

# Black Tie Caterers

*A Platinum Affair*

## *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 2 Displays, or 1 Raw Bar Station or 1 Plated Starter)

### *Raw Bar Station*

Little Neck Clams and Oysters on the Half Shell, Shrimp Cocktail  
*Served with Cocktail Sauce, Hot Sauce and Mignonette*

### *Imported and Domestic Cheeses and Assorted Grapes*

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

### *Tuscan Style Antipasto*

Grilled Veggies, Olive Tapenades, Heirloom Tomatoes and Mozzarella  
*Served with assorted Baguettes and Focaccia*

### *Taste of Spain Antipasto*

Serrano Ham, Roast Pequillo Peppers, Boquerones, Spanish Olives  
*Served with Assorted Baguettes*

### *Assorted Seasonal Fruits*

Chilled Sliced Melon Drizzled with Wild Flower Honey, Mixed Berries with  
Ginger Essence, Stone Fruits Marinated in Spiced Rum

## *Dinner*

### *Starter*

*(Optional Course in Place of Cocktail Hour Display)*

*(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)*

Petite Hearts of Romaine, Shaved Parmesan w/ Garlic Bread Cubes and Caesar Dressing

Portabella Mushrooms Cap Stuffed w/ Confetti Vegetable Salad

Arugula, Shaved Parmesan, Pine Nuts w/Caramelized Shallot Lemon Vinaigrette

Petite Greens and Heirloom Tomatoes w/ Honey Balsamic Dressing

Grilled Summer LI Succotash with Wilted Spinach

Baby Field Greens, Berries, Toasted Almonds

*Blackberry Balsamic Vinaigrette*

Bouquet of Edible Flowers & Petite Greens

*Lemon Shallot Drizzle*



## *Main Entrees*

*(Choose three)*

Herb Roasted French Chicken Breast, *Chardonnay Cream Sauce*  
Orange Glazed Duck Breast, *Sautéed Muscat*  
Grill Cornish Hens Ver Jus, *Broiled Cornbread Dressing*  
Seared Filet of Beef, *Port Wine Glaze*  
Nut Crusted Baby Lamb Chops, *Minted Goat Yogurt Sauce*  
Citrus Herb Glazed Jumbo Shrimp, *Crab Meat and Herb Stuffing*  
Braised Lobster Tail, *Seasoned Drawn Butter*  
Seared Sea Scallops  
Spiced-Up Long Island Cioppino, *Herbed Goat Cheese Crouton*  
Cedar Planked Salmon, *Citrus Pistachio Butter*

## *Vegetarian Options*

*(Choose One in Lieu of One Main Entrée)*

Scarlet Rice with Tricolor Beets over Wilted Greens  
Moroccan Chick Pea Cake with Summer Vegetable, Apricot Chutney  
Wild Rice Pancakes, Exotic Mushrooms, Arugula

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

## *Dessert*

*(Choose one)*

Traditional Tiered White Satin Wedding Cake  
Trio of Petite Sweets  
*(Customized to Bride and Grooms Taste)*  
Wedding Cupcake Display\*\*  
Seasonal Fruit & Cheese Selection Plate

**Includes assorted cookie platters on each table  
Coffee & Tea Service**

*\$159.00 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)

