

# Black Tie Caterers

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*Rolling Cocktail Reception 2009*

## *Beverages*

### *House Brand Full Bar*

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

## *Cocktail Hour*

*Consisting of Approximately One Hour of  
Formal Passed Appetizers*

(Choose Six)

- ❖ Wild Mushroom & Truffle Bourguignon on Pastry Spoons
- ❖ Brie Fondue in Tartlet Cups with Fig Chutney
- ❖ Spiced Salmon Mousse Shells
- ❖ Shrimp Cocktail with Cilantro Almond Relish or Fresh  
Roasted Tomato and Horseradish Cream
- ❖ Caramelized Onion and Cheese Puffs
- ❖ Potato Croquette Lollipops
- ❖ Mini Turkey and Spinach or Beef and Cheddar Sliders
- ❖ Prosciutto and Parmesan Pastry Pinwheels
- ❖ Pigs in a Blanket
- ❖ Grilled Shrimp and Corn Salsa Cups
- ❖ Lemon Chicken Salad in Poppy Seed Cups
- ❖ Seared Beef Rounds with Scallion Soy Sauce
- ❖ Edamame Puree on Crostini
- ❖ Shrimp & Vegetable Cigars with Thai Hot and Sweet
- ❖ Herbed Marinated Goat Cheese Truffles
- ❖ Seared Beef Sirloin in Lettuce cups with  
Coconut Curry Sauce
- ❖ Crispy Eggplant and Tomato Rounds with  
Goat Yogurt Sauce
- ❖ Sugarcane Chicken Skewers with Peanut  
Plantain Sauce
- ❖ Mediterranean Marinated Vegetable and  
Cheese Skewer

## *Chilled Display*

*Imported and Domestic Cheese Display*

(Served with an assortment of breads and select flatbreads)



## *Salad*

(Choose One)

Crisp Hearts of Romaine Shaved Parmesan with Garlic Bread Cubes and Caesar Dressing

Seasonal North Fork Salad w/Choice of Dressing

## *Formal Stations*

(The following buffet stations will begin after the Formal Passed Appetizers)

### *Pasta Station*

(Choose one pasta and two sauces)

Penne, Rigatoni, Bowties

Tomato Marinara, ala Vodka, Basil Pesto or Four-Cheese Alfredo

### *Carving Station*

(Choose two meats)

Southwestern Roast Turkey Breast with  
Cranberry Orange Salsa

Honey-Mustard Baked Ham with  
Pineapple-Mango Chutney

Marinated New York Sirloin with  
Horseradish Cream Sauce

Hoisin-Glazed Roasted Pork Tenderloin with  
Spicy Plum Sauce

*(Served with Artisanal Breads and Rolls)*

## *Dessert*

(Choose One)

Traditional White Satin Tiered Wedding Cake  
Assorted Petite Dessert Sweets  
Wedding Cupcake Display\*\*

## *Coffee and Tea Service*

*\$119.00 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; Four (4) hour Event at East End Venue

\*\*additional rentals and specialty items not included

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[www.btccaterers.com](http://www.btccaterers.com)

