

# 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 \$19.

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

## 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 19.

Grilled Lemon Garlic Chicken Thighs GF

Classic Beef Lasagna, GF available

Mixed Greens w/ Olive Oil Vinaigrette on the side

Classic Caesar Salad or Seasonal

Panzanella 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
- Sweet Potato and Chick Pea Salad GF VN
- Quinoa Corn and Black Bean Salad VN
- Creamy Cucumber Dill Salad GF
- Fresh Fruit Salad GF
- Caprese Salad GF
- Caesar Salad
- Greek Salad
- Sesame Potsticker Salad
- Peanut Noodle Salad
- Mesclun w/ Berry Vinaigrette, Goat Cheese, Toasted Nuts & Craisins + \$1.50pp
- Summer Vegetable Salad w/ Corn, Avocado, Green Beans, Cherry Tomato and Cucumber GF
- Asian Slaw w/ Fresh Mint, Basil, Cilantro Vinaigrette Dressing (contains sesame) GF DF
- **Additional sides may be added to your menu upon request with a 1 gallon minimum**

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  
(three varieties)  
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

## More Menu Options

### Boxed/Plated Meal \$19.

BBQ Espresso Rubbed Chicken Breast with  
Dill Potato Salad,  
Lemon Shallot Roast Asparagus, Cornbread,  
Salad Caprese  
,Napkin, Fork

### Brunch Buffet \$22

Quiche Lorraine Slices  
Old Bay Crabcake Quiche Slices  
*1 slice quiche per guest*  
Classic Caesar Salad  
Creamy Basil Pasta Salad  
Fresh Fruit Salad

### Tapas Buffet \$22

Lemon Basil Salmon Cakes with Remoulade  
Sauce  
Turkey, Sundried Tomato Basil Manchego Mini  
Wraps  
Spanish Potato Salad with Smoked Paprika  
Dressing  
Grilled and Roast Vegetables with Romanesco  
Sauce  
\*Gluten free available upon request

### Chicken Swarma Buffet 19.

Grilled Sliced Swarma Chicken  
Breast  
Roast Pepper Hummus, Cucumbers,  
Cherry Tomato, Lentil Rice Salad,  
Tzatski Sauce, Mixed Greens,  
Grilled Pita Bread  
Menu is gluten free excluding Pita

## 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, 40  
gallon includes cups and  
condiments

## Desserts

**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.

Send Request for Proposal to [Bausecatering@aol.com](mailto: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

10/24