

## HORS D'OEUVRES

### Platters and More

- **Cocktail Meatballs** with Barbeque or Dijon Cream Sauces  
*5 pound minimum (approx.14 per pound) \$9. per pound*
- **Quiche Lorraine and Spinach–Mushroom** with Wine and Garlic  
Full size 10" Homemade, Sliced **\$16.50 each**
- **Warm Crab Dip** with Monterey Jack and Scallion *Serves 20–25*  
with Sliced Bread and Handmade Tortilla Chips **\$54.**
- **Ginger and Garlic Teriyaki Chicken Wings** *(approx.12 per pound)*  
*3 pound minimum \$9.95 per pound*
- **Jumbo Pink Shrimp Cocktail** with Classic Sauce *(approx.12 per pound)*  
*3 pound minimum \$24. per pound*
- **Italian Antipasto Tray** with sliced Hard Sausages, Roast Peppers,  
Imported Olives, Fresh Mozzarella, Hot Pepper Shooters,  
Italian Cheeses, Pesto Tortellini, etc. *(serves 30–35)*  
**\$105.**
- **Imported and Domestic Cheeses** with Dried Fruits,  
Nuts and an Assortment of Crackers **\$3.50 per Guest**
- **Vegetable Crudite Tray** with Creamy Herb Dip  
*20 Guest minimum \$1.85 per Guest*
- **Baked Brie** with Toasted Almonds beautifully wrapped  
in Golden Pastry. Served with an assortment of Crackers.  
*Serves 15–20 Guests \$54.*
- **Fresh Fruit Tray** with Raspberry Cream Dip  
*20 Guest minimum \$1.95 per Guest*
- **Mezze Platter** Platter of Salsa, Hummus and Guacamole  
with Tortilla Chips and Veggies  
*Medium Serves 25–30 Guests \$60.*

## HORS D'OEUVRES

- Dijon Chicken Salad Profiteroles
- Assorted Bruschetta Toasts
- Skewered Salad Caprese with Pesto Drizzle
- Shrimp Dumplings with Dipping Sauce
- Carmelized Bacon
- Chicken Satays with Peanut Sauce
- Jumbo Chutney Grilled Shrimp
- Rosemary Pecan Chicken Salad Tartlette
- Sesame Beef Skewers with Peanut Sauce
- Smoked Trout with Grilled Pepper Canape
- Mini Scallion Bisquit with Shaved Ham (or Turkey)
- Polenta Cakes with Parmesan and Prosciutto
- Cheddar Baked Olives
- Margarita Chicken Bites
- Fresh Corn and Scallion Fritters
- Crispy Eggplant with Fresh Mozzarella, Basil and Tomato
- Spinach Puffs with Wine, Asiago and Roast Garlic
- Crunchy Pecan Chicken bites with Lemon Ginger Dip
- Mini Falafel with Tahini Sauce
- Mini Stuffed Bliss Potatoes
- Mini Reubens
- Smoked Chicken Quesadaillas
- Mini Crabcakes with Lemon
- Mini Salmon Cakes with Scallion and Hoisin
- Grilled Veggie and Cheddar Phyllo
- Curried Chicken Phyllo
- Wild Mushroom Phyllo

***\$23. per dozen plus tax, chaffers and delivery***

***All items 4 dozen piece minimum***

Some items not available for pick-up orders

## Mini Sandwiches

- Roast Vegetables with Goat Cheese
- Mini Turkey Breast Wraps
- Honey Mustard Chicken Salad on Mini Croisants
- Roast Beef and Fontinella
- Ham and Jack Cheese on Mini Rolls

***\$2.35 each plus tax, chaffers and delivery***

***All items 4 dozen piece minimum***

## More Great Beginnings BREAKFASTS

### Brunch Anytime **SIX**

- Homemade **Quiche**  
(Choose 1 variety – Bacon, Broccoli, Ham and Cheddar, Mushroom)
- **Fresh Fruit Salad**
- Grilled **Chicken Caesar Salad**  
**OR Salad** with Dried Cranberries, Toasted Almonds and Chevre
- Amy's **Breakfast Pastries**

**\$10. per Guest plus tax, chaffers and delivery.**

### Brunch Anytime **SEVEN**

- **Breakfast Burritos** filled with Scrambled Eggs, Scallion, Sweet Peppers, Monterey Jack Cheese and Sausage  
**OR Zucchini and Mushroom for Vegetarians**
- **Fresh Fruit**
- Roast Bliss **Potatoes**

**\$10. per Guest plus tax, chaffers and delivery.**

## BREAKFAST and BRUNCH SIDE DISHES

- **Breakfast Sausage Links ( 2 pieces) \$1.95**
- **Breakfast Ham \$1.95**
- **Roast Bliss Potatoes \$1.95**
- Amy's **Homemade Muffins, Mini Croissants \$1.35**
- **Bagels with Cream Cheese and Butter on the side \$1.95 each**
- **French Toast Casserole with Apples, Cinnamon and Gold Raisins \$2.25**
- **Western Omlet Breakfast Casserole** Ham, Sweet Peppers.  
and **Monteray Jack Cheese \$2.25**
- **Apple Oatmeal Crisp \$2.25**
- **Classic Cooked Oatmeal with Apples, Pears, Gold Raisins**  
and **Brown Sugar \$1.75**
- **Homemade Granola with Yogurt on the side \$1.95**
- **Carmelized Bacon with Dijon and Brown Sugar \$1.85 each**

***Tax, chaffers and delivery additional.***

# Great Beginnings BREAKFASTS

## The Continental **ONE**

- A selection of Amy's **Muffins, Sliced Sweet Loaves, Morning Buns** and **Mini Danish** (2 pastries per Guest)
- Seasonal **Fresh Fruit**  
**OR Homemade Granola** with Yogurt
- Chilled **Juices** and **Bottled Water**

**\$6.35 per Guest plus tax and delivery.**

## The Hearty Breakfast **TWO**

- **Scrambled Eggs**
- Roast Bliss **Potatoes**
- **Fresh Fruit**
- Amy's **Breakfast Pastries**
- **Bagel's** with **Cream Cheese**

**\$10. per Guest plus tax, chaffers and delivery.**

## The Hearty Breakfast **THREE**

- Homemade **Quiche** (Choose 1 variety Bacon, Broccoli, Ham and Cheddar, Mushroom)
- Homemade **Granola** with **Yogurt**
- Amy's **Breakfast Pastries**
- **Fresh Fruit Tray** with **Raspberry Dip**
- Chilled **Juices**

**\$10. per Guest plus tax, chaffers and delivery.**

## The Hearty Breakfast **FOUR**

- Classic **Egg** and **Cheese Croissant** OR **Scallion Bisquit Sandwiches**
- **Fresh Fruit Salad**
- Amy's **Breakfast Pastries**
- Chilled **Juices** and **Bottled Waters**

**\$10. per Guest plus tax, chaffers and delivery.**

## The Hearty Breakfast **FIVE**

- Country **Sausage Gravy** and Homemade **Scallion Bisquits**
- **Scrambled Eggs**
- Roast Bliss **Potatoes**
- **Fresh Fruit Salad**

**\$10. per Guest plus tax, chaffers and delivery.**

*Please refer to separate list for beverage.*

*6% sales tax will be added to all orders.*

*30 Guest minimum for Breakfast.*

**THREE STAR** *Works well for Showers, Reunions, Graduations, Luncheons*

- **Beautiful Tray of Assorted Sandwiches**  
On our Rolls, Croissants and Herbed Wraps.  
Turkey, Ham and Roast Beef
- **Fresh Fruit Salad**
- **Veggie Parmesan Pasta Salad**
- **Pickles and Olives,** Mustard and Mayo
- **Potato Chips**
- **Amy's Pastry Slices** (Key Lime Pie, Chocolate Cake with Caramel Icing, Vanilla Apricot Cake, Carrot Cake, etc.)

***\$10.35 per Guest plus tax and delivery***

**THREE DIAMOND** *Works well for Open House Receptions, Showers*

- **An Assortment of Mini Sandwiches** on Mini Rolls, Croissants and Wraps
- **Fresh Fruit Tray with Raspberry Dip**
- **Veggie Crudite Tray with Creamy Herb Dressing**
- **Pickles and Olives,** Mustard and Mayo
- **Potato Chips**
- **Amy's Pastry Slices** (Key Lime Pie, Chocolate Cake with Caramel Icing, Vanilla Apricot Cake, Carrot Cake, etc.)

***\$10.75 per Guest plus tax and delivery***

**FIVE STAR**

- **Deli Platter of**  
Smoked Turkey Breast, Herbed Roast Beef, Ham  
Honey Mustard Chicken Salad,  
Two Cheeses  
Rolls, Lettuce, Tomato  
Pickles and Olives  
Dijon Mustard and Mayonnaise
- **Potato Chips**
- **Fresh Fruit Salad**
- **Veggie Parmesan Pasta Salad**
- **Amy's Cookies** (Chocolate Chip, Ginger, Meringues, Spritz, etc.)

***\$10.35 per Guest plus tax and delivery***

**BEVERAGES**

- Chilled Sodas (cans) and Bottled Waters ***\$1.35 each***
- Honey and Lemon Iced Tea ***\$10. per gallon***
- Fresh Squeezed Lemonade ***\$10. per gallon***
- Morning Star Coffees with condiments and cups ***\$15.25 per airpot***
- Hot Water with Tea Bags and condiments ***\$12.95 per airpot***

***Tax, and delivery additional***

## The CASUAL BUFFET

*Works well for Graduations, Church Dinners, Soccer Club Dinners, Baptism Luncheons, Anniversary Dinners, Birthday Parties*

### Choose Two Entrees

- Roast Vegetable Lasagna
- Herbed Beef Pasticcio
- Classic Beef Lasagna
- Meatballs in Marsala Sauce **or** Smoky BBQ **or** Red Sauce
- Chicken Enchilada Casserole
- Classic Beef Sheperd's Pie
- Chicken Tetrazini
- Plum Wine Chicken Drumsticks
- Chicken and Veggie Stirfry
- Vegetarian Sheperd's Pie
- Chicken Divan Style with Cauliflower (*\$1. per Guest upgrade*)
- Staten Island Chicken with Pasta  
(with Roast Garlic, Soy, White Wine, Mushrooms and Broccoli garnish)
- Our Award Winning Cashew Chili (Vegan)
- Our Award Winning Steak Chili (*\$1. per Guest upgrade*)
- Grilled Lemon Chicken Breast (*\$1. per Guest upgrade*)
- Asian Glazed Chicken Breast (*\$1. per Guest upgrade*)
- BBQ Chicken Breast (*\$1. per Guest upgrade*)
- Sausage and Peppers (*\$1. per Guest upgrade*)
- Smokehouse Pulled Pork (*\$1. per Guest upgrade*)

### Casual Buffet Package Includes

**Salad of Mixed Greens** with Homemade Dressing

**Fresh Fruit Salad**

**Homemade Bread** with Butter

Amy's **Pastry Slices**

**\$11.25 per Guest** (20 Guest minimum) **plus tax, chaffers and delivery**

## **IMPORTANT NOTICE**

### **Bause Catered**

*Events limits the number of events that it handles on a particular day depending on the total number and type of events already booked.*

*In other words, we sometimes stop taking reservations for a particular day rather than overloading our resources and risking the satisfaction of clients who have already booked our services.*

*At **Bause Catered Events** we have chosen to totally satisfy our clients rather than just make another sale.*

*Once we have said "yes" to a prospective client, that client can have total "peace of mind" that **Bause Catered Events** will dedicate all of its resources to the success of the event.*

## The DINNER BUFFET

*Minimum 50 Guests*

### **Choose Two Entrees**

- Roast Turkey Breast with Pan Gravy
- Chicken Crepes
- Grilled Lemon and Garlic Chicken
- Roast Vegetable Lasagna
- Classic Beef Lasagna
- Cocktail Meatball Stroganoff
- Grilled Salmon with Remoulade Sauce
- Chicken Marsala
- Beef Sheperd's Pie
- St. Louis Style Pulled Pork
- Classic Sloppy Joe
- Sliced Ham with Gravy
- Meatballs in BBQ Sauce or Dijon Cream
- BBQ Roast Chicken

### **Choose Two Sides**

- Mashed Potatoes
- Herb Rice Pilaf
- Roast Bliss Potatoes
- Sweet Corn with Peppers and Bacon
- Green Beans Almondine
- Zucchini Marinara
- Veggie Slaw
- Peas with Herbs and Mushrooms

### **This package includes**

- Salad of Mixed Greens with Homemade Dressing
- Homemade Bread with Butter
- An Assortment of Amy's Cookies  
(Chocolate Chip, Fresh Ginger, Spritz, Meringues, Biscotti, etc)

***\$16.35 per Guest plus tax, chaffers and delivery***

### **BEVERAGES**

- Chilled Sodas (cans) and Bottled Waters ***\$1.35 each***
- Honey and Lemon Iced Tea ***\$10. per gallon***
- Fresh Squeezed Lemonade ***\$10. per gallon***
- Morning Star Coffees with condiments and cups ***\$15.25 per airpot***
- Hot Water with Tea Bags and condiments ***\$12.95 per airpot***

***Tax, and delivery additional***

**Our Pricing** is per Guest and based on a **minimum of 20 Guests.**

- Delivery charges vary by area and will be quoted when order is placed.
- 6% Sales tax will be added to all orders.
- Chaffers are an additional \$12 each.
- These menus are self service. However, our own professional, uniformed waitstaff are available upon request.

## GOURMET DINNER BUFFET MENUS

*Pricing is per guest and based on a **minimum of 75 Guests.***

### TWENTY ONE

- **Homemade Salmon Cakes** with **Orange, Capers and Scallion**
- **Grilled Sliced Chicken Breast Stuffed** with **House Roast Peppers and Pepperoncino Cheese**
- Creamy **Portabello** and **Asiago Risotto**
- **Vegetable Medley**
- **Salad of Mixed Greens** with Toasted Almonds, Dried Cranberries and Balsamic Vinaigrette
- **Homemade Bread** with Butter
- Amy's **Pastry Slices** (Vanilla Apricot Cake, Key Lime Pie, Chocolate Cake with Caramel Icing, Apple Cranberry Crumb Pie etc.)

**\$22. per Guest plus tax, chaffers and delivery**

### TWENTY TWO

- **Grilled Jamaican Jerk Chicken** with **Pineapple Chipotle Glaze**
- **Mai Tai Glazed Pork Tenderloin**
- **Carribbean Seafood and Black Bean Salad**
- **Curried Basmati Rice Salad**
- **Salad of Mixed Greens** with Avocado, Shrimp, Papaya Seed Vinaigrette
- **Scallion Bisquits** and **Cornbread**
- **Banana Rum Cake** and **Key Lime Pie**

**\$22. per Guest plus tax, chaffers and delivery**

### TWENTY THREE

- **Chicken Breast** with **Sauteed Apples** and a **Light Cider Sauce**
- **Roast Beef** with **Merlot Sauce** and **Carmelized Vidallias**
- **Homemade Mashed Potatoes**
- **Honey Gingered Carrots**
- **Broccoli** with **Hollandaise**
- **Classic Caesar Salad**
- **Homemade Bread** with Butter
- Amy's **Pastry Slices** (Vanilla Apricot Cake, Key Lime Pie, etc.)

**\$22. per Guest plus tax, chaffers and delivery**

### TWENTY FOUR

- **Tilapia** with Sauteed **Shrimp, Sweet Peppers** and a **Citrus Butter Sauce**
- **Chicken Breast** with Sauteed **Mushrooms, Merlot Sauce** and **Smoked Bacon**
- **Fresh Agnolotti** with **Baby Spinach** and **Parm**
- **Homemade Mashed Potatoes**
- **Fresh Corn Pie**
- **Homemade Bread** with Butter
- Amy's **Pastry Slices** (Vanilla Apricot Cake, Key Lime Pie, Chocolate Cake with Caramel Icing, Apple Cranberry Crumb Pie etc.)

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