



NON-PROFIT DINNER MENU

As a non-profit organization, we take pride in offering our dedicated and professional staff to attend to all your catering needs, ensuring a seamless experience from setup to the successful execution of your event. Our approach is to tailor the details and pricing based on the specific specifications of your event, taking into account your unique requirements and budget.

Please be aware that the final staffing decisions are at the discretion of Biscottis, as we strive to provide the best possible service and ensure a smooth and enjoyable event for you and your guests. To cater to your preferences, we offer multiple full-service bartending options, allowing you to select the one that best aligns with your event's theme and requirements.

PACKAGE ONE

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

\$28.00 per person

PACKAGE TWO

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

\$32.00 per person

VEGETARIAN APPETIZERS

Fresh Vegetable Spring Roll with Sweet Chili Sauce

Caprese Skewers with Basil and Balsamic Reduction

Crispy Mac N Cheese "Lollipops"

Spinach and Goat Cheese Stuffed Mushrooms

Crispy Arancini Bites with Marinara Sauce and Herbs

Southern Style Deviled Eggs with Pimento Cheese

Caribbean BBQ Jackfruit on Cornbread Cracker with Lime Crema

Roasted New Potatoes with Spinach Artichoke Dip

Kicked Up Deviled Eggs

Vegetable Samosas with Yogurt Dipping Sauce

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

Artisan Cheese Display with Assorted Fruits and Crackers

Spinach and Artichoke Fondue with Pita and Veggie Crisps

MEAT AND POULTRY APPETIZERS

Grilled Beef Kabobs with Creamy Horseradish Sauce

Korean Beef Kabobs in Gochujang Glaze with Crispy Shallots

Spinach and Feta Meatballs with Apricot Marinara

Beef Sliders with Roasted Red Peppers and Boursin Cheese

Grilled Chicken Sliders with Caramelized Onions and Rosemary

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

Potato Skins with Bacon, Cheddar and Crème Fraiche

Sausage en Croute with Whole Grain Mustard Dipping Sauce

Brie, Bacon and Mushroom Phyllo Cups

Charcuterie Display with Fresh and Dried Fruits, Nuts and Crackers

SEAFOOD APPETIZERS

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

Mini Crab Cakes with a Smoky Tomato Remoulade

Shrimp Cocktail with Biscottis Ginger Cocktail Sauce

BEEF AND PORK ENTREES

Sliced Beef Display - Served Medium Rare

Red Wine Braised Beef Short Ribs

Sliced Beef Brisket with Pan Sauce

Lasagna Bolognese with Marinara Sauce

Slow Roasted Pulled Pork with Assorted Sauces

POULTRY ENTREES

Crispy Chicken Parmesan with Marinara Sauce

Grilled Chicken with Caramelized Onions and Rosemary

Chicken Marsala with Mushrooms and Herbs

Chicken Piccata in a Light Artichoke, Lemon and Caper Sauce

Creamy Tuscan Chicken with Sundried Tomatoes and Spinach

Herb Crusted Turkey Breast with Cranberry Chutney

SEAFOOD ENTREES

Ancho Honey Glazed Salmon Display

Shrimp and Cheesy Grits with Chorizo Vinaigrette

Key West Grouper with Mango Salsa

Parmesan Crusted Salmon with Lemon Sauce

VEGETARIAN ENTREES

Penne Pasta with Grilled Vegetables in Garlic Crème Sauce

Vegetarian Lasagna with Eggplant and Mozzarella

Lemon - Thyme Marinated Portobello Mushroom Caps

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

Greek Salad with Cucumbers, Tomatoes and Feta Cheese

STARCHES

Potatoes Au Gratin

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Garden Vegetable Rice Pilaf

Creamy Mac and Cheese

Penne Pasta in Crème Sauce

Sweet Potato Casserole

VEGETABLES

Grilled Vegetable Platter

Grilled Asparagus

Green Beans with Shallots and Herbs

Roasted Broccoli

Sautéed Spinach

Honey Glazed Carrots

Haystack Vegetables

Oven Roasted Seasonal Vegetables