

behind the bash
CATERING  EVENTS

CORPORATE
MENU



BREAKFAST / BRUNCH MENUS

The Continental

Assorted Danishes, Muffins and Breakfast Breads

Fresh exotic Fruit Displays

Assorted Yogurts, Cereals, Milk and Granola

Warm Bagels complete with Sweet, Savory and Plain Cream Cheeses

Fresh Squeezed Orange Juice

Coffee Service

The Savage Sunrise

Assorted Danishes, Muffins and Breakfast Breads

Fresh exotic Fruit Displays

Scrambled Eggs

Mexican Brunch Potatoes

Apple Cured Bacon

(Diced Onion and Green Peppers)

Honey Spiral Ham – Carving Station with Fresh Rolls and Mustard

Or

Cajun Spiced Turkey Breast - Carving Station with Fresh Rolls and Butter

Home-style Jams and Clover Honey

Coffee and Tea Service & Fresh Squeezed Juices

The Rancher

Assorted Danishes, Muffins and Breakfast Breads

Fresh exotic Fruit Displays

Fresh Waffle Station complete with warm Maple Syrup, fresh Berries, Sweet Cream Butter and Whipped Cream

Gourmet Omelet Station with market fresh ingredient

Includes

Wild Mushrooms, Caramelized Spanish Onions, Bell Peppers, Roma Tomatoes, Honey Ham,
Bacon Bits, Cheddar and Swiss cheeses (*Omelette Station requires one attendant/25 guests)

Farmers' style Red Bliss Potatoes

Cheesy Grits

Country Sausage Links

Apple-wood cured Bacon

Homemade Buttermilk Biscuits

Home-style Jams and Clover Honey

Coffee and Tea Service & Fresh squeezed Juices

BREAKFAST / BRUNCH MENUS

Lakeside Brunch

Lemon, Cherry and Apple Turnovers

Assorted Danishes, Muffins and Breakfast Breads

Fresh exotic Fruit Displays

Assorted Yogurts, Cereals, Milk and Granola

Warm Bagels complete with Sweet, Savory and Plain Cream Cheeses

Farmers' style Red Bliss Potatoes

Country Sausage Gravy with Buttermilk Biscuits on the side

Scrambled Eggs with Chives

Crispy Bacon

Smoked Seafood Display

Includes

Smoked Salmon, Shrimp and Mussels

Condiments include

Minced Red Onion, Capers, Hard Boiled Egg

Dilled Mayonnaise and Gourmet Crackers

Bloody Mary and Mimosa Bar complete with Premium Vodkas, Mixers,

Whole Celery Stalks, Old Bay, Tabasco and Worcestershire Sauce

Coffee and Tea Service & Fresh Squeezed Juices

Brunch Additions

Benedicts

Chesapeake – English Muffin, Crab Cake, Poached Egg and Hollandaise

Philadelphia – Petite Filet Mignon and Swiss Cheese

Carolina – Pork Scaloppini with a touch of BBQ

Traditional – Canadian Bacon, Poached Egg and Hollandaise

Holstein – Veal Scaloppini and Swiss Cheese

Florentine – Spinach and Sautéed Onion

CORPORATE LUNCH MENU

Choose One Salad

Spring Salad

Mix of Spring Greens with Heirloom Tomatoes, Hearts of Palm, Mushrooms and Caramelized Pecans

Summer Salad

Light Greens with Fresh Strawberries, Feta Cheese, Caramelized Cashews, Cucumbers and Roma Tomatoes

Fall Salad

Spinach Leaf with sliced Walnuts, Granny Smith Apple, Crumbled Bleu Cheese, Hickory Smoked Bacon and Watercress

Winter Salad

Winter Greens with Oven Roasted Heritage Tomatoes, Farmer's Cheese, Caramelized Fig & Toasted Pine Nuts

The Wedge

Classic Iceberg Wedge with a Stilton Bleu Cheese Dressing

Caprese Salad

Heirloom Tomatoes layered with Buffalo Mozzarella, Basil & Garlic drizzled with Olive Oil and Balsamic Vinaigrette

Dressings

Garlic, Sundried Tomato and Basil Infused Vinaigrette

Homemade Ranch

Jack Daniels Honey Mustard

Champagne Vinaigrette

Raspberry Vinaigrette

Italian with fresh Romano and Parmesan

Hot Apple Smoked Bacon

Ginger Lime Vinaigrette

Feel Free to Mix and Match and Come up with Your Own Salad

CORPORATE LUNCH MENU

Choose One Entrée

Chicken

”Briscoe Chicken” stuffed with Spinach, Goat Cheese & Sun-Dried Tomatoes and Mushrooms with a Smoked Chipotle Pepper Cream Sauce

Chicken Picatta topped with a Lemon and White Wine Sauce and Capers

Blackened Chicken Opelousas topped with Crawfish, Mushrooms, Okra and Shrimp in a Gumbo Style Sauce

Chicken Parmigiana

Grilled Chicken with a Kentucky Bourbon Teryaki and Pineapple Salsa

Chicken Marsala with a Wine and Mushroom Slurry

Beef

(All Beef Entrees are Prime cuts of meat)

Filet Mignon crowned with a Stilton Bleu Butter

Prime Rib with Creamy Horseradish Sauce

Classic Beef Wellington

Prime Tenderloin Medallions with a Pearl Onion &d Mushroom Demi

Seafood

Jack Daniels Grilled Salmon with a Pineapple Salsa

Snapper Escabeche with Mushrooms, Onions, Tomatoes and Cilantro

Maryland Crab cakes – (Two) with a Jalapeno Tartar

Six Jumbo Grilled Shrimp topped with a Lemon Buerre Blanc, Green – Onions, Mushrooms, Tomatoes and Avocado

Steamed Lobster Tail with a Garlic Butter- market price

Pecan Crusted Snapper with a Chipotle Pepper Cream Sauce

we offer many “off-menu” items upon request... just ask!

SIDE ITEMS & DESSERTS

Choose Two

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| Portobello Mushroom Risotto | Spinach and Ricotta Ravioli with a Red Pepper Cream Sauce |
| White Truffle Mashed Potatoes | Penne Marinara |
| Cilantro Rice | Classic Asparagus with Hollnadaise |
| Potatoes Au Gratin | Cinnamon Glazed Baby Carrots |
| Garlic Roasted Mashed Potatoes | Lightly Seared Spinach with Fresh Garlic and Olive Oil |
| Oven-Roasted New Potatoes with Garlic and Rosemary | Green Beans with Walnut Butter |
| Seasoned Rice with Cranberries and Pine Nuts | Steamed Broccoli with Garlic and Lemon |
| Fettuccine Alfredo | Baked Vegetable Ratatouille with Fresh Parmesan |
| Green Chile Smashers | Autumn Vegetables |
| Mexican Rice | Grilled Asparagus and Mushrooms |
| Cajun Bowtie Pasta with Broccoli, Onions and Mushrooms | Creamed Spinach with Fresh Parmesan and Romano |
| Three Cheese Tortellini with a Marinara (with or without meat) | |

Desserts Choose Two

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| Tres Leche | Pecan Pie with Vanilla Ice Cream |
| Chocolate Tuxedo Cake | White Chocolate and Raspberry Cheesecake |
| White and Dark Chocolate Mousse Cake | Triple Chocolate and Peanut Butter Cup Explosion |
| Traditional Crème Brulee | Key Lime Pie with fresh berries |
| Lemon Creme Brulee | Carrot Cake |
| White Chocolate Bread Pudding | Chocolate Vander mint Mousse in a
White Chocolate Cup with Fresh Berries |
| New York Style Cheesecake with Fresh Strawberries | |

Coffee, Tea and Water Service Included

PLATTERS & TRAYS

Imported and Domestic Cheese Display with Fresh Berries

Assortment of Cheeses to include St Andre, Cheddar, Bleu, Spanish Manchego, Smoked Gouda, Jalapeno Havarti with an abundance of seasonal fruit or berries.

Served with Crackers and Breads

Mediterranean Bar

Antipasti Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives,

Accompanied by an array of Breads and Crackers

Shrimp Cocktail Platter

Jumbo Shrimp served with your traditional cocktail sauce and lemon wedges (4) per person ...served over crushed ice

Build Your Own Gourmet Sandwich Tray

Sliced Turkey Breast, Honey Baked Ham, Prime Roast Beef with Provolone,

Pepper Jack and Cheddar... you build it from there!

(Gourmet Sandwich Breads, Lettuce, Tomato, Pickle, Onion, Mayo & Spicy Mustard)

Served with Baked Potato Salad, Brownies and Lemon Squares

Staffing Your Event

A large part of each event is service. We pride ourselves on producing a superior level of service to each and every client. Your catering representative will guide you in the amount of staff required on your event.

All Staff is billed on an hourly basis including set-up and break-down of the event.

Supervisor
Party Chef
Wait staff
Bartenders
Bussers/Barbacks
Cashier/Coatcheck
Station Attendant