for 2 hours + \$9.00/pp for each additional hour)
SPECIALTY COCKTAILS	\$12.00/pp (for 1 hour)
NON ALCOHOLIC DRINKS PACKAGE	\$5.00/pp
FULL BAR MIXER PACKAGE	\$9.00/pp
COFFEE/TEA SERVICE	\$6.00/pp

STAFF

The size of your venue, hours of your event, your guest count, and the type of service you're interested in all goes into allocating the number of staff for your event.	Pricing ranges between \$30.00/pp - (2 hour Cocktail Party)- \$85.00/pp (6 hour Wedding Plated Dinner) based on the above variables.
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RENTALS

Rentals are facilitated by Bonbite and billed directly to third party vendors	Ranges between \$35.00-85.00/pp based on menu and selections.
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CONTACT INFORMATION

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