



EVENTS

MENUS
&
PRICING

Small Bites

COCKTAIL
HOUR



• POULTRY •

THAI FRIED CHICKEN BAO

Nam Prik Aioli, Pickle

BUTTERMILK WAFFLE FRIED CHICKEN

Blue Cheese Aioli

PULLED DUCK TOSTADA

Chiptole, Refried Beans, Pickled Onion, Delfino

CHICKEN TIKKA SAMOSA

Cilantro Chutney

• BEEF •

CLASSIC BEEF SLIDER

Sharp Cheddar Cheese, Pickle, House Sauce

BEEF CURRY PUFF PASTRY

Black Sesame Seeds

STEAK TARTARE

Duck Yolk Jam, Pecorini, Chili Oil

GRILLED BEEF & BASIL ROLL

Candied Pepitas

• VEGETARIAN & VEGAN •

SHIITAKE PAN SEARED DUMPLING

Sweet Soy, Scallion

GOAT CHEESE ARANCINI

Lemon Aioli

QUINOA BLACK BEAN SLIDER

Smoked Cashew Cheese, Sautéed Kale, Mushroom

CRISPY PLANTAIN BITE

Pineapple & Mango Relish

• SEAFOOD •

TOTS & CAVIAR

Beer Cheese, Chives

SMOKED SALMON ROLL

Mascarpone Cheese, Chives, Fresh Dill,
Cracked Pepper

CRAB CAKE

Preserved Lemon Remoulade

SHRIMP LUMPIA

Perilla Leaves, Sesame Sweet, Chili Aioli

• PORK •

PORK BELLY BAO

Sweet Plum Hoisin, Scallion Apple Slaw,
Black Sesame

CROQUE MONSIEUR

Gruyere, Ham, Maple Brown Butter

PIGS N' A BLANKET

Everything Bagel Seasoning

CRACKLING PORK SKEWER

Five Spice Hoisin, Cracked Pepper Salt



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FAMILY STYLE
or
BUFFET DINNER

Choice of:

Starter, Two Mains, One Vegetable Side,
One Grain/ Starch Dish



• FIRST COURSE •

LITTLE GEM SALAD

Pomegranate, Shaved Parmesan, Shaved Carrot
Mustard Vinaigrette

BURRATA

Arugula, Tomatoes, Watercress Greens, Basil Oil

LETTUCE HEART SALAD

Radish, Shaved Cucumber, Brioche

• MAIN DISHES •

CHICKEN

Preserved Lemon, Cipollini Onion, Harissa

HANGER STEAK

Fried Onion, Pomegranate Chimichurri

BARAMUNDI FISH

Daikon, Ginger Scallion Relish, Mustard Greens

DRY AGED SHORT RIB

Sautéed Gain Lan, Black Bean & Pepper Jus, Cilantro

CHARRED SPOTTED PRAWNS

Pickled Garlic Purée, Chili XO Sauce, Garden Herbs

• VEGETABLE SIDE DISHES •

CHARRED BROCCOLINI

Romesco Sauce

MISO ROASTED CORN & CAULIFLOWER

Rainbow Radish, Scallion, Black Sesame

BLACK GARLIC LONG BEANS

Crispy Shallots

ZA'ATAR SPICED HEIRLOOM CARROTS

Chili Tahini, Candied Pepitas

• GRAIN/ STARCH SIDE DISHES •

CARBONARA MAC N' CHEESE

Aged Parmesan, Black Pepper

CRISPY FINGERLING POTATOES

Rosemary Infused Salt

STIR FRIED CRISPY NOODLES

Carrot, Mushroom, Bean Sprout, Onion, Pepper

CHARRED FRIED RICE CASSEROLE

Shishito, Pickled Charred Scallion, Black Pepper



Choice of:

First Course, Second Course Choice Of 3

2
PLATED



• FIRST COURSE •

LITTLE GEM SALAD

Pomegranate, Shaved Parmesan, Shaved Carrot,
Mustard Vinaigrette

BABY KALE CAESAR

Roasted Chickpeas, Za'atar Spice, Brioche Crumble

LETTUCE HEART SALAD

Radish, Shaved Cucumber, Brioche

• SECOND COURSE •

DRY AGED STEAK

Broccoli Purée, Sunchoke en Creme, Maitake Mushroom, Jus

CORNISH HEN

Labneh, Dill Oil, Za'atar Spiced Carrots, Pea Tendril

LEMON BUTTER POACHED SEA BASS

English Peas, Roasted Squash, Feuille de Brick

SWEET POTATO GNOCCHI

Brown Butter, Sage

• DESSERT COURSE •

BOURBON WHISKEY CAKE

Fresh Berries

PANNA COTTA

Green Tea Pistachio Financier Crumble

MACERATED PEACH CRUMBLE

Basil, Mint, Brown Butter Crumble

FLOURLESS CHOCOLATE CAKE

Whipped Cream, Wild Berries



PRICING

 TO EAT	5 PASSED SMALL BITES	BUFFET/ FAMILY STYLE	PLATED DINNER
	\$35.00+/ pp	\$90.00+/ pp	\$120.00+/ pp
 ADD-ONS	RAW BAR	GRAZING STATION	PASSED/ STATIONED DESSERT
	\$35.00+/ pp	\$20.00+/ pp	\$12.00+/ pp
 TO DRINK	BEER, WINE & CHAMPAGNE TOAST	STANDARD FULL BAR	PREMIUM FULL BAR
3 HOUR BAR	\$35.00+/ pp	\$38.00+/ pp	\$58.00+/ pp
4 HOUR BAR	\$39.00+/ pp	\$45.00+/ pp	\$67.00+/ pp
5 HOUR BAR	\$48.00+/ pp	\$56.00+/ pp	\$80.00+/ pp
 ADD-ONS	SPECIALTY COCKTAIL	SPECIALTY MOCKTAILS	COFFEE/ TEA SERVICE
	\$14.00+/ pp	\$8.00+/ pp	\$6.00+/ pp

** Pricing is subject to change.



STAFF

The size of your venue, hours of your event, your headcount, and the type of service you're interested in all goes into allocating the number of staff for your event. This pricing is included in our contracts.



RENTALS

Rentals are facilitated by Bonbite & your planner and billed directly to you from the vendor. This pricing is not include in Bonbite's estimates, unless agreed upon between the client and Bonbite in the final contract.

Our events can start from \$250.00+/ pp depending on your event needs, menu, bar needs, rental selection and headcount based on a five hour event. Your quote will also include 8.875% New York State sales tax, 20% admin fee on food and beverage, and a \$375.00+ (depending on venue location) travel & delivery fee.

Please contact eat@bonbitenyc.com for more information.