

Summer SPECIAL

THE
BEVY
EAT + SIP + SOCIALIZE



Host your event at The Bevy

We'll provide the space, the food & drinks, and the service. You simply invite your guests to attend your networking event/ pop up shop/ appreciation party/ birthday/ family reunion/ or any other occasion this summer.

We have 3 packages to choose from. The below prices are per person (15 guests minimum), Sunday through Thursday events, now through October 10th, 2019.

Contact jared@naplesbevy.com for more information or call Jared Charles at 239.228.4220

SUMMER EVENT SPECIAL

\$25 BASIC Menu (per person)

Pulled Pork Egg Rolls

Pickled Vegetables, Kimchi Aioli

Sambal Deviled Eggs

Candied Bacon, Toasted Sesame Seeds, Spring Onion

Cilantro Lime Hummus

Peppadew & Kalamata Relish, EVOO, Flatbread Chips

Lava Salt Cured Salmon Rilette

Cured Salmon Spread, Capers, Dill, Grilled Crostini

Domestic Beer

Bud Light, Blue Moon, Miller Lite, Michelob Ultra, Yuengling(draft), Leinenkugel
Summer Shandy(draft)

House Wines

Mas La Cabernet, Mas La Chardonnay, Vina Maipo Sauvignon Blanc, Les Fleurines
Rose, San Giorgio Pinot Grigio

SUMMER EVENT SPECIAL

\$35 PREMIUM Menu (*per person*)

Blackened Scallop Sliders

Pickled Vegetables, Cilantro Lime Aioli, Roma Tomato, basil

Gochujang Wings

Chopped Peanuts, Toasted Sesame Seeds, Spring Onion

Ahi & Salmon Poke Cups

Wonton Cup, Furikake, Mango, avocado, Hoisin Glaze

Crudite Platter

Seasonal Vegetables, Olives, Assorted Nuts, Black Walnut Dipping sauce

Domestic Beer

Bud Light, Blue Moon, Miller Lite, Michelob Ultra, Yuengling(draft), Leinenkugel
Summer Shandy(draft)

House Wines

Mas La Cabernet, Mas La Chardonnay, Vina Maipo Sauvignon Blanc, Les Fleurines
Rose, San Giorgio Pinot Grigio

SUMMER EVENT SPECIAL

\$45 VIP Menu (per person)

Jumbo shrimp Cocktail

Grilled Lemon, Cajun Cocktail sauce

Charcuterie Board

Chef Selected Artisan Cured Meats and Cheeses, Infused Dijon, Fig Jam, Pickled Vegetables

Cilantro Lime Hummus

Peppadew & Kalamata Relish, EVOO, Flatbread Chips

Mini Crabcakes

Creole Tartar Sauce, Fried Capers

Gochujang Wings

Chopped Peanuts, Toasted Sesame Seeds, Spring Onion

Domestic Beer

Bud Light, Blue Moon, Miller Lite, Michelob Ultra, Yuengling(draft), Leinenkugel Summer Shandy(draft)

House Wines

Mas La Cabernet, Mas La Chardonnay, Vina Maipo Sauvignon Blanc, Les Fleurines Rose, San Giorgio Pinot Grigio