

# Black Tie Caterers

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*Vegetarian Sit-Down Dinner 2009*

## *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)

- Wild Mushroom and Truffle Bourguignon on Pastry Spoons
- Brie Fondue in Tartlet Cups / Fig Chutney
- Falafel Fritters in Lettuce Cups
- Caramelized Onion and Cheese Puffs
- Potato Croquette Lollipops
- Cheddar Cornmeal Crackers / Pico Di Gallo
- Apple, Ginger and Beet Salad Tarts
- Mascarpone Stuffed Figs /Honey Truffle Glaze
- Orange, Pistachio and Black Olive Biscotti
- Mini Focaccia Pizza Squares
- Fillo, Feta and Spinach Puffs
- Assorted Baby Quiches
- Tempura Cauliflower with a Ginger Soy Glaze
- Caviar and Cream Tea Sandwiches
- Edamame Puree on Crostini
- Herbed Marinated Goat Cheese Truffles
- Parmesan Frico and Micro Green Salad
- Crispy Eggplant and Tomato Rounds / Goat Yogurt Sauce
- Mediterranean Marinated Vegetable and Cheese Skewer
- Risotto Balls with Roasted Garlic and Tomato Sauce
- Grilled Peaches and Roquefort Fondue
- Asparagus Tip Soup Shooters
- Creamy Potato and Leek Soup Shooters
- Roasted Pepper Hummus with Spiced Pita Chips



**Imported and Domestic Cheeses and Assorted Grapes**

*Served with an assortment of Artisanal Crackers, Crostini and Flatbreads*

*Dinner*

*Starter*

*(Choose one soup or one pasta)*

*Soup*

*(Choose one)*

Chilled Cucumber, Mint, and Goat Yogurt

Velvety Asparagus Tip Soup

North Fork Potato and Leek, *Smoked Gouda Potato Curl*

Roasted Summer Tomato Bisque

Creamy Spinach and Madeira

or

*Pasta*

*(Choose one)*

Exotic Mushroom and Goat Cheese Manicotti, *Purple Sage Butter*

Farfaline Caponata

Gnocchi with Pesto Cream Sauce

Linguine with Roasted Garlic Herbed Clam Sauce, *Fresh Tomato Cubes*

*Salad*

*(Choose one)*

Bibb lettuce, Endive, Avocado, Red Onion and Gorgonzola Crumbles

*Chardonnay Herb Dressing*

Lady Apple and Arugula, Pickled Shallots, Gorgonzola and Candied Walnuts

*Ice Wine Vinaigrette*

Grilled Summer LI Succotash with Wilted Spinach

*Olive Oil and Sea Salt*

East End Heirloom Tomato Caprese, Micro Herbs and Greens

*Balsamic Reduction and Basil Cream*

Baby Field Greens, Berries and Toasted Almonds

*Blackberry Balsamic Vinaigrette*

Bouquet of Edible Flowers and Petite Greens

*Lemon Shallot Drizzle*

Medley of Beet Salad, Wilted Greens

*Sherry Vinaigrette*



## *Main Entrees*

*(Choose two)*

Grilled Summer Vegetables with Herbed Quinoa  
Scarlet Rice with Tricolor Beets over Wilted Greens  
Lentil Stew with fried Pineapples and Plantains  
Assorted Patti Pan Squash Sautee, Orange Scented Jasmine Rice  
Wild Rice Pancakes, Exotic Mushrooms, Arugula  
White Beans with Spinach and Feta, Grilled tomatoes, Mediterranean olives, Balsamic Glaze  
Almond Crusted Fried Manchego Triangles, Green Bean and Piquillo Pepper Sautee  
Persian Wedding Rice with Grilled Figs, Caramelized Onions, Toasted Pine Nuts  
Moroccan Chick Pea Cake with Summer Vegetable, Apricot Chutney  
Roasted Cauliflower and Grilled Sweet Potatoes, with Micro Greens, Herb Ginger Aioli

### **Artisanal Breads and Rolls with 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**

*\$149.00 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](http://www.btccaterers.com)

