



CATERING  
weddings • events • mitzvahs

## B&T'S CATERING SPECIAL OCCASION PACKAGE

***THE MENU SELECTIONS BELOW ARE SUGGESTIONS.***

***WE SPECIALIZE IN CUSTOM DESIGNING YOUR MENU TO FIT  
YOUR NEEDS!***

### HORS D'OEUVRES

DISPLAY STATIONARY ITEMS (CHOOSE ONE)

**MEDITERRANEAN DISPLAY:** ASSORTED CHEESES, ASSORTED HUMMUS WITH ROASTED VEGETABLES, OLIVES, FLAVORED OILS SERVED WITH ASSORTED GRILLED FLATBREADS AND CROSTINIS

**CHEESE AND FRUIT DISPLAY:** ASSORTED CHEESES, SLICED SEASONAL FRUITS SERVED WITH ASSORTED CRACKERS AND CROSTINIS TOPPED WITH YOGURT DIPS AND FLAVORED CRÈME FRAICHE

**ANTIPASTI DISPLAY:** SLICED PROSCIUTTO, SLICED SOPRESSA SALAMI, ASSORTED CHEESES, MARINATED TOMATOES, HERBED ARTICHOKE, OLIVES WITH FLAVORED OILS WITH ASSORTED FLATBREADS

### **BUTLERED HORS D'OEUVRES (CHOOSE 6)**

SMOKED DUCK SPRING ROLL WITH APRICOT GLAZE / SHRIMP AND MANCHEGO QUESADILLA WITH SIRACHI AIOLI / GRILLED VEGETABLE PIZZA (VEGETARIAN) / SPINACH AND ARTICHOKE DIP WITH GRILLED PITAS (VEGETARIAN) / ROASTED RED PEPPER GOAT CHEESE DIP WITH HERBED CROSTINIS (VEGETARIAN) / TOMATO, BASIL AND FRESH MOZZARELLA GRILLED PIZZA (VEGETARIAN) / WATERMELON GAZPACHO SHOOTER TOPPED WITH FETA (VEGETARIAN) / CANTALOUPE BISQUE SHOOTER (VEGETARIAN) / TOMATO BISQUE WITH ASPARAGUS GRILLED CHEESE SHOOTER (VEGETARIAN) / ASPARAGUS AND BRIE QUESADILLA TOPPED WITH RASPBERRY HABANERO SAUCE (VEGETARIAN) / LOBSTER BISQUE SHOOTER WITH LEMON CRÈME FRESCHÉ / CHICKEN TEMPURA WITH ANCHO SOY GLAZE OR CILANTRO BBQ / PAN SEARED CRAB CAKES WITH WASABI AIOLI / PAN SEARED SALMON CAKES WITH ROASTED PEPPER RELISH / PAN SEARED CHICK PEAS WITH OVEN DRIED TOMATO RELISH (VEGAN) / BEEF TENDERLOIN ON A CROSTINI WITH CHIVE MUSTARD, SHAVE ASIAGO AND FRIZZLED ONIONS / BRAISED BEEF BRISKET SLIDER ON A PRETZEL ROLL WITH HERBED AIOLI AND SLICED CHEDDAR / SHRIMP AND LOBSTER COCKTAIL SHOOTER / A HI TUNA ON A WONTON CRISP WITH RED PEPPER COULIS AND LEMON CAPER VINAIGRETTE



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## HOR D'OEUVRES STATIONS (CHOOSE ONE)

**TENDERLOIN STEAK SANDWICH:** HERB CRUSTED BEEF TENDERLOIN CARVED TO ORDER AND SERVED ON A CROISSANT WITH DIJONAISE SAUCE, RED ONION MARMALADE AND MELTED BRIE CHEESE WITH GAUFRETTE SWEET POTATOES

**GRILLED FLATBREADS:** SLICED CHICKEN OR SLICED FLANK STEAK WITH CHOICE OF FONTINA, AGED PROVOLONE OR MONCHEGO CHEESE GRILLED TO ORDER SERVED WITH TOPPINGS:

TOMATO RELISH / ROASTED PEPPER RELISH / BALSAMIC ONIONS / CHIVE AIOLI / PESTO / TOMATO COULIS

**HANDKERCHIEF PASTA:** HOMEMADE PASTA COOKED TO ORDER TOSSED WITH SHRIMP, SPINACH IN A TOMATO WHITE WINE REDUCTION TOPPED WITH ASIAGO CHEESE SERVED WITH A GRILLED CROSTININ

**SALMON PRIMAVERA:** PAN SEARED SALMON TOPPED WITH BROCCOLINI, SHITAKE MUSHROOMS AND ROASTED RED PEPPERS OVER HERBED RISSOTTO

## ENTRÉE'S (CHOOSE TWO)

CHICKEN PICATTA / POTATO CRUSTED CHICKEN TOPPED WITH TOMATO BASIL PESTO / HERB CRUSTED CHICKEN TOPPED WITH TOMATO RELISH AND ASIAGO CHEESE / PAN SEARED CHICKEN TOPPED WITH MUSHROOM MEDLEY WITH MASALA AU JUS / CHICKEN SALTIMBOCCA / HERB CRUSTED BEEF TENDERLOIN WITH PORT WINE DEMI GLAZE / GRILLED FLANK STEAK WITH SHITAKE MUSHROOM DEMI GLAZE / BRAISED BEEF BRISKET WITH CARAMELIZED ONIONS / GRILLED SALMON WITH ROASTED PEPPER RELISH / PAN SEARED SALMON WITH CHILI GLAZE AND GRILLED ASPARAGUS / PAN SEARED CRAB CAKES WITH WASABI AIOLI / CARAMELIZED SCALLOPS WITH WHITE WINE REDUCTION

## VEGETARIAN ENTRÉE'S (CHOOSE ONE)

CAULIFLOWER STEAKS WITH PEA PUREE / CARIBBEAN STEW OVER BROWN RICE / BLACK BEAN SWEET POTATO CAKE TOPPED WITH VEGAN AVOCADO AIOLI / GARDEN VEGETABLE LASAGNA TOPPED WITH TOASTED CASHEWS (ALL ENTRÉES ARE GLUTEN FREE AND VEGAN)



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## SIDES

CHIVE AND SOUR CREAM MASHED POTATOES / SWEET POTATO MASHED/  
ROASTED SWEET POTATOES / ROASTED POTATOES / ROASTED TRIO  
POTATOES / POTATOES GRATIN / LENTIL AND WILD RICE PILAF / ORZO RICE  
PILAF

## VEGETABLES

VEGETABLE MEDLEY / GRILLED ASPARAGUS / ROASTED GREEN BEANS AND  
PEPPERS / SAUTÉED BROCCOLINI / BROCCOLI AND CAULIFLOWER GRATIN / ROASTED  
DILL CARROTS

ARTISAN ROLLS AND BUTTER ARE SERVED WITH ALL MEALS

SALADS ALSO COME WITH YOUR MEAL. WE DESIGN SALADS SEASONALLY AND WE  
WILL OFFER YOU SELECTIONS FOR YOUR AFFAIR

## DESSERTS

WE WILL DESIGN A SEASONAL DESSERT MENU TO ACCOMPANY YOUR MEAL

**CAKE IS INCLUDED AND PREPARED BY RL CAKE DESIGNS, LLC**

FULL COFFEE STATION