

Cold and Hot Buffets

Hot and Cold Buffet \$23.

Cocktail Meatballs

Choice of Smoky BBQ Sauce or Swedish Sour Cream Sauce

OR Smokehouse Pulled Pork
Slider Rolls

Croissant Sandwiches of
Honey Mustard Chicken Salad and
Ham and Swiss, cut in HALF

Salad of Mixed Greens with Olive Oil
Vinaigrette on the side GF
Creamy Coleslaw, Chips and Pickles

Buffet One \$21.

Choice of Assorted Wrap Sandwiches
choose 3. See List on second page

Choice of 2 sides

See List on second page.

Includes Potato Chips, Pickles and
Amy's Dessert Slices (1 per guest)

Buffet Two \$23.

Platter of Honey Mustard Chicken Salad GFDF

Platter of Citrus Caper Tuna Salad GF

Slider Rolls

Lettuce, Tomatoes and Pickles on the side,

Creamy Basil Pasta Salad

Fresh Fruit Salad

Caprese Salad

Buffet Three \$23.

Vegetarian Pasticcio

-fresh rigatoni with sauteed mushrooms, sweet peppers, onions in a red sauce with fontinella and jack, topped with a Parmesan Bechamel (hot entree) OR Beef Lasagna OR Grilled Vegetable Lasagna Or White Cheddar Mac and Cheese w/ Crispy Cornbread Topping

Mini Sandwiches (three varieties)

Entree Green Salad with House Olive Oil

Vinaigrette on the side

Creamy Cucumber Dill Salad

Buffet Four \$23

Platter of Orange Craisin Chicken Salad GFDF

Platter of Sesame Ginger Tuna Salad GF

Slider Rolls

Lettuce, Tomato, and Pickled Veggie Platter

Peanut Noodle Salad

Asian Slaw GF DF

Sliced Melons and Berries

\$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.

Buffet Five 25.

Fajitas Style Shrimp with Grits

Grilled Lemon Garlic Chicken Thighs

Mixed Greens with Olive Oil Vinaigrette
on the side

Quinoa, Corn and Black Bean Salad

SANDWICHES

CROISSANT SANDWICH ADDL \$1.25 EA

- Honey Mustard Chicken Salad GF
- Turkey Sundried Tomato Basil
- Ham and Swiss
- Roast Beef with Horseradish
- Seasonal Vegetarian or Vegan GF available
- Greek Salad Wrap w/ Goat Cheese, Olivata, Tomato, Cucumber VEG
- Ham, Salami, & Cheddar w/ Pepperoncino Oregano Spread
- Lemon Caper Tuna Salad GF DF
- Turkey Cheddar
- Chicken Caesar Wrap

SIDES

- Mixed Green Salad with House Vinaigrette on the side GF,
- Creamy Coleslaw GF VEG
- Creamy Basil Pasta Salad VEG
- Italian Pasta Salad with Vinaigrette VEG
- Broccoli Salad with Scallion Vinaigrette GF VN
- Quinoa Corn and Black Bean Salad VN
- Creamy Cucumber Dill Salad
- Fresh Fruit Salad
- Caprese Salad
- Caesar Salad
- Greek Salad
- Sesame Potsticker Salad
- Mesclun w/ Berry Vinaigrette, Goat Cheese, Toasted Nuts & Craisins + \$1.50pp
- Summer Vegetable Salad w/ Corn, Avocado, Green Beans, Cherry Tomato and Cucumber
- Asian Slaw w/ Fresh Mint, Basil, Cilantro Vinaigrette Dressing (contains sesame) GF DF

Banase Catered Events Inc

Cold and Hot Buffets

BOXED MEALS

Silver Box \$12.50

Wrap Sandwich
Coleslaw, Chips,
House made Cookie,
Peppermint Patty, Fork,
Napkin.

Gold Box \$14.

Croissant Sandwich
Creamy Basil Pasta Salad,
Dessert Slice,
Peppermint Patty,
Fork and Napkin.

Boxed Salad \$15

Chopped Salad
with Baby Greens, Seasonal Fresh
Veggies, Marinated ChickPeas,
Marinated Artichoke Hearts, Feta,
House Vinaigrette
Add \$2. Grilled Chicken Breast
Add \$3.50 Shrimp

Room Temp Plated Meals

Expresso Chicken Breast \$22

BBQ Expresso Rubbed Chicken Breast with
Dill Potato Salad,
Lemon Shallot Roast Asparagus, Cornbread,
Salad Caprese
Chocolate Cake w/ Caramel Icing OR Vanilla
Cake w/ Strawberry Frosting, Napkin, Fork

Hor D' Oeuvre Grazing Plate \$22

1 Craisin Roast Walnut Chicken Salad
Profiterole.
1 Mini Pumpkin Biscuit with Smoked Turkey.
1 Fall Antipasto Skewer (no pork or shrimp).
1 deviled egg half.
Mini Spice Cake with Brown Butter Frosting
and Mini Chocolate Cake with Caramel Icing
Fork and Napkin included
Minimum 50 plates
*Vegetarian available upon request

Duo Entree \$27.5

Choice of Grilled Stone Fruit Chicken Breast
with Chevre, Honey Garlic Salmon add \$2 per
person, Mediterranean Vegetarian plate
(Grilled and roasted veggies w/ House
Humus, Cucumber, and Quinoa.
All plates will include 3 seasonal sides and
chocolate Mousse Cup and Small Cookie

Boxed/Plated Meal One \$24

Honey Garlic Salmon
Mango Chutney Chicken Salad
Scallion Bisquit
Tomato Vinaigrette Pasta Salad
Grilled Veggies, Caprese Salad,
Fresh Fruit Salad

BEVERAGES

Asst Sodas and Water	1.65
Bottled Iced Tea	2.
Honey Lemon Iced Tea, gallon	18
Vanilla Bean Iced Coffee, gallon	18

Desserts

Amy's Dessert Slices - Seasonal Variety \$3.85 pp
ie Chocolate Cake with Caramel Icing, Key Lime Pie,
Vanilla Raspberry Cake, Chocolate Cake with Vanilla
Buttercream,

Variety of Three Seasonal House Made Cookies \$14.
dozen, GF available

Cinnamon Apple Oatmeal Crisp available gluten free \$45.
pan serves 15

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. Thank you!

Bause Catered Events Inc