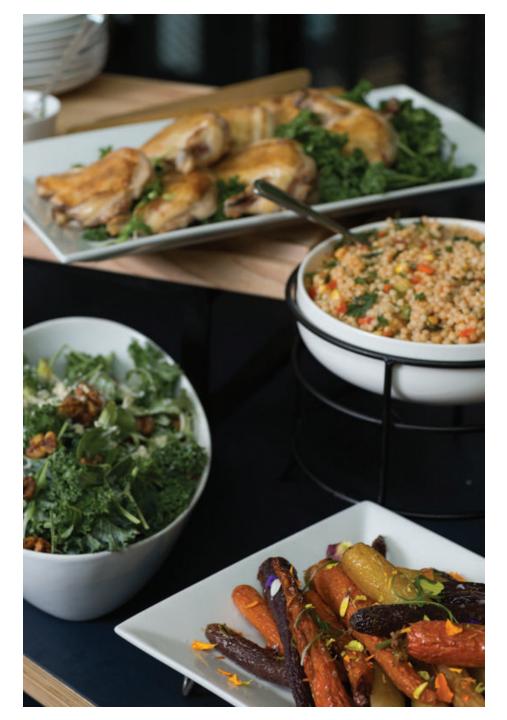
CORPORATE

DROPOFF MENUS & PRICING

www.bonbitenyc.com

(929) 250 - 2075

eat@bonbitenyc.com



DROP OFF LUNCH

• MAINS •

BROWN BUTTER THYME CHICKEN Preserved Lemon

> LEMONGRASS CHICKEN Pickled Vegetables, Cilantro

PAPRIKA BRAISED CHICKEN Apricots

GRILLED STEAK CHIMICHURRI Pomegranate Chimichurri, Fried Onions

CHARRED SZECHUAN EGGPLANT & MINCED BEEF Preserved Lemon

> PAN SEARED MISO SEA BASS Light Ginger Cream Sauce

GRILLED RED SNAPPER Spiced Carrot Purée, Dijonnaise Sauce, Nasturtium

• VEGETABLE SIDES •

SAUTÉED PEASHOOTS Pea Tendrils, Garlic Aioli, Crispy Shallots

> BLACK GARLIC LONG BEANS Crispy Shallots

> > CHARRED BROCCOLINI Romesco Sauce

ZA'ATAR ROASTED CARROTS Chili Tahini Sauce, Pepitas

• GRAINS & PASTA •

CRISPY FINGERLING POTATOES Rosemary Salt, Lemon Zest

> COCONUT BASMATI RICE Pigeon Peas, Carrots

LOCAL VEGETABLE & HERB ISRAELI COUSCOUS

COWBOY PASTA SALAD Grilled Corn, Black Beans, Red Pepper, Cilantro, Lime

PESTO PASTA SALAD Tomatoes, Fresh Mozzarella, Spicy Salami, Pepperoncini, Olives

All menu items shown are samples and we look forward to curating a menu that fits perfectly for your event!



DROP OFF LUNCH

• SALADS •

BABY KALE CAESAR SALAD Roasted Chickpeas, Za'atar Spice, Brioche Crumble

FARMERS MARKET SALAD Shaved Cucumber, Tomatoes, Tarragon Vinaigrette

GEM LETTUCE SALAD Chopped Tomatoes, Crispy Bacon, Buttermilk Dressing

MAPLE HONEY NUT SQUASH SALAD Kale, Butternut Squash, Pepitas, Pickled Mustard Seeds, Maple Vinaigrette

> • DESSERT • CHOCOLATE CHIP COOKIES CARAMEL BROWNIES MINI LEMON POPPY SEED CAKES

> > SEASONAL FRUIT PLATTER

• LUNCH BOXES •

GARLIC TOFU NOODLES Tofu, Black Pepper, Garlic Butter, Egg Noodle, Cilantro, Fried Garlic

5 SPICED ROASTED CHICKEN OVER RICE

KOREAN GLAZED BEEF Rice Noodle, Cilantro, Sesame, Cucumber Salad

> EGGPLANT LASAGNA Vegetable Bolognese

• SNACKS • **5 SPICED NUTS**

TRUFFLE SALT KETTLE CHIPS

BROWN BUTTER POPCORN ROSEMARY KETTLE CHIPS

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DROP OFF COCKTAIL RECEPTION

STATIONED SMALL BITES

CHICKEN SATAY SKEWER Peanut Dipping Sauce, Scallion

SHRIMP COCKTAIL Shiso, Laska Sauce, Curry Leaf

KALE CAESAR SALAD ROLL Rice Wrap, Parmesan Crisp

VEGAN SUPREME PIZZA BITE Tomato Sauce,"Cheese", "Sausage", Pickled Jalapênos

> COCONUT SHRIMP Pineapple Tartar, Scallion

SMOKED TOFU CAKE Crepe Cake, Hoisin, Scallion

MAC N' CHEESE BALL Truffle Aioli

CURRY CHICKEPEA & POTATO SAMOSA

PIGS N' A BLANKET Everything Bagel Seasoning, Mustard

SMOKED SALMON ROLL Mascarpone Cheese, Chives, Fresh Dill, Cracked Pepper

GOAT CHEESE ARANCINI Honey Drizzle

SHIITAKE MUSHROOM DUMPLING Sweet Soy, Scallion

> CHICKEN EMPANADA Chipotle Aioli

CRISPY PLANTAIN BITE Pineapple-Mango Relish

> TOTS & CAVIAR Beer Cheese, Chives

MALAYSIAN BEEF CURRY PUFF Black Sesame

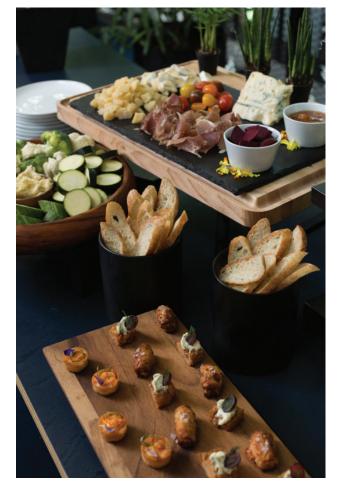
CROQUE MONSIEUR Gruyere, Ham, Maple Brown Butter

MINI BEEF SLIDER Sharp Cheddar, House Sauce, Pickle

PULLED PORK TOSTADA Avocado, Pickled Onion, Cilantro, Crema

ROASTED PEPPER BRUSCHETTA TARTARE Duck Yolk Jam, Pecorino, Chile Oil

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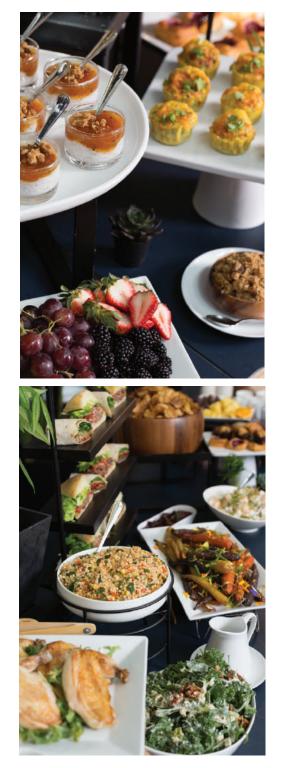




DROP OFF COCKTAIL PRICING

CRUDITÉ & DIPS Crisp Vegetables, Housemade Eggplant Hummus Dip, Buttermilk Chive Dip	\$10.00/ person	
CRUDITÉ & CHARCUTERIE Crisp Vegetables, Housemade Eggplant Hummus Dip, Buttermilk Chive Dip, Imported & Local Cheese, Chef Selection of Cured Meats, Marinated Olives, Cornichons, Crostini, Fruit Garnish	\$20.00/ person	
CHEESE & CHARCUTERIE Imported & Local Cheese, Chef Selection of Cured Meats, Marinated Olives, Cornichons, Crostini, Fruit Garnish	\$17.00 / person	
STATIONED SMALL BITES * Selection of 6 Seasonal Small Bites	\$40.00/ person	
A LA CARTE SNACKS * Selection of 2	\$6.00/ person	
STATIONED MINI DESSERTS Selection of 2	\$15.00/ person	
NON-ALCOHOLIC BEVERAGES Sparkling Water, Still Water, Assorted Sodas, Juice (breakfast only), Ice, Compostable Cups	\$7.00/ person	
COFFEE & TEA Regular Coffee, Decaf, Hot Water, Assorted Tea, Sugars & Sweetners, Milk & Non-Dairy, Honey, Paper Coffee Cups w/ Lids, Stir Sticks	\$6.00/ person	
DISPOSABLE FEE Bamboo Plates & Utensils, Cocktail Napkins, Platters, Servingware	\$2.00/ person	
\$2,000 minimum on food & beverage for all drop off service. All contracts include 8.875% NYS sales tax, 20% admin fee, and a \$375+ delivery fee depending on location of event and if pick up is required.		

* Pricing on the above is subject to change based on final selections, headcount and needs for your event.



DROP OFF BREAKFAST & LUNCH PRICING

CONTINENTAL BREAKFAST Fresh Fruit Platter, Yogurt Parfaits (non-dairy available upon request), Assorted Bagels & Pastries, Cream Cheese, Butter, & Jam	\$15.00/ person	
FULL HOT BREAKFAST * Hot Egg Dish, Breakfast Sausage or Bacon, Fresh Fruit Platter, Yogurt Parfaits (non-dairy available upon request), Assorted Bagels & Pastries, Cream Cheese, Butter, & Jam	\$25.00/ person	
LUNCH BUFFET * Salad, Two Main Dishes, Vegetable Side Dish, Grain/ Starch Dish, Dessert, Seasonal Fruit Platter	\$38.00/ person	
LUNCH BOXES * 1 Choice of Protein and Vegetarian Main. 50 person minimum order	\$26.00/ person	
A LA CARTE SNACKS * Selection of 2	\$6.00/ person	
NON-ALCOHOLIC BEVERAGES Sparkling Water, Still Water, Assorted Sodas, Juice (breakfast only), Ice, Compostable Cups	\$7.00/ person	
COFFEE & TEA Regular Coffee, Decaf, Hot Water, Assorted Tea, Sugars & Sweetners, Milk & Non-Dairy, Honey, Paper Coffee Cups w/ Lids, Stir Sticks	\$6.00/ person	
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