

BIN 38 Private Event Food Menu

(Pricing based on a 3 hour event and a minimum of 20 guests)

Medium Hors d'oeuvres (\$22/person)

Vegetarian Beet Tartare Spoon, beet, feta, pistachio or **Prawn Ceviche Spoon**, avocado, citrus
Asparagus & Prosciutto Crostini or **Mushroom Duxelles Crostini**
BIN Snack Trio, marinated olives, spiced nuts, fried garbanzo beans
Bruschetta, castelvetrano olive tapenade
Salumi Plate, violet mustard, smoked raisin
Selection of Artisan Cheeses, spiced apple butter, nuts

Hearty Hors d'oeuvres (\$32/person)

('+' denotes added items from previous menu)

Vegetarian Beet Tartare Spoon, beet, feta, pistachio or **Prawn Ceviche Spoon**, avocado, citrus
Asparagus & Prosciutto Crostini or **Mushroom Duxelles Crostini**
BIN Snack Trio, marinated olives, spiced nuts, fried garbanzo beans
Bruschetta, castelvetrano olive tapenade
Salumi Plate, violet mustard, smoked raisin
Selection of Artisan Cheeses, spiced apple butter, nuts
+ Curry Spiced Fries
+ Truffled Popcorn
+ Baked Feta, white peach marmalade, crostini
+ BIN Burger Sliders, smoked cheddar, caramelized onions
+ Prosciutto Flatbread, caramelized onion, speck ham, pesto, parmesan or **Seasonal Vegetable Flatbread**

Full Dinner Standing Reception (\$42/person)

('+' denotes added items from previous menu)

(This package includes a greater quantity of most items, plus additional added items)

Vegetarian Beet Tartare Spoon, beet, feta, pistachio or **Prawn Ceviche Spoon**, avocado, citrus
Asparagus & Prosciutto Crostini or **Mushroom Duxelles Crostini**
BIN Snack Trio, marinated olives, spiced nuts, fried garbanzo beans
Bruschetta, castelvetrano olive tapenade
Salumi Plate, violet mustard, smoked raisin
Selection of Artisan Cheeses, spiced apple butter, nuts
Truffled Popcorn
Curry Spiced Fries
Baked Feta, white peach marmalade, crostini
+ Seasonal Arancini (fried risotto and cheese balls)
+ Tuna Tartare Tacos, avocado, basil, radish
BIN Burger Sliders, smoked cheddar, caramelized onions
Prosciutto Flatbread, caramelized onion, speck ham, pesto, parmesan or **Seasonal Vegetable Flatbread**
+ Smoked Salmon Flatbread, crème fraiche, red onion, chive or **Bacon Flatbread**, greens, st. george cheese
Chocolate Chip Walnut Cookies or **Crème Brulee Spoons**

A la carte additions to any menu (priced per person, per item):

curry spiced fries, truffled popcorn, baked feta, chocolate chip walnut cookies, crème brulee spoons (\$3)

BIN burger sliders, tuna tartare tacos, arancini, any flatbread (\$4)