



CATERING
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B&T'S CATERING SPECIAL OCCASION THEME MENU

HORS D'OEUVRES

TOMATO, BASIL, FRESH MOZZARELLA FLATBREAD

CRAB CLAW COCKTAIL WITH COCKTAIL SAUCE

SESAME AHI TUNA ON A WONTON CRISP WITH RED PEPPER
COULIS AND LEMON CAPER VINAIGRETTE

MUSHROOM AND GOAT CHEESE STRUDEL

BEEF TENDERLOIN ON CROSTINI WITH CHIVE MUSTARD AND
FRIZZLED ONIONS

CHICK PEA CAKE WITH OVEN DRIED TOMATO RELISH

SMOKED DUCK SPRING ROLL WITH APRICOT GLAZE

SOUP:

CURRIED SWEET POTATO SOUP WITH TOASTED PEANUTS

SALAD:

BABY SPINACH TOPPED WITH WHEAT BERRIES, SLICED APPLES,
GRAPES AND WALNUTS TOSSED IN A RASPBERRY VINAIGRETTE



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ENTREE: DUAL PLATE

CUMIN CRUSTED CHICKEN BREAST WITH LIME CILANTRO GLAZE

GRILLED SHRIMP AND MANCHEGO QUESADILLA
WITH AVOCADO AIOLI

GRILLED ASPARAGUS

CHILI-RUBBED ROASTED POTATOES

VEGETABLE ENTREE:

BLUE CORN TACOS FILLED WITH BLACK BEAN AND ASPARAGUS
SERVED WITH A RED CABBAGE SLAW

DESSERT:

FRIED ICE CREAM WITH CARAMEL SAUCE