

Black Tie Caterers

Sit-Down Gold Rim Dinner

Beverages

House Brand Full Bar

Selection of Vodka, Gin, Whisky, Tequila & Scotch
Domestic and Imported Beers
Soft Drinks, Water, Mixers and Ice

Passed Appetizers

(Choose Six)

- ❖ Wasabi Sesame Tuna Cubes w/Szechuan Cream
- ❖ Wild Mushroom and Truffle Bourguignon on Pastry Spoons
- ❖ Brie Fondue in Tartlet Cups w/ Fig Chutney
- ❖ Crab Cake Clusters w/Chili Pepper Lime Aioli
- ❖ Spiced Salmon Mousse Shells
- ❖ Shrimp Cocktail w/Cilantro Almond Relish or Fresh Roasted Tomato and Horseradish Cream
- ❖ Falafel Fritters in Lettuce Cups
- ❖ Caramelized Onion and Cheese Puffs
- ❖ Potato Croquette Lollipops
- ❖ Mini Turkey and Spinach or Beef and Cheddar Sliders
- ❖ Prosciutto and Parmesan Pastry Pinwheels
- ❖ Grilled Shrimp and Corn Salsa Cups
- ❖ Caviar and Cream Tea Sandwiches
- ❖ Lemon Chicken Salad in Poppy Seed Cups
- ❖ Seared Beef Rounds w/Scallion Soy Sauce
- ❖ Edamame Puree on Crostini
- ❖ Shrimp and Vegetable Cigars w/ Thai Hot and Sweet
- ❖ Herbed Marinated Goat Cheese Truffles
- ❖ Seared Beef Sirloin in Lettuce Cups w/Coconut Curry Sauce
- ❖ Parmesan Frico and Micro Green Salad
- ❖ Crispy Eggplant and Tomato Rounds w/Goat Yogurt Sauce
- ❖ Sea Scallop Ceviche Cups
- ❖ Sugarcane Chicken Skewers w/Peanut Plantain Sauce
- ❖ Mediterranean Marinated Vegetable and Cheese Skewer



Chilled Display

(Choose one)

Imported and Domestic Cheese and Seasonal Fruit Display
Served with an assortment of breads and select flatbreads

Seasonal Vegetable Crudite '

Salad

(Choose one)

Petite Hearts of Romaine, Shaved Parmesan w/ Garlic Bread Cubes and Caesar Dressing
Portobello Mushrooms Cap Stuffed w/Confetti Vegetable Salad
Seasonal North Fork Salad w/Choice of Dressing
Arugula, Shaved Parmesan, Pine Nuts w/Caramelized Shallot Lemon Vinaigrette
Petite Greens and Heirloom Tomatoes w/Honey Balsamic Dressing

Entrees

(Choose two)

Herb Roasted Frenched Chicken
Pinot Gris Marinated and Grilled Chicken Breast
Seared Pork Medallions, Caramelized Onions and Port Wine Reduction
Seasoned Beef Sirloin
Burgundy Marinated and Grilled Flank Steak
Citrus Herb Glazed Jumbo Shrimp
Seasonal White Fish with Lemon Caper Jus

**All Entrees served with Seasonal Farm Stand Starch and Vegetable
Artisanal Breads & Rolls, Butter**

Dessert

(Choose one)

Traditional Tiered White Satin Wedding Cake
Assorted Petite Dessert Buffet
"Canapes and Cookies, Pastries and Puffs, Bars and Berries"
Wedding Cupcake Display**
Seasonal Fruit and Cheese Selection Plate

Coffee & Tea Service

*\$139.00 per person**

*Includes Food, Bar, Service Staff and Caterers Bistro White rental package
Subject to 20% service charge and 8.625% NY Sales Tax

Minimum 100 people, \$20.00 up charge for under required amount

*Price based on pre-order RSVP count

**additional rentals and specialty items not included

(All pricing based on a Saturday night event at East End Venue)

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www.btccaterers.com

