



CATERING  
*weddings • events • mitzvahs*

## B&T'S CATERING ELEGANT EVENT PACKAGE

### BUTLERED HORS D'OEUVRES:

PAN SEARED LOLLIPOP LAMB (MEDIUM RARE) WITH A  
HONEY SOY MARINADE

ANCHO SMOKED DUCK SPRING ROLL WITH RASPBERRY  
HABANERO SAUCE

GRILLED VEGETABLE PIZZA (CRISPY) WITH CHIVE CRÈME  
FRAICHE

WILD MUSHROOM AND GOAT CHEESE IN PHYLLO PASTRY

SALMON CAKES WITH A CHILE BUTTERMILK SAUCE

MINI BBQ BEEF BRISKET REUBEN SANDWICHES WITH  
CABBAGE SLAW AND SPICY PICKLE RELISH

CHEESE AND HUMMUS DISPLAY WITH ASSORTED BREADS  
AND FLATBREADS

STATION DINNER:

ENGLISH MUFFIN WITH TURKEY BACON, POACHED EGG AND  
HOLLANDAISE SAUCE / TURKEY SAUSAGE / BANANA  
STUFFED FRENCH TOAST TOPPED WITH GRAND MARNIER  
SYRUP

PAN SEARED BEEF TENDERLOIN TOPPED WITH RED WINE  
DEMI GLAZE AND SERVED WITH A CHIVE AND SOUR CREAM  
MASHED POTATO (CREAMY)

HOMEMADE HANDKERCHIEF PASTA TOSSED WITH  
ROASTED FENNEL, BROCCOLINI, CARROT, RED PEPPERS  
AND OVEN DRIED TOMATOES WITH A WHITE WINE  
REDUCTION AND SERVED WITH PARMESAN TOASTED  
PITA'S

DESSERT MINIS:

MIXED BERRY SHORTCAKE

CHOCOLATE MOUSSE

TIRAMISU

ASSORTED MINI PASTRIES AND CAKES (CAN DISCUSS  
DIFFERENT OPTIONS)

COFFEE AND TEA SERVICE