



## Wedding Packages

*Our staff is dedicated to providing our clients with outstanding service. Bigbash Caterers uses only the finest freshest ingredients, local produce, hormone & antibiotic free chicken*

*Our chefs can create a specialized menu for your special day.*

### **We make Wedding planning easy.**

*A Catering Coordinator is ready to help you make menu selections, choose between buffet or plated meal, choose décor, table arrangements, etc. From your first call to your special day, your coordinator will make sure your event is perfect.*

### **Menu Tastings**

*All tastings are set up by appointment and held at our restaurant location.*

### **Event Locations.**

*We can host your party or event at one of our great locations or at yours. From the simplest event to the most elaborate.*

**Bigbash Events** is here to help.

### **You're Wedding Package.**

*All of our menus are priced per guest and include the following: china plates, white cloth napkins, flatware, coffee cup, water glass; bread service; gourmet coffee bar, All necessary On-site wait staff & kitchen personal are included. Additional fees are subject to menu, facility or additional services requirements.*

### **Rental Equipment costs.**

*Depending on the location it may be necessary to rent tables, chairs, lighting, generators, cooking equipment, heating, dance floors, etc.*

*Pricing for rental equipment will be determined after you design your event and have made your menu selections*

### **Payment**

*May be made by Cash, check, Visa, Mastercard, Discover or American Express. For credit card payments, a 3% surcharge applies for totals over \$500.00. All payments for services rendered must be paid at the end of your event.*

### **Guarantee**

*The total number of people in attendance at your event is required 7 days prior to the function. This total will be considered final and is not subject to reduction. Should your guest count increase, you will be billed for additional guests at the rate agreed upon in the contract.*

### **Gratuity Policy**

*We feel that tipping is never necessary, never expected, but always appreciated. Should you wish to give the staff a gratuity, you may either tip the staff directly at the event or have us include it in the final invoice.*

## Wedding Preferences

### Step One:

Choose a Style preference

- Plated
- Chef Stations
- Buffet
- Family Style
- Cocktail/Hors d'oeuvres



### Step Two:

Choose from our Menus  
Any of our menus can be modified to your liking.

Traditional: \$32

Celebration: \$36

Premier: \$39

Elegant: \$56



### Step Three:

Select a soup or Salad course



### Step Four:

Select a Bar Package

### Step Five:

Schedule your tasting and select menu items. We will then determine rental equipment cost or additional staff



Bigbash Catering & Events  
& Big Fish Grille

618-383-6053  
815-476-9331

Prices subject to change due to seasonality & availability

## Traditional Menu Selections

### Chicken Piccata

Capers, Lemon, White Wine  
Garlic Smashed Red Bliss Potatoes  
Wilted Spinach with shallots

### Peach-Infused Loin of Pork

Grilled peach Chutney, Oven Roasted Carrots  
Georgia Sweet Potato Mash

### Roasted Chicken Saltimbocca

Prosciutto, Smoked Provolone, Herbs, Fresh Peas  
Oven Roasted Idaho Potatoes

### Roast Sirloin of Beef

Garlic Smashed Red Bliss Potatoes,  
Haricots Verts  
Peppercorn Jus

### Sole Florentine

Lemon Sole, Baby Spinach, Crimini Mushrooms  
Confetti Orzo, Lemon Beurre Blanc

### Wild Mushroom Brown Ale Chicken

Porcini, Crimini Mushrooms, Brown Ale,  
Garlic Cream, Creamy Fontina Polenta  
Frizzled Leeks

## Celebration Menu Selections

Plus, Traditional Menu

### Thai Curry Salmon

red thai curry, coconut milk, basil,  
green beans, red bell peppers, scallions  
Jasmine rice

### Pancetta Wrapped Stuffed Pork Loin

Feta, Spinach, Fresh Rosemary  
Soft Fontina Polenta

### Herb Crusted Roasted New York

Dauphinois Potatoes,  
Roasted Zucchini Provencal  
Cabernet Reduction

### Chesapeake Crab Imperial

Lump Blue Crab Bake  
Hericots Verts  
Old Bay Red Bliss Potatoes

### Roasted Prime Rib of Beef

8oz cut, slow cooked & carved  
Garlic Smashed Red Bliss Potatoes  
Roasted Asparagus Bundles

### Chicken Boursin

Free Range Chicken Breast, Boursin Cheese,  
Fresh Herbs, French Pastry Dough  
Fettuccini Vegetables  
Wild Rice Pilaf

### Chicken Oscar

Breast of Chicken, Lump Maryland Blue Crab  
Grilled Asparagus, Citrus-Shallot Cream  
Herbed Potato Gratin

## Premier menu Selections

Plus, Traditional & Celebration menu

### Sea Bass

roasted shallot-potato puree  
Fettuccini Vegetables  
Citrus Burre Blanc

### Maryland Crab Cake

Lump Blue Crab  
Parsley'd New Potatoes  
Roasted Carrots

### Crab Stuffed Shrimp

Maryland Lump Crab & Jumbo Shrimp  
Confetti Orzo  
Roasted Asparagus

### Braised New Zealand Lamb Shank

garlic, red wine, plum tomatoes, fresh herbs  
Soft Fontina Polenta

### Australian Wagyu Sirloin

Herb Crusted & Carved  
Horseradish Whipped Red Bliss Potatoes  
Haricots Verts

### Roasted Prime Rib of Beef

12oz cut, slow cooked & carved  
Garlic Smashed Red Bliss Potatoes  
Roasted Asparagus Bundles

## Elegant Menu Selections

Plus, Traditional, Celebration or Premier Menu

### Maine Lobster

Roasted Twin Tails  
Dauphinoise Potatoes  
Asparagus Bundles

### Certified Angus Filet Mignon

10oz Char grilled  
Dauphinoise Potatoes  
Asparagus Bundles

### Alaskan Halibut

Thai Coconut Curry  
Jasmine Rice  
Spring Onions, Carrot, Red Peppers

### Surf n Turf

12oz New York Strip  
6oz Maine Lobster Tail, Chive butter  
Parsley'd Red Bliss Potatoes  
Fettuccini Vegetables  
(sub 8oz Filet Mignon add \$12)

### Baby Lamb Chops

Rosemary-shallot  
Hericots Verts  
Creamy Fontina Polenta

### Grilled Veal Chops

Fresh Rosemary, Thyme  
Wild Mushroom-Tomato Bordelaise  
Asparagus Bundles

### Bigeye Ahi Tuna

Blackened seared rare  
Pickled Ginger, wasabi  
Jasmine Rice  
Baby Bok Choy

### Seared Margret Duck Breasts

Apricot-Orange Reduction Sauce  
Garlic Smashed Potatoes  
Haricots Verts

## Soups and Greens

**Roasted Asparagus Soup**  
Parmesan Croutons

**Wild Mushroom Soup**  
Fresh Herbs

**Chilled Gazpacho**  
Dill cream Fraiche

**Tomato Bisque**  
Parmesan Croutons

**\*Crab or Lobster Bisque**  
Pernod Whipped Cream

**Classic Caesar Salad**  
Shaved Parmesan  
Garlic Croutons

**\*Gorgonzola Salad**  
Watercress, Belgium endive, Anjou pears  
Caramelized peppered walnuts & gorgonzola

**Thai Noodle Salad**  
Red pepper, Sesame, Scallions, Cucumbers,  
Hoisin Peanut Sauce

**\*Herbed Goat Cheese and Frisee**  
Toasted Hazelnuts, Citrus-Shallot Vinaigrette

**Seasonal Organic Baby Greens**  
Grape Tomato, red onion, cucumber  
Balsamic Vinaigrette

\*additional charge for Traditional, Signature & Premier menus

## GOURMET COFFEE BAR

Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee  
Assorted Teas and Herbal Infusions  
Hot Chocolate  
Cinnamon Sticks, Whipped Cream  
\$4.95 per person

## Bar Package's

Price Based On a Four-Hour Bar ~ Uniformed Bartender Quoted Under Labor Costs  
Includes Disposable Glassware, Beverage Napkins, Ice, Dram Shop Insurance

### Beer, Wine and Soda Bar

Cabernet Sauvignon ~ Chardonnay ~ Riesling

#### You're Choice of Two Flavors of Beer

Miller Lite ~ Coors Light ~ Heineken ~ Blue Moon

St. Pauli Girl Non-Alcoholic Beer

Assorted Sodas ~ Bottled Water

**\$10.95 per guest**

**Bar Packages cont'd****Open Bar - Traditional**

Barton Vodka, Barton Gin, Dewar's Scotch, Seagram's 7, Jim Beam Bourbon,  
Bacardi Rum, Cuervo Gold Tequila, Christen Bros. Brandy Amaretto, Peach Schnapps  
Cabernet Sauvignon ~ Chardonnay ~ Riesling

***You're Choice of Three Flavors of Beer***

Miller Lite ~ Coors Light ~ Heineken ~ Blue Moon  
St. Pauli Girl Non-Alcoholic Beer  
Assortment of Sodas ~ Bottled Water

**\$15.95 per person**

**Open Bar Top Shelf Brands**

Ketel One Vodka, Bombay Gin, Dewar's Scotch  
Christen Bros. Brandy, Crown Royal, Jack Daniels Bourbon, Seagram's 7, Captain Morgan's  
Spiced Rum ~ Bacardi Rum ~ Cuervo Gold Tequila, Bailey's Irish Cream,  
Amaretto di Sarrono, Kahlua, Peach Schnapps  
Cabernet Sauvignon ~ Chardonnay ~ Riesling  
Miller Lite ~ Coors Light ~ Heineken ~ Blue Moon  
St. Pauli Girl Non-Alcoholic Beer  
Assortment of Sodas and Bottled Water

**\$18.95 per person**

**Specialty Bars and Libations**

Martini Bars and Ice Carved Luge ~ Tropical Blended Drinks ~ Specialty Beers ~ Upgraded Wines  
Available Upon Request

Champagne Service- Toast \$4.50, add to bar package \$3.00 per guest

Bar Mixers, Soda, Bar Garnish, Ice, Cups and Beverage Napkins Only - \$4.95 per guest

Minimum Charge for Beer, Wine and Soda Bar is \$250.00, excluding labor costs

Minimum Charge for Open Bar is \$350.00, excluding labor costs

Charge for a uniformed bartender is \$28.00 per hour

(we recommend one bartender for every fifty guests)

Optional - Glass Barware - \$3.00 per guest

Bigbash Caterers reserves the right to substitute any liquor, beer or wine listed above with comparable brands.

Since it is difficult to anticipate what and how much your guests will consume,

Bigbash will bring an abundance of product to your event.

At the close of the scheduled bar time, Bigbash will remove all alcohol, mixers, etc. from the event site.

All Bigbash Bartenders and Service Staff abide by the rules and regulations set by the

Illinois Liquor Control Commission.

No guests under the age of 21 will be served alcoholic beverages.

Bartenders will ask for identification for guests that appear to be under the age of 21

The following menu pricing does not reflect china, place settings, linen or waitstaff.

## CHEF STATIONS MENU

a minimum order of 25 guests unless otherwise specified

### Ala Carte Carving Station

Stuffed Pork loin with trio of fire roasted peppers, spinach and herbs..	\$130.00 (25 portions)
Fresh Herb crusted Tenderloin of Beef with Béarnaise .....	\$180.00 (18-20 portions)
Seasoned Prime Rib of Beef served with Horseradish Cream Sauce.....	\$275.00 (20-25 portions)
Oven-roasted Whole Turkey served with Pan Gravy and Cranberry Sauce.....	\$125.00 (30-35 portions)
Country Baked Ham served with Mustard Sauces.....	\$200.00 (35-40 portions)
Seasoned Round of Beef served with Horseradish Cream Sauce.....	\$200.00 (50-60 portions)
Smoked Beef Brisket with sweet pickled onions.....	\$140 (20-25 portions)
Bigeye Ahi Tuna Loin blackened seared rare with pickled ginger, soy and wasabi..	\$275 (15 portions)
Boneless, Herb-roasted Leg of Lamb served with natural jus....	\$175.00 (20-25 portions)
Included: Assortment of Silver Dollar Rolls.	
Bakery-fresh Loaves of Rustic Artesian Breads	

### Made to Order Salad Bowl Station

A Colorful and Crisp Presentation of Organic Greens,  
Hearts of Romaine, Baby Arugula and Clipped Spinach.

#### The Array of Highlights Include:

Grilled Chicken Breast, Matchstick Carrot, Shaved Parmesan  
Baby Rock Shrimp, Shredded Red Cabbage, Crumbled Blue Cheese  
Crumbled Bacon, Grape Tomatoes,  
Croutons, Red Onion, Caramelized Peppered Walnuts  
Dried Cranberries, Sliced Mushroom, Cucumber

#### Hand-crafted Dressings Include:

Classic Caesar, Balsamic Vinaigrette, Blue Cheese & Ranch  
Salads May Be Tossed to Order (with Chef) or Plated with Dressing on the Side  
\$6.50 per guest

### Asian Display Station

Peking Duck with Montou Bread, Hoisin, Napa Cabbage and Scallions

#### Presented in Steamer Baskets:

Pot Stickers  
Steamed Dumplings

Soba Noodles with Spicy Peanut Sauce  
*Cucumbers, red peppers, sesame seeds and scallions in  
mini takeout container with chopsticks*

Shitake Salad

*Glass Noodles, Mint, Cilantro, Scallions and Lime Chili Soy Vinaigrette*

Accompanied by Steamed White Rice and Chopsticks –  
\$13.95 per person as entrée

## **Steak House Station**

Chopped Salad

*Crumbled Blue Cheese, Grape Tomatoes, Smoked Bacon, Cucumbers, Carrot, Scallions, Croutons*

Roasted Sliced Sirloin steak with Cognac Demi Sauce

Classic Four Cheese Mac-n-Cheese

Steakhouse-Style Hash Browns

*fennel, coriander, peppercorn and sea salt*

Creamed Spinach & Parker House Rolls

\$18.95 per guest

## **Pasta Station**

### **The Pastabilities are Endless**

Choice of Pastas: Rigatoni, Linguini, Cavatappi

Choice of Sauces: Garlic Cream, Classic Marinara, Vodka Sauce

White Wine, Garlic, Olive Oil, Pesto

Your pasta is sautéed to order in front of your guests, accompanied by grilled chicken and Italian sausage and served with a bountiful assortment of fresh vegetables.

standard pasta station.....\$16.95 per person

\$17.95 add shrimp

## **Potato Martini Bar**

Creamy Yukon Gold Mashed Potato and Georgia Sweet Potatoes Mashed,

Spooned into a Martini Glass,

Elegantly Served with a Wide Variety of Classical Toppings; Grated Cheddar, Roasted Garlic, Crumbled Bacon, Scallions, Brown Sugar, BBQ Pork, Broccoli, Butter and Sour Cream

\$5.50 per person

requires martini glass rental

## **Ice Cream Sundae Bar**

French Vanilla Ice Cream, Chocolate and Mint Chip Ice Creams served with assorted toppings.....

Cherries, Whipped Cream, Crushed Oreo Pieces, Crushed Peanut Butter Cups, M&M's,

Chocolate Chips, Chopped Nuts, Sprinkles, Hot Fudge, Caramel & Strawberry Sauces

\$5.50 per person

## **SMORES BAR**

A selection of chocolates, marshmallows, candy bars and graham crackers

A row of "fires" awaits your guests to toast there marshmallows

\$5.50 per person

## **Fruited Martini Bar**

A Colorful Array of ten Fresh Seasonal Fruits, Whipped Cream, Infused Yogurts,

Fresh Mint and Coulis all Assembled

into a Long Stem Martini Glass ~ A Classy Delight

\$5.50 per person

requires martini glass rental

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some stations require chef to prepare.....\$45.00 per hour

rental items may be necessary at additional cost



## Buffet Menus

All buffet menus include decorated, skirted tables, chafing dishes, china, linen napkins, silverware, bread service and gourmet coffee bar.

Choose two entrée's, two sides, vegetable and salad

## Traditional Menu Selections

Add third entrée for \$4.00 per guest

**Chicken Piccata** Capers, Lemon, White Wine  
**Peach-Infused Loin of Pork** Grilled peach Chutney,  
**Roasted Chicken Saltimbocca** Prosciutto, Smoked Provolone, Herbs, Fresh Peas  
**Roast Sirloin of Beef** Peppercorn Jus  
**Sole Florentine** Lemon Sole, Baby Spinach, Crimini Mushrooms  
**Wild Mushroom Brown Ale Chicken** Porcini, Crimini Mushrooms, Brown Ale, Garlic Cream  
**Oven-roasted Whole Turkey** served with Pan Gravy and Cranberry Sauce  
**Chicken & Baby Spinach Mezza Rigatoni** with a roasted garlic-parmesan cream and basil

## Celebration Menu Selections

Plus, traditional menu items  
 Add third entrée for \$5.00 per guest

**Thai Curry Salmon** red thai curry, coconut milk, basil, green beans, red bell peppers, scallions  
**Herb Crusted Roasted New York** carved served with Cabernet Reduction  
**Roasted Prime Rib of Beef** slow cooked & carved served with natural jus  
**Chicken Oscar** Breast of Chicken, Lump Maryland Blue Crab, asparagus and hollandaise  
**Pancetta Wrapped Stuffed Pork Loin** Feta, Spinach, Fresh Rosemary sliced or carved  
**Chesapeake Crab Imperial** Lump Blue Crab Bake  
**Chicken Boursin** Free Range Chicken Breast, Boursin Cheese, Fresh Herbs, French Pastry Dough  
**Smoked Beef Brisket** smoked for 16 hours served with natural jus, sweet pickled onions  
**BBQ Baby Back Ribs** slow cooked until tender, sauced with our house made sauce

## Premier menu Selections

Plus, traditional & celebration menu items  
 Add a third entrée for \$7.00 per guest

**Sea Bass** roasted shallots & grape tomatoes  
**Crab Stuffed Shrimp** Maryland Lump Crab & Jumbo Shrimp  
**Australian Wagyu Sirloin** Herb Crusted, roasted & Carved  
**Maryland Crab Cake** Lump Blue Crab  
**Braised New Zealand Lamb Shank** garlic, red wine, plum tomatoes, fresh herbs  
**Roasted Prime Rib of Beef** slow cooked & carved  
**Braised Beef Short Ribs** dry rubbed and slow cooked until fork tender

## Buffet Menu's continued

### Elegant Menu Selections

Plus, traditional, celebration & premier menu items  
Add third entrée for \$8.00 per guest

**Maine Lobster** Roasted Lobster Tail with chive butter  
**Alaskan Halibut** pan seared topped with Thai Coconut Curry  
**Baby Lamb Chops** Rosemary-shallot and char grilled  
**Bigeye Ahi Tuna** Blackened seared rare carved accompanied w/ Pickled Ginger, wasabi  
**Certified Angus Filet Mignon** seasoned, Char grilled and carved  
**Surf n Turf** Carved New York Strip & Maine Lobster Tail roasted with Chive butter *\*counted as two items*  
**Grilled Veal Chops** Fresh Rosemary, Thyme, Wild Mushroom-Tomato Bordelaise  
**Seared Margret Duck Breasts** Apricot-Orange Reduction Sauce

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### Sides

Garlic Smashed Red Bliss Potatoes  
 Horseradish Whipped Red Bliss Potatoes  
 Dauphinois Potatoes  
 Wild Rice Pilaf  
 Creamy Fontina Polenta  
 Oven Roasted Idaho Potatoes  
 Georgia Sweet Potato Mash  
 Confetti Orzo  
 Herbed Potato Gratin  
 Old Bay Red Bliss Potatoes

### Vegetable

Spring Onions, Carrot, Red Peppers  
 Haricots Verts  
 Roasted Zucchini Provencal  
 Fettuccini Vegetables  
 Wilted Spinach with shallots  
 Oven Roasted Carrots  
 Roasted Asparagus Bundles  
 Grilled Asparagus

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## Theme Party Ideas

Menu prices below do not reflect staffing, china, silverware or linen.

### Mardi gras

Oysters on the Half Shell served with cocktail and mignonette

Cajun Peel n Eat Shrimp

Steamed Crawfish

Gumbo

Jambalaya

Shrimp Etoufee

Bourbon Pecan Pie

(25 person Minimum)

\$21 per guest

Additions: Hurricane's

### Tuscan Village

Antipasto-Olives, Salami, Cheeses

Classic Caesar Salad

Creamy Orzo Pasta with Crimini mushrooms, peas, warm Goat cheese sauce

Free Range Roasted Chicken Breast Pomodoro

Warm Parmesan Crusted Focaccia

Fresh Shaved Parmesan and Red Pepper Flakes

(15 person Minimum)

\$18 per guest

### Pan-Asian

**Shrimp Egg Rolls**

Sweet Thai chili sauce

**Salmon Maki, Spicy Tuna Maki, California Maki**

Soy, pickled ginger and wasabi

**Thai Peanut Noodle Salad**

Red peppers, sesame, cucumbers, green onion, hoisin peanut sauce

**Coconut-Curry Chicken**

Garlic, Red Thai curry, coconut milk, Lemongrass, scallions,  
green beans, red bell pepper, basil

**Vegetable Fried Rice**

**Fortune cookies & Chop Sticks**

(25 person Minimum)

\$22 per guest

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**Texas Style BBQ**  
**“where beef is king”**

BBQ Short Ribs  
 Smoked Beef Brisket  
 BBQ Baked Beans  
 Mac n’ Cheese  
 Roasted Poblano Chili’s and Sweet Corn  
 Creamy Cole Slaw  
 Corn Bread  
 (25 person Minimum)  
 \$24 per guest

**Carolina Style BBQ**

Slow cooked Pulled Pork  
 St. Louis Pork Ribs  
 Cheesy Grits  
 Sweet potato hash  
 Crisp Vegetable Slaw  
 Sweet tea  
 (25 person Minimum)  
 \$22 per guest

**Pig Roast**

Whole Roasted Suckling Pig  
 (Chef carved served in pans or on Plank)  
 BBQ Baked Beans  
 Roasted Sweet Corn Niblets  
 Red Skin Potato Salad  
 Creamy Coleslaw  
 BBQ Sauce  
 (50 person Minimum)  
 \$18 per guest

Roasted on site and chef carved, add \$375  
 Over 100 guests add 2<sup>nd</sup> chef \$150

**Kentucky Derby Party**  
**First Saturday in May**  
**“the Greatest two minutes in Sports”**

Field Greens Salad with Apples, and Country Ham  
 Hominy Four Cheese Grits  
 Pork Loin with Mint Julep Glaze  
 Braised Brisket with Bourbon-Peach Glaze  
 Bourbon Banana Bread Pudding with Glazed Pecans  
 (20 person Minimum)  
 \$21 per guest  
 Mint Julep’s -add \$6 per person

## **New England Lobster Bake/ Clam Bake**

We offer traditional New England clambakes with fresh mussels, Steamers, live lobsters and creamy New England clam chowder. Should be cooked on premise, outside with hot coals and seaweed.

For the best presentation assemble your guests around an outdoor picnic table and the lobster bake can be served down the center of the table for everyone to eat from with lots of beer!

New England clambakes include (per person):

PEI Mussels	Corn on the Cob
Steamers	Kielbasa Sausage
Fresh Maine Lobsters	Baby Red Bliss Potatoes
New England clam chowder	Lemon & Drawn Butter
Shell Crackers, cocktail forks, Bibs, forks, and wet naps	
chef on premise for 3 hours \$225 (20 person Minimum)	
\$40 per guest, plus chef fee	

## **Low Country Shrimp Boil**

The low country shrimp boil is best enjoyed outdoors with friends. Cleanup is minimal if you skip plates and serve on paper-covered tables. Just drain the shrimp and pile high where everyone can dig in.

Peel, eat and be merry.

Peel n Eat Shrimp  
Corn on the Cob  
Kielbasa Sausage  
Baby Red Bliss Potatoes  
Lemon & Drawn Butter  
cocktail forks, and wet naps  
(20 person Minimum)  
\$20 per guest

## **Gaucha Gusto**

### **Tango's & Mango's!**

Tomato "Carpaccio" with Arugula and Herb Salad  
Saffron-Pea Basmati Rice Salad  
Salpicon de Marisco- mixed grilled seafood salad, shrimp & squid  
Roasted Chicken Chimichurri  
Raxo Adobado- marinated Adobo pork served with sweet potato, chorizo hash  
Mango Dos Leches  
(25 person Minimum)  
\$24 per guest  
Additions: Lemoncello or Sangria

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### **Hawaiian Luau**

Bigeye Ahi Tuna Poke  
 Jicama & Pineapple Salad with cilantro vinaigrette  
 Macadamia Nut crusted Chicken  
 Kalua Pork  
 Sweet Hawaiian Rolls  
 (20 person Minimum)  
 \$22 per guest  
 Addition's: Mai Tai's or Tiki Bar

### **British Invasion**

Dublin Bay Prawn Bisque  
 Stilton, country ham popovers  
 Guinness Beef  
 Duhallow Cheese and Grits Soufflé  
 English style Fish n' Chips  
 (20 person Minimum)  
 \$22 per guest

### **It's all Greek to me**

Village Salad - Feta, Calamata Olives, Grape Tomatoes, Cucumbers and Onion  
 Spanakopita  
 Roasted Garlic Hummus and pita chips  
 Roast Leg of Lamb and Rosemary Potatoes  
 Athenian Chicken basted with oregano, olive oil, lemon  
 Fresh Bread  
 (Minimum 25 people)  
 \$24 per guest

## Cocktail Reception Menu

A typical Cocktail Reception / Hors d'oeuvre party has 10-12pc per person.

Time of day, type of party has a bearing on how much you should provide.

If dinner is being served after 4-5pc per person, Heavy Hors d'oeuvre party in place of dinner 16-18pc per person.

Below is just a sampling of items we can offer as either passed or set up as stations.

Cocktail Reception 5 piece /\$8.95 per guest

Hors d'oeuvre party 17 piece / \$27.95

### **Cold**

*Bruschetta marinated plum tomatoes, fresh basil, garlic, balsamic on crostini & shaved parmesan*

*Hummus with pita chips*

*Antipasti Skewers- spicy Italian sausage, grape tomatoes, buffalo mozzarella, basil, calamata olives*

*Grilled Eggplant & goat cheese roll-up- seasoned eggplant grilled and stuffed with herbed goat cheese*

*Grilled Zucchini & goat cheese roll-up - seasoned eggplant grilled and stuffed with herbed goat cheese*

*Smoked Turkey Brioche – shaved smoked turkey breast, cranberry chutney, cream cheese on brioche*

*Cheese Skewer – aged sharp cheddar, provolone, gouda and baby swiss*

*Grilled Octopus salad \* - marinated with garlic, lemon, fresh herbs char grilled mixed with confetti vegetables*

*Grilled Calamari salad- marinated with garlic, lemon, fresh herbs char grilled mixed with confetti vegetables*

*Assorted Maki – Philadelphia Maki, Spicy Tuna, California Maki served with soy, wasabi, pickled ginger*

*Ceviche \*- shrimp, scallops, red pepper, chili's, cilantro and fresh lime served with crisp corn chips*

*New Potatoes stuffed with smoked salmon, cream fraiche, fennel*

*Virginia ham, melon apple chutney on corn bread rounds*

*Pepper-crusteD Steak w/ horseradish cream on grilled crostini*

*Bocconcini “baby mozzarella” wrapped with basil.*

*Hawaiian Poke \* - sweet soy sauce, sushi-grade tuna, seaweed, Vidalia onion, cilantro leaves, sesame*

*Gravlox- cured with kosher salt, black pepper and fresh dill, sliced thin served with herb cream cheese on crostini*

*Jumbo Fresh Shrimp w/ cocktail sauce \**

*Beef Tenderloin Ciabatta Rolls & caramelized onion \**

*Mini Croissant filled with turkey & cranberry compote, ham & Dijon, roast beef & horseradish mayo*

*Prosciutto-wrapped Asparagus*

*Grilled Jerk Spice Marinated Chicken Skewers*

*Silver Dollar Sandwiches -bakery-fresh rolls filled with turkey, ham and roast beef*

**HOT**

*Cuban "Cigars" - smoked chicken, monterey jack, scallions, cilantro, BBQ spiced rolled in a flour tortilla & fried*  
*Chicken Satay - marinated chicken breast meat in thai peanut sauce, skewered and grilled coated with sesame*  
*Zucchini Fritters with herbs & cheese – grated zucchini, fresh dill and parsley, parmesan, scallions deep fried*  
*Five spice Chicken legs- soy, honey, garlic, five spice powder, ginger seared served with Asian slaw*  
*Shredded Pork w/ roasted tomatoes & chipotle Tostaditas*  
*Egg Rolls – classic Chinese shrimp egg rolls served with sweet thai chili sauce*  
*Soft fontina polenta with wild mushrooms and white truffle oil*  
*Fried Ravioli – Fresh ravioli breaded and fried served with fresh plum tomato sauce.*  
*Petite Beef Wellington- mushroom sherry duxelles, wrapped in buttery puff pastry*  
*Moroccan Spiced Lamb Gyro on Pita – served with onions & cucumber-dill sauce*  
*Herb Crusted baby Lamb Chops rubbed with olive oil, fresh rosemary, cracked pepper and garlic, chargrilled*  
*Spinach-feta Purses- spinach, feta and lemon enveloped in a buttery, flaky puff pastry*  
*Lobster Corn Dogs with spicy mustard – Maine lobster dipped in sweet n spicy corn batter and deep fried*  
*Bacon wrapped Sea Scallops tender sea scallops wrapped in thick cut smoked bacon\**  
*Handmade Lobster Ravioli- Maine lobster, Grilled Lemon & brown butter\**  
*Maryland crab cakes – Lump blue crab blended gently with Dijon, bread crumbs, herbs, old bay and pan seared*  
*Grilled Cajun shrimp – EZ peel shrimp highly seasoned with Cajun spices and pan seared*  
*Oysters Rockefeller- classic preparation of baby spinach, cream, garlic and parmesan cheese then baked*  
*Walnut Pesto-stuffed Mushrooms large fresh mushrooms hand-stuffed with boursin & walnut pesto*  
*Mesa Armadillo Eggs -halved jalapenos, pepper-jack cream cheese and bundled in smoky bacon*  
*Baked Wheel of Brie - (3 lb wheel) french puff pastry ,apricot glaze, crackers, apples & pecans \$60 ea*  
*Vegetable Spring Roll-crisp julienne vegetables seasoned and hand rolled with sweet thai chili dipping sauce*  
*Coconut Shrimp- large, tail-on shrimp, cooked to a golden-brown in a fresh coconut batter*  
*Smoked Hickory Riblets- individual bones of dry rub and slow smoked tender ribs,*  
*Retro Patty Melt- petite toasted bread layered with mini patty, aged swiss & grilled onions*  
*Seasoned Beef Empanada- thin layers of flaky pastry surrounding cumin seasoned beef, peppers*  
*Fig & Gorgonzola -sourdough crust, wine reduced onions, ripe fig and crumbled gorgonzola cheese*  
*Traditional-style Meatballs - bourbon barbecue or Asian Hoisin Sesame*  
*Mini Reuben- lean corned beef, a hint of sauerkraut and baby swiss cheese on mini pretzel rolls*  
*Baked Parmesan Baby Spinach-Artichoke Dip - crusty sliced baguette, pita chips (serves 35 guests) \$60.00*  
*Sesame Chicken Tenderloins-rolled and browned in sesame seeds with ginger sesame dipping sauce*  
*Coconut Chicken Tenderloins- coasted in toasted coconut served with thai peanut dipping sauce*