



## Late Night Snacks

### Seafood

- **Crispy Coconut Beer Shrimp with Sweet Chili Sauce** -3-
- **Shrimp Cocktail with Lemon and Cocktail Sauce** -MP-\*
- **Oysters on the Half Shell with Seasonal Mignonette** -MP- \*

### Meat

- **Grilled Chicken Satay with Spicy Peanut sauce** -3-
- **Duck Spring Roll** -4-
- **Chicken Tenders** -2.5- **Add fries** -3.5-
- **Boneless Buffalo Chicken Tenders** -3- **Add fries** -4-
- **Wings \*GF: Fresh bone-in wings tossed with your choice of sauce (BBQ or Buffalo); with blue cheese dressing and celery.** -2.5-
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### Vegetarian

- **Falafel: Crispy Chickpea Fritter, Tahini** -3-
- **Goat Cheese Crostini with Thyme and Honey** -3-
- **Bruschetta: Roma Tomatoes, Basil, Balsamic Reduction** -3-
- **Imported Cheese Board** -MP-
- **Vegetable Spring Rolls: With Sweet Thai Chili Sauce** -3-
- **Arancini: With Marinara Sauce** -3-
- **Patatas Bravas: Crispy Potatoes, Smoked Crème Fraiche** -3- \*
- **Cheese Pakoras: Crispy Cheese and Herb Fritters** -3-
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*\* Indicates items that can be prepared gluten free.*

Prices are per piece. Platter/buffet pricing is available for most options. 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.*

### **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 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 and credit cards.*