



\$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**      \$28.50

Choice of Two Entrees, see list below.

Choice of Two Hot Side Dishes, page 2 list

Mixed Green Salad w/ Vinaigrette

OR Caesar Salad

Rolls with Butter

## **Thyme Buffet**      \$21.50

Choice of Two Entrees, see list below.

Choice of Two Cold Sides, page 2 list.

Rolls with Butter

## **E N T R E E S**

- Chicken Entrees
- Grilled Lemon Garlic Chicken Breast, GF
- Chicken Marsala, available GF
- Huli Huli Grilled Chicken Breast with Pineapple Sweet and Sour Sauce, available GF
- Peach Siracha Chicken Breast (peach preserves, siracha, fresh ginger), GF, DF available.
- Chicken with Brie, Spinach and Artichoke Hearts
- Honey Sirachi Chicken GF DF
- Grilled Blackberry Chicken Breast
- Chicken Paprikash GF
- Staten Island Chicken and Pasta -brothy sauce of soy sauce, white wine, roast garlic, fresh oregano, pasta, mushrooms, jack cheese, with broccoli topped with parmesan breadcrumbs
- Vodka Sauce Lasagna w/ Grilled Chicken Breast, GF available
- Pasta Entrees
- Classic Beef Lasagna, GF available.
- Cheese Lasagna OR Grilled Vegetable Lasagna, Red Sauce, GF available
- Cheese Filled Rigatoni with Bolognese Meat Sauce or Vegetarian Red Sauce
- Herbed Beef Pasticcio (Bolognese beef red sauce, pepperoni, sweet peppers, mushrooms, Pasta, topped parmesan bechamel sauce)
- Buffalo Chicken Mac and Cheese.
- White Cheddar Mac and Cheese with Parmesan Crumb Topping
- (or Crispy Cornbread & Fried Shallot Topping)
- Beef Entrees
- Bacon Meatloaf GF
- Beef Bourignon, additional \$2.50 per guest for Thyme Buffet
- Pot Roast with Carmelized Onion Gravy, additional \$3 per guest for Thyme Buffet
- Beef Shepherd's Pie GF available
- Steak Shepherds Pie, addl 1.50 pp
- Cocktail Meatballs, choice of Smoky BBQ sauce, Red sauce or Sour Cream Gravy Sauce
- Pork Entrees
- Italian Sausage with Peppers and Onions and Club Rolls (replaces rolls in package)
- Smokehouse Pulled Pork w/ condiments and slider rolls (replaces rolls in package)
- Rosemary and Garlic Pork Tenderloin GF available, additional \$1.50 per guest for Thyme Buffet
- Fish/Seafood Entrees
- Lemon Caper Salmon Cakes with Remoulade, additional \$1.50 per guest for Thyme Buffet.
- Tomato Basil Shrimp, additional \$2.50 per guest
- Asian Salmon Cakes with Water chestnuts GF DF. Additional \$1.50 Per guest for Thyme Buffet.
- **Vegetarian Entrees**
- Vegan Cashew Chili GF, Pasta Primavera, White Cheddar Mac and Cheese

# Hot Buffets

## ROSEMARY BUFFET SIDES

- Roast Baby Potatoes GF
- Bliss Mashed Potatoes. GF
- Garlic "Smashed" Potato (in jacket)
- Hash Brown Potatoes with Caramelized Onion. GF
- Jasmine Rice Pilaf. GF, available vegetarian
- Buttered Fresh Pasta.
- Pasta Alfredo
- White Cheddar Mac and Cheese
- 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
- Cheddar Grits
- Cheese Lasagna. GF Available
- Vegetable Lasagna. GF Available
- Grilled and Roast Vegetables GF DF
- Ginger Scallion Stir Fry Vegetables. GF DF
- Zucchini Spinach Roast Pepper Casserole GF
- Asparagus Vinaigrette (or Raspberry Vinaigrette). serving 30, Seasonal Price

## BEVERAGES

\*One Gallon of Beverage serves 12-14 guests.

**Asst Sodas, Sparkling Water and Bottled Water** 1.85

**Honey Lemon Iced Tea, gallon** 18

**Strawberry Lemonade, gallon** 18

**Seasonal Fruit Infused Water, 3 gallon** 55  
(Watermelon Lime, Citrus Blueberry, Grapefruit Raspberry, Cucumber Mint)

**French Roast Brewed Coffee, gallon** 40  
includes cups and condiments

**Vanilla Bean Iced Coffee, gallon** 38

**Hot Mulled Cranberry Cider, gallon** 38

**Hot Chocolate, gallon** 38

Hot Chocolate condiments of Marshmallows, Whipped Cream, Peppermints sv 15 guests 42

## THYME BUFFET SIDES

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

- Garden Salad with Veggies and House Olive Oli Vinaigrette. GF DF
- Caesar Salad with Parmesan Croutons and Caesar Dressing on the side
- Mixed Greens with Toasted Nuts, Craisins and Goat Cheese with Raspberry Vinaigrette. GF
- Summer Tomato Panzanella Salad (Bread Salad)
- Autumn Panzanella Salad w/Roast Butternut, Chevre & Maple Vinaigrette
- Winter Panzanella Salad w/ Kale, Craisins
- Spring Panzanella Salad with Asparagus, Radish, Feta and Dill
- Summer Vegetable Salad with Cucumber, Cherry Tomatoes, Green Beans, Corn, Avocado in Vinaigrette. GF
- Asian Cabbage Salad with Lime Vinaigrette, Mint, Basil, Cilantro and Chopped Peanuts. GF
- Vegetarian Cold Sesame Noodle Salad.
- Broccoli Bacon Salad GF
- Creamy Cucumber Dill Salad. GF
- Caprese Salad - Fresh Mozzarella, Tomato, Cucumber Basil Salad. GF
- Creamy Coleslaw GF
- Pasta Salad with Creamy Pesto Dressing.
- Fresh Fruit Salad
- Salad of Quinoa, Black Beans, Corn with Lime Cilantro Vinaigrette GF DF
- Bliss Potato Salad with Creamy Dressing. GF
- Bliss Potato Salad with Vinaigrette. GF

## Starters

**Seasonal Cheese and Fruit Tray with Crackers** serves 40 \$220.

**Vegetable Crudite w/ House Ranch Dip and Hummus Dips**  
serves 40 \$170.

**Cocktail Meatballs in Smoky BBQ Sauce** 5lb \$100.

**Fresh Fruit Tray** serves 40 \$170.

**Warm Wheel of Brie with Sautéed Apples and Craisin Topping**  
with Crackers (12 inch) serves up to 25 \$95.

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.