

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.)

\$22. per Guest 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.