

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 OR Rolls with Butter

An Assortment of Housemade Cookies

2 cookies per guest.

Or Upgrade to individual Dessert Slices

1 per guest for additional \$1.50 per guest to replace cookies

Thyme Buffet \$21.50

Choice of Two Entrees, see list below.

Choice of Two Cold Sides, page 2 list.

Scallion Bisquits w/Butter

See Dessert Menu on page two for dessert options at additional charge.

E N T R E E S

- Classic Beef Lasagna, GF available.
- Cheese Lasagna, GF available.
- Creamy Vodka Sauce Lasagna w/ grilled chicken.
- 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 GF
- 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 for Thyme Buffet.
- Lemon Caper Salmon Cakes with Remoulade, additional \$1.50 per guest for Thyme Buffet.
- Chicken with Brie, Spinach and Artichoke Hearts.
- Honey Sirachi Chicken GF DF
- Peach Sirachi Chicken GF
- Rosemary and Garlic Pork Tenderloin GF available, additional \$1.50 per guest for Thyme Buffet.
- Beef Bourignion, additional \$2.50 per guest for Thyme Buffet.
- Tomato Basil Shrimp, additional \$2.50 per guest.
- Grilled Blackberry Dijon Chicken Breast.
- Chicken Paprikash.
- Sweet and Sticky Chicken Terriyaki.
- Vegetarian Fried Rice GF DF.
- Asian Salmon Cakes with Water chestnuts GF DF. Additional \$1.50 Per guest for Thyme Buffet.

Hot Buffets

ROSEMARY BUFFET SIDES

- Bliss Mashed Potatoes. GF
- Roast Bliss Potatoes in Extra Virgin Olive Oil, Garlic and Fresh Thyme. GF
- "Smashed" Potatoes.
- Hash Brown Potatoes with Caramelized Onion. GF
- 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. GF
- Manchego Polenta.
- Cheese Lasagna. GF Available
- Vegetable Lasagna. GF Available
- 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

Available A La Carte as add on with 1 gallon minimum starting @\$58. gallon.

- Asian Cabbage Salad with Lime Vinaigrette, Mint, Basil, Cilantro and Chopped Peanuts. GF
- Cous Cous with Fresh Mint and Cilantro.
- Broccoli Bacon Salad.
- Creamy Cucumber Dill Salad. GF
- Caprese Salad - Fresh Mozzarella, Tomato, Cucumber Basil Salad. GF
- Creamy Coleslaw. GF
- Summer Vegetable Salad with Cucumber, Cherry Tomatoes, Green Beans, Corn, Avocado in Vinaigrette. GF
- 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. GF
- Salad of Quinoa, Black Beans, Corn with Lime Cilantro Vinaigrette.
- Vegetarian Cold Sesame Noodle Salad.
- Bliss Potato Salad with Creamy Dressing. GF
- Bliss Potato Salad with Vinaigrette. GF

BEVERAGES

Asst Sodas and Bottled Water	1.75
Asst Sodas, Sparkling Water and Bottled Water	1.85
Honey Lemon Iced Tea, gallon	18
Vanilla Bean Iced Coffee, gallon	38
Fresh Lime and Mint Sparkling Mojito Mocktail, gallon	38
French Roast Brewed Coffee, gallon includes cups and condiments	40

*One Gallon serves 12-14 guests.

Desserts

See separate Cake menu for more options

Amy's Dessert Slices - Seasonal Chefs Choice, Four varieties \$3.75 per slice.

Chocolate Raspberry Mousse Cake, 10 inch serves up to 18 guests \$81.

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

Chocolate Cake with Caramel Icing, 13x9 not split or filled, serves up to 30 guests, \$70.

Gluten Free Cookies dozen \$18.

Vanilla Poundcake with Vanilla Buttercream Icing 13x9 not split or filled. Serves up to 30. \$70.

Cinnamon Apple Oatmeal Crisp Pan serves 15 to 20, gluten free \$45.

Please 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.