



CATERING
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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 HUMUS'S 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 FRESCHÉ

ANTIPASTI DISPLAY: SLICE 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 MONCHEGO 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 CHICKEN CAKE 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

STATIONS (CHOOSE THREE)

CAKE STATION: PAN SEARED CRAB CAKES WITH WASABI AIOLI / PAN SEARED SALMON CAKES WITH ASPARAGUS RELISH / CHICK PEA CAKE TOPPED WITH OVEN DRIED TOMATO RELISH

SERVED WITH RED CABBAGE SLAW AND VEGETABLE ORZO SALAD

PASTA STATION: HOMEMADE GNOCCHI'S SERVED WITH A RED PEPPER CREAM SAUCE WITH ROASTED VEGETABLE WITH GRILLED GARLIC AND HERB PITAS

SERVED WITH ROMAINE LETTUCE, TOASTED CROUTONS, TOMATO CHUTNEY WITH HERBED CREAMY CAESAR

RISOTTO STATION: GRILLED CHICKEN AND ROASTED CILANTRO SHRIMP SERVED OVER RISOTTO TOPPED WITH BROCCOLI RABE AND ROASTED RED PEPPERS

BEEF TIPS: PAN SEARED BEEF TENDERLOIN TIPS TOPPED WITH A MERLOT DEMI GLAZE SERVED OVER SOUR CREAM AND CHIVE MASHED POTATOES AND GRILLED ASPARAGUS

POT PIES: SMOKED CHICKEN POT PIES WITH HERB PIE CRUST / ROASTED ROOT VEGETABLE POT PIE WITH SWEET POTATO CRUST / SEAFOOD POT PIE SERVED WITH SIDE OF VEGETABLES

SEARED SALMON: PAN SEARED SALMON SERVED OVER SAUTÉED KALE
TOPPED WITH TOASTED CHICK PEAS, ROASTED PEPPERS, SHITAKE
MUSHROOMS TOPPED WITH WHITE WINE REDUCTION

HERBED STUFFED TURKEY: STUFFED WITH SPINACH, SUNDRIED TOMATOES AND
FONTINA CHEESE TOPPED WITH A PAN SAUCE REDUCTION WITH ROASTED SWEET
POTATOES AND GREEN BEANS

GRILLED VEAL TENDERLOIN: WITH MUSHROOM RED WINE DEMI GLAZE SERVED WITH
sour cream and chive MASHED POTATOES AND ROASTED VEGETABLE MEDLEY

HERB CRUSTED CHICKEN: WITH OVEN DRIED TOMATO RELISH SERVED WITH RICE AND
LENTIL PILAF WITH SAUTÉED BROCCOLINI TOPPED WITH SHAVED ASIAGO

PAN SEARED SCALLOPS: TOPPED WITH A WHITE WINE AND CAPER REDUCTION SERVED
WITH HANDKERCHIEF PASTA TOSSED WITH SPINACH, ROASTED RED PEPPERS AND
SHITAKE MUSHROOMS WITH GRILLED PITAS

BRAISED BEEF BRISKET: SERVED WITH PRETZEL ROLL, BRIE CHEESE, CARAMELIZED
ONIONS, GAUFRETTE SWEET POTATOES AND GRILLED ASPARAGUS WITH A CHIVE
MUSTARD

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 TO ACCOMPANY YOUR MEAL

CAKE IS INCLUDED AND PREPARED BY RL CAKE DESIGNS, LLC

FULL COFFEE STATION