



## Hors d'Oeuvres

### Seafood

- **Smoked Salmon on Potato Crisps with Crème Fraiche, Dill, and Caper** -4- \*
- **Lobster Salad: With Preserved Lemon Aioli in a Puff Pastry Tart** -MP-
- **Crispy Coconut Beer Shrimp with Sweet Chili Sauce** -3-
- **Cape Scallops With Roasted Beet and Coconut Puree** -4-\*
- **Shrimp Cocktail with Lemon and Cocktail Sauce** -MP-\*
- **Oysters on the Half Shell with Seasonal Mignonette** -MP- \*

### Meat

- **Beef Crostini with Blue Cheese** -4-
- **Prosciutto Wrapped Asparagus** -4- \*
- **Grilled Chicken Satay with Spicy Peanut Sauce** -3- \*
- **Mini Beef Wellington** -4-
- **Duck Spring Roll** -4-

### Vegetarian

- **Falafel: Crispy Chickpea Fritter, Tahini** -3- \*
- **Patatas Bravas: Crispy Potatoes, Smoked Crème Fraiche** -3- \*
- **Cheese Pakoras: Crispy Cheese and Herb Fritters** -3-
- **Goat Cheese Crostini with Thyme and Honey** -3-
- **Bruschetta: Roma Tomatoes, Basil, Balsamic Reduction** -3-
- **Imported Cheese Board** -MP- \*

*\* Indicates items that can be prepared Gluten Free.*

Prices are per piece. Minimums may apply.

June 2019



## **Flatbreads and Pizzas**

Gluten free crust available add \$2/pizza or flatbread

### **Margherita**

Roma Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

Flatbread -14-, Pizza -16-

### **Standard**

San Marzano Tomato Sauce, Mozzarella, Parmesan

Flatbread -14, Pizza -16-

### **BNI**

San Marzano Tomato Sauce, Roasted Peppers, Spinach, Goat Cheese

Flatbread -14-, Pizza -16-

### **White**

Roasted Garlic, Spinach, Artichoke Hearts, Mozzarella.

Flatbread -14-, Pizza -16-

### **Meat Lover's**

Italian Sausage, Pepperoni, Bacon, Mozzarella.

Flatbread -17, Pizza -19-

**The BNI will gladly prepare a custom pizza or flatbread if ordered in advance.**

Prices are per piece. Minimums may apply.

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## **Additional**

*Chef Mae Hunt is happy to customize a menu to your taste, dietary needs, allergies and any special requests. Due to the seasonal nature of ingredients, Chef Mae may adjust selections and sides as needed. All dishes may be prepared simply with your choice of meat, fish or poultry accompanied by a starch and vegetable.*

*If more than one selection is required per course, a pre-count will be necessary, along with place cards, which we are happy to supply for an additional charge. If a pre-count is not possible, depending on the size of the guest count, additional charges will apply.*

### **DEPOSIT AND PAYMENT**

*There are no room charges or administrative fees unless additional services are requested. Events will be subject to a minimum food and beverage sale, for which prices vary with the time of year and the day of the week of your event. When reserving, a 50% non-refundable deposit is required to confirm the date and the event space. A schedule of payments for the balance will apply. Any additional charges are due at the completion of the event. Any credit balance will be refunded within two weeks after the function. All deposits are non-refundable and will be credited to the final bill. The service charge is 20% or \$35 per server per hour. Method of payment is limited to checks, cash, money orders and credit cards.*