

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. Five choices from the below lists for a continuous 60-minute reception is \$20 per guest. The hors d'oeuvre reception can be enjoyed along with any other food package 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
- Bruschetta, Cherry Tomatoes, Mozz, Pickled Onion

#### SEAFOOD

- Spiced Tuna Tataki, Cucumber, Ponzu \* DF
- Tuna Tartar, Apple & Pine Nut, Crispy Rice Cake \* GF, DF
- Harissa Prawn Skewer, Tzatziki \* GF
- Smoked Salmon & Cucumber Tartine, Everything Spice

#### MEAT

- Pigs in a Blanket Served with Yellow Mustard & Ketchup
- Sweet Chili Chicken Spring Rolls
- 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, and Pickles
- Lamb Chops, Red Chermoula, Herbs \* GF, DF

\* DF Denotes Dairy Free Items

\* V Denotes Vegan Items

\* GF Denotes Gluten Free Items

# AFTERNOON AND EVENING RECEPTION DISPLAYS

MINIMUM 20 GUESTS

Receptions with the below food packages 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, Beets & Goat Cheese, and Black Olive Tapenade  
\$10 per guest

## ARTISANAL CHEESES

Hand Crafted Local and International Cheese, Traditional Accompaniments & Freshly Baked Breads  
\$14 per guest – ADD Artisanal Salami & Coppa, \$8 per person

## MEZZE TABLE

Hummus, Tzatziki, Pickled Mushrooms, Goat Cheese, Green Olives, House-Baked Flatbread  
\$10 per guest

## GRAND ANTIPASTO TABLE

Vine Ripened Tomatoes & Fresh Mozzarella Caprese Salad, Castelvetrano Olives, Seasonal Marinated Vegetables with Lemon Aioli, Marinated Mushrooms, Giardiniera, Two Regional Italian Firm Cheeses, Artisanal Salami & Coppa  
\$18 per guest

## LOCAL HARVEST GRAZING TABLE

Whole Local & Organic Seasonal Fruit: Stone fruit, Grapes, Figs & Berries. Dried Fruits & Nuts. Three Artisanal Local Cheeses. Encrusted Goat Cheese served with Crostini. Décor items include wrapped bunches of herbs & field flowers  
\$20 per guest

## SHRIMP COCKTAIL

Jumbo White Shrimp, Cocktail & Remoulade Sauces, Lemon  
\$12 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, up to three hours.

## 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

\$22 per guest

SUGGESTED ADD ONS TO YOUR PIZZA RECEPTION:

## GRAND ANTIPASTO TABLE

\$36 per guest when combined with pizza reception

## BELL MARKET BEER + WINE PACKAGE

3 hours

\$65 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, up to three hours.

## PASTA STATION

FRESH PASTA, ITALIAN RUSTIC LOAF GARLIC BREAD, AND A CHOICE OF TWO:

- Bolognese
- Pomodoro & Basil
- Tito's Vodka Sauce
- Sausage & Broccoli Rabe
- Braised Lamb Ragu & Mint
- 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

\$20 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

\$22 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, up to three hours.

## 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 Berkshire Pork Loin with Caramelized Onion Gravy
- Roasted Turkey Breast, Herb Butter
- Whole Roasted Chickens with Natural Jus

INCLUDES:

Crispy Salt Baked Potatoes with Sea Salt & Rosemary  
\$34 per guest

## JAPANESE HOT FOOD STATION

CHOOSE TWO:

- Roasted Chicken
- Roasted Salmon  
(Choice of Sauce: Teriyaki, Curry, or Spicy Korean)
- Garlic Chili Roasted Angus Beef (Supplement \$6)

INCLUDES:

Broccoli and Rice, Spicy Korean 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, up to three hours.

## THE JOZU EXPERIENTIAL STATION

\$32 per guest

### SIGNATURE JOZU HAND ROLLS

CHOOSE THREE

- Tuna
- Hamachi
- Salmon
- Vegetable
- Shrimp Tempura

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

- Grilled Chicken
- Shrimp
- Mushroom

INCLUDES:

Broccoli and Rice, Choice of Sauce

- Teriyaki
- Curry
- Spicy Korean

SUGGESTED ADD ON TO YOUR JOZU RECEPTION:

### BELL MARKET BEER, WINE, AND SAKE PACKAGE

3 hours

\$65 per guest when combined with the Jozu Package

# DESSERTS

MINIMUM 20 GUESTS

## PETITS FOURS SERVICE

CHOOSE FOUR:

Fresh Fruit Tartlets, Dark Chocolate Brownie Bites, Mini Cakes,  
Caramel Apple Tart, Vanilla Cheesecake Tartlets, Chocolate Cream Pie,  
Coconut Cream Tarts, Assorted Mini Cookies

\$12 per guest

## SWEET TABLE STATION

FULL SELECTION OF:

Chocolate Vanilla Cake Pops, Seasonal Panna Cotta (in mini cups), Mini Cakes,  
Assorted Honeybell Cookies, Dark Chocolate Brownie Bites, Brown Butter Blondie

\$14 per guest

## SIMPLE SWEET

Assorted Chefs Selection of Cookies & Brownies

\$3 per guest

## COFFEE SERVICE

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

\$3 per guest