



B.
DROP OFF
MENUS & PRICING

www.bonbitenyc.com

718.522.3784

eat@bonbitenyc.com

DROP OFF PACKAGES PRICING

CONTINENTAL BREAKFAST \$15.00/PP
Fresh Fruit Platter, Yogurt Parfaits (non-dairy available),
Assorted Bagels & Pastries w/ Cream Cheeses and Jam

FULL BREAKFAST \$25.00/PP
Fresh Fruit Platter, Yogurt Parfaits (non-dairy available),
Assorted Bagels & Pastries w/ Cream Cheeses and Jam, Hot
Egg Dish, Breakfast Sausage

LUNCH \$35.00/PP
Salad, Two Main Dishes, Vegetable Side Dish, Grain Dish,
Dessert

DINNER \$45.00/PP

LUNCH BOXES \$25.00/PP
50 p minimum choice of two
100p minimum choice of three

SNACKS \$4.00/PP

OTHER:

8.875% NYS Sales Tax

\$2.00/PP disposable fee: Includes platters, shaffers, serving
utensils,
utensils, napkins, plates

• MAINS •

BROWN BUTTER PAN SEARED CHICKEN

Fresh Thyme Sprigs

CHIPOTLE SHREDDED CHICKEN CONFIT

Charred Scallion Sauce

LEMONGRASS CHICKEN

Pickled Vegetables, Cilantro

SLOW COOKED PORK SHOULDER

Sweet Asian BBQ Glaze

PARSLEY MARINATED GRILLED PORK CHOP

Caramelized Pears, Black Olives, Pearl Onions

GRILLED STEAK CHIMMICHURRI

Charred Pearl Onions

KOREAN BBQ STEAK

GRILLED HAWAIIAN SHRIMP

Pineapple & Jalapeno Salsa

CIDER & HERB POACHED SALMON

Pistachios

PAN SEARED SEA BASS

Dijonaise Sauce

• VEGETABLE SIDES •

CARAMELIZED ACORN SQUASH

Whipped Brown Butter, Lavendar

MAPLE GLAZED BRUSSEL SPROUTS

RICOTTA STUFFED SQUASH

Sliced Almonds and Preserved Lemon Ricotta

Z'ATAR SPICED CARROTS

Chili Tahini Sauce

ROASTED CAULIFLOWER & CHARRED
SPIGARELLO

Preserved Lemon & Roasted Garlic

BLACK GARLIC LONG BEANS

Crispy Onions



• GRAINS & PASTA •

LOCAL VEGETABLE & HERB ISRAELI COUSCOUS

BROWN BUTTER COUSCOUS

Preserved Lemon, Raisin

PESTO PASTA SALADS

undried Tomato, Shaved Parmesan, Toasted Sunflower Seeds

GINGER PANDAN RICE

Green Peas & Caramelized Onions

EDAMAME BROWN RICE

QUINOA w/ ONION SLAW

Preserved Lemon, Crema, Chipotle, Cilantro

RICE NOODLE & SESAME CUCUMBER SALAD

• SALADS •

SUMMER FARMSTAND MESCLUN SALAD
Sliced Radishes, Cucumber, Shaved Carrots Roasted Red Pepper Vinaigrette

SPINACH & ENDIVE SALAD
Apples, Walnuts, Raspberry Vinaigrette

KALE CAESAR SALAD
Charred Corn, Roasted Beets, Crispy Shallots

BUTTERNUT SQUASH & TUSCAN KALE SALAD
Maple Vinaigrette, Candied Pepitas

GEM LETTUCE SALAD
Chopped Tomatoes, Crispy Bacon, Buttermilk Dressing

• DESSERT •

CHOCOLATE CHIP COOKIES

CARAMEL BROWNIES

CHEESECAKE BITE

• SNACKS •

BROWN BUTTER KETTLE POPCORN

ROSEMARY KETTLE CHIPS

5 SPICED NUTS



• LUNCH BOX MENU •

SESAME GLAZED CHICKEN w/ WILD MUSHROOMS & BASMATI RICE
Edamame Salad, Mung Sprouts, Hummus, and Frisee

HERBED CHICKEN
Rice and Beans, Sweet Plantains, and Pickled Red Cabbage

GRILLED STEAK CHIMMUCHURRI
Charred Pearl Onion, Grilled Vegetables, Brown Butter Couscous

GRILLED STEAK KALE CAESAR SALAD
Pickled Golden Raisins, Shaved Carrots, Roasted Beets, Charred Corn

PAN SEARED TOFU & ROASTED MUSHROOMS
Quinoa, Shaved Carrots, Arugula Salad, Roasted Garlic, Chili Sambal Vinaigrette

KOREAN GLAZED BEEF
Rice Noodle, Cilantro, Sesame Cucumber Salad

EGGPLANT ZOULAAK
Wild Rice Medley, Chickpea Salad, Saute Kale

DROP OFF SMALL BITES PRICING

CRUDITE & DIPS \$150.00

CHEESE & CHARCUTERIE \$270.00

MEZZE PLATTER \$180.00

CHICKEN \$175.00

PORK \$175.00

BEEF \$200.00

SEAFOOD \$200.00

VEGETABLE \$175.00

SNACKS \$3.00/pp ea 30 p minimum

DESSERT \$150.00

Additional
FOR DISPOSABLES
\$1.50/pp

Cocktail plates, cocktail napkins, platters, serving utensils

8.875% NYS SALES TAX

10% ADMINISTRATION FEE

DELIVERY FEE \$50.00

• CHICKEN •

CHICKEN SATAY SKEWER

Peanut Dipping Sauce, Saute Scallions

THAI BASIL CHICKEN SLIDER

Peashoots, Sesame Ginger Aioli

MALAYSIAN CHICKEN CURRY PUFF

Sweet Chili Dip

• SEAFOOD •

BABY SHRIMP SALAD PUFF PASTRY TART

Black Pepper Garlic Dressing

MINIATURE CRAB CAKE

Preserved Lemon Remoulade

SHRIMP COCKTAIL

Baby Gem Lettuce, Yuzu Cocktail Sauce, Trout Roe

DEVILED EGG

Blue Crab, Trout Roe, Pea Tendril

• SNACKS •

ROSEMARY KETTLE CHIPS

BROWN BUTTER KETTLE POPCORN

NORI POPCORN

5 SPICED ASSORTED NUTS

CRUDITE & DIPS

Crisp Vegetables, Housemade Hummus Dip, Spinach Dip, & White Bean Dip

CHEESE & CHARCUTERIE

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

MEZZE PLATTER

Roasted Fairytale Eggplant, Falafel, Mini Pita, Carrot Hummus, Cucumber Salad, Marinated Artichokes, Bocconcini, Roasted Red Peppers, Olives & Harissa Carrots



• VEGETABLE •

QUINOA BLACK BEAN SLIDER

Brioche Bun, Season Pickles, Aioli

KALE CAESAR SALAD ROLL

Rice Wrap, Parmesan Crisps

DEVILED EGG

Pimento Cheese, Pea Tendril

• PORK •

SAUSAGE ROLLS

Puff Pastry, Sage

EVERYTHING BAGEL PIG IN BLANKETS

Dijon Mustard

THAI PORK SALAD

Baby Gem Lettuce, Chopped Herbs

• BEEF •

PASTRAMI SUMMER ROLL

Rice Wrap, Grain Mustard, Crispy Shallots

BEEF SATAY SKEWER

African Spice Rub, Scallion

DRY AGED HANGER STEAK YORKSHIRE PUDDING

Caramelized Onion, Brie Cheese

DEVILED EGG

Bacon Floss, Chive

• DESSERT •

RED VELVET WHOOPIE PIE

NUTELLA GLAZED BRIOCHE DONUT HOLE

CHURROS PRETZELS

Chocolate Dipping Sauce