

# BISCOTTIS CATERING NON - PROFIT DINNER MENU

BISCOTTIS CATERING AND RESTAURANT GROUP IS PROUD TO SUPPORT LOCAL CHARITIES AND ORGANIZATIONS BY PROVIDING SPECIAL DISCOUNTED RATES. THE ATTACHED MENU ENSURES A MEMORABLE EVENT WHILE ACCOMMODATING YOUR BUDGET AND SPECIFIC REQUIREMENTS.

PLEASE BE AWARE THAT DESSERTS, SERVICE FEES, RENTALS, BEVERAGES AND TAXES ARE ADDITIONAL CHARGES. THIS MENU IS AVAILABLE FOR DELIVERY, PICK-UP, OR A STAFFED EVENT.

## PACKAGE ONE

Two Appetizers  
Salad and Bread  
One Entree

One Starch and One Vegetable  
\$28.00 Per Person

## PACKAGE TWO

Three Appetizers  
Salad and Bread  
Two Entrees

One Starch and One Vegetable  
\$32.00 Per Person

# VEGETARIAN APPETIZERS

Caprese Skewers with Basil and Balsamic Reduction

Crispy Arancini Bites with Marinara and Parmesan

Fresh Vegetable Spring Rolls with Sweet Chili Sauce

Spinach, Artichoke, and Goat Cheese Stuffed Mushrooms

Brie and Cranberry Phyllo Cups

Kettle Chips with Bleu Cheese Dip and Balsamic Glaze

Farmers Market Crudité Display with French Onion Dip,

Creamy Sesame, and Ranch Dressings and Hummus

Mediterranean Display with Hummus, Whipped Feta,

Tabbouleh, Marinated Tomatoes, Olives, Artichokes,

Cucumbers, Naan, Pita and Lavash

# SEAFOOD APPETIZERS

Sesame Seared Tuna on Wonton Chips with Wasabi Crème  
Fraîche and Sweet Soy Drizzle

Herb Grilled Shrimp Skewers with Citrus Dipping Sauce

Coconut Shrimp with Creamy Tangerine Dipping Sauce

Mini Crab Cakes with Smoky Tomato Remoulade

Shrimp Cocktail with Ginger Cocktail Sauce, Hot Sauce,  
Lemons and Crackers

# MEAT AND POULTRY APPETIZERS

Cheeseburger Sliders with Lettuce and Pickles

Grilled Beef Skewers with Creamy Horseradish Sauce

Korean Beef Kabobs in Gochujang Glaze with Crispy Shallots

Spinach and Feta Meatballs with Apricot Marinara

Crispy Chicken Empanadas with Garlic Lime Aioli

Chicken Skewers with Peanut Pesto Dipping Sauce

Thai Chicken Spring Rolls with Creamy Sesame Sauce

Mini Hot Honey Chicken Biscuits with Sweet Pickles

Chicken Parmesan Sliders with Melted Mozzarella Cheese

Turkey Sliders with Bacon, Marinated Tomatoes and Aioli

Brie, Bacon and Mushroom Phyllo Cups

Potato Skins with Bacon, Cheddar and Crème Fraîche

Pulled Pork BBQ Sliders with Coleslaw and Pickles

Sausage en Croute with Whole Grain Mustard Sauce

Charcuterie Display with Cheeses, Cured Meats, Fresh and

Dried Fruits, Nuts, Assorted Crackers and Honey

# BEEF AND PORK ENTREES

Red Wine Braised Beef Short Ribs

Sliced Beef Brisket with Pan Sauce

Lasagna Bolognese with Marinara Sauce

Slow Roasted Pulled Pork with BBQ Sauces

# POULTRY ENTREES

Crispy Chicken Parmesan with Marinara Sauce

Grilled Chicken with Caramelized Onions and Rosemary

Chicken Piccata in Artichoke, Lemon and Caper Sauce

Creamy Tuscan Chicken with 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 Grilled Grouper with Mango Salsa

Parmesan Crusted Salmon Fillets with Lemon Sauce

# VEGETARIAN ENTREES

Penne Pasta with Grilled Vegetables in Garlic Cream Sauce

Vegetarian Lasagna with Eggplant and Mozzarella Cheese

Lemon - Thyme Marinated Portobello Mushroom Caps

# SALADS

Tomato, Basil and Mozzarella Salad with Balsamic Dressing

Goat Cheese Salad with Blueberries, Strawberries and  
Pumpkin Seeds, with White Balsamic Dressing

Caesar Salad with Parmesan Cheese and Chili Croutons

Garden Salad with Tomatoes, Cucumbers and Carrots, with  
Buttermilk Ranch and Balsamic Dressings

Greek Salad with Tomatoes, Cucumbers, Peppers and Feta  
Cheese with House Vinaigrette Dressing

## STARCHES

Potatoes Au Gratin

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Garden Vegetable Rice Pilaf

Creamy Mac and Cheese

Penne Pasta in Garlic

Cream Sauce

Sweet Potato Casserole

## VEGETABLES

Grilled Vegetable Platter

Grilled Asparagus

Green Beans with Shallots and  
Herbs

Roasted Broccoli

Haystack Vegetables

Oven Roasted Seasonal  
Vegetables