

BISCOTTIS CATERING

Catered Dinner Menu

MENU STYLE AND PRICING

We Offer Many Styles of Service and Will Work with You to Create a Custom Proposal Based on Your Event Needs. Passed Hors D'oeuvres, Plated Meals, Buffet Service, Chef Attended Action Stations, Family Style and Stationary Displays Available. Menus Are Priced Per Person. Additional Services, Taxes and Fees All Charged Separately.

BAR AND SERVICE STAFF

Our Professional Staff Will Attend All Your Catering Needs, From Set Up to Event Execution. Details and Pricing Based on Event Specifications. Final Staffing at Biscottis Discretion. Multiple Full-Service Bartending Options Available. Pre-Set Packages Are Charged Per Person.

CAKES AND ASSORTED DESSERTS

Yes, You Can Have Biscottis Classic Cake Served at Dinner! We Also Offer a Wide Variety of Mini Desserts and Custom Options. For Specific Details and Information, Speak with our Catering Team!

OUTSOURCED RENTALS

We Can Assist with All Needs for Plates, Glassware, Flatware, Linens, Setup and Delivery. We Also Offer a High-Quality Disposable Option That Includes Plates, Napkins, and Utensils.

Service Fees & Costs

SERVICE STAFFING

The Number of Staff Needed Will Depend on Event Size, Distance and Individual Service Needs. Service Staff Prices Range from \$175 to \$325 Dependent on Event Duration and Logistics.

BARTENDING SERVICE # 1

\$300 Per Bartender - Up to 5 Hours of Serving Time Per 50 Guests. Includes One Full-Service Bartender, Coolers, Ice and Disposable Drinkware. Client to Provide Alcohol, Beer and Wine, Mixers, Waters, Garnishments and Soft Beverages. Certificate of Insurance Included.

BARTENDING SERVICE # 2

\$300 Per Bartender - Up to 5 Hours of Serving Time Per 50 Guests. Plus \$8.00 Per Person for Mixer Package that Includes: Coke, Diet Coke, Sprite, Ginger ale, Water, OJ, Cranberry, Pineapple Juice, Soda Water, Tonic Water, Lemons, Limes, Oranges and Cherries. Ice and Disposable Drinkware. Certificate of Insurance Included. Client to Provide All Beer, Wine and Alcohol - Biscottis Staff to Serve.

EVENT PRODUCTION FEE

At Biscottis Catering, we want to be transparent about our pricing structure. To ensure seamless event production, we apply a 13% Event Production Fee to all our catering events. We believe in providing exceptional service, which is why we do not charge separately for various elements such as site visits, walk-throughs, meetings, graphic art signage, vendor meetings, small catering equipment usage, travel time, insurance certificates, and processing fees. As a fully licensed, bonded, and insured catering service, we prioritize our clients' convenience and peace of mind. Please note that the Service Charges are paid directly to Biscottis Catering and are separate from any Gratuity or Delivery Fee, which is paid directly to the employee who provides the service. We value our clients' satisfaction, and as such, gratuities are solely at the discretion of the client. Rest assured, when you choose Biscottis Catering, you can expect a comprehensive and professional service experience without any hidden costs.

Dinner Buffet Packages

PACKAGE ONE

two passed appetizers, salad and bread,
one entrée, one starch, one vegetable

\$38.00 per person

PACKAGE TWO

three passed appetizers, salad and bread,
two entrées, one starch, one vegetable

\$45.00 per person

PACKAGE THREE

two passed appetizers, stationary appetizer
display, salad and bread,
two entrées, three accompaniments

\$50.00 per person

**STAFFING, BEVERAGES, DESSERTS, RENTALS,
SERVICE FEES AND TAXES CHARGED ADDITIONALLY**

Appetizer Selections

VEGETARIAN

Fresh Vegetable Spring Roll with Sweet Chili Sauce

Rosemary Shortbread Cookie with Fig Goat Cheese and Lemon

Caprese Skewers with Basil and Balsamic Reduction

Crispy Mac N Cheese "Lollipops"

Savory Cherry Tomato Tarte Tartin with Goat Cheese

Spinach and Goat Cheese Stuffed Mushrooms

Fresh Sliced Tomato, Mozzarella and Basil on Crostini

Crispy Arancini Bites with Marinara Sauce and Herbs

Creamy Tomato Soup Shooters with Grilled Cheese Triangles

Cucumber and Avocado Spring Roll with Mustard-Soy Sauce

Southern Style Deviled Eggs with Pimento Cheese

Eggplant Parmesan Sliders

Caribbean BBQ Jackfruit on Cornbread Cracker with Lime Crema

Roasted New Potatoes with Spinach Artichoke Dip

Mini Savory Sweet Potato Pie with Brown Butter and Sage Crema

Walk Away Crudit  cups with Crisp Vegetables and Dip

Kicked Up Deviled Eggs

MEAT AND POULTRY

Cheeseburger Sliders with Lettuce, Pickle and Ketchup

Grilled Beef Kabobs with Creamy Horseradish Sauce

Korean Beef Kabobs in Gochujang Glaze with Crispy Shallots

Beef and Asparagus Negimaki with Miso Glaze

Braised Short Rib on Gruyere Crostini with Horseradish Creme

Spinach and Feta Meatballs with Apricot Marinara

Beef Tenderloin Sliders with Roasted Red Peppers and Boursin Cheese

Mini Carne Asada Tacos with Citrus Slaw, Cotija Cheese

Crispy Chicken Empanada served with Creamy Garlic Aioli

Chicken Kabobs with Creamy Peanut Pesto Dipping Sauce

Thai Chicken Spring Roll with Creamy Sesame Dipping Sauce

Crispy Chicken and Waffle Bites with Maple Bourbon Syrup

Chicken Tinga Tacos with Cilantro Cream and Queso Fresco

Crispy Bacon Mac N Cheese “Lollipops”

Potato Skins with Bacon, Cheddar and Crème Fraiche

Brie, Bacon and Mushroom Phyllo Cups

Antipasto Skewers with Meats, Cheeses and Assorted Toppings

Charcuterie Cones with Grissini Sticks and Olives

Roasted Acorn Squash and Prosciutto on Crostini with Walnut

Balsamic Drizzle

SEAFOOD

Sesame Seared Tuna on Wonton Chip with Wasabi Crème Fraiche

Herb Shrimp Skewers with a Lemon Feta Dipping Sauce

Crispy Coconut Shrimp with Creamy Tangerine Dipping Sauce

Crab Cakes with a Smokey Tomato Remoulade

Shrimp Cocktail with Biscottis Ginger Cocktail Sauce

Cucumbers filled with Creamy Lobster-Tarragon Salad

Shrimp and Creamy Grit Shooters with Chorizo Vinaigrette

Tuna Tartare with House Made Kettle Crisps

Assorted Sushi Bites with Salmon, Crab and Tuna

Crab and Avocado Salad in Tortilla Cups with Lime Crème Fraiche

APPETIZER DISPLAYS

Grilled Brie Display with Grapes, Berries and Crackers

Charcuterie Display with Fresh and Dried Fruits, Nuts and Crackers

Grand Crudité Display with Seasonal Vegetables, Creamy Sesame

Dressing, Ranch and Hummus Dipping Sauce

Mediterranean Display with Whipped Feta Spread, Hummus,

Vegetable Tabbouleh, Marinated Tomatoes, Olives, Artichokes

with Naan, Pita Crisps and Sliced Cucumbers

Spanish Antipasto Display with Mahon and Manchego Cheese,

Chorizo, Almonds, Olives, Marinated Mushrooms and Crackers

Entree Selections

BEEF AND PORK

Sliced Beef Tenderloin Display - Served Medium Rare

Red Wine Braised Beef Short Ribs

Sliced Beef Brisket with Pan Sauce

Pan Seared Tenderloin with Peppercorn Sauce

Lasagna Bolognese with Marinara Sauce

Slow Roasted Pulled Pork with Assorted Sauces

Wild Rice Stuffed Pork Tenderloin

CHEF ATTENDED CARVING STATION

Beef Brisket, Prime Rib or Pork Tenderloin - Sliced to Order with Assorted Accompaniments and Dinner Rolls **Additional Charge

SEAFOOD

Ancho Honey Glazed Salmon Display

Pan Seared Maryland Style Crab Cakes with Remoulade

Shrimp and Cheesy Grits with Chorizo Vinaigrette

Key West Grouper with Mango Salsa

Parmesan Crusted Salmon with Lemon Sauce

Macadamia Nut Crusted Grouper with Pineapple Buerre Blan

POULTRY

Chicken Roulade with Spinach and Boursin in Red Pepper Sauce
Crispy Chicken Parmesan with Marinara Sauce
Almond Crusted Chicken with Mushroom and Apricot Sauce
Chicken Saltimbocca with Prosciutto, Fresh Sage, Fontina Cheese
in a Light Mushroom Crème Sauce
Grilled Chicken with Caramelized Onions and Rosemary
Chicken Marsala in a Wild Mushroom and Wine Sauce
Chicken Piccata in a Light Artichoke, Lemon and Capers Sauce
Creamy Tuscan Chicken with Sundried Tomatoes and Spinach
Herb Crusted Turkey Breast with Cranberry Chutney

VEGETARIAN

Penne Pasta with Grilled Vegetables in Garlic Crème Sauce
Vegetarian Lasagna with Eggplant and Mozzarella
Butternut Squash Wellington with a Mushroom Demi Glaze
Four Cheese Raviolis in Marinara Sauce
Lemon - Thyme Marinated Portobello Mushroom Caps
Thai Cauliflower Fried Rice with Cashews and Vegetables

*** Vegan Options Available Upon Request ***

Accompaniments

SALADS

Tomato, Basil and Mozzarella Salad with Balsamic Dressing

Goat Cheese Salad with Blueberries, Strawberries and Red Onion on Bed of Greens with White Balsamic Vinaigrette Dressing

Classic Caesar Salad with Caesar Dressing and Chili Croutons

Garden Salad with Carrots, Cucumbers, Tomatoes, Cheddar Cheese with Ranch and Balsamic Dressing

Wedge Salad with Blue Cheese, Bacon and Grape Tomatoes

Greek Salad with Cucumbers, Tomatoes and Feta Cheese

Arugula Salad with Olive Oil, Lemon, and Parmesan Cheese

STARCHES

Potatoes Au Gratin

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Garden Vegetable Rice Pilaf

Creamy Mac and Cheese

Penne Pasta in Crème Sauce

Twice Baked Potatoes with

Bacon, Cheddar and Sour Cream

Sweet Potato Casserole

VEGETABLES

Grilled Vegetable Platter

Grilled Asparagus

Green Beans with Shallots and Herbs

Brussels Sprouts

Roasted Broccoli

Sautéed Spinach

Honey Glazed Carrots

Oven Roasted Seasonal Vegetables

Dinner Stations

SEAFOOD STATION

Raw Oysters on Display with Mignonette Sauce, Horseradish, Lemons, Crackers, Shrimp Cocktail, Crispy Crab Cakes, Tuna Tartare and Assorted Hot Sauces - ** Add ons - Rockefeller Oysters

PASTA STATION

Guests Will Choose Protein and Toppings: Garlic Crème Sauce or Marinara Sauce, Grilled Chicken, Sautéed Shrimp, Vegetables, Parmesan Cheese and Fresh Herbs. Served with Garlic Bread

TACO STATION

Guests to Choose Proteins and Toppings. Choice of Two Proteins: Carne Asada, Shredded Chicken, Grilled Vegetables or Blackened Shrimp. Includes Corn or Flour Tortillas, Lettuce, Colby Jack Cheese, Salsa, Sour Cream, Guacamole, Diced Onions, Hot Sauces

** Add ons - Rice, Beans and Appetizer Chip Display

SOUTHERN STATION

Pimento Cheese Deviled Eggs, Shrimp and Grits, Crispy Chicken Biscuits with Maple Bourbon Glaze, Sliced Beef Brisket, Mac and Cheese, Green Beans, Garden Salad, Cornbread Muffins with Honey Butter.

**ALL STATIONS PRICED PER PERSON
NOT INCLUDED IN WEDDING PACKAGES**

Beverage Options

WATER SERVICE

Bottled Water Display or Self Serve Water Station Served in Dispensers. Includes Ice, Citrus and Disposable Cups
Preset Water, Fruit and Mint Infused Water Available

TROPICAL TEA OR LEMONADE

Includes Sweeteners, Citrus, Ice, Disposable Cups

COFFEE OR HOT TEA

Freshly Brewed Coffee or Assorted Loose Leaf Tea Bags Served with Creamer, Oat Milk and Sweeteners Honey, Citrus and Includes Disposable Cups and Stir Straws

MIMOSA BAR

Orange Juice, Cranberry Juice, Peach Nectar. Fresh Berries

BAR MIXER PACKAGE

Coke, Diet Coke, Sprite, Ginger ale, Ginger Beer, Soda Water, Tonic Water, OJ, Cranberry, Pineapple Juice, Ginger Beer, Simple Syrup, Grapefruit Juice, Pineapple Juice, Simple Syrup, Lemons, Limes, Oranges and Cherries

ALL BEVERAGES PRICED PER PERSON

Mini Desserts

MINIMUM ORDER - 1 DOZEN PER FLAVOR

STANDARD PETITE DESSERTS

\$2.50 EACH

Raspberry Shortbread Bars, Lemon Squares, Blondies,
Salted Caramel or Original Brownie Squares, Magic Bars,
Coconut Macaroons (American), Cream Puffs, Mini Eclairs

PREMIUM PETITE DESSERTS

\$3.50 - \$4.00 EACH

Fresh Fruit Tarts, Key Lime Tarts, Pecan Tarts, Whoopie Pies,
Petit Fours, Strawberry Guava Cakes, Mango Mousse Tarts

CUPCAKES

MINI \$2.75 / STANDARD \$4.00 / JUMBO \$6.00

Boston Crème Cake , Carrot , Coconut, Classic Chocolate , German Chocolate, Pink
Champagne, Salted Caramel Mocha, Triple Chocolate, Tropical Orange Grand
Marnier , White Chocolate Raspberry, Red Velvet, Mixed Berry, Vanilla

CAKE SHOOTERS

SMALL \$4.50/ LARGE \$6.00

German Chocolate, Coconut, Carrot, Tropical Orange, Classic Chocolate,
White Chocolate Raspberry, Red Velvet, Salted Caramel,. Oreo Mousse,
Peanut Butter Mousse, Mixed Berry, Pink Champagne, Pumpkin Toffee Mousse

CLASSIC COOKIES

\$1.50 EACH - NO MINIMUM ORDER

Lemon Cooler, Toffee Heath Bar, Double Chocolate