



CATERING
weddings • events • mitzvahs

B&T'S CATERING SPECIAL OCCASION THEME MENU

PASSED HORS D'OEUVRES

PAN SEARED SCALLOPS ON SPOONS TOPPED WITH HABANERO
CITRUS SAUCE

SEARED DUCK WITH RED CHILE- PEAR SAUCE TOPPED WITH
ASIAN PEAR RELISH

JICAMA AND CABBAGE SLAW WITH GRILLED VEGETABLES
FRIED PLANTAINS

STATIONS:

ASSORTED CHEESES: MANCHEGO, AGED CHEDDAR AND CHIPOTLE
WITH ASSORTED CORN CHIPS, SOUTHWESTERN FLATBREADS AND
POBLANO PRETZEL STICKS WITH CILANTRO HONEY MUSTARD /
ASSORTED FRUITS: MANGO, PAPAYA, PINEAPPLE AND CILANTRO
MARINATED WATERMELON

WILD MUSHROOM QUADRILLES WITH RED CHILE JACK CHEESE
TOPPED WITH AVOCADO AIOLI FINISHED WITH TRUFFLE OIL

GRILLED ASPARAGUS AND GOAT CHEESE QUESADILLA* WITH
TOMATO JAM AND CILANTRO YOGURT

RED CHILE- HONEY SALMON WITH BLACK BEAN SAUCE AND
TOPPED WITH AVOCADO CRÈME

SLICED BLACK PEPPER-CRUSTED FILET MIGNON WITH ANCHO RED
PEPPER SAUCE TOPPED WITH TOASTED GOAT CHEESE AND
SERVED WITH WASABI MASHED POTATOES

DESSERTS:

CARAMEL APPLE SHORTCAKES WITH APPLE CIDER REDUCTION

BALSAMIC MARINATED STRAWBERRIES WITH JALAPENO
WHIPPED CREAM

FRIED ICE CREAM WITH CARAMEL SAUCE

MILK CHOCOLATE- PEANUT BUTTER CRÈME BRULE

* GLUTEN FREE QUESADILLAS ARE AVAILABLE