

A large, light green, stylized letter 'B' is centered in the background. It has a thick outline and a slightly irregular, hand-drawn appearance. The text 'EVENTS AT' is positioned in the upper-middle part of the 'B', and 'BELL MARKET' is positioned across the middle of the 'B'.

EVENTS AT

BELL MARKET

EVENING RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres receptions can be served to begin a meal or as part of a cocktail reception. Six choices from the below lists for continuous 60-minute reception is \$15 per guest. The hors d'oeuvre reception can be enjoyed along with any other food or alone with a beverage package.

BITE SIZE HORS D'OEUVRES

(Stationary or Passed)

VEGETARIAN

Savory Tarts:

- Wild Mushrooms
- Roasted Beets & Goat Cheese

Hummus Crostini with Spiced Feta

Edamame "Hummus" with Pomegranate & Cucumber * V, DF

SEAFOOD

Spiced Tuna Tataki, Cucumber, Ponzu * DF

Tuna Tartar, Apple & Pine Nut, Crispy Rice Cake * GF, DF

Harissa Prawn Skewer, Tzatziki * GF

Mini Crab Cakes, Smoked Chili Remoulade * DF

Smoked Salmon & Cucumber Tartine, Everything Spice

MEAT

Pigs in a Blanket Served with Yellow Mustard & Ketchup

Sweet Chili Chicken Spring Rolls

Lamb Meatballs, Herb Yogurt * GF

Savory Steak Tartar, Cured Egg, Jalapeno, Chives * DF

Prime NY Strip on Toast, Caramelized Onion, Blue Cheese

LARGE HORS D'OEUVRES

(Two - Three Bites, Stationary or Passed)

VEGETARIAN

Arancini, Saffron Risotto, Parmigiano & Pomodoro

SEAFOOD

Individual White Shrimp Cocktail Cups * GF, DF

MEAT

7 Spice Crispy Fried Chicken Slider with
Alabama White Sauce

Beef Sliders, Aged Cheddar, Bacon, and Shallot Jam

BBQ Pork Sliders, Cheddar, Pickles

Lamb Chops, Red Chermoula, Herbs * GF, DF

Bubz Deli Ruben, House Pastrami, Gruyere, Rye

* DF Denotes Dairy Free Items

* V Denotes Vegan Items

* GF Denotes Gluten Free Items

AFTERNOON AND EVENING RECEPTION DISPLAYS

MINIMUM 20 GUESTS

Receptions with a display food package can be enjoyed along with any other food or beverage package.

CROSTINI & CRUDITES

Market Vegetable Crudité with Hummus & Ranch Dipping Sauces. Toasted Crostini - Tomato & Basil, Fava Bean & Pecorino Salad, and Black Olive Tapenade
\$8 per guest

ARTISANAL CHEESES

Hand Crafted Local and International Cheese, Traditional Accompaniments & Freshly Baked Breads
\$12 per guest – ADD Artisanal Salami & Coppa, \$6 per person

MEZZE TABLE

Hummus, Baba Ghanouj, Tzatziki, Fava Beans, Goat Cheese, Green Olives, House-Baked Flatbread
\$8 per guest

GRAND ANTIPASTO TABLE

Vine Ripened Tomatoes & Fresh Mozzarella Caprese Salad. Castelvetro Olives, Asparagus with Lemon Aioli, Marinated Mushrooms, Giardiniera, Two Regional Italian Firm Cheeses, Artisanal Salami & Coppa
\$15 per guest

LOCAL HARVEST GRAZING TABLE

Whole Local & Organic Seasonal Fruit: Stone fruit, Grapes, Figs & Berries. Dried Fruits & Nuts. Three Artisanal Local Cheeses. Encrusted Coach Farms Goat Cheese served with Crostini. Décor items include wrapped bunches of herbs & field flowers
\$18 per guest

SHRIMP COCKTAIL

Jumbo White Shrimp, Cocktail & Remoulade Sauces, Lemon
\$10 per guest

AFTERNOON AND EVENING RECEPTION PACKAGES

MINIMUM 20 GUESTS

Evening packages can be enjoyed along with any other food or beverage package.
We recommend at least two stations per event.

WOOD BURING OVEN ARTISANAL PIZZA RECEPTION

SELECTION OF THE FOLLOWING 12" PIZZAS SERVED:

Margherita

Pepperoni

White w/ Rosemary

Sausage & Broccoli Rabe

Chefs Specialty

CHOOSE TWO:

- Green Salad, Cucumbers, Assorted Cherry Tomatoes, Shaved Radishes, Balsamic Vinaigrette
- Harvest Salad, Baby Kale, Squash, Seasonal Roasted Vegetables, Walnuts, Lemon Mustard Vinaigrette
- Caesar Salad, Romaine Hearts, Shaved Parmigiano-Reggiano, House Croutons & Caesar Dressing
- Grain Bowl, Quinoa, Roasted Seasonal Vegetables, Herb Yogurt Dressing
- Antipasto Salad, Fresh Mozzarella, Roasted Red Peppers, Salami, Giardiniera, Red Wine Vinaigrette

\$20 per guest

SUGGESTED ADD ONS TO YOUR PIZZA RECEPTION:

GRAND ANTIPASTO TABLE

\$32.50 per guest when combined with pizza reception

BELL MARKET BEER + WINE PACKAGE

3 hours

\$56 per guest for all three packages combined

AFTERNOON AND EVENING RECEPTION PACKAGES

MINIMUM 20 GUESTS

Evening packages can be enjoyed along with any other food or beverage package.

We recommend at least two stations per event.

PASTA STATION

INCLUDES ITALIAN RUSTIC LOAF GARLIC BREAD AND A CHOICE OF TWO:

- Rigatoni Bolognese
- Farfalle Pomodoro & Basil
- Penne with Tito's Vodka Sauce
- Orecchiette with Sausage & Broccoli Rabe
- Mafaldine with Braised Lamb Ragu & Mint
- Lumancone with White Shrimp & Bay Scallops Tomato Basil Seafood Sauce
- Fusilli Alfredo with Mushrooms, Bacon & Peas

CHOOSE TWO:

- Green Salad, Cucumbers, Assorted Cherry Tomatoes, Shaved Radishes, Balsamic Vinaigrette
- Harvest Salad, Baby Kale, Squash, Seasonal Roasted Vegetables, Walnuts, Lemon Mustard Vinaigrette
- Caesar Salad, Romaine Hearts, Shaved Parmigiano-Reggiano, House Croutons & Caesar Dressing

\$18.50 per guest

TUSCAN STATION

Rigatoni, Slow Braised Pork & Tomato Ragu

Roasted Italian Sausage, Polenta & Herbs

(Add Rosemary Roasted Rib of Beef Supplement \$12)

Grilled Italian Flatbread with Sea Salt & EVOO

Broccoli Rabe with Garlic, White Beans, Chili Flakes & Pancetta

Crispy Salt Baked Potatoes with Garlic, Pecorino & Rosemary

\$18 per guest

AFTERNOON AND EVENING RECEPTION PACKAGES

MINIMUM 20 GUESTS

Evening packages can be enjoyed along with any other food or beverage package.
We recommend at least two stations per event.

CARVING STATION

CHOOSE TWO:

- Beef Tenderloin with Bordelaise
- Beef Prime Rib with Horseradish Cream
- Racks of Colorado Lamb Chops with Red Chermoula (Supplement \$8)
- Roasted Stuffed Berkshire Pork Loin with Caramelized Onion Gravy
- Sage Crusted Breast of Turkey with Truffle Butter
- Whole Roast Suckling Pig (Supplement \$6)
- Whole Roast Local, Amish Raised Chickens with Natural Jus

INCLUDES:

Crispy Salt Baked Potatoes with Sea Salt & Rosemary
\$26 per guest

JAPANESE HOT FOOD STATION

CHOOSE TWO:

- Amish Chicken Teriyaki
- Organic Salmon Teriyaki
- Miso Glazed Black Cod
- Sweet Soy Braised Short Rib of Beef
- Sesame Soy Roasted Angus Beef (Supplement \$6)

INCLUDES:

Broccoli and Rice, Oyster Sauce
Dry Fried Green Beans, Garlic and Chili
Miso Soup, Tofu and Scallion
\$28 per guest

AFTERNOON AND EVENING RECEPTION PACKAGES

MINIMUM 20 GUESTS

Evening packages can be enjoyed along with any other food or beverage package.
We recommend at least two stations per event.

THE JOZU EXPERIENTIAL STATION

\$32 per guest

SIGNATURE JOZU HAND ROLLS

CHOOSE THREE

- Tuna
- Hamachi
- Salmon
- Vegetable
- Shrimp Tempura
- Crab

INCLUDES:

Wakame Salad, Sesame
Chilled Soba Noodle Salad,
White Soy Vinaigrette, Sesame
Hijiki and Edamame Salad, Togarashi

ROBATAYAKI GRILL

Skewers are grilled to order as an experiential
action station

- Beef Belly
- Chicken
- Shrimp
- Pork
- Mushroom

INCLUDES:

Broccoli and Rice, Teriyaki Sauce

SUGGESTED ADD ON TO YOUR JOZU RECEPTION:

BELL MARKET BEER, WINE, AND SAKE PACKAGE

3 hours

\$60 per guest when combined with the Jozu Package

DESSERTS

MINIMUM 20 GUESTS

PETITS FOURS SERVICE

(Passed or Stationary)

CHOOSE FIVE:

Fresh Fruit Tartlets, Dark Chocolate Brownie Bites, Orange Blossom Profiteroles, Caramel Apple Tart, Vanilla Cheesecake Tartlets, Chocolate Cream Pie, Coconut Cream Tarts, Assorted Mini Cookies, Donut "Holes"

\$7 per guest

SWEET TABLE STATION

FULL SELECTION OF:

Chocolate Vanilla Cake Pops, Seasonal Panna Cotta (in mini cups), Mini Vanilla Cheesecakes (2 bite size), Assorted Honeybell Cookies, Dark Chocolate Brownie Bites, Chocolate Layer Cake

\$14 per guest

BEIGNET DONUT BAR

Beignet Donuts with a choice of two Dipping Sauces
Chocolate, Creme Anglaise, and Caramel

\$8 per guest

SIMPLE SWEET

Assorted Chefs Selection of Cookies & 2Bite Brownies

\$3 per guest

PARTNERS COFFEE SERVICE

Freshly Brewed Partners Coffee and Decaffeinated Coffee
Selection of Harney & Sons Teas

\$3 per guest