

Hot Buffets

\$800. Catering Order Minimum

35 guest minimum

Delivery, equipment, and sales tax additional.

Final guests counts due 10 days in advance.

Payment due in full on delivery by check or cash. 4% Credit Card fee.

Rosemary Buffet \$30

Choice of Two Entrees, see list below.

Choice of Two Hot Side Dishes, page 2 list

Mixed Green Salad w/ Vinaigrette

OR Caesar Salad

Scallion Bisquits with Butter

An Assortment of Amy's Cookies 2 pp

(ie Chocolate Chip, Fresh Ginger, Spritz, Chocolate Meringues, Biscotti, etc)

OR Upgrade to Amy's Individual Dessert Slices, 1pp Additional \$1.50pp to replace cookies

(Chefs Selection of Seasonal Dessert Slices ie Chocolate Cake w/ Caramel Icing, Key Lime Pie, Vanilla Apricot Cake, Bourbon Pecan Pie

Thyme Buffet \$25

Choice of Two Entrees, see list below.

Choice of Two Cold Sides, page 2 list.

Scallion Bisquits w/Butter

Amy's Individual Dessert Slices, 1pp

(Chefs Selection of Seasonal Dessert Slices ie

Chocolate Cake w/ Caramel Icing, Key Lime

Pie, Vanilla Apricot Cake, Bourbon Pecan Pie

E N T R E E S

- Classic Beef Lasagna, GF available
- Cheese Lasagna, GF available
- Cheese Filled Rigatoni with Bolognese Meat Sauce
- Herbed Beef Pasticcio (Bolognese beef red sauce, pepperoni, sweet peppers, mushrooms,
- Pasta, topped parmesan bechamel sauce)
- Beef Shepherd's Pie GF available
- Peach Siracha Chicken Breast
(peach preserves, siracha, fresh ginger), GF, DF available
- Grilled Lemon Garlic Chicken Breast, GF
- Staten Island Chicken (in a brothy sauce of soy sauce, white wine, roast garlic,
fresh oregano, fresh pasta, mushrooms, jack cheese, broccoli parmesan breadcrumbs topping
- Huli Huli Grilled Chicken Breast with Pineapple Sweet and Sour Sauce, available GF
- Grilled Rosemary Chicken Thighs with Mushroom Gravy
- Cocktail Meatballs
choice of Marsala sauce, smoky BBQ sauce, Red sauce or Sweet and Sour Sauce
- Bacon Meatloaf
- Italian Sausage with Peppers and Onions and Club Rolls (replaces bisquits)
- Smokehouse Pulled Pork w/ condiments and slider rolls (replaces bisquits)
- Buffalo Chicken Mac and Cheese
- White Cheddar Mac and Cheese with Crispy Cornbread and Fried Shallot Topping
- Pot Roast with Onion Gravy, additional \$3. per guest
- Lemon Caper Salmon Cakes with Remoulade,
- Chicken with Brie, Spinach and Artichoke Hearts
- Honey Sirachi Chicken GF DF
- Peach Sirachi Chicken GF
- Rosemary and Garlic Pork Tenderloin GF available
- Beef Bourignon, addl \$2.00pp
- Tomato Basil Shrimp, addl \$2.50 pp
- Grilled Blackberry Dijon Chicken Breast
- Chicken Paprikash
- Sweet and Sticky Chicken Terriyaki
- Vegetarian Fried Rice GF DF
- Asian Salmon Cakes with Waterchestnuts GF DF

Banase Catered Events Inc

Hot Buffets

ROSEMARY BUFFET SIDES

- Bliss Mashed Potatoes,
- Roast Bliss Potatoes in Extra Virgin Olive Oil, Garlic and Fresh Thyme,
- "Smash" Potatoes, by the pan
- Hash Brown Potatoes with Caramelized Onion,
- Jasmine Rice Pilaf, GF, available vegetarian,
- Buttered Fresh Pasta,
- Brown Butter Vegetable Medley GF
- Honey Ginger Carrots, GF available
- Broccoli with Cheese Sauce,
- Local Veggies with Shallots, Fresh Thyme and Extra Virgin Olive Oil,
- Manchego Polenta
- Cheese Lasagna,
- Vegetable Lasagna,
- Grilled and Roast Vegetables,
- Stir Fry Vegetables GF DF
- White Cheddar Mac and Cheese,
- Baked Idaho Potatoes
- Pasta Alfredo
- Seasonal Vegetable -ask us about
- Asparagus Vinaigrette (or Raspberry Vinaigrette), serving 30, Seasonal Price

THYME BUFFET SIDES

- Asian Cabbage Salad with Lime Vinaigrette, Mint, Basil, Cilantro and Chopped Peanuts
- Cous Cous with Fresh Mint and Cilantro,
- Broccoli Bacon Salad
- Creamy Cucumber Dill Salad
- Caprese Salad - Fresh Mozzarella, Tomato, Cucumber Basil Salad
- Creamy Coleslaw
- Summer Vegetable Salad with Cucumber, Cherry Tomatoes, Green Beans, Corn, Avocado in Vinaigrette
- Pasta Salad with House Vinaigrette, Artichoke Hearts and Veggies
- Pasta Salad with Creamy Pesto Dressing,
- Fresh Fruit Salad
- Garden Salad with Veggies and House Vinaigrette
- Caesar Salad with Parmesan Croutons and Caesar Dressing on the side,
- Mixed Greens with Toasted Nuts, Craisins and Goat Cheese with Raspberry Vinaigrette
- Salad of Quinoa, Black Beans, Corn with Lime Cilantro Vinaigrette
- Vegetarian Cold Sesame Noodle Salad
- Bliss Potato Salad with Creamy Dressing,
- Bliss Potato Salad with Vinaigrette

Sodas and Bottled Waters 1.65 ea

Sparkling Waters 1.75 ea

French Roast Coffee 42. gallon

Honey and Lemon Iced Tea 18. per gallon with ice

Hot Chocolate with Whipped Cream and Condiments on the side 2.50 per guest

Chocolate Cake with Caramel Icing 47. serves 24

Send Request for Proposal to Bausecatering@aol.com and include the Event date, delivery address, serving time, approximate number of guests, dietary preferences, Event occasion and any other information you wish to share, your Name, email address and phone number.

A customized proposal will be emailed.

Bause Catered Events Inc