



CORPORATE

&

DROP OFF

MENUS & PRICING

www.bonbitenyc.com

718.522.3784

eat@bonbitenyc.com

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, napkins, plates

\$2,000.00 Food & Beverage Minimum for all drop off catering and \$5,000.00 minimum for full service events



• 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

ZA'ATAR SPICED CARROTS
Chili Tahini Sauce

BLACK GARLIC LONG BEANS
Crispy Onions

• GRAINS & PASTA •

LOCAL VEGETABLE & HERB ISRAELI
COUSCOUS

BROWN BUTTER COUSCOUS
Preserved Lemon, Raisin

PESTO PASTA SALADS
Sundried Tomato, Shaved Parmesan, Toasted
Sunflower Seeds

QUINOA w/ ONION SLAW
Preserved Lemon, Crema, Chipotle, Cilantro



• 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

• LUNCH BOX MENU •

SESAME GLAZED CHICKEN w/ WILD

MUSHROOMS & BASMATIC RICE

Edamame Salad, Mung Sprouts, Hummus, and Frisee

HERBED CHICKEN

Rice and Beans, Sweet Plantains, and Pickled Red
Cabbage

GRILLED STEAK CHIMMICHURRI

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 ZAALOUK

Wild Rice Medley, Chickpea Salad, Saute Kale

• SNACKS •

BROWN BUTTER KETTLE POPCORN

ROSEMARY KETTLE CHIPS

5 SPICED NUTS





DROP OFF PLATTERS

Each Platter serves 25-30 guests

CRUDITE & DIPS \$150.00

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

CHEESE & CHARCUTERIE \$270.00

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

MEZZE PLATTER \$180.00

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

CHICKEN & PORK SMALL BITES PLATTERS \$175.00

SEAFOOD & BEEF SMALL BITES PLATTERS \$200.00

VEGETARIAN & VEGAN SMALL BITES PLATTERS \$165.00

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

\$2,000.00 Food & Beverage Minimum for all drop off catering and \$5,000.00 minimum for full service events

• 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

• VEGETABLE •

QUINOA BLACK BEAN SLIDER
Brioche Bun, Season Pickles, Aioli

KALE CAESAR SALAD ROLL
Rice Wrap, Parmesan Crisps

DEVILED EGG
Pimento Cheese, Pea Tendril



CRUDITE & DIPS
Crisp Vegetables, Assorted Dips

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

• 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